

Assoc. Prof. Yuthana Phimolsiripol, Ph.D.



Dean, Faculty of Agro-Industry

Division of Product Development Technology

Faculty of Agro-Industry

Chiang Mai University

Chiang Mai, 50100 THAILAND

Phone: +66 (53) 948-236

Fax: +66 (53) 948-230

Email: yuthana.p@cmu.ac.th,
yphimols@yahoo.com

EDUCATION

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| 2011 | - Post Doctoral (Food Technology), University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria |
| 2007 | - Ph.D. (Food Technology), Chulalongkorn University, Bangkok, Thailand
under Consortium Program with Massey University, New Zealand |
| 2002 | - M.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand |
| 1999 | - B.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand |

TEACHING COURSE

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| Doctoral Degree | - Multidisciplinary Aspects of Product Development System |
| Master Degree | - Statistics for New Product Formulation
- Shelf Life Evaluation of Agro-Industrial Products
- Development of Functional Food
- Quality Validation in Food Industrial-Product Innovation |
| Bachelor Degree | - Product Development Technology
- Shelf Life Evaluation of Food Products |

ADMINISTRATIVE POSITION

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| 2024-present | Dean, Faculty of Agro-Industry, Chiang Mai University |
| 2024-present | Executive Committee, Science and Technology Park (STeP), Chiang Mai University |
| 2024-2024 | Acting Dean, College of Maritime Studies and Management, Chiang Mai University |
| 2014-2024 | Director, Food Innovation and Packaging Center (FIN), Chiang Mai University |
| 2020-2023 | Employee Senate, Chiang Mai University |
| 2013-2020 | Administrative Committee, Science and Technology Park (STeP), Chiang Mai University |

2012-2014	Head, Master Degree of Agro-Industrial Management Program, Chiang Mai University
2012-2014	Associate Dean, Faculty of Agro-Industry, Chiang Mai University
2011-2012	Assistant Dean, Faculty of Agro-Industry, Chiang Mai University

RESEARCH INTEREST

Cereal and starch technology, Shelf life simulation, Functional food, Novel processing
Glycemic index, Product development

ACADEMIC PUBLIC SERVICE

Professional duty	- Chair, Agro-Industry Academic Council Association, AIAC (2024-present) - Northern Area Representative, Food Science and Technology Association of Thailand, FoSTAT (2024-present)
Editor	- International Journal of Food Science and Technology - Journal of Food Processing and Preservation - Scientific Reports - Quality Assurance and Safety of Crops & Foods - Frontiers in Nutrition (Section: Nutrition and Microbes) - Food and Applied Bioscience Journal
Guest editor	- Quality Assurance and Safety of Crops & Foods (Special Issue: The Food Singularity: Converging Sustainable Agritech to Frontier Food Era) - Foods (Special issue: Innovative Research on Biopolymer Matrices in Food Engineering) - Frontiers in Nutrition (Special issue: Therapeutic and health-promoting properties of polysaccharides in personalized foods) - Quality Assurance and Safety of Crops & Foods (Special Issue: Emerging Innovative Technologies for Sustainable and Eco-friendly Food and Biotechnology Industries) - International Journal of Food Science and Technology (Special issue: Advanced biopolymer-based active packaging for food shelf life extension) - Journal of Food Processing and Preservation (Special issue: The International Conference on Food and Applied Bioscience 2022: Frontier Research in the Future Challenges) - Polymers (Special issue: Smart polymeric films and coatings for food packaging applications) - International Journal of Food Science and Technology (Special issue: Polysaccharides as active ingredients, nutraceuticals and functional foods) - Journal of Food Processing and Preservation (Special issue: MSMI Marine) - Chiang Mai Journal of Natural Sciences

