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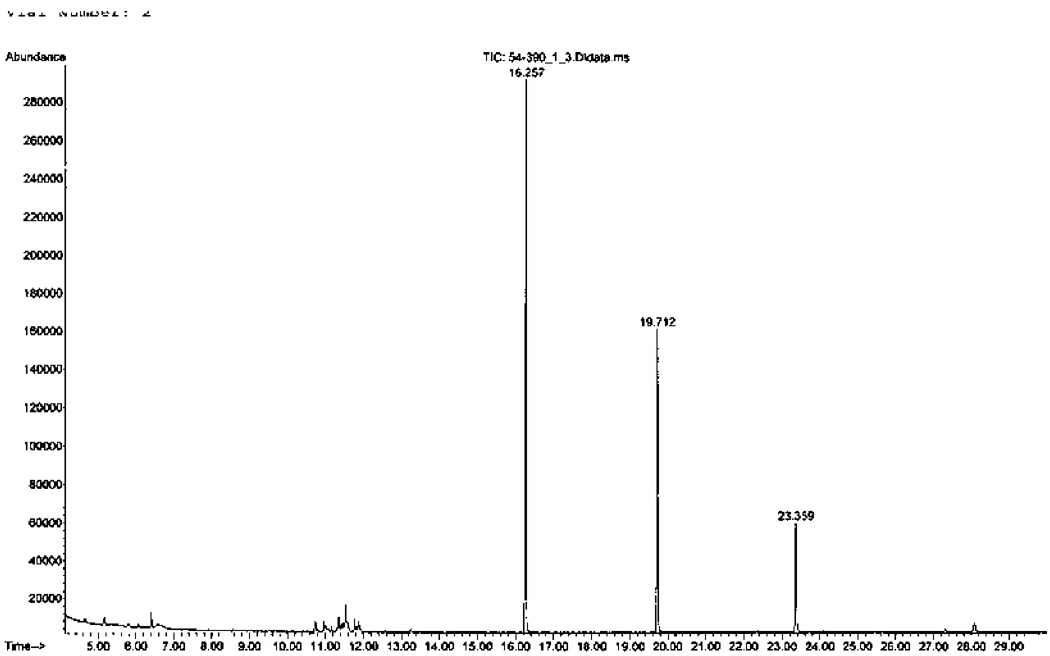
ภาคผนวก ก
โครมาโตรแกรมของไตรกลีเซอไรด์ที่เหลือจากปฏิกิริยากลีเซอโรไลซีส



Retention time

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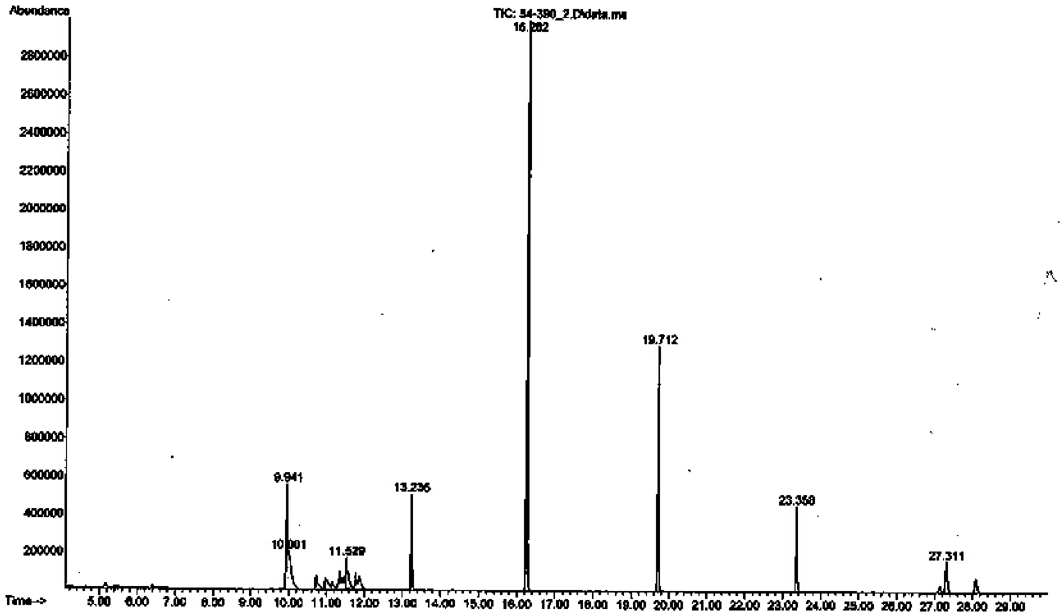

