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**Publication :**

Juermanee, P., Meenune, M., Kijroongrojana, K. Posri, W. 2017. Perceived sensory quality of unpolished pigmented and milled white rices. *Brit. Food J. Accepted.*

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### **Conferences/Meeting and Proceeding :**

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“International Conference on Innovations in Agricultural, Food and Renewable Energy Productions for Mankind”, April 1-3, School of Agricultural Engineering, Suranaree University of Technology, Nakhon Ratchasima, Thailand

Sugkhaphan, P and Kijroongrojana, K. 2008. Optimization of prebiotics in soybean milk using mixture experiment. 34<sup>th</sup> Congress on Science and Technology of Thailand, November 2-4, Bangkok, Thailand

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Kijroongrojana K., Maneerat, S., Bourtoom,T. 2001 Development of ready-to-eat tuna soup from tuna condensate. 11<sup>th</sup> World Congress of Food Science and Technology, April 22-27. Seoul, Korea.