

REFERENCES

- [1] V. Laksanalamai and S. Ilangantileke, "Comparison of aroma compound (2-acetyl-1-pyrroline) in leaves from pandan (*Pandanus amaryllifolius*) and Thai fragrant rice (Khao Dawk Mali-105)", *Cereal chemistry*, vol. 70, 1993, p. 381–381.
- [2] G.L. Cramer, E.J. Wailes, and S. Shui, "Impacts of liberalizing trade in the world rice market", *American Journal of Agricultural Economics*, vol. 75, 1993, p. 219–226.
- [3] N. Childs and A. Burdett, "The US rice export market", *Special article in ERS's Rice Situation and Outlook*, 2000, p. 48–54.
- [4] B.O. Juliano, C.M. Perez, and M. Kaosa-Ard, "Grain quality characteristics of export rices in selected markets¹", *Consumer demand for rice grain quality: terminal report of IDRC projects, national grain quality (Asia), and international grain quality economics (Asia)*, 1992, p. 221.
- [5] J.F. Dallas, "Detection of DNA 'fingerprints' of cultivated rice by hybridization with a human minisatellite DNA probe", *Proceedings of the National Academy of Sciences*, vol. 85, 1988, p. 6831.
- [6] H.E. Huff, F. Hsieh, and I.C. Peng, "Rice Cake Production using Long-grain and Medium-grain Brown Rice", *Journal of food science*, vol. 57, 1992, p. 1164–1167.
- [7] N.S. Hettiarachchy, V.K. Griffin, R. Gnanasambandam, K. Moldenhauer, and

- T. Siebenmorgen, "Physicochemical properties of three rice varieties", *Journal of food quality*, vol. 20, 1997, p. 279–289.
- [8] J. Zhu, M.D. Gale, S. Quarrie, M.T. Jackson, and G.J. Bryan, "AFLP markers for the study of rice biodiversity", *TAG Theoretical and Applied Genetics*, vol. 96, 1998, p. 602–611.
- [9] P.R. Choudhury, S. Kohli, K. Srinivasan, T. Mohapatra, and R.P. Sharma, "Identification and classification of aromatic rices based on DNA fingerprinting", *Euphytica*, vol. 118, 2001, p. 243–251.
- [10] E. Marengo, M. Aceto, and V. Maurino, "Classification of Nebbiolo-based wines from Piedmont (Italy) by means of solid-phase microextraction-gas chromatography-mass spectrometry of volatile compounds", *Journal of Chromatography A*, vol. 943, 2002, p. 123–137.
- [11] P. Dirinck and A. De Winne, "Flavour characterisation and classification of cheeses by gas chromatographic-mass spectrometric profiling", *Journal of Chromatography A*, vol. 847, 1999, p. 203–208.
- [12] J.M. Obando-Ulloa, B. Nicolai, J. Lammertyn, M.C. Bueso, A.J. Monforte, and J.P. Fernández-Trujillo, "Aroma volatiles associated with the senescence of climacteric or non-climacteric melon fruit", *Postharvest biology and technology*, vol. 52, 2009, p. 146–155.
- [13] T. Sriseadka, S. Wongpornchai, and P. Kitsawatpaiboon, "Rapid method for quantitative analysis of the aroma impact compound, 2-acetyl-1-pyrroline, in fragrant rice using automated headspace gas chromatography", *Journal of agricultural and food chemistry*, vol. 54, 2006, p. 8183–8189.

- [14] S. Wongpornchai, K. Dumri, S. Jongkaewwattana, and B. Siri, "Effects of drying methods and storage time on the aroma and milling quality of rice (*Oryza sativa* L.) cv. Khao Dawk Mali 105", *Food chemistry*, vol. 87, 2004, p. 407–414.
- [15] P.R. Choudhury, S. Kohli, K. Srinivasan, T. Mohapatra, and R.P. Sharma, "Identification and classification of aromatic rices based on DNA fingerprinting", *Euphytica*, vol. 118, 2001, p. 243–251.
- [16] S. Wongpornchai, T. Sriseadka, and S. Choonvisase, "Identification and quantitation of the rice aroma compound, 2-acetyl-1-pyrroline, in bread flowers (*Vallaris glabra* Ktze)", *Journal of agricultural and food chemistry*, vol. 51, 2003, p. 457–462.
- [17] R.G. Buttery, J.G. Turnbaugh, and L.C. Ling, "Contribution of volatiles to rice aroma", *Journal of Agricultural and Food Chemistry*, vol. 36, 1988, p. 1006–1009.
- [18] M. Zhou, K. Robards, M. Glennie-Holmes, and S. Helliwell, "Analysis of volatile compounds and their contribution to flavor in cereals", *Journal of agricultural and food chemistry*, vol. 47, 1999, p. 3941–3953.
- [19] D.S. Mottram, "Flavor compounds formed during the Maillard reaction", *ACS Symposium Series*, 1994, p. 104–104.
- [20] L.J. Farmer, D.S. Mottram, and F.B. Whitfield, "Volatile compounds produced in Maillard reactions involving cysteine, ribose and phospholipid", *Journal of the Science of Food and Agriculture*, vol. 49, 1989, p. 347–368.

