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| การประยุกต์ใช้เทคนิคการวิเคราะห์ห้องค์ประกอบร่วม ในการพัฒนาแนวคิดผลิตภัณฑ์อาหารชนิดใหม่ อภิญา เอกพงษ์ | 71 |