

REFERENCES

- เปริม ณ สงขลา. (2556). มะละกอ ความยั่งยืนที่ไม่ยั่งยืน. ค้นเมื่อ 2 พฤษภาคม 2559. จาก <http://www.thaihof.org/main/article/detail/2756>.
- Alzamora, S.M., Salvatori, D., Tapia, M.S., López-Malo, A., Welti-Chanes, J. and Fito, P. (2005). Novel functional foods from vegetable matrices impregnated with biologically active compounds. *Journal of Food Engineering* 67, 205-214.
- Andrés, A., Fito, P., Heredia, A. and Rosa, E.M. (2001). Combine drying technologies for development of high-quality shelf-stable mango products. *Drying Technology* 25, 1857-1866.
- Anino, S.V., Salvatori, D.M. and Alzamora, S.M. (2006). Changes in calcium level and mechanical properties of apple tissue due to impregnation with calcium salts. *Food Research International* 39, 154-164.
- AOAC. (2000). Official Methods of Analysis of AOAC International, 17th ed. Association of Official Analytical Chemists, Gaithersburg, MD, USA.
- AOAC (2006). Official Methods of Analysis of AOAC International, 18th ed. Association of Official Analytical Chemists, Gaithersburg, USA.
- Aprajeeta, J., Gopirajah, R. and Anandharamakrishnan, C. (2015). Shrinkage and porosity effects on heat and mass transfer during potato drying. *Journal of Food Engineering* 144, 119-128.
- Argyri, A.A., Zoumpopoulou, G., Karatzas, K.-A.G., Tsakalidou, E., Nychas, G.-J. E., Panagou, E.Z. and Tassou, C.C. (2013). Selection of potential probiotic lactic acid bacteria from fermented olives by *in vitro* tests. *Food Microbiology* 33, 282-291.
- Artnaseaw, A., Theerakulpisut, S. and Benjapiyaporn, C. (2010). Development of a vacuum heat pump dryer for drying chilli. *Biosystems Engineering* 105, 130-138.

- Barbosa, J., Borges, S., Amorim, M., Pereira, M.J., Oliveira, A., Pintado, M.E. and Teixeira, P. (2015). Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. *Journal of Functional Foods* 17, 340-351.
- Beirão-da-Costa, S., Cardoso, A., Martin, L.L., Empis, J. and Moldão-Martins, M. (2008). The effect of calcium dips combined with mild heating of whole kiwi fruit for fruit slices quality maintenance. *Food Chemistry* 108, 191-197.
- Betoret, E., Betoret, N., Arilla, A., Bennár, M., Barrera, C., Codoñer, P. and Fito, P. (2012). No invasive methodology to produce a probiotic low humid apple snack with potential effect against *Helicobacter pylori*. *Journal of Food Engineering* 110, 289-293.
- Betoret, N., Puente, L., Díaz, M.J., Pagán, M.J., García, M.J., Gras, M.L., Martínez-Monzó, J. and Fito, P. (2003). Development of probiotic-enriched dried fruits by vacuum impregnation. *Journal of Food Engineering* 56, 273-277.
- Cardoso, P.C., Tomazini, A.P.B., Stringheta, P.C., Ribeiro, S.M.R. and Pinheiro-Sant'Ana, H.M. (2011). Vitamin C and carotenoids in organic and conventional fruits grown in Brazil. *Food Chemistry* 126, 411-416.
- Chaiwut, P., Pintathong, P. and Rawdkuen, S. (2010). Extraction and three-phase partitioning behavior of proteases from papaya peels. *Process Biochemistry* 45, 1172-1175.
- Castagnini, J.M., Betoret, N., Betoret, E. and Fito, P. (2015). Vacuum impregnation and air drying temperature effect on individual anthocyanins and antiradical capacity of blueberry juice included into an apple matrix. *Food Science and Technology* 64, 1289-1296.
- Chang, S.K., Alasalvar, C. and Shahidi, F. (2016). Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. *Journal of Functional Foods* 21, 113-132.

