

## Academic Resume

Name	Phisit Seesuriyachan
Education	Dr. Eng. (Material Engineering)
Position	Associate Professor
Division	Biotechnology
Organizational Affiliation	Faculty of Agro-Industry, Chiang Mai University
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Your area (s) of interest	Biotechnology, Food Biotechnology, Environmental Biotechnology, Fermentation, Functional Foods in Fermented Products, Microbiology, Applied Bioscience, Wastewater treatment, Biodegradation and Bioremediation, Innovative Products, Application of Cold Plasma on Agriculture and Life Science, Production of Health Ingredients using Bioprocess

### **Educational background**

1994	B. Sc. (Biology), Chiang Mai University. Thailand.
1997	M. Sc. (Microbiology), Kasetsart University. Thailand.
2010	Doctor of Engineering (Materials Engineering) Hiroshima Kokusai Gaguin University Japan.

### **Member of Editorial Board in Scientific Journal**

Foods  
Frontiers in Nutrition

### **International Reviewer for Academic Journals**

Bioresource Technology, BMC Biotechnology, Chiang Mai Journal of Science, Chemical Engineering Journal, Foods, Food Chemistry, Food Chemistry X, Journal of Food Quality, Journal of Scientific and Industrial Research, LWT, Process Biochemistry, Separation Science and Technology, Ultrasonic Sonochemistry, Journal of Funtional Foods, Industrial Crops and Products, Preparative Biochemistry & Biotechnology, Journal of Food Processing and Preservation, Journal of Environmental Chemical Engineering, Food Biotechnology

Phisit Seesuriyachan is a Lecturer at the Faculty of Agro-Industry, Chiang Mai University, in Thailand. His expertise is in the areas of food science and technology, with a particular focus on non-thermal food processing and preservation technologies and bacterial inactivation, production of exopolysaccharides by lactic acid bacteria. He is also interested in the use of alternative carbon sources for food production. He has published numerous research papers in international journals and conferences on topics such as:

- Mechanism and optimization of non-thermal plasma-activated water for bacterial inactivation
- Exopolysaccharide production by *Lactobacillus confusus* using coconut water as an alternative carbon source.
- Effect of high-intensity pulsed electric field on the quality and shelf life of fresh-cut fruits and vegetables.
- Development of edible coatings for extending the shelf life of fruits and vegetables.
- Application of ultrasound technology for food processing and preservation.

In summary, Phisit Seesuriyachan is a researcher in the field of food biotechnology and food science and technology, with a particular focus on fermentation, optimization, non-thermal food processing and preservation technologies. His expertise has the potential to make a significant contribution to the development of new and innovative ways to improve the food ingredients, food safety and quality of food products in a novel perspective.

