

Curriculum Vitae (CV)

Assist. Prof. Dr. Thunnop Laokuldilok

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Educations

- Jan. 2011: Doctoral's degree in Science, Major of Food Technology, Chulalongkorn University, Thailand.
- Oct. 2005: Master's degree in Science, Major of Food Technology, Chulalongkorn University, Thailand.
- Mar. 2001: Bachelor's degree (second honor) in Agro-industries, Major of Product Development Technology, Chiang Mai University, Thailand.

Thesis

Doctoral's degree: Antioxidants composition, antioxidant activities and storage stability of pigmented rice brans and their applications as food ingredient in wheat bread. (very good; 3rd place winning of doctoral thesis contest by FoSTAT and AIAC); published in Journal of Agricultural and Food Chemistry, 2011.

Master's degree: Retention of iodine in fortified parboiled rice and its pasting characteristics during storage (very good); published in Journal of Food Biochemistry, 2006.

Bachelor's degree: Development of sugar free Nata de coco jam for diabetes.

Awards

1. 3rd Place Winning of Doctoral Thesis Contest Award from FoSTAT and AIAO at the 13th Agro-Industrial Conference (Food Innovation Asia Conference 2011)
2. Honor certificate from Dr. Tab Neelaniti's foundation.

Publications

1. **Laokuldilok, T.**, Potivas, T., Kanha, N., Surawang, S., Seesuriyachan, P., Wangtueai, S., Phimolsiripol, Y., and Regenstein, J.M. 2017. Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. *Food Bioscience*. 18: 28-33.
2. Sarringkarin, W., and **Laokuldilok, T.** 2017. Optimization of the Production Conditions of Glutinous Rice Bran Protein Hydrolysate with Antioxidative Properties. *CMU Journal of Natural Sciences*. 16(1): 1-18.
3. **Laokuldilok, T.**, and Kanha, N. 2017. Microencapsulation of Black Glutinous Rice Anthocyanins using Maltodextrins Produced from Broken Rice Fraction as Wall Material by Spray Drying and Freeze Drying. *Journal of Food Processing and Preservation*. 41: 1-10.
4. Phimolsiripol, Y., Siripatrawan, U., Teekachunhatean, S., Wangtueai, S., Seesuriyachan, P., Surawang, S., **Laokuldilok, T.**, Regenstein, J. M., and Henry, C.J. 2017. Technological properties, in vitro starch digestibility and in vivo glycemic index of bread containing crude malva nut gum. *International Journal of Food Science & Technology*. 52: 1035-1041.
5. Pasakawee, K., Srichairatanakool, S., **Laokuldilok, T.**, and Utama-ang, N. 2017. Antioxidant activity and starch-digesting enzyme inhibition of selected Thai herb extracts. *Chiang Mai Journal of Science* (in press).
6. **Laokuldilok, T.**, and Kanha, N. 2015. Effects of Processing Conditions on Powder Properties of Black Glutinous Rice (*Oryza sativa* L.) Bran Anthocyanins Produced by Spray Drying and Freeze Drying. *LWT- Food Science and Technology*. 64: 405-411.
7. Kanha, N., and **Laokuldilok, T.** 2015. Factors Affecting Extraction of Anthocyanins from Black Glutinous Rice (*Oryza sativa* L.) Bran. In proceeding of 17th *Food Innovation Asia Conference 2015 (FIAC 2015) "Innovative ASEAN Food Research towards the World"*. 18-19 June 2015.
8. **Laokuldilok, T.**, and Rattanathanan, Y. 2014. Protease Treatment for the Stabilization of Rice Bran: Effects on Lipase Activity, Antioxidants, and Lipid Stability. *Cereal Chemistry*. 91(6): 560-565.
9. Potivas, T., and **Laokuldilok, T.** 2014. Deacetylation of Chitin and the Properties of Chitosan Films with Various Deacetylation Degrees. *Chiang Mai University Journal of Natural Sciences*. (Special Issue) 13(1): 559-567.
10. Kanha, N., and **Laokuldilok, T.** 2014. Effects of Spray Drying Temperatures on Powder Properties and Antioxidant Activities of Encapsulated Anthocyanins from Black Glutinous Rice Bran. *Chiang Mai University Journal of Natural Sciences*. (Special Issue) 13(1): 411-423.

11. **Laokudilok, T.** Surawang, S., and Klinhom, J. 2013. Effect of Milling on the Color, Nutritional Properties and Antioxidant Contents of Glutinous Black Rice. *Cereal Chemistry*. 90(6): 552-557.
12. **Laokudilok, T.** Surawang, S., and Klinhom, J. 2013. Influence of Milling Time on the Nutritional Composition and Antioxidant Content of Thai Rice Bran. *Food and Applied Bioscience Journal*. 1(3): 112-130.
13. **Laokuldilok, T.** 2013. Antioxidant Activities of Selected Authentic Rice Antioxidants and Methanolic Extract of Rice Brans. In proceeding of *The 2nd Agro-Industry Conference (KMITL) "Challenges in Food Industry: Aging Society and Global Changes"*. 30 August 2013.
14. Rattanathanan, Y., and **Laokuldilok, T.** 2013. The Comparison of Proteolytic Enzymes Effective in Stabilization and Characteristics Improvement of Rice Bran (cv. Kam Doi Saket). *The Journal of Interdisciplinary Networks*. 2 (Special Issue) (2): 500-505.
15. Phongthai, S and **Laokuldilok, T.** 2013. Acidified Ethanol Extraction of Antioxidants in Black Rice Bran (cv. Hom Nin) and Antioxidant Activities of the Extracts. *The Journal of Interdisciplinary Networks*. 2 (Special Issue) (2): 316-321.
16. Phongthai, S and **Laokuldilok, T.** 2013. Optimization of Extraction Condition of Antioxidants from Pigmented Rice Bran cv. Hom Nin using Response Surface Methodology. In proceeding of *The 3rd 2013 International and National Conference of KhonKaen University on "Local Community: The Foundation of Development in the ASEAN Economic Community (AEC)"*. 9 - 10 May, 2013.
17. **Laokuldilok, T.**, Shoemaker, C. F., Jongkaewwattana, S, and Tulyathan, V. 2011. Antioxidants and antioxidant activity of several pigmented rice brans. *Journal of Agricultural and Food Chemistry*. 59: 193-199.
18. Tulyathan, V., **Laokuldilok, T.**, and Jongkaewwattana, S. 2007. Retention of iodine in fortified parboiled rice and its pasting characteristics during storage. *Journal of Food Biochemistry*. 31(2): 217-229.