

# Assistant Professor Thanyaporn Siriwoharn, Ph.D.

FOOD SCIENCE AND TECHNOLOGY, FACULTY OF AGRO-INDUSTRY, CHIANG MAI UNIVERSITY

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## Education

Ph.D. Food Science and Technology	Oregon State University, USA
M.S. Food Science and Technology	Oregon State University, USA
B.S. Food Science and Technology (1 <sup>st</sup> class honors)	Chiang Mai University, Thailand

## Experience

Lecturer Faculty of Agro-Industry, Chiang Mai University, Thailand	2014 - Present
Business Development Manager Asia Pacific Naturex, France	2010 - 2014
Business Development Manager Asia Pacific Natraceutical Group, Spain	2007 - 2009
Product Development Manager RFI Ingredients, USA	2005 - 2006
Faculty Research Assistant Department of Food Science and Technology, Oregon State University, USA	2004

## Expertise

Phytochemicals, natural antioxidants, natural colorants, fruits and vegetables

## Publications

- Doungapai, C., **Siriwoharn, T.**, Malila, Y., Autsavapromporn, N., Makkhun, S., Yarnpakdee, S., Jantanasakulwong, K., Regenstein, J.M., and Wangtueai, S. 2022. UV-B protective and antioxidant activities of protein hydrolysate from sea cucumber (*Holothuria scabra*) using enzymatic hydrolysis. *Frontiers in Marine Science*, 9. doi:10.3389/fmars.2022.892255
- Upata, M., **Siriwoharn, T.**, Makkhun, S., Yarnpakdee, S., Regenstein, J.M., and Wangtueai, S. 2022. Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (*Lobonema smithii*). *Foods*, 11(4), 615.
- Somjai, C., **Siriwoharn, T.**, Kulprachakarn, K., Chaipoot, S., Phongphisutthinant, R., Chaiyana, W., Srinuanpan, S., and Wiriyaacharee, P. 2021. Effect of drying process and long-term storage on characterization of Longan pulps and their biological aspects: Antioxidant and cholinesterase inhibition activities. *LWT*, 112692.
- Somjai, C., **Siriwoharn, T.**, Kulprachakarn, K., Chaipoot, S., Phongphisutthinant, R., and Wiriyaacharee, P. 2021. Utilization of Maillard reaction in moist-dry-heating system to enhance physicochemical and antioxidative properties of dried whole longan fruit. *Heliyon*, 7(5), e07094.
- Doungtip, P., Kim, K.T., Hong, H.D., Ju, S.E., Choi, J.W., **Siriwoharn, T.**, Prinyawiwatkul, W. and Sriwattana, S., 2021. Effects of immersion in fermented tea liquid and steam treatments on physicochemical properties and ginsenoside profiles of Korean ginseng. *Journal of Food Processing and Preservation*, 45(1): e15050.

- Phovisay, S., **Siriwoharn, T.**, and Surawang, S. 2018. Effect of drying process and storage temperature on probiotic *Lactobacillus casei* in edible films containing prebiotics. *Food and Applied Bioscience Journal*, 6(Special): 105–116.
- **Siriwoharn, T.** and Surawang, S. 2018. Protective effect of sweet basil extracts against vitamin C degradation in a model solution and in guava juice. DOI: 10.1111/jfpp.13646. *J. Food Process Preserv.*, 42(7): e13646.
- **Siriwoharn, T.** 2016. Effect of sweet basil extracts on ascorbic acid degradation, Book of Abstract of the International Conference on Food and Applied Bioscience 2016, 65.
- Sriwattana, S., Pongsirikul, I. **Siriwoharn, T.**, and Chokumnoyporn, N. 2016. Strategies for Reducing Sodium in Instant Rice Porridge and its Influence on Sensory Acceptability. *CMU J. Nat. Sci.*, 15(3): 203-212.
- **Siriwoharn, T.**, Wrolstad, R. E., and Durst, R. W. 2005. Identification of Ellagic Acid in Blackberry Juice Sediment. *J. Food Sci.*, 70(3): 189-197.
- **Siriwoharn, T.**, Wrolstad, R. E., and Pereira, C. B. 2004. Influence of Cultivar, Maturity and Sampling on Blackberry (*Rubus* L. Hybrids) Anthocyanins, Polyphenolics, and Antioxidant Properties. *J. Agric. Food Chem.*, 52(26): 8021-8030.
- **Siriwoharn, T.** and Wrolstad, R. E. 2004. Polyphenolic Composition of Marion and Evergreen Blackberries. *J. Food Sci.*, 69(4): 233-240.
- Wrolstad, R. E., **Siriwoharn, T.**, Durst, R. W., and Finn, E. 2002. Impact of Blackberry Polyphenolics on Juice Quality. Pre-Proceedings for the 2002 Northwest Center for Small Fruits Research Annual Conference. December 2, 2002. Doubletree Hotel Lloyd Center, Portland, Oregon, USA. p.4.

