



# Faculty of Agro-Industry

Chiang Mai University







#### **Chiang Mai University**

A Leading University Committed to Social Responsibility and Sustainable Development

- founded in 1964
- the first provincial university in Thailand







**#75** in the world



#2 in Thailand

#### 5 Campuses



(2.5 km2)



(0.5 km2)



Mae Hia Campus

(2.1 km2)





Maritime Campus (8,000 m2)

Haripunchai Campus (7.6 km2)

#### **Faculties & Colleges**

- 21 Faculties
- 4 Colleges
- 2 Research Institutes
- 1 Science and Technology Park

#### Multidisciplinary University

- Health Science
- Science & Technology
- Humanities & Social Science

#### >>> Academic Calendar

1st Semester (June-October)

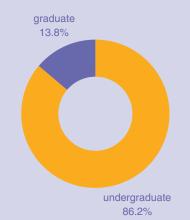
2nd Semester (November-March) Summer break (April-June)

18,642

Research **Publications**  **Outsource Funding** 

(Fiscal Year 2024)

37,626 students

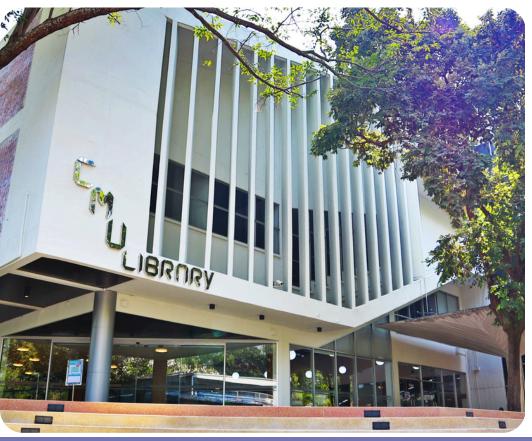


**5,203** graduate **32,423** ungraduate

\*As of 05/02/2024

13,416 staffs

88 international programs









CMU surrounding















# Faculty of Agro-Industry

**Chiang Mai University** 





### "Influencing a better future"

#### Mission



Organize higher education to cultivate a skilled workforce capable of driving innovation and contributing to the global agro-industry.



Generate groundbreaking research, knowledge, and innovation to propel Thailand's agro-industrial sector to international prominence.



Deliver exceptional academic services to develop the agro-industry and position it as a global leader.



Manage the organization to become a high-performing institution, optimizing efficiency and effectiveness.

