REFERENCES

Akhtar, M. T., Ismail, S. N., & Shaari, K. (2017). Rambutan (*nephelium lappaceum* l.). *Fruit and Vegetable Phytochemicals*, 1227–1234. https://doi.org/10.1002/9781119158042.ch64

Al-Atif, H. (2022). Collagen supplements for aging and wrinkles: A paradigm shift in the field of dermatology and Cosmetics. *Dermatology Practical & Conceptual*. https://doi.org/10.5826/dpc.1201a18

Ardoin, R., Romero, R., Marx, B., & Prinyawiwatkul, W. (2020). Exploring new and modified rejection-type thresholds using cricket snack crackers. Foods, 9(10), 1352.

Aryal, S., Baniya, M. K., Danekhu, K., Kunwar, P., Gurung, R., & Koirala, N. (2019). Total phenolic content, flavonoid content and antioxidant potential of wild vegetables from western Nepal. *Plants*, *8*(4), 96. https://doi.org/10.3390/plants8040096

Attard, E. (2013). A rapid microtitre plate folin-CIOCALTEU method for the assessment of Polyphenols. *Open Life Sciences*, *8*(1), 48–53. https://doi.org/10.2478/s11535-012-0107-3

Becker, D. (2016). *Color trends and selection for product design: Every color sells a story*. Elsevier.

Bhattacharjee, P., Das, S., Das, S. K., & Chander, S. (2022). Rambutan (Nephelium lappaceum L.): A potential fruit for industrial use, serving nutraceutical and livelihood interests and enhancing climate resilience. *South African Journal of Botany*, *150*, 26–33. https://doi.org/10.1016/j.sajb.2022.06.064

Bilek, S. E., & Bayram, S. K. (2015). Fruit juice drink production containing hydrolyzed collagen. *Journal of Functional Foods*, *14*, 562–569. https://doi.org/10.1016/j.jff.2015.02.024

Campos, L. D., Santos Junior, V. de, Pimentel, J. D., Carregã, G. L., & Cazarin, C. B. (2023). Collagen supplementation in skin and orthopedic diseases: A review of the literature. *Heliyon*, *9*(4). https://doi.org/10.1016/j.heliyon.2023.e14961

Carlevaro, M., Caffarena, E. R., & Grigera, J. R. (1998). Hydration properties of Xylitol: Computer Simulation. *International Journal of Biological Macromolecules*, *23*(2), 149–155. https://doi.org/10.1016/s0141-8130(98)00038-5

Choudhury, A. K. R. (2014). *Principles of color and appearance measurement*. Woodhead Publishing Ltd.

de Araújo, K., de Lima, A., Silva, J., Rodrigues, L., Amorim, A., Quelemes, P., dos Santos, R., Rocha, J., de Andrades, É., Leite, J., Mancini-Filho, J., & da Trindade, R. (2014). Identification of phenolic compounds and evaluation of antioxidant and antimicrobial properties of Euphorbia Tirucalli L. *Antioxidants*, *3*(1), 159–175. https://doi.org/10.3390/antiox3010159

de la Rosa, L. A., Moreno-Escamilla, J. O., Rodrigo-García, J., & Alvarez-Parrilla, E. (2019). Phenolic compounds. *Postharvest Physiology and Biochemistry of Fruits and Vegetables*, 253–271. https://doi.org/10.1016/b978-0-12-813278-4.00012-9

Deng, H., Wu, G., Zhang, R., Yin, Q., Xu, B., Zhou, L., & Chen, Z. (2023). Comparative nutritional and metabolic analysis reveals the taste variations during yellow rambutan fruit maturation. *Food Chemistry: X*, *17*, 100580. https://doi.org/10.1016/j.fochx.2023.100580

Djekic, I., Lorenzo, J. M., Munekata, P. E., Gagaoua, M., & Tomasevic, I. (2021). Review on characteristics of trained sensory panels in food science. *Journal of Texture Studies*, *52*(4), 501–509. https://doi.org/10.1111/jtxs.12616

