

รายการอ้างอิง

ภาษาไทย

- คลังม วัชรโรบล 2518 สัตววิทยาภาคปฏิบัติ 246 หน้า ไทยวัฒนาพานิช
- นงลักษณ์ สุทธิวินิช 2531 คุณภาพสัตว์น้ำ 262 หน้า ภาควิชาอุตสาหกรรมเกษตร คณะ
ทรัพยากรธรรมชาติ มหาวิทยาลัยสงขลานครินทร์
- ประจวบ หล้าอุบล 2537 สัตววิทยาของกุ้ง 311 หน้า ภาควิชาวิทยาศาสตร์ทางทะเล คณะประมง
มหาวิทยาลัยเกษตรศาสตร์ ภาควิชาวิทยาศาสตร์ทางทะเล
- สุรินทร์ มัจฉาชีพ 2526 สัตว์ไม่มีกระดูกสันหลัง สัตว์ศาสตร์ ตอนที่ 1 350 หน้า
สำนักพิมพ์โอเดียนสโตร์
- อารีย์ สิทธิมงคล 2532 คู่มือการเพาะเลี้ยงสัตว์น้ำ 324 หน้า กรมประมง กระทรวงเกษตรและ
สหกรณ์
- อนุตรา อัครจามร 2534 การศึกษาทางเนื้อเยื่อของกุ้งกุลาดำ 168 หน้า วิทยานิพนธ์
มหาวิทยาลัยเกษตรศาสตร์ วิทยาศาสตร์การประมง
- อุตสาหกรรม, กระทรวง 2529 มาตรฐานผลิตภัณฑ์อุตสาหกรรมกุ้งแช่เยือกแข็ง มอก.
115-2529 กรุงเทพมหานคร สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม

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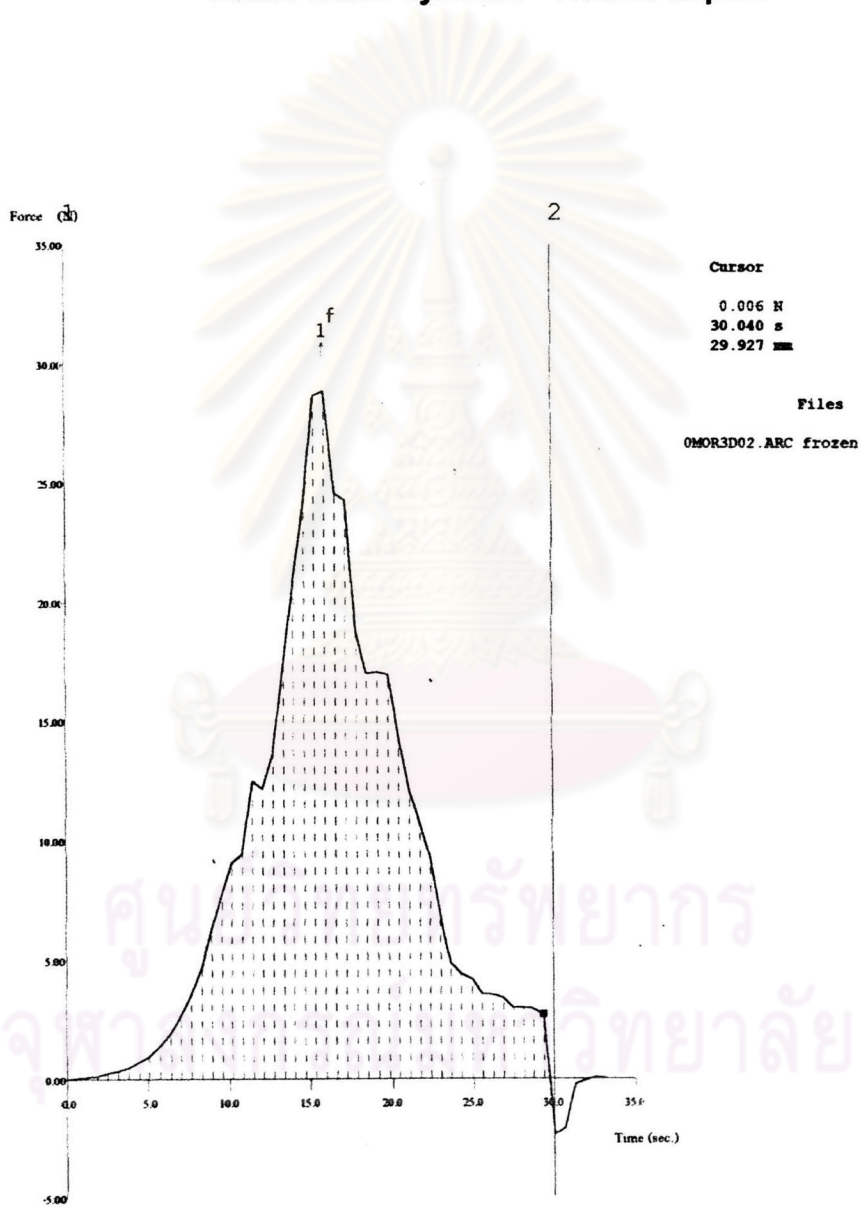