#### **FACT SHEET**





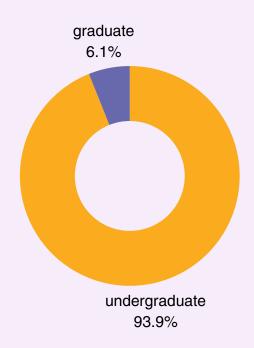












1,700 students

**103** graduate

1,597 ungraduate

\*As of 10/10/2024

SCIMAGO INSTITUTIONS RANKINGS

#5 in Thailand #559 in the world



U.S.News
Best Global Universities

#3 in Thailand #184 in the world

190 staffs

Ranking for Food Science

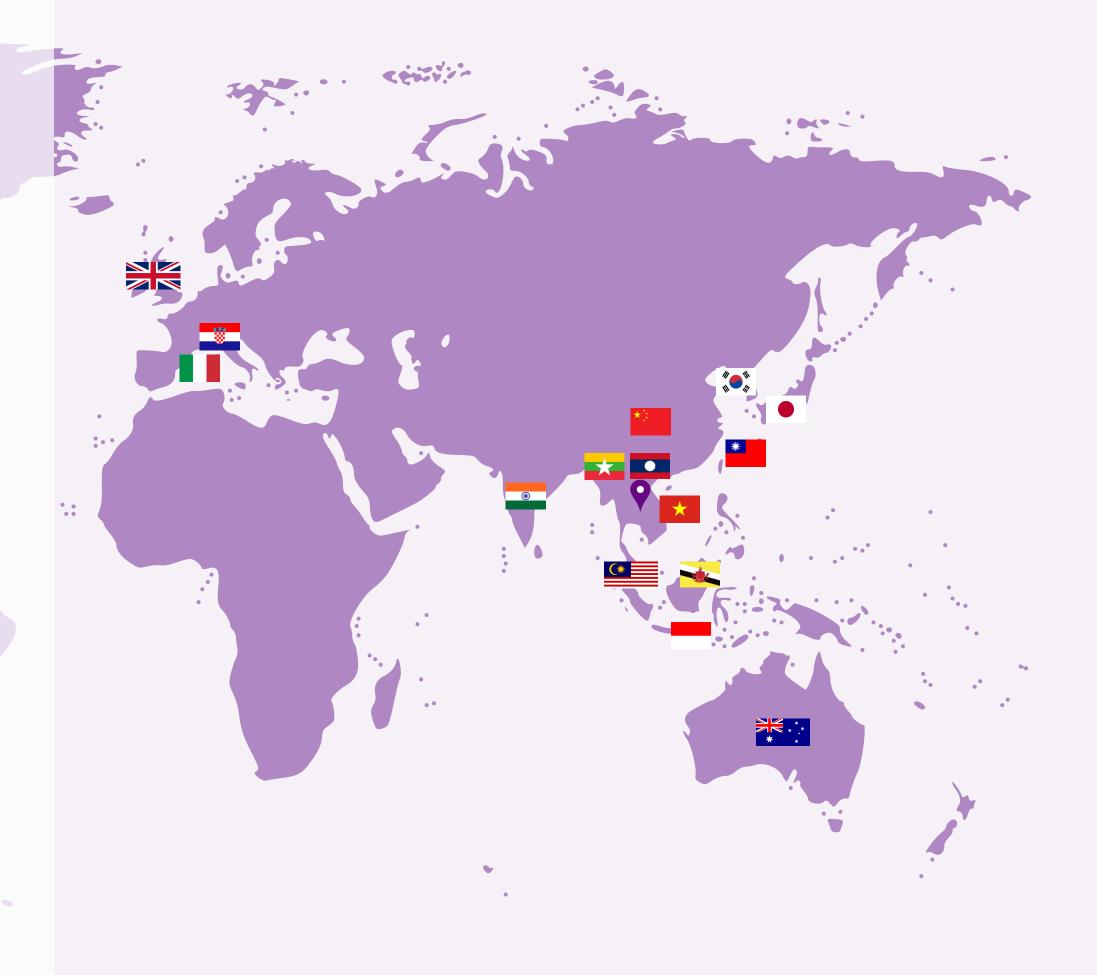


### 32 MoUs 15 Countries

- Australia (1)
- Brunei (1)
- China (5)
- Croatia (1)
- India 1

- Indonesia (2)
- Italy (1)
- Japan (4)
- Korea (10)
- Laos (1)

- Malaysia (1)
- Myanmar (1)
- Taiwan (1)
- UK (1)
- Vietnam (1)





### Academic Programs

8 Undergraduate Degree (7 Thai + 1 inter)

Food Science and Technology (FST)

+ Inter

Biotechnology (BIOT)

Food Process Engineering (FE) Product
Development
Technology
(PDT)

Packaging Technology (PKT)

Marine Product Technology (MPT) Agro-Industrial Innovation and Entrepreneurship (AIE)

Master Degree (4 Thai + 1 Inter)

Doctoral

Food Science and Technology

+ Inter

Agro-Industrial Product Development

Packaging Technology

Food Innovation and Bioindustry

4
Doctoral
Degree
(3 Thai + 1 Inter)

Food Science and Technology

+ Inter

Agro-Industrial
Product
Development

Food Innovation and Bioindustry



### Research

Center of High value product from Thai rice and plants for health



Center of excellence in Agro Bio-Circular Green Industry (Agro BCG)

