

Curriculum Vitae

Name: Associate Professor Dr. Sutee Wangtueai



Education:

- 2012: Post-Doctoral (Food Technology)
University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria
- 2009: Ph.D. (Food Engineering and Bioprocess Technology)
Asian Institute of Technology (AIT), Thailand
- 2009: Certificate of Student Exchange for 2 Semesters (Food Science and Biotechnology)
National Chung Hsing University (NCHU), Taiwan R.O.C.
- 2003: M.S. (Fishery Products)
Kasetsart University, Thailand
- 1999: B.Sc. (Food Science and Technology) with second honors,
Rajamangala Institute of Technology, Thailand

Administrative Title: Associate Dean of the Faculty of Agro-Industry, Chiang Mai University

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Administrative Position:

- 2024-present Associate Dean of the Faculty of Agro-Industry, Chiang Mai University
- 2023-2024 Acting Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2019-2023 Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2018-2519 Acting Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2017-2018 Acting Associate Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2016-2017 Assistant Dean of the Faculty of Agro-Industry, Chiang Mai University

Research interests:

- Food Processing Technology
- Fish Gelatins and Collagens
- Fish Waste and Byproduct Utilization
- Fishery Product Technology
- Protein Hydrolysate and Peptides

Editor in scientific journals:

Editor: Scientific Reports

Editorial Board members: 1) Food Science of Animal Products
2) Agricultural Products Processing and Storage
3) Quality Assurance and Safety of Crops & Foods

Guest Editors: 1) Journal of Food Processing and Preservation (Special issue on “Marine Food Innovation”)
2.) Frontiers in Nutrition

Reviewer for scientific journals:

- Food Bioscience
- Food Chemistry
- Food Hydrocolloids
- Food Research
- International Food Research Journal
- International Journal of Food Science and Technology
- Journal of Food Processing and Preservation
- Journal of Food Science
- Journal of Food Science and Technology
- LWT-Food Science and Technology
- Scientific Reports
- Turkish Journal of Fisheries and Aquatic Sciences
- Agriculture and Natural Resources
- BMC Research Notes
- Chiang Mai Journal of Natural Science
- Czech Journal of Food Science
- Food and Applied Bioscience Journal
- Food Research International
- Foods
- Heliyon
- Journal of Agriculture and Food Research
- Journal of Food Biotechnology
- Kuwait Journal of Science
- Marine Drugs
- Processes
- Waste and Biomass Valorization
- ACS Food Science & Technology
- Journal of Agricultural and Food Chemistry
- Journal of Microbiology, Biotechnology and Food Sciences
- Polish Journal of Food and Nutrition Sciences
- Food Science of Animal Products
- Future Foods
- Science Technology and Engineering Journal

Book Chapter:

Wangtueai, S., Noomhorm, A., Regenstein, J.M., and Anal, A.K. (2013). **Value-Added Bioprocessing of Fish Waste to Gelatin.** (G. Boran, Ed.). *In* Gelatin: Production, Applications and Health Implications. Nova Science Publishers, Inc., New York, USA. 185-211 pp.

Publication paper:

1. Charoen, R., Rittisak, S., Schoenlechner, R., **Wangtueai, S.**, Makkhun, S., and Savedboworn, W. (2026). The optimization of extrusion parameters and rice flour blends in ready-to-eat extruded Thai rice snacks. *Applied Science and Engineering Progress*, 19(2), 7970
2. Punbusayakul, N., Panpranot, S., Srisopa, K., Kingwascharapong, P., Phimolsiripol, Y., **Wangtueai, S.**, Thuengtung, S., Yarnpakdee, S., Kaewprachu, P., Chakrabandhu, Y., 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.
3. Krongdang, S., Venkatachalam, K., Chitov, T., **Wangtueai, S.**, Wongsas, J., Parametthanuwat, T., and Charoenphun, N. (2025). Edible Insect Production in Thailand: Sustainable Supply Chain Management. *Insects*, 16, 827.
4. Venkatachalam, K., Charoenphun, N., **Wangtueai, S.**, Klangbud, W.K., Kraboun, K., Hanpakdeesakul, S., and Wongsas, J. (2025). A Review of essential oils in edible films and coatings for seafood preservation: Functional roles, safety, and regulatory considerations. *Trends in Sciences*, 22(9), 10415.
5. Arunrat, K., **Wangtueai, S.**, Palanisamy, S., You, S.G., Rod-in, W., and Surayot, U. (2025). Sulfated fucan polysaccharide from *Holothuria scabra* attenuates LPS-induced inflammation in RAW264.7 macrophages via modulation of NF-κB and MAPK signalling pathways. *Journal of Agriculture and Food Research*, 22, 102122.
6. Krongdang, S., Sawongta, N., Pheepakpraw, J., Ngamsomchat, A., **Wangtueai, S.**, Wongsas, J., Parametthanuwat, T., Charoenphun, N., and Chitov, T. (2025). Comprehensive analysis of bacterial communities and microbiological quality of frozen edible insects. *Foods*, 14, 2347.
7. Senphan, T., Mungmueang, N., Karnjanapratum, S., **Wangtueai, S.**, Jongjareonrak, A., and Yarnpakdee, S. (2025). Characterization of biocalcium microparticles from saltwater crocodile (*Crocodylus porosus*) bone and their potential for enhancing fish bologna quality. *Foods*, 14, 1732.
8. Maliwan, P., **Wangtueai, S.**, Yarnpakdee, S., Katekhong, W., and Klinmalai, P. (2025). Role of skipjack tuna (*Katsuwonus pelamis*) blood protein hydrolysate as a natural cryoprotectant on threadfin bream surimi protein during repeated freeze-thaw stability. *Food and Bioprocess Technology*, 8, 6698–6712.
9. Panaksri, A., Kuncharin, P., Neerawong, P., Panthong, T., Thanakornkriengkrai, T., Boonyagul, S., Pichaiaukrit, W., **Wangtueai, S.**, Sathirapongsasuti, N., Jantanasakulwong, K., Rachtanapun, P. Worajittiphon, P., Wongsirichot, P., and Tanadchangsang, N. (2025). Novel one-pot recovery

