

เอกสารอ้างอิง

- กรมวิชาการเกษตร. 2550. ความหลากหลายของพืชพื้นเมืองในประเทศไทย ชุดที่1 พืชสกุลมะเขือ. โรงพิมพ์ชุมนุมชนสหกรณ์การเกษตรแห่งประเทศไทย. กรุงเทพฯ. 50 หน้า.
- ทิวทอง หงส์วิวัฒน์. 2547. สารานุกรมผัก. สำนักพิมพ์แสงแดด. กรุงเทพฯ. 208 หน้า.
- เทิด ธนุใจ. 2550. ผลของการใช้ความร้อนต่อแอคติวิตีการต้านปฏิกิริยาออกซิเดชันและปริมาณสารประกอบฟีนอลิกในเมล็ดถั่วบางชนิด. ปัญหาพิเศษปริญญาตรี สาขาวิชาชีววิทยา ภาควิชาชีววิทยา คณะวิทยาศาสตร์ มหาวิทยาลัยเชียงใหม่. เชียงใหม่.
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