

บรรณานุกรม

บรรณานุกรม

- กลสิกรไทย, ศูนย์วิจัย. (2550). **ธุรกิจโรงสีข้าว ปัญหาที่ต้องเร่งแก้ไข**. (เอกสารเผยแพร่ศูนย์วิจัยกลสิกรไทย). กรุงเทพฯ : กลสิกรไทย
- คงศักดิ์ ศรีแก้ว (2551). **รายงานฉบับสมบูรณ์โครงการพัฒนาการรวมกลุ่มและเชื่อมโยงอุตสาหกรรม กลุ่มอุตสาหกรรมข้าวพิษณุโลก ปีงบประมาณ 2551**. พิษณุโลก: ศูนย์ส่งเสริมอุตสาหกรรมภาคที่ 2 กรมส่งเสริมอุตสาหกรรม.
- พาณิชย์, กระทรวง (2540, 17 เมษายน). **มาตรฐานสินค้าข้าว**. ในราชกิจจานุเบกษา เล่มที่ 114/31ง
- พัฒนาวิทยาศาสตร์และเทคโนโลยีแห่งชาติ, สำนักงาน.(2555). **ยุทธศาสตร์วิจัยและพัฒนาอุตสาหกรรมข้าว พ.ศ. 2554-2559**. กรุงเทพฯ : สำนักงานพัฒนาวิทยาศาสตร์และเทคโนโลยีแห่งชาติ
- สวณิต อิชยาวณิชย์. (2556) ความสัมพันธ์ระหว่างกลาสทรานซิชันระหว่างการอบแห้งกับคุณภาพของอาหารแห้งที่ผลิตได้. วารสารวิชาการพระจอมเกล้าพระนครเหนือ. 23(1) : 241-249.
- อรอนงค์ นัยวิกุล. (2550). **ข้าว : วิทยาศาสตร์และเทคโนโลยี**. (พิมพ์ครั้งที่ 2). กรุงเทพฯ : มหาวิทยาลัยเกษตรศาสตร์.
- Bond, N. (2004). Rice milling. In **Rice Chemistry and Technology**. (3rd ed.). Editor by Champagne, E.T. Minnesota : American Association of Cereal Chemists.
- Champagne, E.T. (1996). Rice starch composition and characteristics. **Cereal Food World**. 41 : 833-838.
- Champagne, E.T., Wood, D.F., Juliano, B.O., & Bechtel, D.B. (2004). The Rice Grain and Its Gross Composition. In **Rice Chemistry and Technology**. Editor by Juliano, B.O. Minnesota : American Association of Cereal Chemists.
- Crossen, A., & Siebenmorgen, T., (2000). The glass transition temperature concept in rice drying and tempering: Effect on milling quality. **Transactions of American Society of Agricultural Engineers Journal**. 43 : 1661-1668.

- Crossen, A.G., Siebenmorgen, T.J., Yang, W., & Bautista, R.C. (2001). An application of glass transition temperature to explain rice kernel fissure occurrence during the drying process. **Drying Technology**. 19(8) : 1661-1682.
- Crossen, A.G., Jimenez, M.J., & Siebenmorgen, T.J. (2003). Rice fissuring response to high drying and tempering temperatures. **Journal of Food Engineering**. 59(1) : 61-69.
- Couchman, P. R., & Karasz, FE. (1978). A classical thermodynamic discussion of the effect of composition on glass-transition temperatures. **Macromolecules**. 11(1) : 117-119.
- Exell, R.H.B., & Kornsakoo, S. (1978). A low-cost solar rice dryer. **Appropriate Technology**. 5 : 23-24.
- Exell, R.H.B. (1980). Basic design theory for a simple solar rice dryer. **Renewable Energy Review Journal**. 1 : 1-14.
- FAO. (1994). **Selected listings of agro-industry technology applications in some southeast Asian countries**. Available : <http://www.fao.org/docrep/X5483E/X5483E00.htm>. (Access date: 22 November 2011).
- Gordon, M., & Taylor, J. S. (1952). Ideal copolymers and the second-order transitions of synthetic rubbers.I. non-crystalline copolymers. **Journal of Applied Chemistry**. 2(9) : 493-500.
- IRRI. (2008). **Rice knowledge bank**. International Rice Research Institute. Available : <http://www.knowledgebank.irri.org/rice.htm>. (Access date: 22 October2011).
- Juliano, B.O. (1993). Rice in Human Nutrition. In **Food and Nutrition Series**. Editor by Juliano, B.O. Rome : Food and Agriculture Organization of the United Nations (FAO).
- Jouppila, K., & Roos, YH. (1997). The physical state of amorphous corn starch and its impact on crystallization. **Carbohydrate Polymers**. 32:95-104.
- Kunze, O.R., & Choudhury, M.S.U. (1972). Moisture adsorption related to the tensile strength of rice. **Cereal Chemistry**. 49 : 684-696.
- Kunze, O.R. (1979). Fissuring of the rice grain after heated air drying. **Transactions of ASAE**. 22 : 1197-1207.

