

Assoc. Prof. Yuthana Phimolsiripol, Ph.D.



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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 | - Product Development Technology |
| Degree | - 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	- Country Coordinator, SAFE Network (2025-present) - 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)
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 - Journal of Food Engineering - International Journal of Biological Macromolecules - LWT-Food Science and Technology - Comprehensive Reviews in Food Science and Food Safety - Current Research in Food Science - Foods - Polymers - Molecules - Plants - Water Research - Plasma Science and Technology - Food Reviews International - Journal of Food Composition and Analysis - Food and Bioprocess Technology - Future Foods - International Journal of Gastronomy and Food Science - Sustainability - Starch/Stärke - Journal of Food Processing and Preservation - Journal of the Science of Food and Agriculture - International Journal of Food Properties - Journal of Food Safety - Journal of Food Biochemistry - All Life - Cleaner Waste Systems	- Food Hydrocolloids - Food Chemistry - Innovative Food Science and Emerging Technologies - International Journal of Food Science and Technology - Chemical Engineering Journal - Critical Reviews in Food Science and Nutrition - Journal of Food Science and Technology - Plant Foods for Human Nutrition - Journal of Cereal Science - International Journal of Food Microbiology - Frontiers in Nutrition - PLOS ONE - Scientific Reports - Journal of Food Science - Journal of Functional Foods - Food Frontiers - Food Chemistry: X - Carbohydrate Research - Food Bioscience - Process Biochemistry - Food Control - Food Biophysics - Journal of Bioresources and Bioproducts - Measurement: Foods - Metabolites - 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	World Top 2% Scientist Awards (Stanford University)
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
- 2013 Highest publication for New Researcher of the Faculty of Agro-Industry, Chiang Mai University

PUBLICATION

- 2026 Doan, H.V., Wannavijit, S., Tayyatham, 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 Li, J., Yin, L., Liao, Y., Xiang, H., **Phimolsiripol, Y.** and Xin, J. 2025. Effects of different superfine grinding pretreatments on the physicochemical and biological properties of Poria cocos powder and its polysaccharide. Food Innovation and Advances 4(4): 437–445.
- 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., Tayyatham, 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., Rachtanapun, 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., Tanadchangsaeng, N., Thanakkasaranee, 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., Jirarattanarangsri, 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., Peighambardoust, 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., Autsavapromporn, 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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