ศูนย์วิทยทรัพยากร
จุฬาลงกรณ์มหาวิทยาลัย

ภาคผนวก ก.

ตัวอย่างกราฟค่าแรงต้านทานการตัดขาดของเนื้อกุ้ง

Stable Micro Systems - Texture Expert



ภาคผนวก ข.

แบบทดสอบคุณภาพทางประสาทสัมผัส

ชื่อผู้ทดสอบชิม..... วัน/เดือน/ปี.....

โปรดประเมินผลิตภัณฑ์กึ่งก้ามกรามสดและกึ่งก้ามกรามสุก เพื่อทดสอบคุณภาพด้านลักษณะเนื้อสัมผัส กลิ่น และรสชาติ โปรดเขียนเครื่องหมายลงในช่องที่แสดงถึงความหมายในการพรรณนาที่ดีที่สุดของผลิตภัณฑ์ตัวอย่างที่ทดสอบ และกรุณาให้คำเสนอแนะด้วยจักขอบพระคุณยิ่ง

| ลักษณะเนื้อสัมผัส | คะแนน | ผลิตภัณฑ์ตัวอย่าง | |
|------------------------------|--------------|-------------------|-----------------|
| | | กึ่งก้ามกรามดิบ | กึ่งก้ามกรามสุก |
| เนื้อแน่นมีแรงยืดหยุ่นดีมาก | 5 | | |
| เนื้อแน่นมีแรงยืดหยุ่น | 4 | | |
| เนื้อแน่น | 3 | | |
| เนื้อสัมผัสมีความนิ่ม | 2 | | |
| เนื้อสัมผัสละเอียด | 1 | | |
| กลิ่น | คะแนน | | |
| สดหรือไม่มีกลิ่นใดๆ | 5 | | |
| คาวเล็กน้อย | 4 | | |
| คาวมากและเริ่มมีกลิ่นผิดปกติ | 3 | | |
| ผิดปกติและมีกลิ่นแอมโมเนีย | 2 | | |
| เหม็นน่าขจัดเจน | 1 | | |
| รสชาติ | คะแนน | | |
| รสหวานอย่างเด่นชัด | 5 | | |
| รสหวาน | 4 | | |
| รสหวานบ้างเล็กน้อย | 3 | | |
| รสหวานน้อยมาก | 2 | | |
| ไม่มีรสหวาน | 1 | | |
| ข้อเสนอแนะ | | | |
| | | | |

ประวัติผู้เขียนวิทยานิพนธ์

นางพรรัตน์ สิ้นชัยพานิช เกิดเมื่อวันที่ 24 กุมภาพันธ์ พ.ศ. 2507 จังหวัดลพบุรี สำเร็จการศึกษาปริญญาตรีวิทยาศาสตร์บัณฑิต สาขาอุตสาหกรรมเกษตร คณะทรัพยากรธรรมชาติ มหาวิทยาลัยสงขลานครินทร์ จังหวัดสงขลา ในปีการศึกษา 2530 สำเร็จการศึกษาปริญญาวิทยาศาสตรมหาบัณฑิต สาขาเทคโนโลยีทางอาหาร คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย กรุงเทพมหานคร ในปีการศึกษา 2538 และเข้าศึกษาต่อในหลักสูตรปริญญาดุษฎีบัณฑิต ที่ภาควิชาเทคโนโลยีทางอาหาร คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย ในปีการศึกษา 2542



ศูนย์วิทยทรัพยากร
จุฬาลงกรณ์มหาวิทยาลัย