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8	0-08	203	Mursalin Mursalin	Crystallization Kinetics of Coconut Oil Base on Avrami Model
9	0-09	207	Tri Indrarini Wirjantoro	Effect of Ripening Stage and Vacuum Pressure on Vacuum Impregnated Mango 'Chok Anan'
10	0-10	215	Kanitnant A-sun	Effect of Spray Drying Conditions on Characteristics of Coconut Sugar Powder
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15	0-15	301	Aphirak Phianmongkhol	The Qualities of Purple Rice-based Ice cream Affected by Rice Bran Oil Levels and Storage Temperatures
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11.00am 18/10/2014