

ประวัติและผลงาน

Curriculum Vitae

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การศึกษา:

วิศวกรรมศาสตรดุษฎีบัณฑิต (วิศวกรรมอาหาร) มหาวิทยาลัยเทคโนโลยีพระจอมเกล้าธนบุรี, 2546

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Education:

D. Eng. (Food Engineering), King Mongkut's University of Technology Thonburi (KMUTT),
Thailand. 2003

M.S. (Food Technology), Chulalongkorn University (CU), Thailand. 1990

B.S. (Food Technology), 2nd-class Honor, Chulalongkorn University (CU), Thailand. 1987

รางวัล:

- คะแนนเรียนสูงสุดระดับปริญญาตรีสาขาเทคโนโลยีทางอาหาร จากมูลนิธิ ศาสตราจารย์ ดร. แถบ นีละนิตี คณะวิทยาศาสตร์ จุฬาลงกรณ์มหาวิทยาลัย

Awards:

- Outstanding undergraduate student in Food Technology with the highest GPA Award from Professor Tab Nilaniti Foundation, Faculty of Science, Chulalongkorn University (Academic year 1987)

ประวัติการทำงาน:

- 2548 ถึงปัจจุบัน รองคณบดี คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเชียงใหม่
- 2548 ถึงปัจจุบัน ผู้ช่วยศาสตราจารย์ สาขาวิศวกรรมอาหาร คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเชียงใหม่
- 2539-2543 หัวหน้าภาควิชาวิศวกรรมอาหาร คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเชียงใหม่

Career History:

- 2005 - present: Associate Dean, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2005 - present: Assistant Professor at Division of Food Engineering, Chiang Mai University, Thailand
- 1996 - 2000: Head, Department of Food Engineering, Chiang Mai University, Thailand

Training courses:

- **Commercially Sterile Packaged Foods (CSPF) Phase II** organized by Joint Institute for Food Safety and Applied Nutrition (JIFSAN), May, 2014. Maryland, USA.
- **Commercially Sterile Packaged Foods (CSPF) Phase I** organized by Joint Institute for Food Safety and Applied Nutrition (JIFSAN) and King Mongkut's University of Technology Thonburi (KMUTT), November 5-9, 2013, Bangkok, Thailand.

- **Thermal Process (LACF) Determinations and Deviations** organized by Industrial Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA) and National Food Institute (NFI), September 6-9, 2004, Bangkok, Thailand.
- **Advanced Thermal Process** organized by Industrial Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA); National Food Institute (NFI), and Canadian Executive Services Organization (CESO), July 2-20, 2001, Bangkok, Thailand.
- **Better Process Control** (Course Instructor: Dr. Terry Titus, Clemson University) organized by Ministry of University Affairs and Faculty of Agro-Industry, Chiang Mai University, September 23-27, 1996, Chiang Mai, Thailand.
- Extrusion Technology
- HACCP

Research Interests:

- Extraction of bioactive compounds from by-product of rice and herbs
- Healthy food products using extrusion technology
- Thermal processing (canning process establishment)

Selected publications:

1. Utama-ang, N., Naruenartwongsakul, S., Phawatwiangnak K. and Samakradhamrongthai, R. 2016. Antioxidative effect of Assam Tea (*Camellia sinensis* Var. *Assamica*) extract on rice bran oil and its application in breakfast cereal. *Food Chemistry* (article in press).
2. Noppakun, M., Seesuriyachan, P., Phimolsiripol, Y., Boonyawan, D., Naruenartwongsakul, S. and Intipunya, P. 2016. Effect of plasma gas type on surface modification of pigmented rice. *The 2nd Asian International Workshop on Advanced Plasma Technology and Applications*, February 22– 23, 2016, Eastin Tan Hotel, Chiang Mai, Thailand.

