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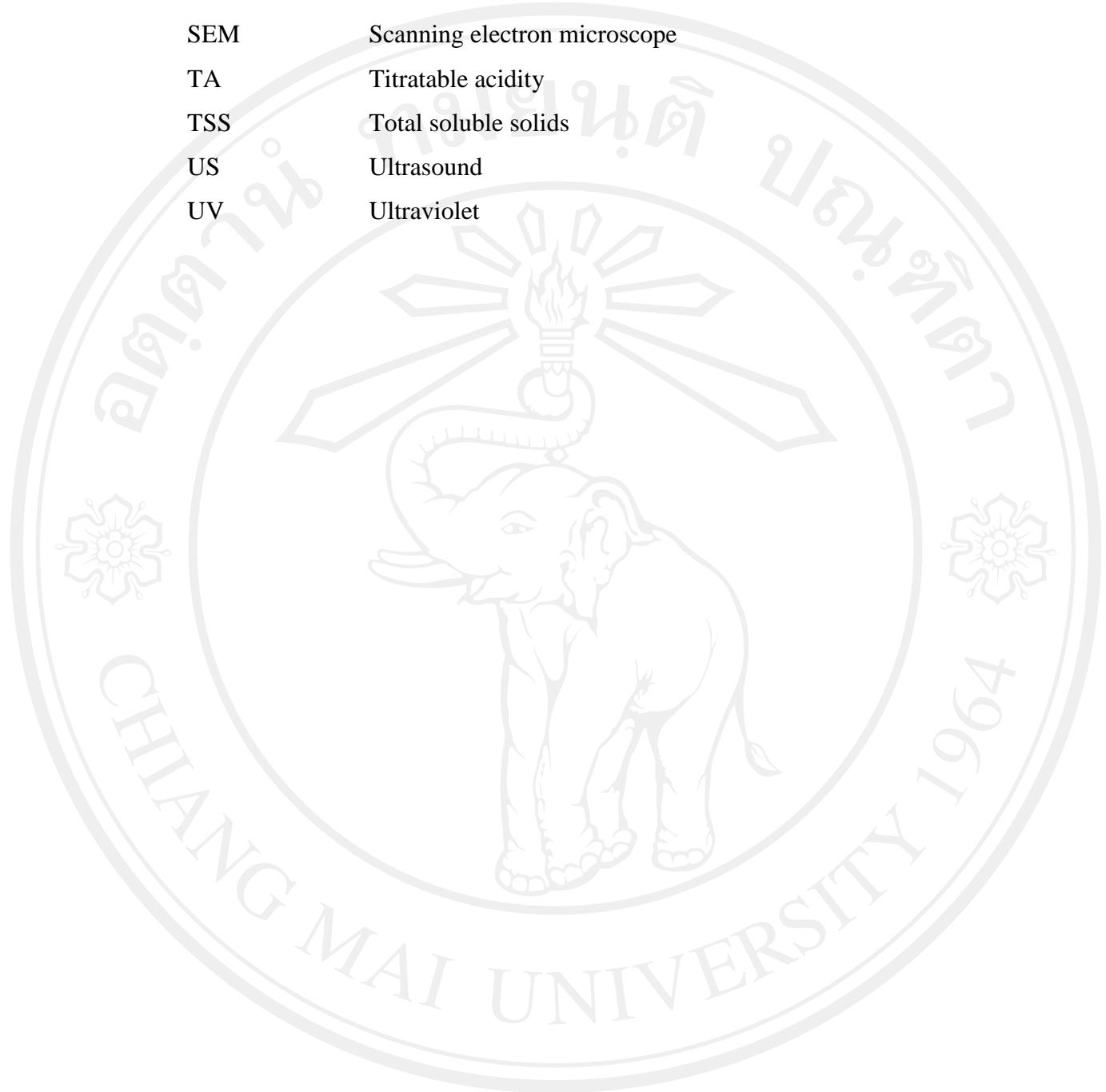
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LIST OF ABBREVIATIONS

CFU	Colony forming unit
cm	Centimeter
cv.	Cultivar
°C	Degree Celsius
EO water	Electrolyzed oxidizing water
g	Gram
GRAS	Generally recognized as safe
h	Hour
l	Liter
M	Molar concentration
mg	Milligram
min	Minute
µl	Microliter
ml	Milliliter
mm	Millimeter
N	Nomality
nm	Nanometer
ORP	Oxidation reduction potential
PAL	Phenylalanine ammonia lyase
PDA	Potato dextrose agar
pH	Power of hydronium (hydrogen) ion
POD	Peroxidase
ppm	Part per million
PPO	Polyphenol oxidase
PR protein	Pathogenesis – related protein
rpm	Revolutions per minute
SD	Standard deviation
SE	Standard error

