

เอกสารหมายเลข 1
ผลงานทางวิชาการย้อนหลัง 5 ปี

อาจารย์สุรพัศ คำไทย

ผลงานวิจัยระดับนานาชาติ

1. Jainan, A., Deenu, A. and Kamthai, S. 2018. Biopolymer Film Based on Rice Straw Carboxymethyl Cellulose (CMCr) and Chiang Mai University (CMU) Purple Rice Carboxymethyl Flour (CMF). Chiang Mai Journal of Science, In Press.
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ผลงานระดับชาติ

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3. กฤตยา ศรีมณี, คชาวุธ ศุกรภาส และ สุรพัศ คำไทย .2559 .ประสิทธิภาพของกระดาษเคลือบเฮกซานาลในการยับยั้งการเจริญเติบโตของเชื้อราแอนแทรคโนสและราข้าวหีเนาของกล้วยหอมทอง .วารสารวิทยาศาสตร์เกษตร, .82-79 :(พิเศษ)(3)47
4. ณัฐธวัช จินาพันธ์, เจิมขวัญ สังข์สุวรรณ, สุทธิรา สุทธสุภา และ สุรพัศ คำไทย .2559 .ผลของฟิล์มคาร์บอกซีเมทิลเซลลูโลสจากฟางข้าวผสมพอลิเอทิลีนไกลคอลต่ออายุการเก็บรักษามะม่วงน้ำดอกไม้ .วารสารวิทยาศาสตร์เกษตร,)(3)47พิเศษ.360-357 :(

สิทธิบัตรและอนุสิทธิบัตร

1. สิทธิบัตร เรื่อง กระบวนการผลิตแป้งคาร์บอกซีเมทิลจากข้าวกำหนดหมายเลขคำขอสิทธิบัตรเลขที่ 1601005628 (2559)

2. สิทธิบัตร เรื่อง กระบวนการผลิตผงสีคาร์บอกซีเมธิลเซลลูโลสโดยเทคนิคแอนแคปปูเลชั่นและอบลมร้อนแบบพ่นฝอย หมายเลขคำขอสิทธิบัตรเลขที่ 1601007890 (2559)

อาจารย์ ดร.ลินดา ธิรภัทรพันธ์

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ผศ. ดร.กิตติศักดิ์ จันทนสกุลวงศ์

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Kittisak Jantanasakulwong, Noppol Leksawasdia, Phisit Seesuriyachana, Somchai Wongsuriyasaka, Charin Techapuna, Toshiaki Ougizawab European Polymer Journal Volume 84, November 2016, Pages 292–299

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อาจารย์สมชาย วงศ์สุริยศักดิ์

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1. Bioresource Technology, BMC Biotechnology, Chiang Mai Journal of Science, Chemical Engineering Journal, Journal of Food Quality, Journal of Scientific and Industrial Research, Process Biochemistry, Separation Science and Technology, Ultrasonic Sonochemistry

International Publications

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National Publications

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4. **Phisit Seesuriyachan**, Ampin Kuntiya, Thanongsak Chaiyaso, Prasert Hanmoungjai, Noppol Leksawasdi, and Charin Techapun. 2013 Influence of azo dye in lactic acid production under open fermentation system from whey by micro-aerobic Sequencing Batch Reactor (micro-aerobic SBR) using free cell suspensions of *Lactobacillus casei* TISTR 1500. The 4th regional AFOB symposium 2012: Bioenergy, biorefinery and beyond. January 17-19, 2013. The Chiangmai Grand View Hotel and Convention Center, Chiang Mai, Thailand.

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รองศาสตราจารย์ ดร.พรชัย ราชตะนະพันธุ์

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ผู้ช่วยศาสตราจารย์ ดร.เจิมขวัญ สังข์สุวรรณ

ผลงานวิจัยที่ลงตีพิมพ์ในวารสารวิชาการและรายงานการประชุมวิชาการระดับชาติและระดับนานาชาติ

1 ระดับนานาชาติ

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