

Supaporn Klaykruayat

**Optimization of the production
process of germinated parboiled
purple rice**

Optimization of the production process of germinated parboiled purple rice

Dissertation to obtain the doctoral degree of Agricultural Sciences
(Dr. sc. agr.)

Faculty of Agricultural Sciences
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Institute of Agricultural Engineering
Agricultural Engineering in the Tropics and Subtropics (440e)

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In memory of my Dad (1952-2014) and Grandma (1931-2015)

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