and in-situ crystallization of polyhydroxybutyrate and hydroxyapatite/tricalcium phosphate biocomposite microparticles with comparative life cycle assessment. *Polymer Degradation and Stability*, 237, 111321.

10. Zahedeng, N., Maneesri, J., Kaewmanee, T., Panphon, S., Masniyom, P., and **Wangtueai, S.** (2025). Optimization of soymilk fermentation supplemented with coconut protein by *Lactobacillus plantarum* TISTR2084. *Trends in Sciences*, 22(3), 9122.
11. 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.
12. Yarnpakdee, S., Senphan, T., Karnjanapratum, S., Jaisan, C., and **Wangtueai, S.** (2025). Structural characterization and antibacterial activity of pearl oyster (*Pinctada maxima*) shell as affected by calcination temperature. *Journal of Agriculture and Food Research*, 19, 101551.
13. Saveboworn, W., Rittisak, S., Schoenlechner, R., **Wangtueai, S.**, and Charoen, R. (2025). Development of functional beverage with rice bran protein (Hom mali 105). *E3S Web of Conferences*, 610, 02004.
14. Prommasith, P., Surayot, U., Autsavapromporn, N., Rod-in, W., Rachtanapun, P., **Wangtueai, S.** (2024). Immunomodulatory, anticancer, and antioxidative activities of bioactive peptide fractions from enzymatically hydrolyzed white jellyfish (*Lobonema smithii*). *Foods*, 13, 3350.
15. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2024). Assessing the effectiveness of digital marketing in enhancing tourist experiences and satisfaction: A study of Thailand's tourism services. *Administrative Sciences*, 14(11): 273.
16. Feng, R., Zhang, H., Ding, N., Ma, H., Luo, Y., Tan, Y., **Wangtueai, S.**, and Hong, H. (2024). Effect of lipoxygenase-catalyzed linoleic acid oxidation and 4-hydroxy-2-nonenal on digestibility and gel properties of myofibrillar protein. *Food Bioscience*, 61, 104882.
17. Taesuwan, S., Jirattananang, W., **Wangtueai, S.**, Hussain, 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.
18. Pasanaphong, K., Suksuwan, A., Srikaew, N., Hemstapat, R., Tawonsawatruk, T., **Wangtueai, S.**, Khamthong, N., Boonyagul, S., Wongsirichot, P., and Tanadchangsang, N. (2024). 3D-printed scaffold of dopamine methacrylate oligomer grafted on PEGDMA incorporated with collagen hydrolysate for engineering cartilage tissue. *International Journal of Bioprinting*, 10(6), 4385.
19. Summat, T., You, S., Rod-in, W., **Wangtueai, S.**, and Surayot, U. (2024). Extraction and molecular characterisation of polysaccharides from *Suaeda maritima* for their immunomodulatory effects. *Journal of Agriculture and Food Research*, 18, 101293.
20. Pasanaphong, K., Jittrontrum, P., Srikaew, N., Boonyagul, S., **Wangtueai, S.**, Jantanasakulwong, K., Rachtanapun, P., Tawonsawatruk, T., and Tanadchangsang, N. Effect of sterilization methods on collagen hydrolysate obtained from tuna tendon. *Applied Sciences*, 14(14), 6201.
21. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S.** (2024). Impact of industry 5.0 readiness on sustainable business growth of marine food processing SMEs in Thailand. *Administrative Sciences*, 14(6), 110.
22. Yeerong, K., Chantawannakul, P., Anuchapreeda, S., **Wangtueai, S.**, Chaiyana, W. (2024). Optimization of hydrolysis conditions, isolation, and identification of biologically active peptides derived from *Acheta domesticus* for antioxidant and collagenase inhibition. *Antioxidants*, 13(3), 367.
23. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S.** (2024). Measuring the industry 5.0-readiness level of SMEs using industry 1.0–5.0 practices: The case of the seafood processing industry. *Sustainability*, 16(5), 2205.
24. Widyawati, P.S., Suseno, T.I.P., Ivana, F., Natania, E., and **Wangtueai, S.** (2024). Effect of butterfly pea (*Clitoria ternatea*) flower extract on qualities, sensory properties, and antioxidant activity of wet noodles with various composite flour proportions. *Beverage Plant Research*. 4, e022.
25. Pasanaphong, K., Pukasamsombut, D., Boonyagul, S., Pengpanich, S., Tawonsawatruk, T., Wilairatanarporn, D., Jantanasakulwong, K., Rachtanapun, P., Hemstapat, R., **Wangtueai, S.**, and