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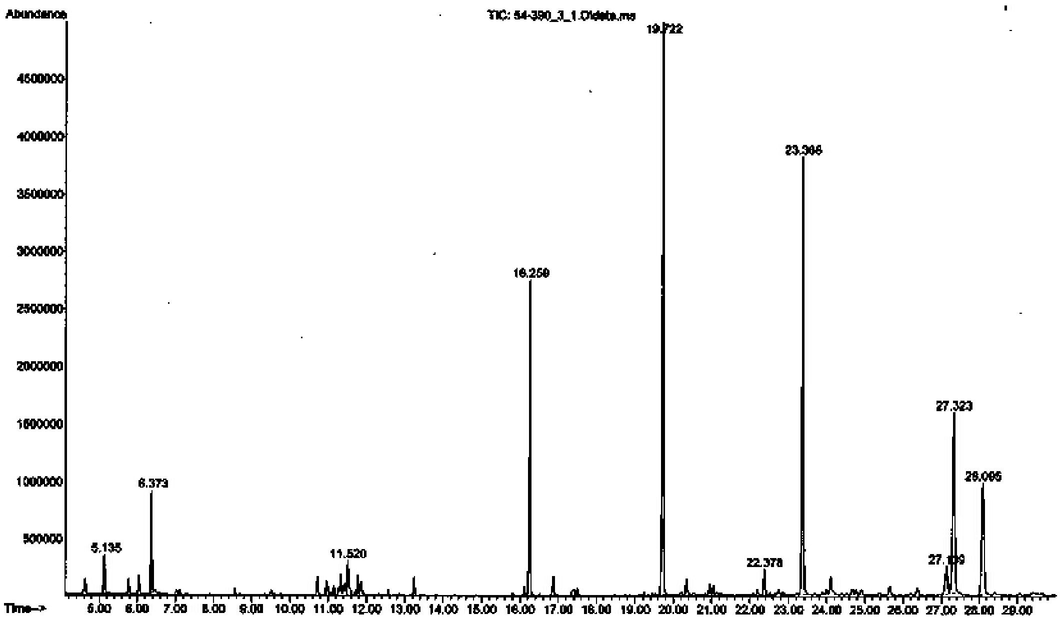

Retention time

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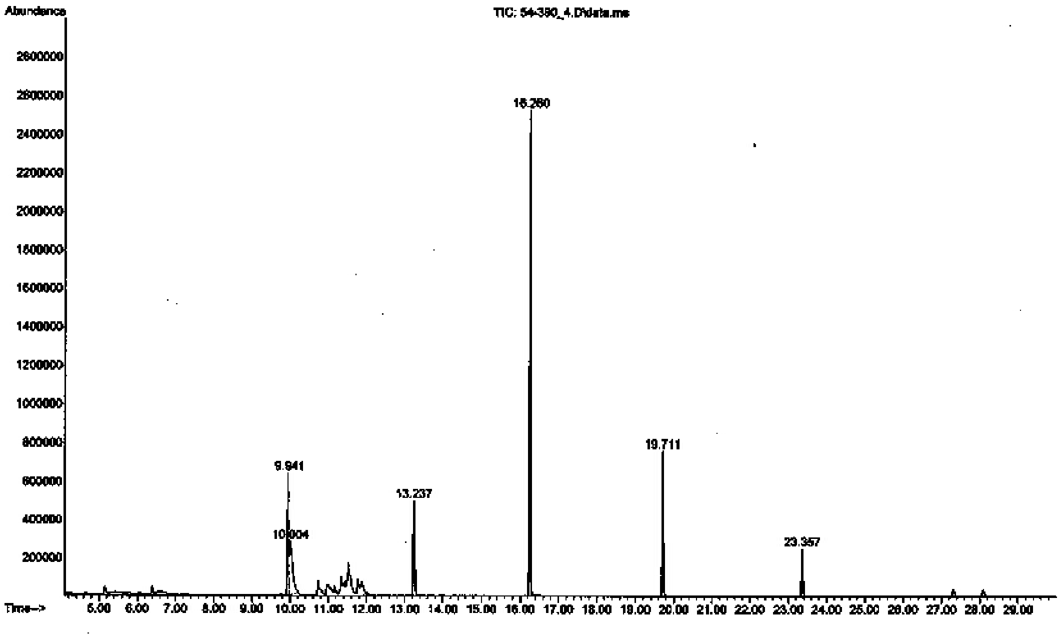

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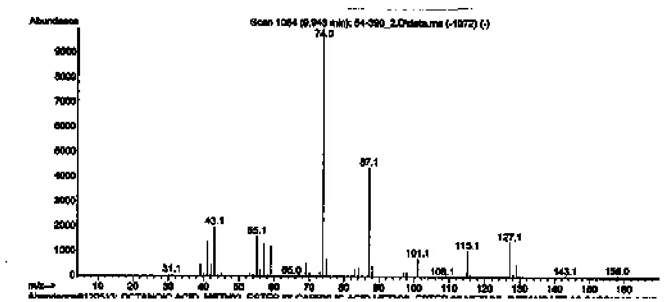