Head of editorial committee	- The 2th International Conference on Food and Applied Bioscience, Chiang Mai, Thailand - Thai-Italian Conference "Food and Agriculture for Sustainable Upland Development", Chiang Mai, Thailand
Scientific committee	- The 1st International Congress on Sustainable Food, Green Chemistry and Human Nutrition (GreenNutriFood 2025), Croatia (2025) - The 50th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2024) - The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 37th EFFoST International Conference 2023, Spain (2023) - The 10th World Sustainability Forum, Switzerland (2023) - The 5th International Conference on Food Properties, Thailand (2023) - The IRN-2022 Symposium on Plasma Tech – Driving Sustainable Future, Thailand (2022) - The 48th International Congress on Science, Technology and Technology-based Innovation (STT48), Thailand (2022) - Global Conference on Food Science and Technology (GCFST2022), Portugal - The 8th International Conference on Food Agriculture and Biotechnology (ICoFAB2021), Thailand - The International Symposium on Plasma Tech Challenges toward BCG (2021), Thailand - The 31st Annual Meeting of Thai Society for Biotechnology and International Conference (TSB 2019), Thailand - The 3rd International Conference on Food and Biosystems Engineering (FABE) 2017, Greece - The International Conference on Food and Applied Bioscience, Chiang Mai, Thailand (2014-2024)
Organizing committee	- Webinar on Nutritional Health and Food Science (2021) - FS Eco-Pack: The Future of Sustainable Eco-Packaging (2021)
Program committee	- The 4th KU-CMU conference, Kagawa University, Japan - The 18th Food Innovation Asia Conference 2016 (FIAC 2016)
Moderator	- International APEC Symposium, Chiang Mai, Thailand - International Conference on Food and Applied Bioscience, Chiang Mai, Thailand
Chair session	- The 50th International Congress on Science, Technology and Technology-based Innovation (STT50), Thailand (2024) - The 9th Engagement Thailand Annual Conference 2024, Chiang Mai, Thailand.

	- The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 3rd International Conference on Sustainable Agriculture, Food and Energy, Ho Chi Minh, Vietnam - Trilateral Symposium on SDGs: Chiang Mai University - Kagawa University - National Chiayi University (2021, 2023), Food Session - Trilateral Symposium on SDGs 2022 Online Research Seminar: "Sustainability & Food"
Co-Chair session	- The 3rd CMU-KU conference, Chiang Mai, Thailand - The Joint Symposium Food Science and Technology, Nong Lam University, Vietnam
Consultant	- Food Focus Thailand - Chiang Mai Restaurant and Bistro Association - Northern Thailand Food Valley - The Federation of Thai Industries (Northern Area) - PM group Co., Ltd. - V.P.F Group Co., Ltd. - TÜV SÜD Thailand (Shelf life testing) - Central Laboratory (Thailand) Co., Ltd (Shelf life evaluation) - Development of melon products (NSTDA North region) - Development of egg jelly (CP) - Shelf life evaluation for various products including cracker, sesame oil, bee pollen, royal jelly, honey products, cashew nut, spread etc. - GMP, Pre-HACCP, HACCP and ISO22000
Auditor	- ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification
Training	- Visiting Professor: Talent Attraction Vice-Principal for Research Programme, University of Valencia, Spain (2022) - Foresight into the BCG Economy: Food and Agriculture Series, British Council & Food Innopolis, Thailand (2022) - Foresight for Food Industry: Train-the-Trainers Program, British Council & Food Innopolis, Thailand (2019) - Program in High Level Management of Chiang Mai University for Excellence, KNIT, Thailand (2016) - Managing Grains Storage Pests in South East Asia, Murdoch University, Australia (2015)
Member	- Agro-Industry Academic Council Association (present) - Food Science and Technology Association of Thailand (present)