#### **Clusters**

Bioprocess Research Cluster 2

Sensory
Evaluation and
Consumer
Testing Cluster

3

Rice Products Research Cluster 4

Food Drying Technology Research Cluster 5

Fisheries Product
Technology
Research Cluster

6

Research Unit for Functional Ingredients and Innovative Food Products 7

Bioactive Compound Extraction Research Unit

#### Optimization and innovation of food processing and preservation

Fruit and vegetable products

> **Fishery Product**

Plantbased meat

**Alternative** proteins

**Products and their** health-related applications from emerging technologies

> Plant and marine extracts



**Food structure** and formulation technology



**Quality, safety** and shelf-life of foods



**Nutrition** and health



#### Agro-industrial entrepreneurship and logistics management



**Sustainable** food innovation



that foster stakeholder engagements and entrepreneurship



**Business** process management



**Decision Analytic** 



**Logistics and** supply chain management

**Packaging** design

**Smart Polymeric** 

Films and

**Coatings** 

**Biodegradable** and active packaging for food shelf-life extension

**On-package** 

indicator films

**Modified Atmosphere Packaging** 

> **Biomaterial** development using



products

Functional,

and

nutraceutical

**Culinary arts** and gastronomy

Research

Areas



Consumer behavior consumer



and products from fermentation and enzyme technologies

**Functional ingredients** 

**Gut microbiome** and metabolome associated with lifestyle related disease

**Biofuel** production

**Microbial Innovation** 

**Air pollution** treatment using biofilter technology



Food packaging



nanotechnology

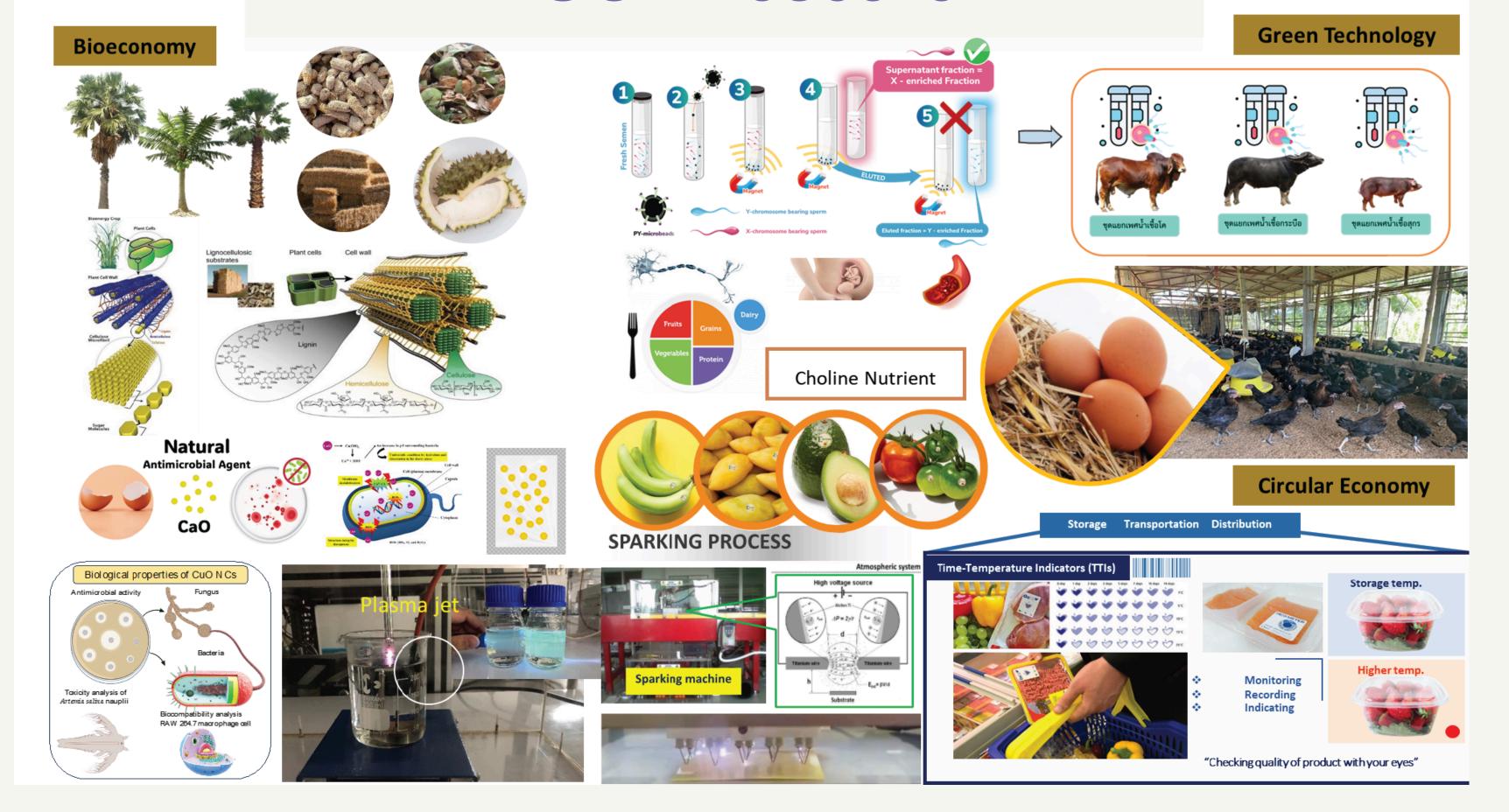
Food product development



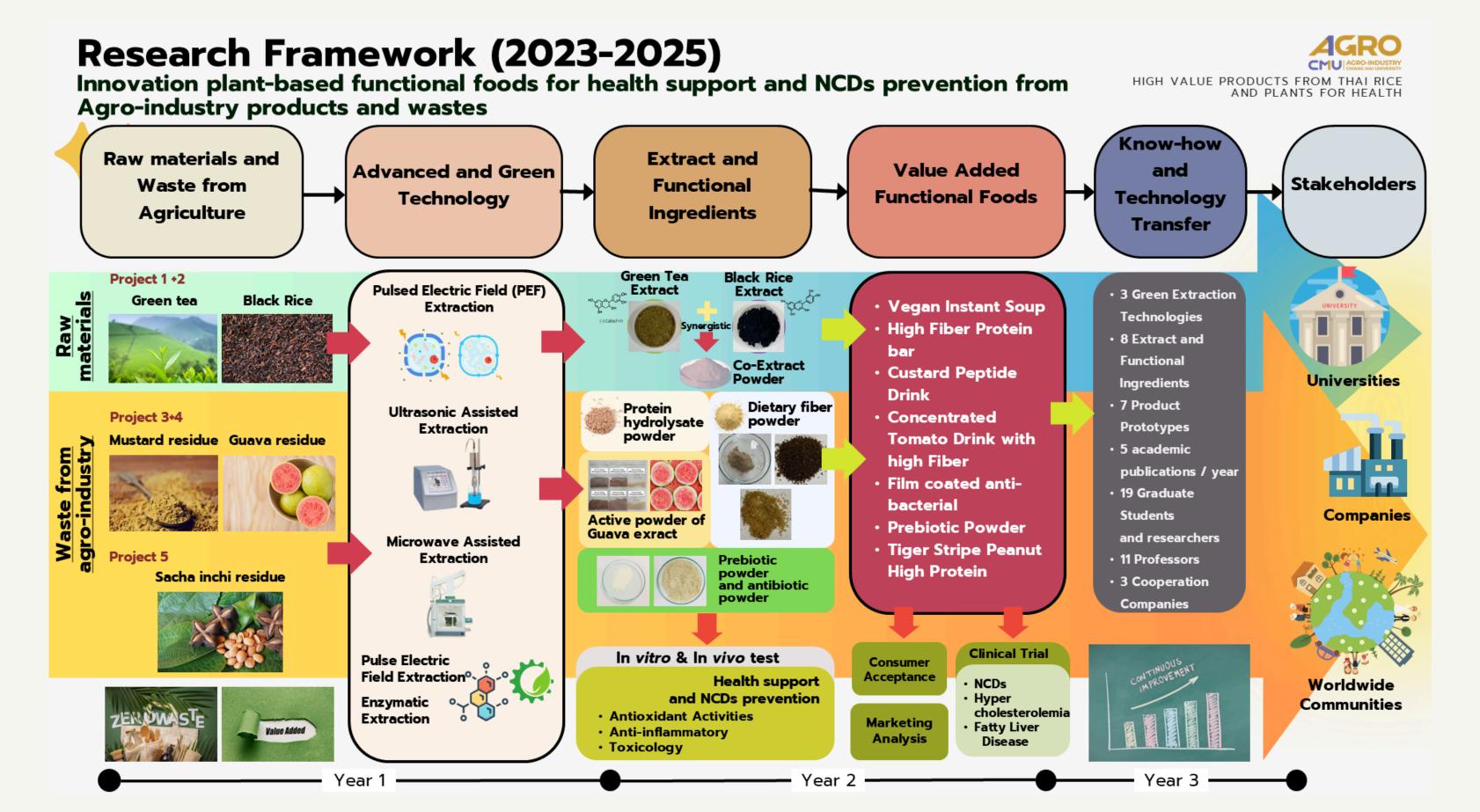
**Bioprocessing of** agri-food wastes



### "BCG" Research



### "Thai rice and plants for health" Research



### Academic Services



Consultation of Agro-industry



Laboratory analysis service



Processing equipment for prototyping



Organize training courses