- Cheenkachorn, K., Jintanatham, P. and Rattanaprapa, S. (2012). Drying of papaya (*Carica papaya* L.) using a microwave-vacuum dryer. World Academy of Science, Engineering and Technology 6, 817-821.
- Chen, Q., Bi, J., Wu, X., Yi, J., Zhou, L. and Zhou Y. (2015). Drying kinetics and quality attributes of jujube (*Zizyphus jujuba* Miller) slices dried by hot-air and short- and medium-wave infrared radiation. Food Science and Technology 64, 759-766.
- Chen, Z.H., Gou, X.Y. and Wu, T. (2016). A novel dehydration technique for carrot slices implementing ultrasound and vacuum drying methods. Ultrasonics Sonochemistry 30, 28-34.
- Crowley, S.V. and O'Mahony, J.A. (2016). Drying: Effect on nutrients, composition and health. In: Caballero, B., Finglas, P.M. and Toldrá, F, editors. Encyclopedia of Food and Health (1st ed.). Elsevier, UK. 439-445. DOI: 10.1016/B978-0-12-384947-2.00242-7 Available from:
[https://www.researchgate.net/publication/281841432 Drying Effect on Nutrient s Composition and Health](https://www.researchgate.net/publication/281841432_Drying_Effect_on_Nutrient_s_Composition_and_Health)
- de Oliveira, J.G. and Vitória, A.P. (2011). Papaya: Nutritional and pharmacological characterization, and quality loss due to physiological disorders. An overview. Food Research International 44, 1306-1313.
- Demiray, E., Tulek, Y. and Yilmaz, Y. (2013). Degradation kinetics of lycopene, β-carotene and ascorbic acid in tomatoes during hot air drying. Food Science and Technology 50, 172-176.
- Derossi A., Pilli T.D. and Severini, C. (2012). The application of vacuum impregnation techniques in food industry. In: Valdez B, editor. Scientific, Health and Social Aspects of the Food Industry. InTech, Europe. DOI: 10.5772/31435. Available from: <http://www.intechopen.com/books/scientific-health-and-social-aspects-of-the-food-industry/the-application-of-vacuum-impregnation-techniques-in-food-industry>.

- Dimitrellou, D., Kandylis, P. and Kourkoutas, Y. (2016). Effect of cooling rate, freeze-drying, and storage on survival of free and immobilized *Lactobacillus casei* ATCC 393. *Food Science and Technology* 69, 468-473.
- Dotto, G.L., Vieira, M.L.G. and Pinto, L.A.A. (2015). Use of chitosan solutions for the microbiological shelf life extension of papaya fruits during storage at room temperature. *Food Science and Technology* 64, 126-130.
- Duzzioni, A.G., Lenton, V.M., Silva, D.I.S. and Barrozo, M.A.S. (2013). Effect of drying kinetics on main bioactive compounds and antioxidant activity of acerola (*Malpighia emarginata* D.C.) residue. *International Journal of Food Science & Technology* 48, 1041-1047.
- El-Aouar, A.A., Azoubel, P.M. and Murr, F.E.X. (2003). Drying kinetics of fresh and osmotically pre-treated papaya (*Carica papaya* L.). *Journal of Food Engineering* 59, 85-91.
- Erbay, Z. and Icier, F. (2010). A review of thin layer drying of foods: Theory, modeling, and experimental results. *Food Science and Nutrition* 50, 441-464.
- Fernandes, F.A.N., Rodrigues, S., Gaspareto, O.C.P. and Oliveira, E.L. (2006). Optimization of osmotic dehydration of papaya followed by air-drying. *Food Research International* 39, 492-498.
- Fernando, W.J.N., Ahmad, A.L., Shukor, S.R.A. and Lok, Y.H. (2008). A model for constant temperature drying rates of case hardened slices of papaya and garlic. *Journal of Food Engineering* 88, 229-238.
- Fito, P., Chiralt, A., Barat, J.M., Andrés, A., Martínez-Monzó, J. and Martínez-Navarrete, N. (2001). Vacuum impregnation for development of new dehydrated products. *Journal of Food Engineering* 49, 297-302.
- Food and Agriculture Organization of the United Nations. (2014). FAOSTAT. Available on: <http://faostat.fao.org/>. (7 July 2014).