SEM	Scanning electron microscope
TA	Titratable acidity
TSS	Total soluble solids
US	Ultrasound
UV	Ultraviolet



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ข้อความแห่งการเริ่ม

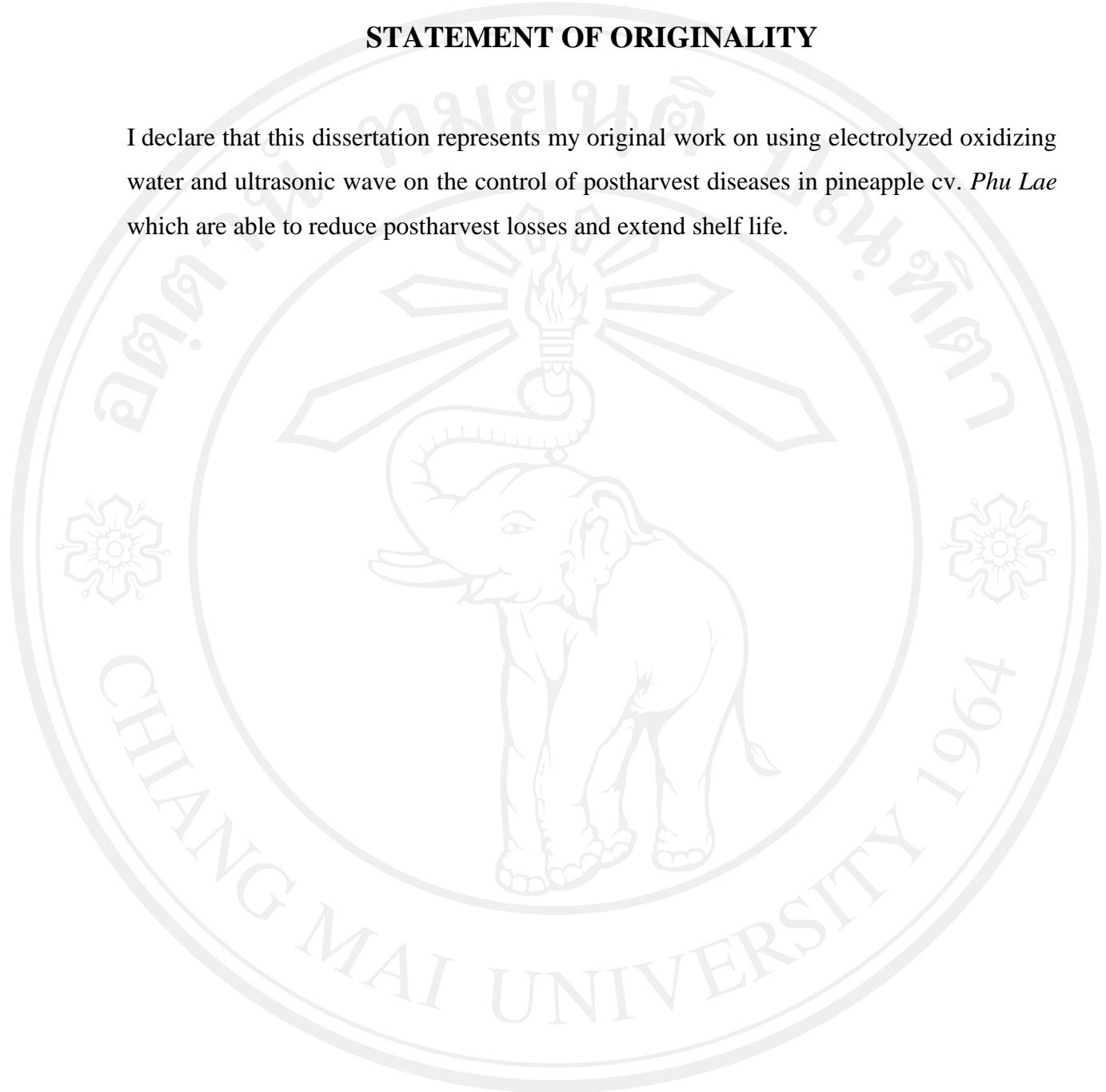
ข้าพเจ้าขออภัยยันว่าวิทยานิพนธ์ที่นำเสนอเป็นผลงานต้นฉบับที่นำเสนอที่ผ่านการแยกด้วยกระแทกไฟฟ้า และ คลื่นเสียงความถี่สูงมาใช้ในการควบคุมโรคในผลสัมป不成หลังการเก็บเกี่ยว ซึ่งสามารถลดการสูญเสีย และยืดอายุการวางจำหน่าย



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STATEMENT OF ORIGINALITY

I declare that this dissertation represents my original work on using electrolyzed oxidizing water and ultrasonic wave on the control of postharvest diseases in pineapple cv. *Phu Lae* which are able to reduce postharvest losses and extend shelf life.



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