Services for public and private projects

### Academic Services

AGRO Food Innovation and Packaging Center

Food Innovation and Packaging Center (FIN)



### SERVICE

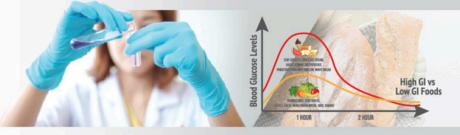


#### **CONSOLIDATED PRECISION TESTING**



#### THERMAL PROCESSING (Fo)

บริการทดสอบกระบวนการฆ่าเชื้อในผลิตภัณฑ์



#### **GLYCEMIC INDEX (GI)**

บริการตรวจวิเคราะห์ค่าดัชนีน้ำตาลของผลิตภัณฑ์



#### SHELF LIFE EVALUATION

บริการประเมินอายุการเก็บรักษาผลิตภัณฑ์



#### **PACKAGING TESTING**

บริการตรวจวิเคราะห์ค่า WVTR และ OTR

CONNECT

- **⊘** Food Innovation Databank
- ⊗ Marketing and VC Connect
- ⊗ Ingredient Library
- ∅ iExtract
- **⊘** Future Food Lab



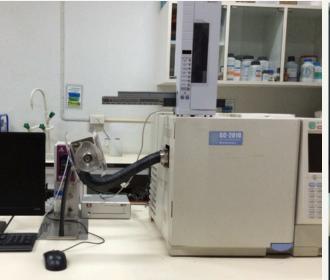
### LABORATORY

- Biotechnology
- Food Processing
- Packaging

- NICE-Cell culture room
- Nutrition Innovation Center
- Sensory Evaluation Unit











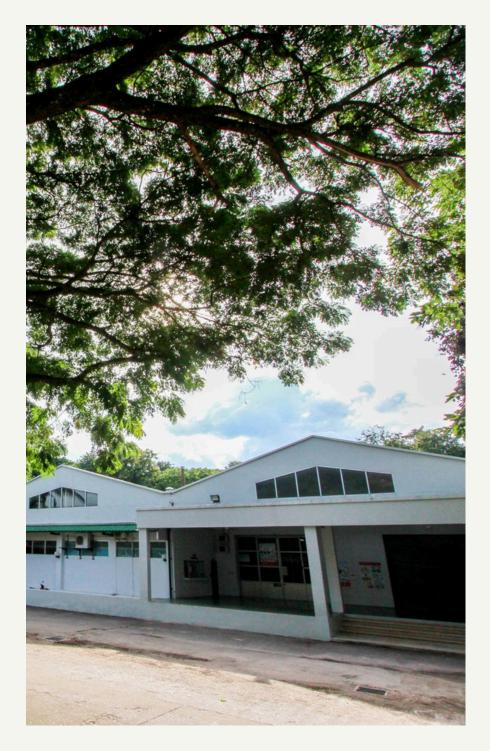








## Pilot Plant



















# ankyou



#### Get in touch with us...

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