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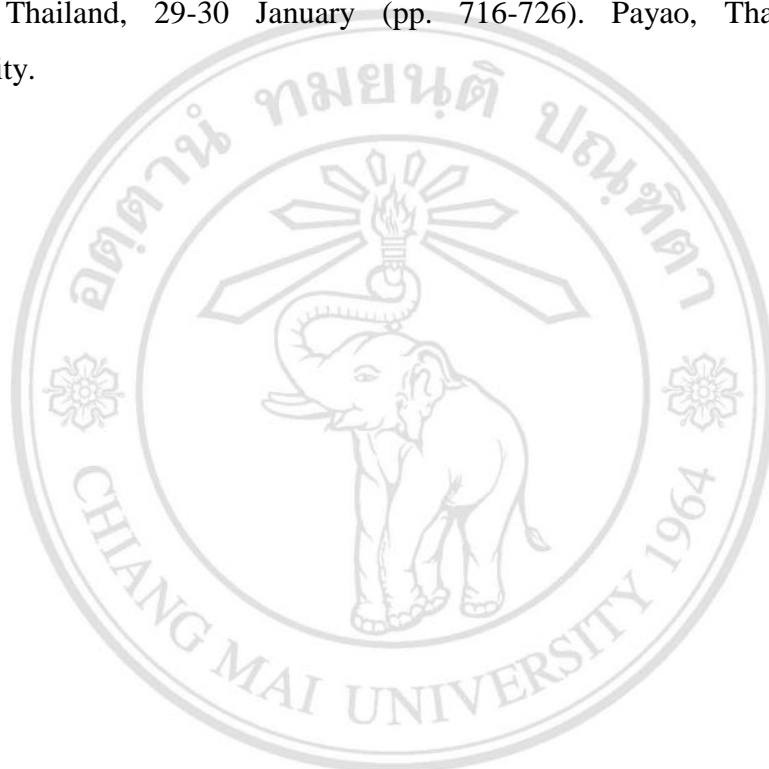
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## LIST OF PUBLICATIONS

Kungsuwan, K., and Wiriyaacharee, P. (2015). Response surface modeling of process parameters for aqueous extraction of pectin and chlorogenic acids from coffee pulp. Paper presented at the *Payao Research Conference 2015*, Payao University, Payao, Thailand, 29-30 January (pp. 716-726). Payao, Thailand: Payao University.



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