

Curriculum Vitae

Dr Ponjan Walter

Lecturer

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EDUCATION

PhD in Agricultural and Food Economics

2020

School of Agriculture, Policy, and Development, University of Reading, United Kingdom

- Thesis: Bin it or bite it? An investigation into British and Thai consumer plate waste behaviour. The research used qualitative and quantitative methods to investigate consumer food waste behaviour in meal settings, comparing British and Thai consumers' decisions to save leftover food.

MSc Food Security and Development

2015

Graduate Institute of International Development, Agriculture and Economics (GIIDAE), School of Agriculture, Policy and Development, University of Reading, United Kingdom

- Dissertation: "Food crops are grown but not eaten: Perspectives of market traders and farmers in Thailand and case studies from more developed and less developed countries". The study focused on qualitative data from farmers' and agricultural wholesalers' opinions about harvest and postharvest losses of food

MSc Food Production Management

2009

School of Bioscience, University of Nottingham, United Kingdom

- Dissertation: "Food safety points review: case of Kellogg's, Manchester, UK". The study focused on food safety regarding metal contamination and detectors
- Placement: Total Quality Control Team, Kellogg's Manchester plant, UK
- Food product development project: "Golden Muffin" commercial muffins with golden syrup filling

BSc Agro-Industrial Product Development

2008

Faculty of Agro-Industry, Kasetsart University, Thailand

- Final year project: "Development of mangosteen peel antibacterial foot bath". The study focused on adding value to local produce and reducing postharvest losses.
- Placements: Quality Control at Kingfisher Holdings Ltd. (seafood products) in Samut Sakhon province and Packaging Material Quality Control at IDS Manufacturing Ltd., Thailand (cosmetics and household products), Pathum Thani province, Thailand

WORK EXPERIENCE

- November 2019 - present: Lecturer in Consumer Studies and Agro-Industrial Management & Marketing, Department of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University.
- June 2019 - March 2020: Trained panel, Sensory Dimensions Co., Ltd, UK
- November 2016 - March 2020: Regional Support Assistant, Global Recruitment (International), University of Reading, UK
- March 2012 - May 2013: Export Coordinator, Chef's Choice Foods Manufacturer Co., Ltd., Thailand
- October 2011 - January 2012: Research Assistant, Centre of Excellence of Environment Strategy for Green Business, Kasetsart University, Thailand
- March 2011 - September 2011: Management Trainee and Assistant Business Development Manager, Betagen Co., Ltd., Thailand
- December 2009 - February 2011: Export Coordinator, Chef's Choice Foods Manufacturer Co., Ltd.

ACADEMIC EXPERIENCE

PUBLICATIONS

- Phrommin, P., Taesuwan, S., **Walter, P.**, Singh, K., Kantawong, F. & Utama-ang, N., 2026, Impact of Herbal Mixed Tisanes on Antioxidant Property and Sensory Emotion of Relaxation and Calmness. *Current Applied Science and Technology*. 26(6). <https://doi.org/10.55003/cast.2026.265950>
- Bai-ngew, S., Phimolsiripol, Y., **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. <https://li01.tci-thaijo.org/index.php/fabjournal/article/view/261588>
- Walter, P.**, Utama-ang, N., Bai-NGew, S. & Simapaisan, P., 2024, Maybe Eating More Local Food is What We Need: Qualitative Views on Plant-Based Food among Thai Consumers. *International Journal of Food Science & Technology*. <https://doi.org/10.1111/ijfs.16965>
- Walter, P.**, Asioli, D., & Balcombe, K., 2023, Consumer Food Waste Decisions in British and Thai Consumers: A Vignette Approach. *Q Open*. <https://doi.org/10.1093/qopen/qoad020>
- Walter, P.**, and Asioli, D., 2023, British and Thai Consumer Plate Waste Behaviour: A Qualitative Comparison. *Food and Applied Bioscience Journal* 11 (1). <https://li01.tci-thaijo.org/index.php/fabjournal/article/view/257312>.
- Aumpa, P., Khawsud, A., Jannu, T., Renaldi, G., Utama-Ang, N., Bai-NGew, S., **Walter, P.**, & Samakradhamrongthai, R. S., 2022, Determination For a Suitable Ratio of Dried Black Pepper and Cinnamon Powder in the Development of Mixed-Spice Ice Cream. *Scientific Reports*, 12(1), 15121. <https://doi.org/10.1038/s41598-022-19451-7>
- Salee, N., Chaiyana, W., Yawootti, A., Naruenartwongsakul, S., Klangpetch, W., **Walter, P.**, & Utama-ang, N., 2022, Optimization of the pulse electric field assisted extraction of black rice grain for antioxidant and sirtuin1 enzyme stimulation activities. *Scientific Reports*, 12(1), 6459. <https://doi.org/10.1038/s41598-022-10272-2>
- Utama-ang, N., Kuatrakul, I., Klangpetch, W., **Walter, P.**, & Kawee-ai, A., 2022, Comparative evaluation of physicochemical, functional and texture properties and sensory acceptance of different instant rice varieties coated with Spirulina and edible polymers. *International Journal of Food Science & Technology*, 57(7). <https://doi.org/https://doi.org/10.1111/ijfs.15738>