- Tanadchangsang, N. (2024). Fabrication of fish scale-based gelatin methacryloyl for 3D bioprinting application. *Polymers*, 16, 418.
26. Chanmangkang, S., Maneerote, J., Surayot, U., Panya, A., You, S.G., **Wangtueai, S.** (2024). Physicochemical and biological properties of collagens obtained from tuna tendon by using the ultrasound-assisted extraction. *Journal of Agriculture and Food Research*, 15, 100984.
 27. Summat, T., **Wangtueai, S.**, You, S., Rod-in, W., Park, W.J., Karnjanapratum, S., Seesuriyachan, P., and Surayot, U. (2023). *In vitro* anti-inflammatory activity and structural characteristics of polysaccharides extracted from *Lobonema smithii* jellyfish. *Marine Drugs*, 21(11), 559.
 28. Saiwong, S., Autsavaporn, N., Siriwoharn, T., Techapun, C., and **Wangtueai, S.** (2023). Enzymatic hydrolysis optimization for preparation of sea cucumber (*Holothuria scabra*) hydrolysate with an antiproliferative effect on the HepG2 liver cancer cell line and antioxidant properties. *International Journal of Molecular Sciences*. 24(11), 9491.
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 30. Jindapon, N., Kinmalai, P., Surayot, U., Tanadchangsang, N., Pichaiakrit, W., Phimolsiripol, Y., Vichasilp, C., and **Wangtueai, S.** (2023). Preparation, characterization, and biological properties of hydroxyapatite from bigeye snapper (*Priacanthus tayenus*) bone. *International Journal of Molecular Sciences*. 24(3): 2776.
 31. Sommano, S.R., Suksathan, R., Sombat, T., Seehanam, P., Sirilun, S., Ruksiriwanich, W., **Wangtueai, S.**, and Leksawasdi, N. (2022). Novel perspective of medicinal mushroom cultivations: A review case for ‘Magic’ mushrooms. *Agronomy*. 12(12): 3185.
 32. Chanmangkang, S., **Wangtueai, S.**, Pansawat, N., Tepwong, P., Panya, A. and Maneerote, J. (2022). Characteristics and properties of acid- and pepsin-solubilized collagens from the tail tendon of skipjack tuna (*Katsuwonus pelamis*). *Polymers*. 14(23): 5329.
 33. Chailangka, A., Seesuriyachan, P., **Wangtueai, S.**, Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Leksawasdi, N., Barba, F.J., and Phimolsiripol, Y. (2022). Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. *Food Chemistry*. 395, 133594.
 34. Yarnpakdee, S., Kaewprachu, P., Jaisan, C. Senphan, T., Nagarajan, M., **Wangtueai, S.** (2022). Extraction and physico-chemical characterization of chitosan from mantis shrimp (*Oratosquilla nepa*) shell and the development of bio-composite film with agarose. *Polymers*, 14(19), 3983.
 35. Madhavan, M., **Wangtueai, S.**, Sharafuddin, M.A., Chaichana, T. (2022). The precipitative effects of pandemic on open innovation of SMEs: A scientometrics and systematic review of industry 4.0 and industry 5.0. *Journal of Open Innovation: Technology, Market, and Complexity*, 8(3), 152.
 36. Doungapai, C., Siriwoharn, T., Malila, Y., Autsavaporn, 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: 89225.
 37. Osiriphun, S., Rachtanapun, P., **Wangtueai, S.**, and Jirattananang, W. (2022). Influence of physicochemical properties on the production of alternative healthy gummy jelly from tilapia (*Oreochromis niloticus*) skin with added Thai rice powder. *Food Chemistry: X*. 15: 100365.
 38. Osiriphun, S., **Wangtueai, S.**, Rachtanapun, P., and Jirattananang, W. (2022). Preparation of a protein drink from fish protein hydrolysate obtained from tilapia skin waste. *Food Research*. 6(3): 21-26.
 39. Janpet, C., Manakit, P., Klinmalai, P., Kaewprachu, P., Jaisan, C., Surayot, U., Chakrabandhu, Y., and **Wangtueai, S.** (2022). Characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone. *Food Research*. 6(2): 403 – 412.
 40. 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.
 41. **Wangtueai, S.**, Chaichana, T., Rachtanapun, P., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan, P., Leksawasdi, N., Phimolsiripol, Y., Techapun, C., Phongthai, S., Sommano, S.R., Ougizawa, T. (2022). Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. *International Journal of Biological Macromolecules*. 197: 49-54.

