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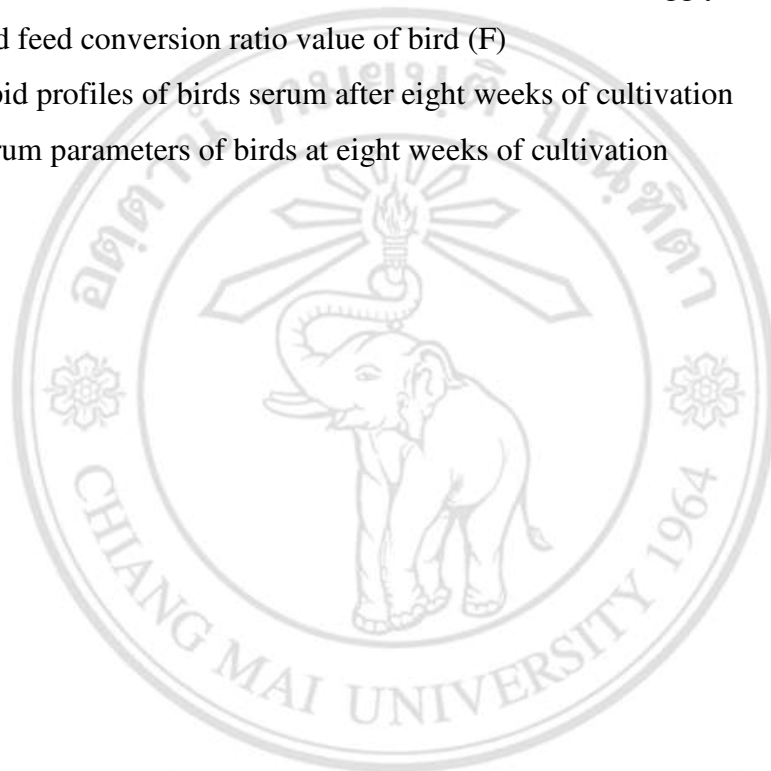
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## LIST OF ABBREVIATIONS

AHA	American Heart Association
ALT	Alanine Transaminase
AST	Aspartate Transaminase
BUN	Blood Urea Nitrogen
CK	Creatine Kinase
CPK	Creatine Phosphokinase
CVDS	Cardiovascular Diseases
CYP2C9	Cytochrome P450 2C9
CYP3A4	Cytochrome P450 3A4
EMS	Ethyl Methanesulfonate
EU	European Union
FDA	Food and Drug Administration
HA	Hydroxylamine
HDL	High Density Lipoprotein
HMG-CoA	3-Hydroxy-3-Methylglutaryl-Coenzyme A
HPLC	High Performance Liquid Chromatography
LDL	Low Density Lipoprotein
LSF	Liquid State Fermentation
MFP	<i>Monascus</i> Fermented Products
MK	Monacolin K
MKA	Monacolin K (hydroxyl acid form)
MKL	Monacolin K (lactone form)
MMS	Methyl methanesulfonate
NQO	4-Nitroquinoline-1-Oxide
NTG	N-methyl-N'-nitro-N-nitrosoguanidine
RMD	Red Mold Dioscorea
RMR	Red Mold Rice
RYR	Red Yeast Rice

SMF	Submerged State Fermentation
SSF	Solid State Fermentation
TG	Triglyceride
UV	Ultraviolet



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## LIST OF SYMBOLS

®	Registered trademark, Intellectual property
μ	Micro ( $10^{-6}$ ), Prefix
m	Milli ( $10^{-3}$ ), Prefix
k	Kilo ( $10^3$ ), Prefix
d	Deci ( $10^{-1}$ ), Prefix
°C	Degrees Celsius, Temperature scales
%	Percent, Proportion
Σ	Sigma, Summation
α	Alpha, Chemical nomenclature
β	Beta, Standardized coefficients
γ	Gamma, Gamma radiation
<	Inequality sign, Less than
>	Inequality sign, Greater than
±	Plus-minus, Statistical margin of error of a quantity
/	Slash, Division

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## ข้อความแห่งการริเริ่ม

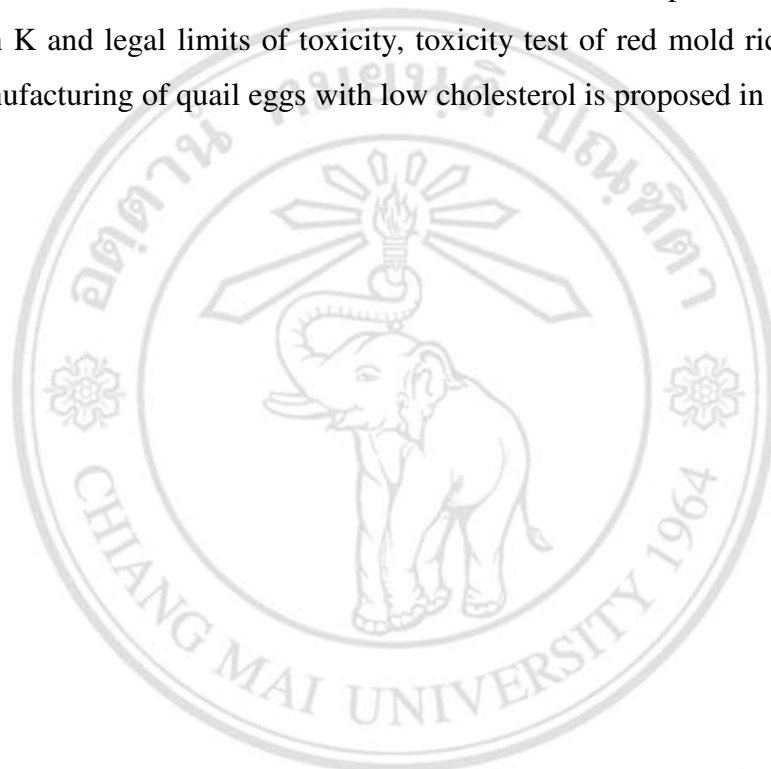
- 1) วิทยานิพนธ์นี้นำเสนอการเพิ่มมูลค่าข้าวไทยโดยการแปรรูปเป็นผลิตภัณฑ์เสริมอาหารข้าวราแดงที่สามารถลดคอเลสเตอรอลได้
- 2) การหาสภาวะที่เหมาะสมต่อการผลิตข้าวราแดงที่มีปริมาณ โมนาโคลิน เค สูง และสารพิษอยู่ในระดับที่กำหนด การทดสอบความเป็นพิษของข้าวราแดงต่อหนูกระต่ายขุน กระบวนการผลิตไข่นกกระทาที่มีคอเลสเตอรอลต่ำ ได้ถูกนำเสนอไว้ในวิทยานิพนธ์นี้



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## STATEMENTS OF ORIGINALITY

- 1) Increasing the value of Thai rice by red mold rice processing as a dietary supplement that can reduce the cholesterol level.
- 2) In order to find the suitable condition for red mold rice production with high monacolin K and legal limits of toxicity, toxicity test of red mold rice in Japanese quail, manufacturing of quail eggs with low cholesterol is proposed in this thesis.



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