## EFFECTS OF CHITOSAN ON FOOD SPOILAGE BACTERIA

ATCHAREEYA CHOMCHOEI

A THESIS SUBMITTED TO THE GRADUATE SCHOOL IN PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF MASTER OF SCIENCE IN BIOTECHNOLOGY

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CHIANGMAI UNIVERSITY

OCTOBER 2003

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# EXAMINING COMMITTEE Sustain Language CHAIRPERSON Dr. Sasithorn Wongroung MEMBER Dr. Tri/Indrarini Wirjantoro

14 October 2003

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# ACKNOWLEDGEMENTS

I wish to express my sincere gratitude to my advisor Dr. Sasithorn Wongroung, for valuable suggestions and continuous assistance. Her strict attitude during my study under her supervision gave a deep impression and would influence my future work or study.

I am also grateful to Dr. Tri Indrarini Wirjantoro of Food Science Department, Faculty of Agro- Industry, Chiangmai University and Dr. Thararat Chitov of Food Science Department, Maejo University for their valuable advices and suggestions on this research work.

I am highly indebted to the Department of Biotechnology, Faculty of Agro-Industry, Chiangmai University for the opportunity to complete my postgraduate study and wish to give my strongly thank to the department staff for providing assistance during this project.

Especially, a lovely gratitude is given to my kind classmates and biotechnology students, for their sincere and valuable help during my study.

Lastly, I express my deepest gratitude to my beloved parents for their gentle concern, moral support, patience and constant encouragement. This research is dedicated to them.

Atchareeya Chomchoei