- Fuggate, P., Wongs-Aree, C., Noichinda, S. and Kanlayanarat, S. (2010). Quality and volatile attributes of attached and detached ‘Pluk Mai Lie’ papaya during fruit ripening. *Scientia Horticulturae* 126, 120-129.
- Galli, F. (2007). Ripening and postharvest management of pawpaw fruit. *University of Kentucky Doctoral Dissertations*. Paper 507. Available from: http://uknowledge.uky.edu/gradschool_diss/507.
- Germer, S.P.M., Lancha, J.P., Ferrari, C.C., Ruffi, C.R.G. and Carmello-Guerreiro, S.M. (2012). Effect of some additives on the shelf life of dried papaya (variety Formosa) obtained by osmotic dehydration combined to conventional air drying. International Conference of Agricultural Engineering in Valencia Conference Centre on 8-12 July 2012, Valencia, Spain. [Online]. Available on: <http://cigr.t.ageng2012.org/>. (24 July 2014).
- Gras, M.L., Vidal, D., Betoret, N., Chiralt, A. and Fito, P. (2003). Calcium fortification of vegetables by vacuum impregnation interactions with cellular matrix. *Journal of Food Engineering* 56, 279-284.
- Giri, S.K. and Suresh, P. (2007). Drying kinetics and rehydration characteristics of microwave-vacuum and convective hot-air dried mushrooms. *Journal of Food Engineering* 78, 512-521.
- Hironaka, K., Kikuchi, M., Koaze, H., Sato, T., Kojima, M., Yamamoto, K., Yasuda, K., Mori, M. and Tsuda, S. (2011). Ascorbic acid enrichment of whole potato tuber by vacuum-impregnation. *Food chemistry* 127, 1114-1118.
- Huang, J., Zhang, M., Adhikari, B. and Yang, Z. (2016). Effect of microwave air spouted drying arranged in two and three stages on the drying uniformity and quality of dehydrated carrot cube. *Journal of Food Engineering* 177, 80-89.
- Igual, M., Castelló, M.L., Ortolá, M.D. and Andrés, A. (2008). Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon. *Journal of Food Engineering* 86, 315-323.

- Ikram, E.H.K., Stanley, R., Netzel, M. and Fanning, K. (2015). Phytochemicals of papaya and its traditional health and culinary uses – a review. *Journal of Food Composition and Analysis* 41, 201-211.
- Jomlapelatikul, A., Wiset, L., Duangkhamchan, W. and Poomsa-ad, N. (2016). Model-based investigation of heat and mass transfer for selecting optimum intermediate moisture content in stepwise drying. *Applied Thermal Engineering* 107, 987-993.
- Kelebek, H., Sellı, S., Gubbuk, H. and Gunes, E. (2015). Comparative evaluation of volatiles, phenolics, sugars, organic acids and antioxidant properties of Sel-42 and Tainung papaya varieties. *Food Chemistry* 173, 912-919.
- Khurnpoon, L., Srichumpuang, W. and Taweerachasub, W. (2010). Effect of calcium lactate solution on pulp softening in ‘Hawaii’ papaya (*Carica papaya* L.). *Agricultural Science Journal* 41, 118-121.
- Kingsly, A.R.P., Meena, H.R., Jain, R.K. and Singh, D.B. (2007). Shrinkage of *ber* (*Zizyphus mauritian* L.) fruits during sun drying. *Journal of Food Engineering* 79, 6-10.
- Kingwatee, N., Apichartsrangkoon, A., Chaikham, P., Worametrachanon, S., Techarung, J. and Pankasemsuk, T. (2015). Spray drying *Lactobacillus casei* 01 in lychee juice varied carrier materials. *Food Science and Technology* 62, 847-853.
- Krasaecko, W. and Suthanwong, B. (2008). Vacuum impregnation of probiotics in fruit pieces and their survival during refrigerated storage. *Kasetsart Journal* 42, 723-731.
- Kurozawa, L.E., Hubinger, M.D. and Park, K.J. (2012). Glass transition phenomenon on shrinkage of papaya during convective drying. *Journal of Food Engineering* 108, 43-50.