### **Keynote speaker at conferences**

- Topic “Effect of sweet basil extracts on ascorbic acid degradation” at the International Conference on Food and Applied Bioscience. February 4, 2016. Empress Hotel Chiang Mai, Thailand.
- Topic “Natural color innovation: fields of investigation” at Technical Seminar Food Ingredients China 2013. March 28, 2013. Shanghai World Expo Exhibition & Convention Center, Shanghai, People’s Republic of China.
- Topic “Botanical Extracts and Trends in Functional Foods” at Naturex Technical Seminar: Get Healthy, Go Natural. October 2, 2012. La Grandeur Manger Dua Hotel, Jakarta, Indonesia.
- Topic “New Generation Natural Ingredients for Food & Beverage” at the 2nd Natural & Functional Ingredient Conference 2012. September 26, 2012. Rama Gardens Hotel, Bangkok, Thailand.
- Topic “All about Natural Colours” at Ice Cream Seminar. November 22, 2012. Lou Lou'a Beach Resort, Sharjah, United Arab Emirates.
- Topic “Thaumatococcus - Naturally Masking Bitterness” at the 6th NUTRA INDIA SUMMIT 2011. February 15, 2011. Hotel Vivanta by Taj President, Mumbai, India.
- Topic “Rosemary extract: A Natural Solution to Food Rancidity” at the Food Industry Forum 6 & Workshop: Use of Functional Ingredients Food Additives for Food. August 6, 2010. The Emerald Hotel Bangkok, Thailand.
- Topic “Color Naturally” at Nutrition SC Technical Seminar: A Healthy Choice from Botanical Extracts. October 5, 2010. Grand Millennium Sukhumvit Hotel, Bangkok, Thailand.
- Topic “Natural flavour enhancer” at NATUREX Seminar. September 28, 2010. Sheraton Media & Towers Hotel, Jakarta, Indonesia.

- Topic “Exploring the Latest Health Promoting Concepts in Confectionery” at The Industry Forum: Health & Wellness Ingredients Thailand 2009. June 26, 2009. Grand Millennium Sukhumvit Bangkok, Thailand.
- Topic “Developing Health Products Naturally using Natural Colours” at The Technical Seminar Program: Helping to Create Healthier Food Naturally 2009. June 9, 2009. Sunway Hotel, Kuala Lumpur, Malaysia.
- Topic “Exploring the Health Promoting Concepts using Flavour Enhancer” at The Technical Seminar Program: Helping to Create Healthier Food Naturally 2009. June 9, 2009. Sunway Hotel, Kuala Lumpur, Malaysia.
- Topic “All Fiber Are Not Equal: Learning from Oat Beta-glucan and Heart Health” at the Food Ingredient Asia Technical Conference 2009. September 10, 2009. Queen Sirikit National Convention Center, Bangkok, Thailand.
- Topic “Cocoa Polyphenols and Cardiovascular Health” at the Food Ingredient Asia Conference 2008. September 25, 2008. Queen Sirikit Convention Centre, Bangkok, Thailand.
- Topic “Natural Colours for Food and Beverage Applications” at the Natraceutical Group Seminar Asia Pacific Region. September 23, 2008. Landmark Hotel, Bangkok, Thailand.
- Topic “Natural Flavour Enhancer for Food and Beverage Applications” at the Natraceutical Group Seminar Asia Pacific Region. September 23, 2008. Landmark Hotel, Bangkok, Thailand.
- Topic “Natural Colours: Helping to Create Healthier Food Naturally” at Nutrition SC Technical Seminar: 2008 Value Creation For Food. September 18, 2008. Landmark Hotel, Bangkok, Thailand.
- Topic “Thaumatococcus – The Natural Multifunctional Ingredient and Its Unique Properties in Health Foods” at the Food Ingredient Asia Technical Conference 2007. September 27, 2007. Queen Sirikit National Convention Center, Bangkok, Thailand.
- Topic “Talin®: The Multifunctional Natural Ingredient” at Natraceutical Group Agency Seminar & Workshop Asia Pacific Region. September 25, 2007. Sheraton Grande Sukhumvit Hotel, Bangkok, Thailand.
- Topic “Functions of Talin® for Food Industry” at Nutrition SC Technical Seminar: Welcome Today to Tomorrow’s Healthy Food 2007. September 21, 2007. Sheraton Grande Sukhumvit Hotel, Bangkok, Thailand.
- Topic “Talin®: The Multifunctional Natural Ingredient” at the Technical Seminar, Northeast Section, Institute of Food Technologists, Food Industry Expo 2005. May 11, 2005. DCU Center, Worcester, Massachusetts, USA.
- Topic “Impact of Blackberry Polyphenolics on Juice Quality” at the Northwest Center for Small Fruit Research 2002 Annual Conference. December 3, 2002. Doubletree Hotel Lloyd Center, Portland, Oregon, USA.