	- Thai Refrigeration Association (present)	
	- AACC member (2006-2007)	
Journal reviewer (> 500 manuscripts)	- Trends in Food Science and Technology	- Food Hydrocolloids
	- Journal of Food Engineering	- Food Chemistry
	- International Journal of Biological Macromolecules	- Innovative Food Science and Emerging Technologies
	- LWT-Food Science and Technology	- International Journal of Food Science and Technology
	- Comprehensive Reviews in Food Science and Food Safety	- Chemical Engineering Journal
	- Current Research in Food Science	- Critical Reviews in Food Science and Nutrition
	- Foods	- Journal of Food Science and Technology
	- Polymers	- Plant Foods for Human Nutrition
	- Molecules	- Journal of Cereal Science
	- Plants	- International Journal of Food Microbiology
	- Water Research	- Frontiers in Nutrition
	- Plasma Science and Technology	- PLOS ONE
	- Food Reviews International	- Scientific Reports
	- Journal of Food Composition and Analysis	- Journal of Food Science
	- Food and Bioprocess Technology	- Journal of Functional Foods
	- Future Foods	- Food Frontiers
	- International Journal of Gastronomy and Food Science	- Food Chemistry: X
	- Sustainability	- Carbohydrate Research
	- Starch/Starke	- Food Bioscience
	- Journal of Food Processing and Preservation	- Process Biochemistry
	- Journal of the Science of Food and Agriculture	- Food Control
	- International Journal of Food Properties	- Food Biophysics
	- Journal of Food Safety	- Journal of Bioresources and Bioproducts
	- Journal of Food Biochemistry	- Measurement: Foods
	- All Life	- Metabolites
	- Cleaner Waste Systems	- Journal of Food Quality
		- Rice Science
		- Chiang Mai Journal of Science
		- International Food Research Journal

- Biocatalysis and Agricultural Biotechnology	- Journal of Agricultural Science and Technology (Iran)
- Engineering Journal	- Food Technology and Biotechnology
- Next Materials	- Applied Food Research
- Food Research	- British Food Journal
- Croatian Journal of Food Technology Biotechnology and Nutrition	- Songklanakarin Journal of Science and Technology
- Quality Assurance and Safety of Crops and Foods	- eFood
- CyTA	- Journal of Science and Technology, Ubon Ratchathani University
- Journal of Agriculture	- Food and Applied Bioscience Journal
- Kasetsart Journal (Natural Science)	- Srinakharinwirot Science Journal
- European Food Science and Engineering	- Agricultural Science Journal
- Acta Scientiarum Polonorum Technologia Alimentaria	- Agriculture and Natural Resources
- Asia-Pacific Journal of Science and Technology	- KMUTT Research and Development Journal
- Food Chemistry Advances	- Applied Science and Engineering Progress
- Bioresource Technology Reports	- Future Postharvest and Food
- Journal of Future Foods	- Journal of Agricultural and Food Chemistry

AWARDS

2025	- Springer Nature Editorial Contribution Award - Springer Nature Author Service Award
2025	The Best Alumni Awards, Faculty of Science, Chulalongkorn University, Thailand
2024	Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
2024	The Best Poster Presentation Award at the 4 th International Electronic Conference in Foods, Basel, Switzerland
2022	DIPROM Consultant Award for SMEs (Excellent Innovation), Department of Industrial Promotion, Ministry of Industry, Thailand
2015	Outstanding Young Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
2015	Outstanding Research Award from ARDA, Thailand
2013	Supervisor (The Winner of Best Master Thesis Award) entitled “Production of fructooligosaccharides powder from longan syrup using enzymatic synthetic” from AIACC, Thailand