- [21] R. Widjaja, J.D. Craske, and M. Wootton, "Comparative Studies on Volatile Components of Non-Fragrant and Fragrant Rices", *Journal of the Science of Food and Agriculture*, vol. 70, 1996, p. 151–161.
- [22] T. Tsugita, T. Kurata, and H. Kato, "Volatile components after cooking rice milled to different degrees", *Agricultural and Biological Chemistry*, vol. 44, 1980, p. 835–840.
- [23] Z. Zhou, C. Blanchard, S. Helliwell, and K. Robards, "Fatty acid composition of three rice varieties following storage", *Journal of Cereal Science*, vol. 37, 2003, p. 327–335.
- [24] Z. Zhou, K. Robards, S. Helliwell, and C. Blanchard, "Ageing of stored rice: changes in chemical and physical attributes", *Journal of Cereal Science*, vol. 35, 2002, p. 65–78.
- [25] C.C. Grimm, C. Bergman, J.T. Delgado, and R. Bryant, "Screening for 2-acetyl-1-pyrroline in the headspace of rice using SPME/GC-MS", *Journal of agricultural and food chemistry*, vol. 49, 2001, p. 245–249.
- [26] D.S. Yang, K.S. Lee, O.Y. Jeong, K.J. Kim, and S.J. Kays, "Characterization of volatile aroma compounds in cooked black rice", *Journal of agricultural and food chemistry*, vol. 56, 2007, p. 235–240.
- [27] R.M. Villareal, A.P. Resurreccion, L.B. Suzuki, and B.O. Juliano, "Changes in physicochemical properties of rice during storage", *Starch-Starke*, vol. 28, 1976, p. 88–94.
- [28] C.M. PEREZ and B.O. JULIANO, "Texture changes and storage of rice", *Journal of Texture Studies*, vol. 12, 1981, p. 321–333.

- [29] Y.M.I. Swamy, C.M. Sowbhagya, and K.R. Bhattacharya, "Changes in the physicochemical properties of rice with aging", *Journal of the Science of Food and Agriculture*, vol. 29, 1978, p. 627–639.
- [30] M.D. Pearce, B.P. Marks, and J.F. Meullenet, "Effects of postharvest parameters on functional changes during rough rice storage", *Cereal chemistry*, vol. 78, 2001, p. 354–357.
- [31] P. Pushpamma and M.U. Reddy, "Physico-chemical changes in rice and jowar stored in different agro-climatic regions of Andhra Pradesh", *Bull Grain Technol*, vol. 17, 1979, p. 97–108.
- [32] G.B. Cagampang, C.M. Perez, and B.O. Juliano, "A gel consistency test for eating quality of rice", *Journal of the Science of Food and Agriculture*, vol. 24, 1973, p. 1589–1594.
- [33] C.M. Perez and B.O. Juliano, "Indicators of eating quality for non-waxy rice 1", *Food Chemistry*, vol. 4, 1979, p. 185–195.
- [34] C.M. Perez, C.G. Pascual, and B.O. Juliano, "Eating quality indicators for waxy rices", *Food Chemistry*, vol. 4, 1979, p. 179–184.
- [35] B.O. Juliano, "Criteria and test for rice grain quality", *Rice chemistry and technology*, 1985, p. 443–513.
- [36] S. Yanai, T. Ishitani, and T. Kojo, "Influence of gaseous environment on the hermetic storage of milled rice", *Nippon Shokuhin Kogyo Gakkaishi*, vol. 26, 1979, p. 145–150.

