

เอกสารอ้างอิง (โกโก้...ที่มาของความอร่อย)

1. Van der Vossen WAM, Wessel M (editors). ทรัพยากรพืชในภูมิภาคเอเชียตะวันออกเฉียงใต้ ลำดับที่ 16. พืชที่ให้สารกระตุ้น. Leden: Backhuys Publishers. (ฉบับแปลภาษาไทย)
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