PUBLICATION

- 2026 Doan, H.V., Wannavijit, S., Tayyamath, K., Quynh, T.T.D., Sumon, M.A.A., Linh, N.V., Seesuriyachan, P., **Phimolsiripol, Y.**, Esteban, M.A. and Gisbert, E. 2026. Partial replacement of soybean meal with fermented corn husk enhances growth, digestive enzymes, immune response, and growth-, immune-, and antioxidant-related gene expression in Nile tilapia (*Oreochromis niloticus*) reared in biofloc system. Aquaculture. 611: 743032.
- 2025 Punbusayakul, N., Panpranot, S., Srisopa, K., **Phimolsiripol, Y.**, Wangtueai, S., Thuengtung, S., Yarnpakdee, S., Kaewprachu, P., Chakrabandhu, Y., Kingwascharapong, P. and Jaisan, C. 2025. Valorization of Mantis shrimp by-product through integrated extraction-encapsulation approach for astaxanthin production. LWT- Food Science and Technology. 232: 118428.
- 2025 Naibaho, J., Korzeniowska, M., **Phimolsiripol, Y.** and Gavahian, M. 2025. Value-added compounds from brewers' spent grain to develop bioactive-enriched food ingredients: Recent advances in sustainable extraction and considerations for industrial application. Food Bioscience. 71: 107351.
- 2025 Chaiwong, N., Gavahian, M., Chompoorat Triditanakiat, C., Therdtatha, P., Moukamnerd, C., Leksawasdi, N. and **Phimolsiripol, Y.** 2025. Ultrasound-accelerated Maillard reaction to improve functional and antioxidant properties of hemp protein-carboxymethyl chitosan conjugates as a future food ingredient. Innovative Food Science & Emerging Technologies. 104: 104118.
- 2025 Feng, J., Mahakuntha, C., Htike, S. L., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Khemacheewakul, J., Taesuwan, S., Porninta, K., Sommanee, S., Nunta, R. and Leksawasdi, N. 2025. A substrate-product switch mathematical model for the growth kinetics of ethanol metabolism from longan solid waste using *Candida tropicalis*. Agriculture. 15: 1472.
- 2025 Thongkong, S., Rakairyatham, K., Tangjaidee, P., Unban, K., Klangpetch, W., **Phimolsiripol, Y.**, Rachtanapun, P., Rawdkuen, S., Singh, J., Kaur, L., Issara, U., Kingwascharapong, P. and Phongthai, S. 2025. Partial hydrolyzed protein as an alternative stabilizer for peanut (*Arachis hypogaea*) butter, Food Chemistry: X. 29: 102671.
- 2025 Thomya, S., Tangpao, T., Chung, H.-H., Bekker, M.Z., Rachtanapun, P., **Phimolsiripol, Y.**, Sommano, S.R. and Wongkaew, M. 2025. Ripening and thermal processing effects on avocado pulp product: A novel approach to physicochemical, fatty acid, and bitterness transformations. LWT- Food Science and Technology. 225: 117926.
- 2025 Doan, H.V., Wannavijit, S., Tayyamath, K., Quynh, T.T.D., Ninyamasiri, P., Linh, N.V., Wongmaneeprateep, S., Rodkhum, C., Seesuriyachan, P., **Phimolsiripol, Y.** and Hoseinifar, S.H. 2025. Effects of fermented corn cob on growth performance, digestive enzyme, immune response,

- and gene expression of Nile tilapia (*Oreochromis niloticus*) raised in biofloc system. Fish and Shellfish Immunology. 163: 110413.
- 2025 Dewi, K.S., Gavahian, M. and **Phimolsiripol, Y.** 2025. Dietary fiber supplementation in animal products: Recent developments, commercial applications and sustainability impact. Food Bioscience. 68: 106668.
- 2025 Boonchuay P., Kulsarin, J., Uthaisripadungkul, C., Sahaschat, P., Sitthitrai, K., Chotinun, S., Chaichana, T., Klaithin, K. and **Phimolsiripol, Y.** 2025. Optimal of feed ratio for rearing black soldier fly larvae (*Hermetia illucens*) for using in high-value-added products. Journal of Agricultural Research and Extension Maejo University. 42: 143-162.
- 2025 Bangar, S.P., Gumber, S., Whiteside, W.C. and **Phimolsiripol, Y.** 2025. Arabinoxylan-based films and coatings for fresh produce: A review of emerging trends in food packaging. International Journal of Biological Macromolecules. 310: 143097.
- 2025 Nadon, S., Jantanasakulwong, K., Ratchtanapun, P., Leksawasdi, N., Zubairu, I.K., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A. and **Phimolsiripol, Y.** 2025. Application of argon cold plasma on active polybutylene succinate and thermoplastic cassava starch film with Makwaen essential oil to improve shelf-life of pork sausage. Food Packaging and Shelf Life. 49: 101470.
- 2025 Nunta, R., Porninta, K., Sommanee, S., Mahakuntha, C., Techapun, C., Feng, J., Htike, S.L., Khemacheewakul, J., **Phimolsiripol, Y.**, Jantanasakulwong, K., Rachtanapun, P., Bostong, U., Kumar, A. and Leksawasdi, N. 2025. Phenylacetylcarbinol biotransformation by disrupted yeast cells using ultrasonic treatment in conjunction with a dipropylene glycol mediated biphasic emulsion system. Scientific Reports. 15: 8722.
- 2025 Zubairu, I.K., Rakariyatham, K., Bai-Ngew, S., Leksawasdi, N., Regenstein, J.M., Lao, F., Hong, H., Shin, W.S., Alzahrani, K.J. and **Phimolsiripol, Y.** 2025. Nutritional and therapeutic potential of longan fruit by-products for liver diseases: Pathway to functional foods. Current Nutrition Reports. 14: 28.
- 2025 Chaiwong, N., Seesuriyachan, P., Rachtanapun, P., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A., Wangtueai, S., Leksawasdi, N., Jantanasakulwong, K., Chailangka, A., Sommano, S.R., Castagnini, J.M. and **Phimolsiripol, Y.** 2025. Enhancing solubility, emulsion properties, and antioxidant activity of whey protein powder via wet-heating conjugated with galactooligosaccharides. Journal of Agriculture and Food Research. 19: 101666.
- 2025 Srifawattana, N., **Phimolsiripol, Y.**, Boonchuay, P., Na-Lampang, K., Piboon, P., Umsumarng, S. and Nganvongpanit, K. 2025. Black soldier fly (*Hermetia illucens*) larvae as a protein substitute in