Elewa, M., El-Saady, G., Ibrahim, K., Tawfek, M., & Elhossieny, H. (2020). A novel method for brix measuring in raw sugar solution. *Egyptian Sugar Journal*, *15*(0), 69–86. https://doi.org/10.21608/esugj.2020.209517

Escarpa, A., & González, M. C. (2001). Approach to the content of total extractable phenolic compounds from different food samples by comparison of chromatographic and spectrophotometric methods. *Analytica Chimica Acta*, *427*(1), 119–127. https://doi.org/10.1016/s0003-2670(00)01188-0

Etukudoh, N. S., Gordon, E. A., Obiora, E. R., Fredrick, O., Uchejeso, O. M., & Joyce, O. O. (2021). Sensory evaluation and proximate composition of homemade complementary food (HCF), made using milk combinations of plant and animal origin. *Food and Nutrition Sciences*, *12*(04), 343–351. https://doi.org/10.4236/fns.2021.124027

Fatmawati, F., Nuriah, I. A., Saefuddin, S. F., Azhary, D. P., & Santoso, R. (2021, December 24). *Xylitol properties and identification - IOSR journals*. Xylitol Properties and Identification. https://www.iosrjournals.org/iosr-jac/papers/vol14-issue12/Ser-1/E1412012631.pdf

Fejér, J., Gruľová, D., Eliašová, A., & Kron, I. (2022). Seasonal variability of juniperus communis L. Berry ethanol extracts: 2. in vitro ferric reducing ability of plasma (FRAP) assay. *Molecules*, *27*(24), 9027. https://doi.org/10.3390/molecules27249027

Floren, H. K., Sischo, W. M., Crudo, C., & Moore, D. A. (2016). Technical note: Use of a digital and an optical brix refractometer to estimate total solids in milk replacer solutions for Calves. *Journal of Dairy Science*, *99*(9), 7517–7522. https://doi.org/10.3168/jds.2015-10834

Gasmi Benahmed, A., Gasmi, A., Arshad, M., Shanaida, M., Lysiuk, R., Peana, M., Pshyk-Titko, I., Adamiv, S., Shanaida, Y., & Bjørklund, G. (2020). Health benefits of Xylitol. *Applied*

Microbiology and Biotechnology, *104*(17), 7225–7237. https://doi.org/10.1007/s00253-020-10708-7

Harris, G. K., & Marshall, M. R. (2017). Ash analysis. Food analysis, 287-297.

Hashim, P., Ridzwan, M. M., Bakar, J., & Hashim, M. D. (2015). Collagen in food and beverage industries. *International Food Research Journal*, *22*(1), 1.

Hernández-Hernández, C., Aguilar, C. N., Rodríguez-Herrera, R., Flores-Gallegos, A. C., Morlett-Chávez, J., Govea-Salas, M., & Ascacio-Valdés, J. A. (2019). Rambutan(Nephelium lappaceum l.):nutritional and functional properties. *Trends in Food Science & Technology*, *85*, 201–210. https://doi.org/10.1016/j.tifs.2019.01.018

Igual, M., & Martínez-Monzó, J. (2022). Physicochemical properties and structure changes of food products during processing. *Foods*, *11*(15), 2365. https://doi.org/10.3390/foods11152365

Jaywant, S. A., Singh, H., & Arif, K. M. (2022). Sensors and instruments for Brix Measurement: A Review. *Sensors*, *22*(6), 2290. https://doi.org/10.3390/s22062290

Jung, S., Rickert, D. A., Deak, N. A., Aldin, E. D., Recknor, J., Johnson, L. A., & Murphy, P. A. (2003). Comparison of kjeldahl and Dumas methods for determining protein contents of soybean products. *Journal of the American Oil Chemists' Society*, *80*(12), 1169. https://doi.org/10.1007/s11746-003-0837-3

Karastogianni, S., Girousi, S., & Sotiropoulos, S. (2016). Ph: Principles and measurement. *Encyclopedia of Food and Health*, 333–338. https://doi.org/10.1016/b978-0-12-384947-2.00538-9

Khan, R. S., Grigor, J., Winger, R., & Win, A. (2013). Functional food product development–Opportunities and challenges for food manufacturers. *Trends in food science & technology*, *30*(1), 27-37.

