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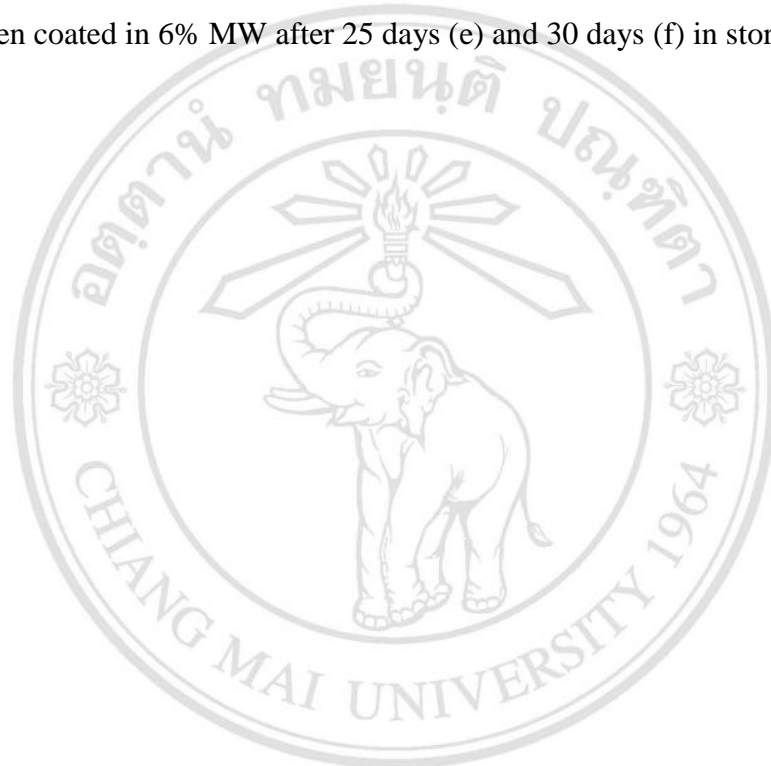
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LIST OF ABBREVIATIONS

FAO	Food and Agriculture Organization
LDPE	Low Density Polyethylene
MARD	Ministry of Agriculture and Rural Development
MW	Bees-Carnauba Mixed Wax
OA	Oxalic Acid
PP	Polypropylene
PPO	Polyphenol Oxidase
SH	Sodium Hypochlorite
SO ₂	Sulphur Dioxide
SPSS	Statistical Package for the Social Sciences
TSS	Total Soluble Solids



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ข้อความแห่งการริเริ่ม

1. การควบคุมการเน่าเสียและยืดอายุการเก็บรักษาของผลลำไยเวียดนาม โดยใช้สารป้องกันกำจัดเชื้อรา หรือการรมผลด้วยก๊าซซัลเฟอร์ไดออกไซด์แล้วเก็บรักษาที่อุณหภูมิ 5 องศาเซลเซียส แม้จะได้ผลที่ดี แต่ยังมีปัญหาเรื่องสารพิษตกค้าง และการสูญเสียน้ำหนักของผล วิทยานิพนธ์นี้ นำเสนอวิธีการยืดอายุการเก็บรักษาผลลำไยที่เก็บไว้ที่อุณหภูมิ 5 องศาเซลเซียส ที่สามารถชะลอการเกิดสีน้ำตาลของเปลือกผล ลดการสูญเสียน้ำหนัก และป้องกันการเน่าเสียของผลได้นาน 25 วัน ด้วยการใช้กรดออกซาลิก สารโซเดียมไฮโปคลอไรต์ และสารเคลือบผิว ผสมระหว่างไขผึ้งกับไซคาร์บูนา
2. วิทยานิพนธ์นี้ได้นำเสนอแนวทางการยืดอายุการเก็บรักษาผลลำไยที่ปลอดภัย และสามารถนำไปประยุกต์ใช้ในเชิงการค้าได้

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STATEMENT OF ORIGINALITY

1. Using of fungicide or sulphur dioxide fumigation can control fruit decay and extend storage life of Vietnamese longan during store at 5°C but it still has problems of toxic residue and fruit weight loss. This thesis presents the method of storage life extension at 5°C which is able to delay pericarp browning, to reduce fruit weight loss and to prevent from fruit decay for 25 days by using oxalic acid, sodium hypochlorite and bees-carnauba mixed wax.
2. This thesis presents the safety procedure for storage life extension of longan fruits and is able to apply for a commercial scale.



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