## International Publications

- Pothimoi, S., **Seesuriyachan, P.**, Chaiyaso, T., Insomphun, C., Yakul, K., Phimolsiripol, Y., Moukamnerd, C. 2026. Enhanced sensory, antioxidant, and non-toxic anti-diabetes beverage development via co-culture fermentation of *Lactiplantibacillus plantarum* and *Saccharomyces boulardii* in coffee cherry pulp extracts. *Food Chemistry: X*, 30, 103524. <https://doi.org/10.1016/j.fochx.2026.103524>
- Wannavijit, S., Ninyamasiri, P., Nonkrathok, W., Tongsiri, S., **Seesuriyachan, P.**, Phimolsiripol, Y., Hoseinifar, S. H., Van Doan, H., & Paolucci, M. 2026. Effects of fermented longan peel (*Dimocarpus longan*) on growth performance, digestive enzyme activity, intestinal microstructure, immune response, and gene expression of Nile tilapia (*Oreochromis niloticus*) raised under biofloc system. *Antioxidants*, 15(3), 394. <https://doi.org/10.3390/antiox15030394>
- Zin, M. T., Kaewkod, T., Pekkoh, J., Pathom-aree, W., Chaipoot, S., Kanthakat, G., **Seesuriyachan, P.**, Chen, Y.-Y., Khoo, K. S., & Cheirsilp, B. 2025. Integrated deep eutectic solvent (DES) extraction and microwave-assisted process for algal protein extraction: Process improvement, characterizations, functional properties, and antioxidant and anti-colorectal cancer potentials. *Journal of Agriculture and Food Research*, 19, 101673. <https://doi.org/10.1016/j.jafr.2024.101673>
- Van Doan, H., Wannavijit, S., Tayyamath, K., Quynh, T. T. D., Sumon, M. A. A., Linh, N. V., **Seesuriyachan, P.**, Phimolsiripol, Y., Esteban, M. Á., & Gisbert, E. 2025. 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*, 600, 743032. <https://doi.org/10.1016/j.aquaculture.2025.743032>
- Van Doan, H., Wannavijit, S., Tayyamath, K., Quynh, T. T. D., Ninyamasiri, P., Linh, N. V., Van Vu, S., **Seesuriyachan, P.**, Khanzadeh, M., & Hoseinifar, S. H. 2025. Dietary corn silk enhances growth, immunity, and gene expression in Nile tilapia (*Oreochromis niloticus*) cultured in a biofloc system. *Fish & Shellfish Immunology*, 163, 110555. <https://doi.org/10.1016/j.fsi.2025.110555>
- Chaiwong, N., **Seesuriyachan, P.**, Rachtanapun, P., Gavahian, M., Bangar, S. P., Khaneghah, A. M., Wangtueai, S., Leksawasdi, N., Jantanasakulwong, K., & Chailangka, A. 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. <https://doi.org/10.1016/j.jafr.2024.101666>
- Chomphoosee, T., **Seesuriyachan, P.**, Wattanutchariya, W., Tipbunjong, C., Therdtatha, P., Insomphun, C., Panti, N., & Moukamnerd, C. 2025. A novel beverage of coffee cherry (cascara) water kefir rich in antioxidants, bioactive compounds, and exhibiting promising antibacterial and sensory qualities. *LWT*, 219, 117539. <https://doi.org/10.1016/j.lwt.2025.117539>