- Kurozawa, L.E., Terng, I., Hubinger, M.D. and Park, K.J. (2014). Ascorbic acid degradation of papaya during drying: Effect of process conditions and glass transition phenomenon. *Journal of Food Engineering* 123, 157-164.
- Laopoolkit, P. and Suwannaporn, P. (2011). Effect of pretreatments and vacuum drying on instant dried pork process optimization. *Meat science* 88, 553-558.
- Luna-Guzmán, I. and Barrett, D.M. (2000). Comparison of calcium chloride and calcium lactate effectiveness in maintaining shelf stability and quality of fresh-cut cantaloupes. *Postharvest Biology and Technology* 19, 61-72.
- Mårtensson, O., Öste, R. and Holst, O. (2002). The effect of yoghurt culture on the survival of probiotic bacteria in oat-based, non-dairy products. *Food Research International* 35, 775-784.
- Martins, E.M.F., Ramos, A.M., Vanzela, E.S.L., Stringheta, P.C., Pinto, C.L.de O. and Martins, J.M. (2013). Products of vegetable origin: A new alternative for the consumption of probiotic bacteria. *Food Research International* 51, 764-770.
- Martín-Diana, A.B., Rico, D., Frías, J., Henehan, G.T.M., Mulcahy, J., Barat, J.M. and Barry-Ryan, C. (2006). Effect of calcium lactate and heat-shock on texture in fresh-cut lettuce during storage. *Journal of Food Engineering* 77, 1069-1077.
- Moreno, J., Espinoza, C., Simpson, R., Petzold, G., Nuñez, H. and Gianelli, M.P. (2016). Application of ohmic heating/vacuum impregnation treatments and air drying to develop an apple snack enriched in folic acid. *Innovative Food Science and Emerging Technologies* 33, 381-386.
- Moreno, J., Simpson, R., Baeza, A., Morales, J., Muñoz, C., Sastry, S. and Almonacid, S. (2012). Effect of ohmic heating and vacuum impregnation on the osmodehydration kinetics and microstructure of strawberries (cv. Camarosa). *Food Science and Technology* 45, 148-154.
- Moreno, J., Simpson, R., Pizarro, N., Pavez, C., Dorvil, F., Petzold, G. and Bugueño, G. (2013). Influence of ohmic heating/osmotic dehydration treatments on

polyphenoloxidase inactivation, physical properties and microbial stability of apples (cv. Granny Smith). Innovative Food Science and Emerging Technologies 20, 198-207.

Moussaoui, A.E., Nijs, M., Paul, C., Wintjens, R., Vincentelli, J., Azarkan, M. and Looze, Y. (2001). Review: Revisiting the enzymes stored in the lacticifers of *Carica papaya* in the context of their possible participation in the plant defence mechanism. Cellular and Molecular Life Sciences, 556-570.

Mújica-Paz H, Valdez-Fragoso A, López-Malo A, Palou E. and Welti-Chanes J. (2003a). Impregnation properties of some fruits at vacuum pressure. Journal of Food Engineering 56, 307-314.

Mújica-Paz H, Valdez-Fragoso A, López-Malo A, Palou E. and Welti-Chanes J. (2003b). Impregnation and osmotic dehydration of some fruits: Effect of the vacuum pressure and syrup concentration. Journal of Food Engineering 57, 305-314.

