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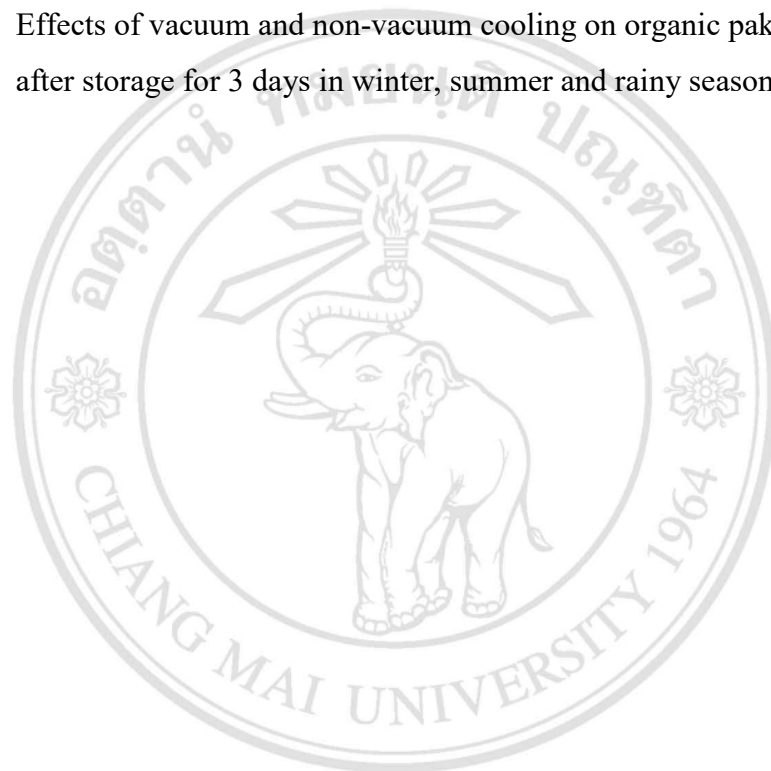
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## LIST OF ABBREVIATIONS

ABA	Absciscic acid
AD	Anno domini
CRD	Completely randomized design
DW	Dry weight
HPLC	High Performance Liquid Chromatography
FID	Flame ionize detector
FW	Fresh weight
GC	Gas Chromatography
GS	Glucosinolate
HT	Harvesting time
LSD	Least Significant Different
NCC	Nonfluorescent chlorophyll catabolite
PE	Polyethylene
PPF	photosynthetic photon fluxes
RH	Relative humidity
RNA	Ribonucleic acid
RRO <sub>2</sub>	Respiration rates for O <sub>2</sub>
SAGs	Senescence-associated genes

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## ข้อความแห่งการริเริ่ม

1. งานวิจัยด้านการจัดการหลังการเก็บเกี่ยวผลิตผลพืชผักที่ปลูกในระบบเกษตรอินทรีย์ยังมีไม่มากนักซึ่งการปลูกพืชในระบบเกษตรอินทรีย์ไม่สามารถใช้สารเคมีเกษตรได้ ผักกาดฮ่องเต้ที่ใช้เป็นวัสดุทดลองนี้ เป็นผลิตผลที่ปลูกภายใต้ระบบเกษตรอินทรีย์ ดังนั้นจึงอาจให้ผลที่แตกต่างจากผลิตผลที่มาจากระบบเกษตรทั่วไป
2. ความรู้ที่ได้จากงานวิจัยนี้สามารถนำไปเป็นข้อมูลสำหรับวางแผนการปลูกและเก็บเกี่ยวผลิตผลผักกาดฮ่องเต้อินทรีย์ในช่วงเวลาที่เหมาะสมในแต่ละฤดูกาล รวมทั้งการจัดการผลิตผลหลังการเก็บเกี่ยว โดยเฉพาะวิธีการลดอุณหภูมิของผลิตผลด้วยระบบสุญญากาศก่อนนำไปเก็บรักษาที่อุณหภูมิต่ำต่อไป



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## STATEMENTS OF ORIGINALITY

1. Research on postharvest management of vegetable crops grown in organic farming systems is limited. Organic agriculture can not use agricultural chemicals. This pak choi, an experimental material, was grown under the organic farming system. Therefore, it may produce different results from the conventional vegetable.
2. The knowledge gained from this research can be used for planning the planting and harvesting of organic pak choi at the appropriate time in each season. Including product handling especially precooling method by vacuum cooling before storage at low temperature.

The seal of Chiang Mai University is a circular emblem. In the center is an elephant standing and facing left, with a traditional Thai umbrella (parasol) above its head. The elephant is surrounded by a circular border containing the text "CHIANG MAI UNIVERSITY 1964".

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