42. Boonyagul, S., Pukasamsombut, D., Pengpanich, S., Toobunterng, T., Pasanaphong, K., Sathirapongsasuti, N., Tawonsawatruk, T., **Wangtueai, S.**, and Tanadchangsang, N. (2022). Bioink hydrogel from fish scale gelatin blended with alginate for 3D bioprinting application. *Journal of Food Processing and Preservation*. 46(8), e15864.
43. Yarnpakdee, S., Senphan, T., **Wangtueai, S.**, Jaisan, C., and Nalinanon, S. (2022). Characteristic and antioxidant activity of *Cladophora glomerata* ethanolic extract as affected by prior chlorophyll removal and drying methods. *Journal of Food Processing and Preservation*, 46(8), e15534.
44. Rachtanapun, P., Homsaard, N., Kodsangma, A., Phongtha, S., Leksawasdi, N., Phimolsiripol, Y., Seesuriyachan, P., Chaiyaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., **Wangtueai, S.**, Sommano, S.R., Tongdeesontorn, W., Sringarm, K., and Jantanasakulwong, K. (2021). Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. *Poultry Science*. 101(1): 101509.
45. Surayot, U., **Wangtueai, S.**, You, S., Palanisamy, S., Krusong, W., Brennan, C.S., Barba, F.J., Phimolsiripol, Y., and Seesuriyachan, P. (2021). Extraction, structural characterisation, and immunomodulatory properties of edible *Amanita hemibapha* subspecies *javanica* (Corner and Bas) mucilage polysaccharide as a potential of functional food. *Journal of Fungi*. 7(9):683.
46. Mongkonkamthorn, N., Malila, Y., Regenstien, J.M., and **Wangtueai, S.** (2021). Enzymatic hydrolysis optimization for preparation of tuna dark meat hydrolysate with antioxidant and angiotensin I-converting enzyme (ACE) inhibitory activities. *Journal of Aquatic Food Product Technology*. 30(9): 1090-1108.
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52. **Wangtueai, S.**, Vichasilp, C., Pankasemsuk, T., Theanjumol, P., and Phimolsiripol, Y. (2021). Near infrared spectroscopy measurement and kinetic modeling for physiochemical properties of Tabtim fish (*hybrid tilapia Oreochromis sp.*) fillets during chilling storage. *Journal of Microbiology, Biotechnology and Food Sciences*. 11(1): e1412.
53. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2021). Assessing trade attractiveness using international marketing environmental factors and fuzzy DEMATEL. *Global Business Review*, <https://doi.org/10.1177/09721509211046335>.
54. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2021). Expanding themes of destination e-image and service quality: a qualitative study using conversational interview. *Academy of Strategic Management Journal*, 20(4): 1–12.
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57. **Wangtueai, S.**, Phimolsiripol, Y., Vichasilp, C., Regenstein, J.M., and Schöenlechner, R. (2020). Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. *LWT-Food Science and Technology*. 133: 10997.
58. Surin, S., You, S.G., Seesuriyachan, P., Muangrat, R., **Wangtueai, S.**, Jambrak, A.R., Phongthai, S., Jantanasakulwong, K., Chaityaso, T. and Phimolsiripol, Y. (2020). Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (*Oryza sativa* L.) and their antioxidant activities. *Scientific Reports*. 10(1). <https://doi.org/10.1038/s41598-020-67266-1>.
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66. Kawee-ai, A., Ritthibut, N., Manassa, A., Moukamnerd, J., Laokuldilok, T., Surawang, S., **Wangtueai, S.**, Phimolsiripol, Y., Regenstein, J.M., and Seesuriyachan, P. (2018). Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from *Jerusalem artichoke*. *Preparative Biochemistry and Biotechnology*. 48: 194-201.
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