- Kunze, O.R., & Calderwood, D.L. (2004). **Rough rice drying – Moisture adsorption and desorption.** Rice Chemistry and Technology. (3rd ed.) Minnesota : American Association of Cereal Chemists.
- Lan, Y. & Kunze, O.R. (1996). Fissure characteristics related to moisture adsorption in rice. **Transactions of ASAE.** 39 : 2169-2174.
- Meeso, N., Soponronnarit, S., & Wetchacama, S. (2000). **Evaluation of drying system performance in rice mills.** Available : <http://aciarc.gov.au/files/node/2140/pr100chapter4.pdf>. (Access date: 22 October 2011).
- Ngamnikom, P., & Songserpong, S. (2011). The effects of freeze dry and wet grinding processes on rice flour properties and their energy consumption. **Journal of Food Engineering.** 104 : 632-638.
- Perdon, A., Siebenmorgen, T.J., & Mauromoustakos, A. (2000). Glassy state transition and rice drying : development of a brown rice state diagram1. **Cereal Chemistry.** 77(6) :708-713.
- Proctor, D.L. (1994). **Grain storage techniques - Evaluation and trends in developing countries.** Italy : Food and Agriculture Organization of the United Nations (FAO). Available : <http://www.fao.org/docrep/T1838E/T1838E00.htm>. (Access date: 22 October2011)
- Rahman, M.S., Guizani, N., Al-Khaseibi, M., Al-Hinai, S.A., Al-Maskri, S.S., & Al-Hamhami, K. (2002). Analysis of cooling curve to determine the end point of freezing. **Food Hydrocolloids.** 16(6) : 653-659.
- Rahman, M.S. (2004). State diagram of date flesh using differential scanning calorimetry (DSC). **International Journal of Food Properties.** 7(3) : 407-428.
- Rahman, M.S. (2005). Dried food properties: challenges ahead. **Drying Technology.** 23(4) : 695-715.
- Rahman, M.S. (2006). State diagram of foods: Its potential use in food processing and product stability. **Journal Food Science &Technology.** 17(3) : 129-141.
- Rahman, M.S. (2009). Food stability beyond water activity and glass transition : macro-micro region concept in the state diagram. **International Journal of Food Properties.** 12(4) : 726-740.

- Rahman, M.S. (2010). Food stability determination by macro–micro region concept in the state diagram and by defining a critical temperature. **Journal of Food Engineering**. 99(4) : 402-416.
- Rahman, M.S. (2012). Applications of macro–micro region concept in the state diagram and critical temperature concepts in determining the food stability. **Food Chemistry**. 132(4) : 1679-1685.
- Roos, Y. H., & KAREL, M. (1991). Water and molecular weight effects on glass transitions in amorphous carbohydrates and carbohydrate solutions. **Journal of Food Science**. 56(6) : 1676-1681.
- Roos, YH., & Drusch, S. (2015). Phase transitions in foods. Academic Press
- Sablani, S. S., Bruno, L., Kasapis, S., & Syamaladevi, R. M. (2009). Thermal transitions of rice: Development of a state diagram. **Journal of Food Engineering**. 90(1) : 110-118.
- Sablani, S. S., Syamaladevi, R. M., & Swanson, B. G. (2010). A review of methods, data and applications of state diagrams of food systems. **Food Engineering Reviews**. 2(3) : 168-203.
- Siebenmorgen, T.J., Yang, W., & Sun, Z. (2004). Glass transition temperature of rice kernels determined by dynamic mechanical thermal analysis. **Transactions of the American Society of Agricultural Engineers**. 47(3) :835.
- Sharma, A.D. & Kunze, O.R. (1982). Post-drying fissure developments in rough rice. **Transactions of ASAE**. 25 : 465-474.
- Soponronnarit, S. (1999). Fluidised-bed paddy drying. **Science Asia**. 25 : 51-56.
- Syamaladevi, R. M., Sablani, S. S., Tang, J., Powers, J., & Swanson, B. G. (2009). State diagram and water adsorption isotherm of raspberry (*Rubusidaeus*). **Journal of Food Engineering**. 91(3) : 460-467.
- Syamaladevi, R.M., Sablani, S.S., Tang, J., Powers, J., & Swanson, B.G. (2010). Water sorption and glass transition temperatures in redraspberry (*Rubusidaeus*). **Thermochimica Acta**. 503-504 : 90-96.
- Sun, Z., Yang, W., Siebenmorgen, T., Stelwagen, A., & Cnossen, A. (2002). Thermomechanical transitions of rice kernels. **Cereal chemistry**. 79(3) : 349-353.

- Tajaddodi Talab, K., Ibrahim, M., Spotar, S., Talib, R.A., & Muhammad, K. (2012). Glass transition temperature, mechanical properties of rice and their relationships with milling quality. **Journal of Food Engineering**. 8(3)
- Tester, F., Karkalas, J., & Qi, X. (2004). Starch-Composition, fine structure and architecture. **Journal of Cereal Science**. 39 : 151-165.
- Truong, V., Bhandari, BR., Howes, T., & Adhikari, B. (2004). Glass transition behaviour of fructose. **International Journal of Food Science & Technology**. 39(5) : 569-578.
- Yang, W., Jia, C. C., & Howell, T. A. (2003). Relationship of moisture content gradients and glass transition temperatures to head rice yield during cross-flow drying. **Biosystems Engineering**. 86(2) : 199-206.
- Yang, W., Zhang, Q., & Jia, C. (2005). Understanding rice breakage through internal work, fracture energy, and glass transition of individual kernels. **Transactions of American Society of Agricultural Engineers Journal**. 48 : 1157-1164.
- Zhang, Q., Yang, W., & Jia, C. (2003). Preservation of head rice yield under high-temperature tempering as explained by the glass transition of rice kernels. **Cereal Chemistry**. 80(6) : 684-688.
- Zhu, L.J., Liu, Q.Q., Wilson, J.D., Gu, M.-H., & Shi, Y.C. (2011). Digestibility and physicochemical properties of rice (*Oryza sativa* L.) flours and starches differing in amylose content. **Carbohydrate Polymers**. 86: 1751-1759.