Khaosod, **จังหวัดกาญจนบุรีชวนชิม** *"***เงาะทองผาภูมิ***" ngoh Thong Pha Phum* **พร้อมชี้การันตีขึ้นทะเบียน** *gi (geographical indications-***สิ่งบ่งชี้ทางภูมิศาสตร์***)* **โดยกรมทรัพย์สินทางปัญญา**. **ข่าวสด**. (2021, August 6). https://www.khaosod.co.th/pr-news/news_6549941

Kusumawinahyu, C. A., Abidin, S. A., Patmawati, Pudjiastuti, D. Y., Nirmala, D., Alamsjah, M. A., Sulmartiwi, L., & Manikam, R. V. (2022). Effects of different acetic acid immersion time on the properties of collagen from Pangasius Skin. *Jurnal Ilmiah Perikanan Dan Kelautan*, *14*(2), 411–417. https://doi.org/10.20473/jipk.v14i2.33532

López-Bascón, M. A., & Luque de Castro, M. D. (2020). Soxhlet extraction. *Liquid-Phase Extraction*, 327–354. https://doi.org/10.1016/b978-0-12-816911-7.00011-6

Lynch, J. M., & Barbano, D. M. (1999). Kjeldahl nitrogen analysis as a reference method for protein determination in dairy products. *Journal of AOAC INTERNATIONAL*, *82*(6), 1389–1398. https://doi.org/10.1093/jaoac/82.6.1389

Martínez, S., & Carballo, J. (2021). Physicochemical, sensory and nutritional properties of foods affected by processing and storage. *Foods*, *10*(12), 2970. https://doi.org/10.3390/foods10122970

Matsumura, Y., Kitabatake, M., Kayano, S., & Ito, T. (2023). Dietary phenolic compounds: Their health benefits and association with the gut microbiota. *Antioxidants*, *12*(4), 880. https://doi.org/10.3390/antiox12040880

Mckenna, B. M., & Lyng, J. G. (2013). Principles of food viscosity analysis. *Instrumental Assessment of Food Sensory Quality*, 129–162. https://doi.org/10.1533/9780857098856.1.129

Nielsen, S.S. (2017). *Food Analysis Laboratory manual*. Springer International Publishing.

Nielsen, S. S. (2019). Correction to: Food Analysis Fifth Edition. *Food Science Text Series*. https://doi.org/10.1007/978-3-319-45776-5_36

Otache, M., Ubwa, S., & Godwin, A. (2017). Proximate analysis and mineral composition of peels of three sweet cassava cultivars. *Asian Journal of Physical and Chemical Sciences*, *3*(4), 1–10. https://doi.org/10.9734/ajopacs/2017/36502

Pataridis, S., Eckhardt, A., Mikulikova, K., Sedlakova, P., & Miksik, I. (2009). Determination and quantification of collagen types in tissues using HPLC-MS/MS. *Current Analytical Chemistry*, *5*(4), 316–323. https://doi.org/10.2174/157341109789077704

Pathare, P. B., Opara, U. L., & Al-Said, F. A.-J. (2013). Color measurement and analysis in fresh and Processed Foods: A Review. *Food and Bioprocess Technology*, *6*(1), 36–60. https://doi.org/10.1007/s11947-012-0867-9

Polonini, H., Dijkers, E., & Ferreira, A. O. (2021). Beauty from within: A review of the science behind; Collagen Drink: An anti-aging nutraceutical. *Journal of Cosmetics, Dermatological Sciences and Applications*, *11*(03), 263–278. https://doi.org/10.4236/jcdsa.2021.113022

Potanin, A., & Marron, G. (2021). Rheological characterization of yield-stress fluids with Brookfield viscometer. *Applied Rheology*, *31*(1), 1–9. https://doi.org/10.1515/arh-2021-0001

Rakhee, Mishra, J., Sharma, R. K., & Misra, K. (2018). Characterization techniques for Herbal Products. *Management of High Altitude Pathophysiology*, 171–202. https://doi.org/10.1016/b978-0-12-813999-8.00009-4