- [37] B.O. Juliano, C.M. Perez, A.B. Blakeney, T. Castillo, N. Kongseree, B. Laignelet, E.T. Lapis, V.V.S. Murty, C.M. Paule, and B.D. Webb, "International cooperative testing on the amylose content of milled rice", *Starch-Strike*, vol. 33, 1981, p. 157–162.
- [38] C. Snow Gregory and H. Nicholas, "Head-space analysis in modern gas chromatography", *TrAC Trends in Analytical Chemistry*, vol. 21, 2002, p. 608–617.
- [39] H.P. Hernandez, T.C.Y. Hsieh, C.M. Smith, and N.H. Fischer, "Foliage volatiles of two rice cultivars", *Phytochemistry*, vol. 28, 1989, p. 2959–2962.
- [40] R.G. Buttery, W.J. Orts, G.R. Takeoka, and Y. Nam, "Volatile flavor components of rice cakes", *Journal of agricultural and food chemistry*, vol. 47, 1999, p. 4353–4356.
- [41] P. Semmelroch and W. Grosch, "Analysis of roasted coffee powders and brews by gas chromatography-olfactometry of headspace samples", *LWT-Food Science and Technology*, vol. 28, 1995, p. 310–313.
- [42] M.O. Nisperos-Carriedo and P.E. Shaw, "Comparison of volatile flavor components in fresh and processed orange juices", *Journal of Agricultural and Food Chemistry*, vol. 38, 1990, p. 1048–1052.
- [43] E.E. Stashenko, B.E. Jaramillo, and J.R. Martinez, "Analysis of volatile secondary metabolites from Colombian *Xylopia aromatica* (Lamarck) by different extraction and headspace methods and gas chromatography", *Journal of Chromatography A*, vol. 1025, 2004, p. 105–113.

- [44] Gas chromatography, [Online].
Available, http://hiq.linde-gas.com/international/web/lg/spg/-like35lgspg.nsf/docbyalias/anal_gaschrom (March, 2011).
- [45] Gas chromatography, [Online].
Available, http://www.gec.jp/CTT_DATA/WMON/CHAP_4/html/-Wmon083.html (March, 2011)
- [46] A.Y. Ng, “Preventing ‘Overfitting’ of cross-validation data”, *MACHINE LEARNING-INTERNATIONAL WORKSHOP THEN CONFERENCE-*, 1997, p. 245–253.
- [47] K.V. Mardia, J.T. Kent, and J.M. Bibby, “Multivariate analysis”, 1979, *Probability and mathematical statistics. Academic Press Inc.*
- [48] M.Z. Man, G. Dyson, K. Johnson, and B. Liao, “Evaluating methods for classifying expression data”, *Journal of Biopharmaceutical statistics*, vol. 14, 2004, p. 1065–1084.
- [49] B. Wu, T. Abbott, D. Fishman, W. McMurray, G. Mor, K. Stone, D. Ward, K. Williams, and H. Zhao, “Comparison of statistical methods for classification of ovarian cancer using mass spectrometry data”, *Bioinformatics*, vol. 19, 2003, p. 1636–1643.
- [50] U.M. Braga-Neto and E.R. Dougherty, “Is cross-validation valid for small-sample microarray classification”, *Bioinformatics*, vol. 20, 2004, p. 374.

- [51] M. Kusano, A. Fukushima, M. Kobayashi, N. Hayashi, P. Jonsson, T. Moritz, K. Ebana, and K. Saito, “Application of a metabolomic method combining one-dimensional and two-dimensional gas chromatography-time-of-flight/mass spectrometry to metabolic phenotyping of natural variants in rice”, *Journal of Chromatography B*, vol. 855, 2007, p. 71–79.
- [52] N. Jaisieng, S. Wongpornchai, and S. Prasitwattanaseree, *Graduate school Chiang Mai University*, 2008.
- [53] F. Markowetz and R. Spang, “Classification, Model Selection and Performance Evaluation”, *Methods Inf Med*, vol. 44, 2005, p. 438–43.
- [54] K. Prasittichok, S. Prasitwattanaseree, and S. Wongpornchai, “Classification of Thai Fragrant Rice (*Oryza sativa*) Using Gas Chromatographic Profiles in Conjunction with Statistical Methods” Proceedings of ANSCSE14, 2010, p. 163-169.
- [55] S. Pitiphunpong, S. Champangern, and P. Suwannaporn, “The Jasmine Rice (KDML 105 Variety) Adulteration Detection Using Physico-Chemical Properties”.