Nampairoj, P., Jangchud, A. and Jangchud, K. (2011). Quality index of papaya on overall liking of consumer. Proceeding of Kasetsart University Annual Conference: Agro-Industry 49 on 1-4 February 2011, Bangkok, Thailand, 515-522. Available from: http://kucon.lib.ku.ac.th/cgi-bin/kucon.exe?rec_id=012710&database=kucon&search_type=link&table=mona&back_path=/agre/mona&lang=thai&format_name=TFMON#

Neri, L., Biase, L.D., Sacchetti, G., Mattia, C.D., Santarelli, V., Mastrocola, D. and Pittia, P. (2016). Use of vacuum impregnation for the production of high quality fresh-like apple products. Journal of Food Engineering 179, 98-108.

Nimmanpipug, N. and Therdthai, N. (2013). Effect of osmotic dehydration time on hot air drying and microwave vacuum drying of papaya. Food and Applied Bioscience Journal 1(1), 1-10.

- Nopwinyuwong, A., Trevanich, S. and Suppakul, P. (2010). Development of a novel colorimetric indicator label for monitoring freshness of intermediate-moisture dessert spoilage. *Talanta* 81, 1126-1132.
- Nunes, M.C. do N. (2008). Color atlas of postharvest quality of fruits and vegetables. C.O.S. Pronters PTE LTD, Singapore.
- Occhino, E., Hernando, I., Llorca, E., Neri, L. and Pittia, P. (2011). Effect of vacuum impregnation treatments to improve quality and texture of zucchini (*Cucurbita pepo*, L.). *Procedia Food Science* 1, 829-835.
- Orikasa, T., Koide, S., Okamoto, S., Imaizumi, T., Muramatsu, Y., Takeda, J., Shiina, T. and Tagawa, A. (2014). Impacts of hot air and vacuum drying on the quality attributes of kiwi fruit slices. *Journal of Food Engineering* 125, 51-58.
- Paéz, R., Lavari, L., Vinderola, G., Audero, G., Cuatrín, A., Zaritzky, N., & Reinheimer, J. (2012). Effect of heat treatment and spray drying on lactobacilli viability and resistance to simulated gastrointestinal digestion. *Food Research International*, 48, 748-754. doi:10.1016/j.foodres.2012.06.018.
- Paes S.S., Stringari G.B. and Laurindo J.B. (2007). Effect of vacuum and relaxation periods and solution concentration on the osmotic dehydration of apples. *International Journal of Food Science & Technology* 42, 441-447.
- Paes, S.S., Stringari, G.B. and Laurindo, J.B. (2008). Effect of vacuum impregnation temperature on the mechanical properties and osmotic dehydration parameters of apples. *Brazilian Archives of Biology and Technology* 51, 799-806.
- Panarese, V., Dejmek, P., Rocculi, P. and Galindo, F.G. (2013). Microscopic studies providing insight into the mechanisms of mass transfer in vacuum impregnation. *Innovative Food Science and Emerging Technologies* 18, 169-176.
- Perez-Cabrera, L., Chafer, M., Chiralt, A. and Gonzalez-Martinez, C. (2011). Effectiveness of antibrowning agents applied by vacuum impregnation on minimally processed pear. *Food Science and Technology* 44, 2273-2280.