Ramzija Cvrk, Halid Junuzović, Arnela Smajić-Bećić, Amela Kusur, & Tijana Brčina. (2022). Determination of crude fiber content and total sugars in correlation with the production process and storage time. *International Journal for Research in Applied Sciences and Biotechnology*, *9*(3), 1–6. https://doi.org/10.31033/ijrasb.9.3.1

Sahasrabudhe, S. N., Rodriguez-Martinez, V., O'Meara, Meghan., & Farkas, B. E. (2017). Density, viscosity, and surface tension of five vegetable oils at elevated temperatures: Measurement

and Modeling. *International Journal of Food Properties*, 1–17. https://doi.org/10.1080/10942912.2017.1360905

Sibilla, S., Godfrey, M., Brewer, S., Budh-Raja, A., & Genovese, L. (2015). An overview of the beneficial effects of hydrolysed collagen as a nutraceutical on skin properties: Scientific background and clinical studies. *The Open Nutraceuticals Journal*, *8*(1), 29–42. https://doi.org/10.2174/1876396001508010029

Starkey, D. E., Wang, Z., Brunt, K., Dreyfuss, L., Haselberger, P. A., Holroyd, S. E., Janakiraman, K., Kasturi, P., Konings, E. J., Labbe, D., Latulippe, M. E., Lavigne, X., McCleary, B. V., Parisi, S., Shao, T., Sullivan, D., Torres, M., Yadlapalli, S., & Vrasidas, I. (2022). The challenge of measuring sweet taste in food ingredients and products for regulatory compliance: A scientific opinion. *Journal of AOAC INTERNATIONAL*, *105*(2), 333–345. https://doi.org/10.1093/jaoacint/qsac005

Straus, T. (2009). The new product success equation. *An Integrated Approach to New Food Product Development*, 3–24. https://doi.org/10.1201/9781420065558-c1

Sukasih, E., & Setyadjit. (2015). Development of new product: Rambutan pulpy juice. *Procedia Food Science*, *3*, 413–425. https://doi.org/10.1016/j.profoo.2015.01.046

Sworn, G. (2021). Xanthan gum. *Handbook of Hydrocolloids*, 833–853. https://doi.org/10.1016/b978-0-12-820104-6.00004-8

Thitilertdecha, N., & Rakariyatham, N. (2011). Phenolic content and free radical scavenging activities in rambutan during fruit maturation. *Scientia Horticulturae*, *129*(2), 247–252. https://doi.org/10.1016/j.scienta.2011.03.041

Tyl, C., & Sadler, G. D. (2017). Ph and titratable acidity. *Food Science Text Series*, 389–406. https://doi.org/10.1007/978-3-319-45776-5_22

Ur-Rehman, S., Mushtaq, Z., Zahoor, T., Jamil, A., & Murtaza, M. A. (2013). Xylitol: A review on bioproduction, application, health benefits, and related safety issues. *Critical Reviews in Food Science and Nutrition*, *55*(11), 1514–1528. https://doi.org/10.1080/10408398.2012.702288

Wichchukit, S., & O'Mahony, M. (2014). The 9-point hedonic scale and hedonic ranking in food science: Some reappraisals and alternatives. *Journal of the Science of Food and Agriculture*, *95*(11), 2167–2178. https://doi.org/10.1002/jsfa.6993

Wrolstad, R. E., & Smith, D. E. (2017). Color analysis. *Food Science Text Series*, 545–555. https://doi.org/10.1007/978-3-319-45776-5_31

VELP Scientifica. (2009). *Crude fiber determination in feed - velp*. Crude Fiber Determination in Feed (Weende method). https://www.velp.com/public/file/crude-fiber-determination-in-feed-weende-method-fiwe-advance-206314.pdf

Vera Zambrano, M., Dutta, B., Mercer, D. G., MacLean, H. L., & Touchie, M. F. (2019). Assessment of moisture content measurement methods of dried food products in small-scale operations in developing countries: A Review. *Trends in Food Science & Technology*, *88*, 484–496. https://doi.org/10.1016/j.tifs.2019.04.006