- adverse food reactions for canine dermatitis: Preliminary results in the patients. Veterinary Sciences. 12: 68.
- 2024 Fontana, C.M., Sumon, M.A.A., Wannavijit, S., Lubis, A.R., Khongdee, N., Linh, N.V., **Phimolsiripol, Y.**, Hoseinifar, S.H. and Doan, H.V. 2024. Effects of mango seed (*Mangifera indica*) powder on growth performance, immune response, gut morphology, and gene expression of Nile tilapia (*Oreochromis niloticus*). Fishes. 9: 514.
- 2024 Htike, S.L., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Tochampa, W., Taesuwan, S., Jantanasakulwong, K., Pornita, K., Sommanee, S., Mahakuntha, C., Feng, J., Kumar, A., Zhuang, X., Wang, W., Qi, W., Nunta, R. and Leksawasdi, N.. 2024. Production of xylitol and ethanol from agricultural wastes and biotransformation of phenylacetylcarbinol in deep eutectic solvent. Agriculture. 14: 2043.
- 2024 Feng, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Jantanasakulwong, K., Taesuwan, S., Pornita, K., Htike, S.L., Mahakuntha, C., Sommanee, S., Nunta, R., Kumar, A. and Leksawasdi, N. 2024. Co-substrate model development and validation on pure sugars and corncob hemicellulosic hydrolysate for xylitol production. Scientific Reports. 14: 25928.
- 2024 Rastogi, M., Singh, V., Shaida, B., Siddiqui, S., Bangar, S.P. and **Phimolsiripol, Y.** 2024. Biofortification, metabolomic profiling and quantitative analysis of vitamin B12 enrichment in guava juice via lactic acid fermentation using *Levilactobacillus brevis* Strain KU15152. Journal of the Science of Food and Agriculture. 104: 9191-9201.
- 2024 Salgado-Ramos, M., Castagnini, J.M., Dar, B.N., Gharibzahedi, S.M.T., **Phimolsiripol, Y.**, Rimac-Brnčić, S., Martínez-Culebras, P.V., Altintas, Z. and Barba, F.J. 2024. Edible insects as sustainable and nutrient-rich food sources: Exploring innovations and advancements for future food practices – A comprehensive review. Food Reviews International. 40: 3103–3128.
- 2024 Kanthiya, T., Rachtanapun, P., Boonrasri, S., Kittikorn, T., Chaiyaso, T., Worajittiphon, P., Tanadchangsang, N., Thanakkasarnanee, S., Leksawasdi, N., **Phimolsiripol, Y.**, Ruksiriwanich, W. and Jantanasakulwong, K. 2024. Reinforcement of epoxidized natural rubber with high antimicrobial resistance using water hyacinth fibers and chlorhexidine gluconate. Polymers. 16: 3089.
- 2024 Taesuwan, S., Jirattananang, W., Wangtueai, S., Hussian, M.A., Ranadheera, S., Ajlouni, S., Zubairu, I.K., Naumovski, N. and **Phimolsiripol, Y.** 2024. Unexplored opportunities of utilizing food waste in food product development for cardiovascular health. Current Nutrition Reports. 13: 896-913.
- 2024 Xuan, C.L., Linh, N.V., Wannavijit, S., Outama, P., Lubis, A.R., Machimbirike, V.I., Chromkaew, Y., **Phimolsiripol, Y.** and Doan, H.V. 2024. Enhancing growth, immunity, and gene expression in