- Utama-ang, N., Kuatrakul, I., Walter, P., & Kawee-ai, A., 2022, Effect of Instant Jasmine Rice Coating Combining Spirulina with Edible Polymers on Physicochemical Properties, Textural Properties and Sensory Acceptance. *Scientific Reports*, 12, 7699. <https://doi.org/10.1038/s41598-022-11759-8>
- Chuensun, T., Chewonarin, T., Laopajon, W., Kawee-ai, A., **Pinpart, P.**, & Utama-ang, N., 2021, Comparative evaluation of physicochemical properties of Lingzhi (*Ganoderma lucidum*) as affected by drying conditions and extraction methods. *International Journal of Food Science & Technology*, 56(6), 2751-2759. <https://doi.org/https://doi.org/10.1111/ijfs.14906>

CONFERENCE ORAL PRESENTATIONS

- Walter, P.**, Raksawong, T., Singjai, A., Sanannam, Ch., Sugunnasi, P. & Pongwat, A., 2026, Decoding Chiang Mai's Khao Soi Experience: A Google Maps Review Analysis, The International Conference on Food and Applied Bioscience 2026, Chiang Mai, Thailand
- Walter, P.**, Wannamakok, W. & Bai-ngew, S., 2026, From Viral Trends to Food Choices: Sustainability Awareness and Its Influence on Students' Healthy and Unhealthy TikTok Purchases, The International Conference on Food and Applied Bioscience 2026, Chiang Mai, Thailand
- Walter, P.**, 2025, The Misconception about Iced Coffee Sweetness Levels in the Thai Market, The 27th Food Innovation Asia Conference 2025, Bangkok, Thailand
- Walter, P.** & Asioli, D., 2022, British and Thai Consumer Plate Waste Behaviour: A Qualitative Comparison, The 4th International Conference on Agriculture and Agro-Industry, Chiang Rai, Thailand
- Pinpart, P.**, Asioli, D. & Balcombe, K., 2019, Investigating Consumer Food Waste Decisions: A Cross-country Comparison between Thailand and the United Kingdom, Agricultural & Applied Economics Association 2019 Annual Meeting, Atlanta, USA

CONFERENCE POSTER PRESENTATIONS

- Walter, P.**, 2024, Is Soy Milk the Only Popular Choice? Different Views on Plant-based Milk among Thai and South Korean Consumers, "The 3rd Trilateral Symposium on Sustainability" (Strategies for Climate Action and Mitigation of Climate Change Impacts), Chiang Mai, Thailand.
- Phrommin, P.**, Utama-ang, N., Taesuwan, S., and Walter, P., 2024, That is My Cup of Tea: Emotion and Sensory Characteristics of Tisane Infusions, The 7th International Conference on Food and Applied Biosciences 2024, Chiang Mai, Thailand
- Walter, P.**, Utama-ang, N., Bai-ngew, S., and Simapaisan, P., 2023, Maybe Local Food is What We Need: Qualitative Views on Plant-based Food among Thai consumers, 15th Pangborn Sensory Science Symposium: Meeting New Challenges in a Changing World, Nantes, France
- Panya, P., Saeli, P., and **Walter, P.**, 2023, Let's Roll Kale: The Development of Kale Sheets, The 25th Food Innovation Asia Conference 2023, Bangkok, Thailand.
- Pinpart, P.**, 2019, A Comparison of Food Waste Behaviour between British and Thai Consumers, Doctoral Research Conference 2019, Reading, UK

PROJECTS/ RELEVANT EXPERIENCES

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- ThaiBrit FoodBridge: Collaboration between Thailand and UK Sensory and Consumer Science Network for Sustainable Agri-Food Supply. 2024-2026
 - Attitudes of people in the coffee business and consumers toward coffee cups produced from agricultural waste. 2024
 - Consumer Attitudes toward Plant-based Milk: A Comparison between Thai and South Korean Consumers. 2023-2024

- Half as Sweet but Twice as Lovely (HASAL): An Investigation into Attitudes of Coffee Shop Entrepreneurs and Consumers towards Reduced-Sugar Formula in Coffee and the Effects of Nudges on Consumer Choices. 2022-2023
- Mango Puree Product Development for Food Industrial Use, 2022
- Consumers' attitudes and factors affecting consumers' decisions to consume plant-based food. 2020-2022
- "Food Waste Challenges", "Circular Food Generator Track", European Institute of Innovation & Technology (EIT), took part as a team member from the University of Reading. 2018

Committee

2025 – Present: Sensory Evaluation and Consumer Testing Unit, Faculty of Agro-Industry Chiang Mai University

2024 – Present: Chiang Mai University Research Ethics Committee

CERTIFICATES

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- Human Research Ethics

TEACHING EXPERIENCE

Module convenor for:

Undergraduate modules:

- Role of Consumer in Product Development System (605332)
- Food Product Innovation (610112) (taught in Thai and English)

Sessional lecturer for:

- Product Development Technology I (605301)
- Product Development Technology II (605302)
- Sustainable Food Systems (601363) (taught in English)
- Food Product Development (601471) (taught in English)

AREAS OF INTEREST

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- Agri-food products and marketing
 - Consumer behaviour and attitudes
 - Food loss and waste
 - Food policy
 - Emerging topics in food businesses
 - Cultural factors and cross-country comparison
 - Food security and sustainability
 - Nudging, particularly in food-related consumer behaviour

