

มีการอ้างอิงบทความวิจัย “Antioxidant, Anti-Tyrosinase, and Anti-Skin Pathogenic Bacterial Activities and Phytochemical Compositions of Corn Silk Extracts, and Stability of Corn Silk Facial Cream Product” ตั้งแต่ 1 ตุลาคม 2568 – 28 กุมภาพันธ์ 2569 จำนวน 2 บทความ

1. <https://www.cabidigitallibrary.org/doi/10.1079/cabireviews.2025.0077>

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- Abstract
- Introduction
- By-Products Across Corn Production Chain and Its Applications
- Corn Chemical Composition
- Food Applications of Biomolecules from Corn Stover
- Challenges and New Perspectives
- Market Perspectives
- Conclusions
- Author Contributions
- Funding
- Institutional Review Board Statement
- Informed Consent Statement
- Data Availability Statement
- Acknowledgments
- Conflicts of Interest
- References
- Article Metrics

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Corn Stover for Food Applications: Approaches, Advances and Insights

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
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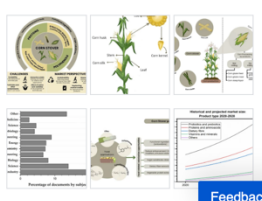
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Feedback

Abstract

Corn processing generates substantial volumes of agricultural by-products, collectively referred to as corn stover, comprising husks, cobs, stalks, leaves, and silks. Although rich in bioactive compounds, these by-products are still predominantly destined for low-value uses such as landfilling and open-field burning. They contain valuable biomolecules such as lignocellulosic fibers, starch, pectin, proteins, and polyphenols, all of which hold significant potential for applications in agricultural and food industries. These compounds offer opportunities as sustainable alternatives to conventional ingredients and as novel functional additives. However, utilization of corn stover complexed for animal production, limits the

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- Funding
- Institutional Review Board Statement
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- Acknowledgments
- Conflicts of Interest
- References
- Article Metrics

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