3. Leawtrakul, P. and Naruenartwongsakul, S. 2014. Physicochemical, Antioxidant and Sensory Properties of Puffed Longan-rice Snack by Extrusion Process. *Acta Horticulturae* 1024: 413-417.
4. Deenu, A., Naruenartwongsakul, S. and Kim, S. M. 2013. Optimization and Economic Evaluation of Ultrasound Extraction of Lutein from *Chlorella vulgaris*. *Biotechnology and Bioprocess Engineering* 18: 1151-1162.
5. Leawtrakul, P. and Naruenartwongsakul, S. 2012. Formula Optimization for Developing Puffed Snack with Longan (*Dimocarpus longan* Lour.) Powder by Extrusion Process Using Mixture Design and Response Surface Methods. International Conference on food and Applied Science. February 6-7, 2012. Kantary Hills Chiang Mai Hotel, Chiang Mai, Thailand.
6. Maeban, T., Naruenartwongsakul, S. and Utama-ang, N. 2012. Effect of Moisture Content on Black Glutinous Rice Cracker Using Microwave Technique and Coating with Chocolate. International Conference on food and Applied Science. February 6-7, 2012. Kantary Hills Chiang Mai Hotel, Chiang Mai, Thailand.
7. Phawatwiangnak, K., Samakradhamrongthai, R., Naruenartwongsakul, S. and Utama-ang, N. 2012. Effect of Moisture Content on Extruded Dough of Green Tea Breakfast Cereal. International Conference on food and Applied Science. February 6-7, 2012. Kantary Hills Chiang Mai Hotel, Chiang Mai, Thailand.
8. Leawtrakul, P. and Naruenartwongsakul, S. 2011. Physicochemical, Antioxidant and Sensory Properties of Longan (*Dimocarpus longan* Lour.) Puffed Snack by Extrusion Process.” International Symposium on Tropical and Subtropical Fruits. November 29-December 2, 2011, Chiang Mai, Thailand.
9. Naruenartwongsakul, S., Chinnan, M.S., Bhumiratana, S. and Yoovidhya, T. 2008. Effect of cellulose ethers on the microstructure of fried wheat flour-based batters. *Lebensmittel-Wissenschaft und-Technologie* 41(1):109-118.
10. Santikunakorn, M., Naruenartwongsakul, S. and Attapanyo, R. 2008. Heat penetration of aloe vera and hoary basil seed in bale fruit extract (*Aeglo marmelos*) in retort pouch. National Agriculture Conference 2008, Naresuan University, 8-10 September 2008. (In Thai)

11. Phunchaisri, S. and Naruenartwongsakul, S. 2008. Effects of rice bran and guar gum on qualities of rice-based breakfast cereal using single screw extruder. In The 10th Agro-Industrial Conference, Food Innovation - ProPak Asia 2008: Healthy Food for All, Bangkok, Thailand, June 12-13, 2008.
12. Insumpao, P., Suwanprasert, C., Naruenartwongsakul, S. and Maniyom, S. 2006. Optimal condition for production of red rice (Khao Mun Poo) in retort pouch. Industrial and Research Projects for Undergraduate Students 49 (IRPUS 49) Exhibition, The Mall Ngam Wong Wan, Bangkok, Thailand, 31 March-2 April 2006. (In Thai)
13. Naruenartwongsakul, S., Chinnan, M.S., Bhumiratana, S. and Yoovidhya, T. 2004. Pasting characteristics of wheat flour-based batters containing cellulose ethers. *Lebensmittel-Wissenschaft und-Technologie* 37(4): 489-495.
14. Naruenartwongsakul, S., Chinnan, M.S., Bhumiratana, S. and Yoovidhya, T. 2004. Influence of methylcellulose on oil absorption of wheat flour batter coated cut potatoes. *Journal of Food Processing and Preservation* 28: 223-239.
15. Naruenartwongsakul, S., Chinnan, M.S., Bhumiratana, S. and Yoovidhya, T. 2003. Rheological Properties of Wheat Flour Batters Containing Cellulose Ethers (Methylcellulose and Hydroxypropylmethylcellulose) during Gelatinization. In IFT Annual Meeting Book of Abstracts; 2003 July 12-16, Abstract No. 29C-10, Institute of Food Technologists, Chicago, p. 64.
16. Naruenartwongsakul, S., Chinnan, M.S., Bhumiratana, S. and Yoovidhya, T. 2003. Pasting Properties of Wheat Flour Batters Containing Cellulose Ethers (Methylcellulose and Hydroxypropylmethylcellulose). In IFT Annual Meeting Book of Abstracts; 2003 July 12-16, Abstract No. 60A-7, Institute of Food Technologists, Chicago, pp. 145.