- Nile Tilapia (*Oreochromis niloticus*) through dietary supplementation with avocado (*Persea americana*) seed powder. Aquaculture Reports. 39: 102432.
- 2024 Lubis, A.R., Linh, N.V., Srinual, O., Fontana, C.M., Tayyamat, K., Wannavijit, S., Ninyamasiri, P., Uttarotai, T., Tapingkae, W., **Phimolsiripol, Y.** and Doan, H.V. 2024. Effects of passion fruit peel (*Passiflora edulis*) pectin and red yeast (*Sporodibolus pararoseus*) cells on growth, immunity, intestinal morphology, gene expression, and gut microbiota in Nile tilapia (*Oreochromis niloticus*). Scientific Reports. 14: 22704.
- 2024 Chaiwan, P., Rachtanapun, P., **Phimolsiripol, Y.**, Ruksiriwanich, W., Li, C., Luo, L., Shen, D., Chung, H.-H., George, D., Tangpao, T., Sommano, S.R. and Sunanta, P. 2024. Physicochemical marker for determination of value-adding component in over-ripe Thai mango peels. Horticulturae. 10: 1036.
- 2024 Kaur, A., Purewal, S.S., **Phimolsiripol, Y.** and Bangar, S.P. 2024. Unraveling the hidden potential of barley (*Hordeum vulgare*): An important review. Plants. 13: 2421.
- 2024 Chaosuan, N., **Phimolsiripol, Y.** and Gavahian, M. 2024. Sustainable electrical-based technologies for extraction and modification of pectin from agri-food waste. Innovative Food Science and Emerging Technologies. 96: 103779.
- 2024 **Phimolsiripol, Y.**, Boonchuay, P., Roskhrua, P., Kulsarin, J., Uthaisripadungkul, C., Sahaschat, P., Sitthitrai, K., Chotinun, S. and Chiawsuwan, M. 2024. Knowledge transfer and expansion of the bio-waste disposal system using black soldier fly larvae in Chiang Klang district, Nan province, Thailand. Area Based Development Research Journal. 16: 117-138.
- 2024 Chailangka, A., Phongthai, S., Leksawasdi, N., Mousavi Khaneghah, A., Bangar, S.P. and **Phimolsiripol, Y.** 2024. Optimization of ultrasound and microbubbles assisted Maillard reaction on conjugated cricket protein with fructooligosaccharide. Food and Bioprocess Technology. 17: 2350-2361.
- 2024 Porninta, K., Mahakuntha, C., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Jantanasakulwong, K., Feng, J., Htike, S.L., Nunta, R., Zhuang, X., Wang, W., Qi, W., Wang, Z., Sommanee, S., and Leksawasdi, N. 2024. Cell recycling application in single-stage and sequential-stage co-production of xylitol and ethanol using corn cob hydrolysates. Agriculture. 14: 1062.
- 2024 Tavassoli, M., Bahramian, B., Abedi-Firoozjah, R., Ehsani, A., **Phimolsiripol, Y.** and Bangar, S.P. 2024. Application of lactoferrin in food packaging: A comprehensive review on opportunities, advances, and horizon. International Journal of Biological Macromolecules. 273: 132969.

