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- พระราชบัญญัติอาหาร พ.ศ. 2522 ประกาศกระทรวงสาธารณสุข ฉบับที่ 389 (พ.ศ.2561) เรื่อง วัตถุเจือปนอาหาร (ฉบับที่ 5) ราชกิจจานุเบกษาฉบับประกาศและงานทั่วไป เล่ม 135 ตอนพิเศษ 178 ง (ลงวันที่ 25 กรกฎาคม 2561)
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