

APPENDIX

Food consumption questionnaire

Interviewer code.....
Village code.....

General information

1. Sex 1. male 2. women
2. Age.....years 3. Body weight..... kg
4. Highcm 5. Waistline....." (or.....cm)
6. Education level
 - 1. Not education 4. High school 7. Master's degree
 - 2. Elementary school 5. Diploma 8. Doctor's degree
 - 3. Junior high school 6. Bachelor's degree
7. Incomebath/month 8. Family sizeperson/family
9. Occupational
 - 1 Agricultural workers 4. Office workers 7. Other.....
 - 2. General employee 5. Government officers
 - 3. Traders 6. Business owners
10. Congenital disease (more than 1 answer)
 - 10.1 Hypertension disease 1. Yes, for ...years 2.No 3.Unknown
 - 10.2 Diabetes disease 1. Yes, for ...years 2.No 3. Unknown
 - 10.3 Coronary vascular disease 1. Yes, for ...years 2.No 3.Unknown
 - 10.4 Hypercholesterolemia 1. Yes, for ...years 2.No 3.Unknown
 - 10.5 Other 1. Yes, for ...years 2.No 3.Unknown
11. Eating behaviors of consumers
 - 1. Self-cooking meal 2. Buying 3. Other.....
12. Rate of self-cooking meals/day
 - 1. Morning 2. Afternoon 3. Evening
13. The most popular vegetable 1st 2nd

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- Research Publications**
- (1) S. Pongbangpho, C. Choopayak, B. Phansawan, TA. McCaskey, and H. Kumagai. 2002. Acetic Acid Production by Anaerobic Thermophilic *Clostridium*

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(2) T. Boonsong, E. Chulikon, and B. Phansawan. 2006. The study of antioxidant capacity of 100% packaged fruit juices. Proceeding Research of Naresuan University, 2nd :496-504.

(3) B. Phansawan, S. Pongbangpho, and M. Suttajit. 2006. Antioxidant capacity of *Mucana macrocapa*. Maharakham University Journal. 25 (4) : 5-8.

(4) B. Phansawan and S. Pongbangpho. 2006. Antioxidant capacity of *Lavandula angustifolia*, *Mentha peperita*, *Melissa Officinalis*, *Origanum valgare* and *Oreganum Majorana*. Journal of Science Technology and Humanities. 4 (1-2) : 19-24.

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Andrographis paniculata (Burm.f.) Nees. and *Cassia alata* Linn. for the Development of Dietary Supplement.

Kasetsart Journal (Natural Science). 41 : 548-554.