- 2024 Hashemi, S.M.B., Akbari, M., Roohi, R. and **Phimolsiripol, Y.** 2024. Thermosonication process of sour cherries: Microbial inactivation kinetics, experimental and computational fluid dynamics simulation. Innovative Food Science and Emerging Technologies. 94: 103692.
- 2024 Bai-Ngew, S., **Phimolsiripol, Y.** and Walter, P. 2024. Characterization of hot air drying and microwave vacuum drying of okra powder and application in bread. Food and Applied Bioscience Journal. 12(1): 11-28.
- 2024 Petcharat, T., Sae-leaw, T., Benjakul, S., Quan, T.H., Indriani, S., **Phimolsiripol, Y.** and Karnjanapratum, S. 2024. Extraction of Kratom (*Mitragyna speciosa*) leaf compounds by enzymatic hydrolysis-assisted process: Yield, characteristics and its in vitro cytotoxicity in cell lines. Process Biochemistry. 142: 212-222.
- 2024 Hashemi, S.M.B., Akbari, M., Roohi, R. and **Phimolsiripol, Y.** 2024. Hurdle approaches using conventional thermal, microwave heating and ginger essential oil in vegetable juice mixture: Heat transfer modeling and microbial inactivation kinetics. LWT-Food Science and Technology. 198: 115958.
- 2024 Bangar, S.P., Sunooj, K.V., Navaf, M., **Phimolsiripol, Y.** and Whiteside, W.C. 2024. Recent advancements in cross-linked starches for food applications- a review. International Journal of Food Properties. 27: 411-430.
- 2024 Shahdadi, M., Safarirad, M., Berizi, E., Hosseinzadeh, S., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. Investigating the effect of phage on reducing *Salmonella* spp. in poultry meat: A systematic review and meta-analysis. Food Control. 160: 110380.
- 2024 Tahir, F., Ali, E., Hassan, S.A., Bhat, Z.F., Walayat, N., Nawaz, A., Mousavi Khaneghah, A., **Phimolsiripol, Y.**, Khan, M.R., Aadil, R.M. 2024. Cyanogenic glucosides in plant-based foods: Occurrence, detection methods, and detoxification strategies – A comprehensive review. Microchemical Journal. 199: 110065.
- 2024 Porninta, K., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Jantanasakulwong, K., Sommanee, S., Mahakuntha, C., Feng, J., Htike, S.L., Kumar, A., Moukamnerd, C., Zhuang, X., Wang, W., Qi, W., Li, F.-L., Liu, T., Nunta, R. and Leksawasdi, N. 2024. Pretreatment and enzymatic hydrolysis optimization of lignocellulosic biomass for ethanol, xylitol, and phenylacetylcarbinol co-production using *Candida magnoliae*. Frontiers in Bioengineering and Biotechnology Industrial Biotechnology. 11: 1332185.
- 2024 Yaghoubi, M., Alirezalu, K., Mohammad Mazloomi, S.M., Marcinkowska-Lesiak, M. Azadmard-Damirchi, S., Peighambaroust, S.H., Hesari, J., Rastgoo, A., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. Enhancing beef sausage packaging with calcium alginate active film infused

- with nisin and ϵ -polylysine nanoparticles and beetroot extract. LWT-Food Science and Technology. 191: 115665.
- 2024 Bangar, S.P., Chaudhary, V., Kajla, P., Balakrishnan, G. and **Phimolsiripol, Y.** 2024. Strategies for upcycling food waste in the food production and supply chain. Trends in Food Science and Technology. 143: 104314.
- 2024 Nezamdoost-Sani, N., Alizadeh Khaledabad, M., Amiri, S., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. A comprehensive review on the utilization of biopolymer hydrogels to encapsulate and protect probiotics in foods. International Journal of Biological Macromolecules. 254: 127907.
- 2024 Chailangka, A., Autsavapornporn, N., Karnjanapratum, S., Leksawasdi, N., Castagnini, J.M., Barba, F.J., Mousavi Khaneghah, A. and **Phimolsiripol, Y.** 2024. Kinetic stability, gastrointestinal fate, and cytotoxicity of vitamin D₃ emulsion incorporated with cricket protein-fructooligosaccharide conjugate. Food Hydrocolloids. 146: 109288.
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