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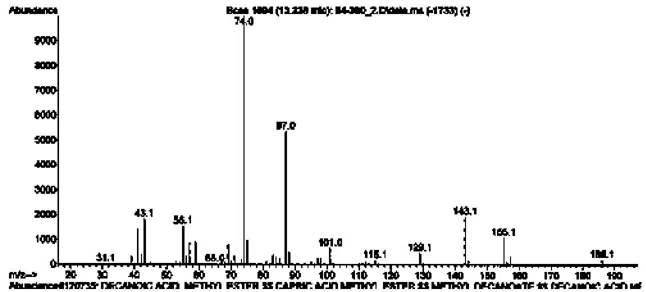

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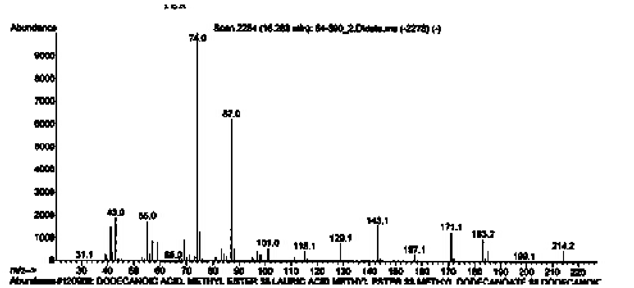

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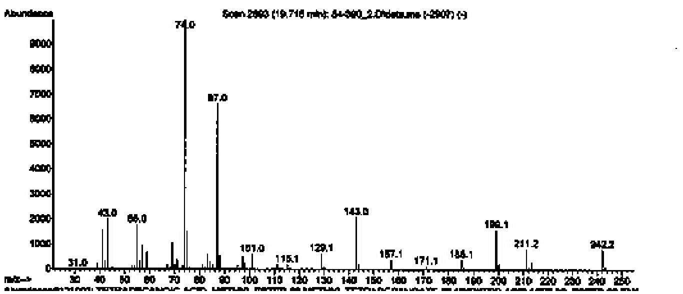

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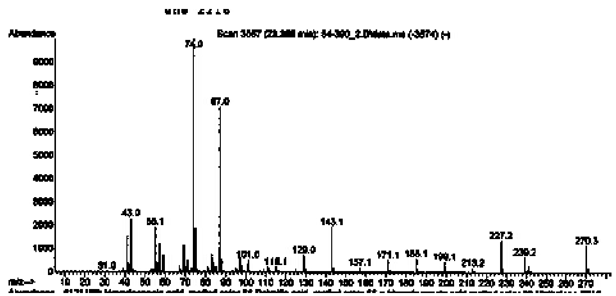

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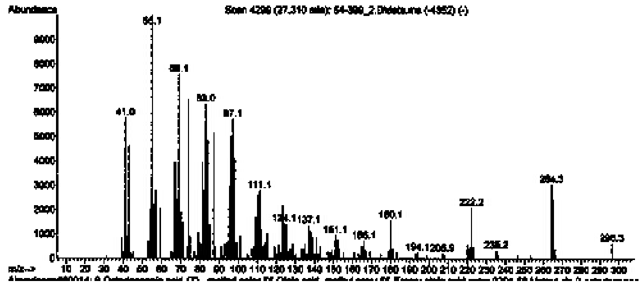

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ภาคผนวก ฉ

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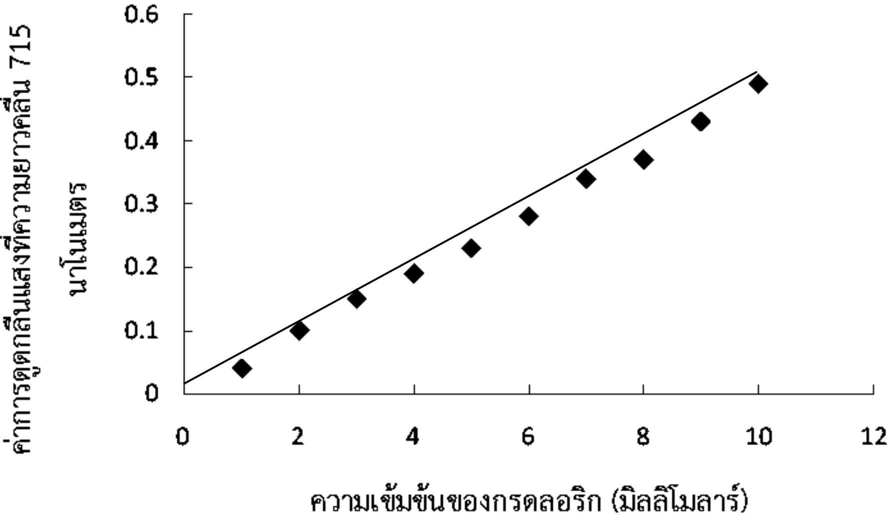

ภาคผนวก ช

กราฟมาตรฐานของกลีเซอไรด์แต่ละชนิด