- Piromvard, O., Thepmongkhon, J. and Yuenyongputtakal, W. (2010). Production of probiotic-enriched dragon fruit (*Hylocereus undatus*) under vacuum impregnation. Agricultural Science Journal 41, 233-236.
- Phothiset, S. and Charoenrein, S. (2011). Effect of ripening and freezing on texture and pectin composition in papaya. Agricultural Science Journal 42, 664-666.
- Poddar, D., Das, S., Jones, G., Palmer, J., Jameson, G.B., Haverkamp, R.G. and Singh, H. (2014). Stability of probiotic *Lactobacillus paracasei* during storage as affected by the drying method. International Dairy Journal 39, 1-7.
- Ramya, V. and Jain, N.K. (2016). A review on osmotic dehydration of fruits and vegetables: An integrated approach. Journal of Food Process Engineering. Online. doi:10.1111/jfpe.12440.
- Rathore, S., Salmerón, I. and Pandiella, S.S. (2012). Production of potentially probiotic beverages using single and mixed cereal substrates fermented with lactic acid bacteria cultures. Food Microbiology 30, 239-244.
- Rico, D., Martín-Diana, A.B., Frías, J.M., Barat, J.M., Henehan, G.T.M. and Barry-Ryan, C. (2007). Improvement in texture using calcium lactate and heat-shock treatments for stored ready-to-eat carrots. Journal of Food Engineering 79, 1196-1206.
- Rojtsanga, P., Sithisarn, P. and Buranaphalin, S. (2014). Validated UV spectrophotometric method for quantitative analysis of carotenoid content and antioxidant activities of Pluk Mai Lie papaya fruits. Mahidol University Journal of Pharmaceutical Sciences 41, 41-47.
- Rongkom, H., Phianmongkhol, A., and Wirjantoro, T.I. (2013). Physical properties of impregnated cantaloupe and apple affected by different pressure levels. Asian Journal of Agriculture and Food Sciences 1, 163-171.
- Santos-Sánchez, N.F., Valadez-Blanco, R., Gómez-Gómez, M.S., Pérez-Herrera, A. and Salas-Coronado, R. (2012). Effect of rotating tray drying on antioxidant

- components, color and rehydration ratio of tomato saladette slices. Food Science and Technology 46, 298-304.
- Santos, P.H.S. and Silva, M.A. (2008). Retention of vitamin C in drying processes of fruits and vegetables – A review. Drying Technology 26, 1421-1437.
- Schulze, B., Hubermann, E.M. and Schwarz, K. (2014). Stability of quercetin derivatives in vacuum impregnated apple slices after drying (microwave vacuum drying, air drying, freeze drying) and storage. LWT-Food Science and Technology 57, 426-433.
- Schweiggert, R.M., Steingass, C.B., Mora, E., Esquivel, P. and Carle, R. (2011). Carotenogenesis and physico-chemical characteristics during maturation of red fleshed papaya fruit (*Carica papaya* L.). Food Research International 44, 1373-1380.
- Signorini, M.L., Soto, L.P., Zbrun, M.V., Sequeira, G.J., Rosmini, M.R. and Frizzo, L.S. (2012). Impact of probiotic administration on the health and fecal microbiota of young calves: A meta-analysis of randomized controlled trials of lactic acid bacteria. Research in Veterinary Science 93, 250-258.
- Silva, K.S., Fernandes, M.A. and Mauro, M.A. (2014). Effect of calcium on the osmotic dehydration kinetics and quality of pineapple. Journal of Food Engineering 134, 37-44.
- Sogi, D.S., Siddiq, M. and Dolan, K.D. (2015). Total phenolics, carotenoids and antioxidant properties of Tommy Atkin mango cubes as affected by drying techniques. Food Science and Technology 62, 564-568.
- Subhadrabandhu, S. and Nontaswatsri, C. (1997). Combining ability analysis of some characters of introduced and local papaya cultivars. Scientia Horticulturae 71, 203-212.
- Šumić, Z., Tepić, A., Vidović, S., Jokić, S. and Malbaša, R. (2013). Optimization of frozen sour cherries vacuum drying process. Food Chemistry 136, 55-63.

