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ข้อความแห่งการริเริ่ม

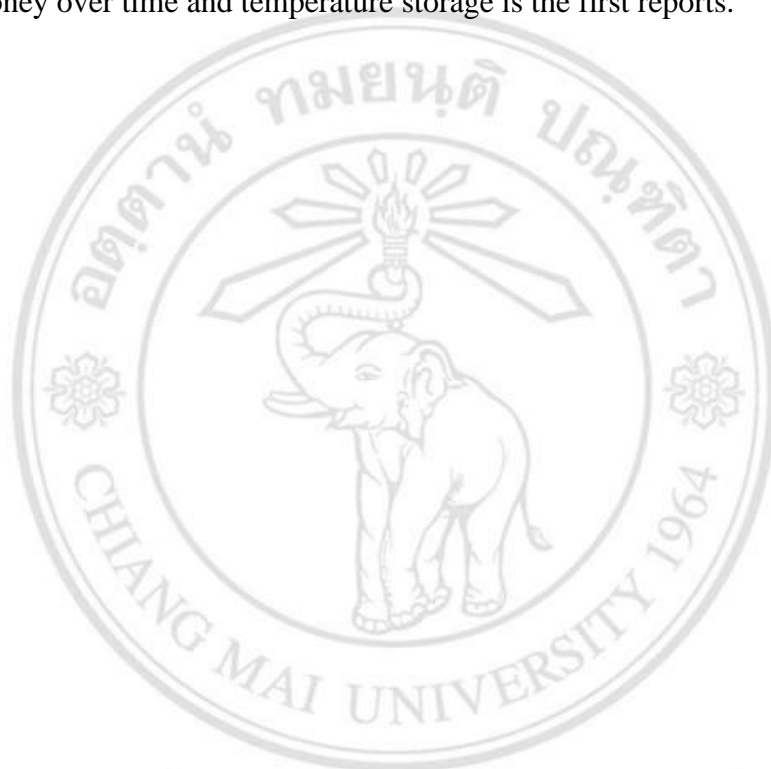
- 1) คุษฎีนิพนธ์นี้ได้นำเสนอข้อมูลเรื่อง สมบัติทางเคมีกายภาพของน้ำผึ้งชันโรงจำนวน 11 ชนิด โดยมีน้ำผึ้งชันโรงจำนวน 9 ชนิดที่มีการรายงานเป็นครั้งแรก
- 2) ข้อมูลการเปลี่ยนแปลงคุณภาพของน้ำผึ้งชันโรงชนิด *Tetragonula laeviceps-pagdeni* ระหว่างการเก็บรักษามีการรายงานเป็นครั้งแรก



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STATEMENTS OF ORIGINALITY

1. This dissertation reports the physicochemical analysis of honey from 11 species of stingless bee and 9 of 11 species are the first reports.
2. The data of changes in physicochemical of *Tetragonula laeviceps-pagdeni* honey over time and temperature storage is the first reports.



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