- Kittichotsatsawat, Y., Wattanutchariya, W., Jongjareonrak, A., & **Seesuriyachan, P.** (2025). Enhancing manufacturing operations within the supply chain for sustainable frozen shrimp production. *Sustainability*, *17*(6), 2412. <https://doi.org/10.3390/su17062412>
- Linh, N. V., Khang, L. T. P., Dinh-Hung, N., Wisetkayo, S., Wannavijit, S., Phimolsiripol, Y., **Seesuriyachan, P.**, Sangsawad, P., Permpoonpattana, P., & Van Doan, H. 2025. Effect of fermented corn cob (*Zea mays* L.) on growth performance, immunological response, and expression of immune-antioxidant genes in koi carp (*Cyprinus carpio* var. koi) reared in a low water exchange rearing system. *Veterinary Research Communications*, *49*(6), 355. <https://doi.org/10.1007/s11259-025-10738-x>
- Phanluck, Y., **Seesuriyachan, P.**, Boonyawan, D., & Wattanutchariya, W. 2025. Synergistic enhancement of physicochemical properties by combining plasma-activated water, micro/nanobubbles, and chemical solutions. *Suranaree Journal of Science & Technology*, *32*(4).
- Manassa, A., Kim, B. S., Rachtanapun, P., Chaiyaso, T., Techapun, C., & **Seesuriyachan, P.** 2025. Mild and efficient approach to aromatic backbone cleavage using copper-lignosulfonate/hydrogen peroxide system. *Bioresource Technology*, *416*, 131729. <https://doi.org/10.1016/j.biortech.2024.131729>
- Tang Phuc Khang, L., Linh, N. V., Wisetkayo, S., Therdtatha, P., Dinh-Hung, N., Phimolsiripol, Y., **Seesuriyachan, P.**, Sangsawad, P., Permpoonpatana, P., & Van Doan, H. 2025. Fermented corn stover (*Zea mays* L.) enhances growth, immune response, histology, gut microbiome, and gene expression in *Cyprinus carpio* var. koi in biofloc system. *Italian Journal of Animal Science*, *24*(1), 2359-2375. <https://doi.org/10.1080/1828051X.2025.2472935>
- Tangjaidee, P., Braspaiboon, S., Singhadechachai, N., Phongthai, S., Therdtatha, P., Rachtanapun, P., Sommano, S. R., & **Seesuriyachan, P.** 2025. Enhanced bioactive coffee cherry: Infusion of submerged-fermented green coffee beans via vacuum impregnation. *Foods*, *14*(7), 1165. <https://doi.org/10.3390/foods14071165>
- Van Doan, H., Wannavijit, S., Tayyamat, K., Quynh, T. T. D., Ninyamasiri, P., Linh, N. V., Rodkhum, C., **Seesuriyachan, P.**, & Phimolsiripol, Y. 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 & Shellfish Immunology*, *163*, 110413. <https://doi.org/10.1016/j.fsi.2025.110413>
- Moonsub, K., **Seesuriyachan, P.**, Boonyawan, D., & Wattanutchariya, W. 2024. Synergistic effect of plasma-activated water with micro/nanobubbles, ultraviolet photolysis, and ultrasonication on enhanced *Escherichia coli* inactivation in chicken meat. *Processes*, *12*(3), 567. <https://doi.org/10.3390/pr12030567>
- Moonsub, K., **Seesuriyachan, P.**, Boonyawan, D., Rachtanapun, P., Sawangrat, C., Opassuwan, T., & Wattanutchariya, W. (2024). Combating foodborne pathogens: Efficacy of plasma-activated water with supplementary methods for

- Staphylococcus aureus* eradication on chicken, and beef. *Food Chemistry: X*, 24, 101890. <https://doi.org/10.1016/j.fochx.2024.101890>
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- Summat T., Wangtueai S., You S., Rod-in W., Park W.J., Karnjanapratum S., **Seesuriyachan P.**, Surayot U. 2023. In Vitro anti-inflammatory activity and structural characteristics of polysaccharides extracted from *Lobonema smithii* Jellyfish. *Marine Drugs*. 21. 559.
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- Chailangka, A., Leksawasdi, N., **Seesuriyachan, P.**, Ruksiriwanich, W., Sommano, S.R., Jantanasakulwong, K., Rachtanapun, P., Castagnini, J.M., Barba, F.J., Phimolsiripol, Y. 2023. Improving vitamin D stability and antioxidant activity in imitation mozzarella cheese by conjugated cricket protein with fructooligosaccharide. *LWT*, 183, 114898.
- Sunanta, P., Kontogiorgos, V., Pankasemsuk, T., Jantanasakulwong, K., Rachtanapun, P., **Seesuriyachan, P.**, Sommano, S.R. 2023. The nutritional value, bioactive availability and functional properties of garlic and its related products during processing. *Frontiers in Nutrition*, 10, 1142784.

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- Chailangka, A., **Seesuriyachan, P.**, Wangtueai, S., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Leksawasdi, N., Barba, F.J., Phimolsiripol, Y. 2022. Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. *Food Chemistry*, 395, 133594.
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- Tangpao, T., Charoimek, N., Teerakitchotikan, P., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., **Seesuriyachan, P.**, Phimolsiripol, Y., Chaiyaso, T., Ruksiriwanich, W., Jantrawut, P., Van Doan, H., Cheewangkoon, R., Sommano, S.R. 2022. Volatile Organic Compounds from Basil Essential Oils: Plant Taxonomy, Biological Activities, and Their Applications in Tropical Fruit Productions. *Horticulturae*, 8 (2), 144.
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- Ngo, T.M.P. 2022. Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect. *Molecules*, 27 (2), 331.
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