- Tirkey, B., Pal, U.S., Bal, L.M., Sahoo, N.R., Bakhara, C.K. and Panda, M.K. (2014). Evaluation of physico-chemical changes of fresh-cut unripe papaya during storage. *Food Packaging and Shelf Life* 1, 190-197.
- Torres, S.S., Jomaa, W., Puiggali, J.-R. and Avramidis, S. (2011). Multiphysics modeling of vacuum drying of wood. *Applied Mathematical Modelling* 35, 5006-5016.
- Tournas, V., Stack, M.E., Mislicvec, P.B., Koch, H.A. and Bandler, R. (2001). BAM: Yeasts, Molds and Mycotoxins. Available on: <http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm071435.htm>. (19 June 2016).
- Trindade, P., Abreu, M., Goncalves, E.M., Beirão-da Costa, S. Beirão-da-Costa, M.L. and Moldão-Martins, M. (2003). The effect of heat treatments and calcium chloride applications on quality of fresh-cut mango. *Acta Horticultureae* 599, 603-609.
- Tripathi, M.K. and Giri, S.K. (2014). Probiotic functional foods: Survival of probiotics during processing and storage. *Journal of Functional Foods* 9, 225-241.
- Udomkun, P., Argyropoulos, D., Nagle, M., Mahayothee, B., Janjai, S. and Müller, J. (2015a). Single layer drying kinetics of papaya amidst vertical and horizontal airflow. *Food Science and Technology* 64, 67-73.
- Udomkun, P., Argyropoulos, D., Nagle, M., Mahayothee, B. and Müller, J. (2015b). Sorption behaviour of papayas as affected by compositional and structural alterations from osmotic pretreatment and drying. *Journal of Food Engineering* 157, 14-23.
- Udomkun, P., Nagle, M., Mahayothee, B. and Müller, J. (2014). Laser-based imaging system for non-invasive monitoring of quality changes of papaya during drying. *Food Control* 42, 225-233.

- Udomkun, P., Nagle, M., Argyropoulos, D., Mahayothee, B., Latif, S. and Müller, J. (2016). Compositional and functional dynamics of dried papaya as affected by storage time and packaging material. *Food Chemistry* 196, 712-719.
- Ursachi, C., Segal, R. and Muresan, C. (2009) Vacuum impregnation viability of some fruits. *Journal of Agroalimentary Processes and Technologies* 15(2), 316-319.
- Vivas, M., Silveira, S.F., Pio-Viana, A., Amaral-Júnior, A.T., Ferreguetti, G.A. and Pereira, M.G. (2015). Resistance to multiple foliar diseases in papaya genotypes in Brazil. *Crop Protection* 71, 138-143.
- Waghmare, R.B. and Annapure, U.S. (2013). Combined effect of chemical treatment and/or modified atmosphere packaging (MAP) on quality of fresh-cut papaya. *Postharvest Biology and Technology* 85, 147-153.
- Wirjantoro, T.I., Phianmongkhon, A. and Rongkom, H. (2015). *Lactobacillus* enriched intermediate-moisture fruit products. *Chiang Mai University Journal of Natural Sciences* 14, 153-161.
- Wojdylo, A., Figiel, A., Legua, P., Lech, K., Carbonell-Barrachina, A.A. and Hernández, F. (2016). Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. *Food Chemistry* 207, 170-179.
- Yadollahinia, A., Latifi, A. and Mahdavi, R. (2009). New method for determination of potato slice shrinkage during drying. *Computers and Electronics in Agriculture* 65, 268-274.
- Yoon, K.Y., Woodams, E.E. and Hang, Y.D. (2006). Production of probiotic cabbage juice by lactic acid bacteria. *Bioresource Technology* 97, 1427-1430.
- Yousefi, A.R., Aghdam, Sh.K., Chenar, M.P. and Nialousari, M. (2013). The kinetics of forced convective air-drying of papaya (*Carica papaya* L.) slices pretreated in osmotic solution. *Iranian Food Science and Technology* 9, 270-278.

Zhao, Y. and Xie, J. (2004). Practical applications of vacuum impregnation in fruit and vegetable processing. Trends in Food Science & Technology 15, 434-451.



ลิขสิทธิ์มหาวิทยาลัยเชียงใหม่
Copyright© by Chiang Mai University
All rights reserved