

Curriculum Vitae

Name: Associate Professor Dr. Sutee Wangtueai



Education:

- 2012: Post-Doctoral (Food Technology)
BOKU University, Vienna, Austria
- 2009: Ph.D. (Food Engineering and Bioprocess Technology)
Asian Institute of Technology (AIT), Thailand
- 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
4) Discover Food

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
- Packaging Technology and Science

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. Kidprasert, P., **Wangtueai, S.**, You, S.G., Rod-in, W., & Surayot, U. (2026). Structure–function relationships and immunomodulatory properties of *Holothuria scabra* polysaccharides after simulated gastrointestinal digestion. *Journal of Food Measurement and Characterization*, Article2026, <https://doi.org/10.1007/s11694-026-04402-x>
2. Surayot, U., Rod-in, W., Bao, H., You, S.G., **Wangtueai, S.**, Karnjanapratum, S. (2026). Immunoregulatory effects of collagen hydrolysate from Asian bullfrog (*Rana tigerina*) skin in macrophages: Impact of simulated digestion on bioactivity. *Journal of Agriculture and Food Research*, 28, 102943.
3. Pichaiakrit, W., Panaksri, A., Thanakornkriengkrai, T., Panthong, T., Neerawong, P., Kuncharin, P., Boonyagul, S., Chanamuangkon, T. **Wangtueai, S.**, & Tanadchangsang, N. (2026). Fish scale-derived hydroxyapatite/ β -tricalcium phosphate incorporated in polyhydroxybutyrate microparticles via in-situ biopolymer blend for bone graft application with comparative life cycle assessment. *Polymer Degradation and Stability*, 250, 112139.
4. Jindapon, N., Phimolsiripol, Y., Yarnpakdee, S., Phonsatta, N., Thangvichien, S., Panya, A., and **Wangtueai, S.** (2026). Preparation, functional and bioactive characterization of antioxidant and antidiabetic gelatin hydrolysates derived from bones and skins of bigeye snapper processing byproducts. *Applied Food Research*, 6 (1), 101977.
5. **Wangtueai, S.**, Jindapon, N., Bender, D., Phimolsiripol, Y., and Schoenlechner, R. (2026). Potential of fish skin gelatin for dough rheology and quality optimization of extruded gluten-free noodles. *Applied Food Research*, 6(1), 101855.
6. Sengking, J., Thangwong, P., Jearjaroen, P., Yawoot, N., **Wangtueai, S.**, Tocharus, J., and Tocharus, C. (2026). Effects of gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) skin in mitigating oxidative stress in chronic cerebral hypoperfusion rats. *International Journal of Molecular Sciences*, 27(6), 2856.
7. Yang, J., Zhou, S., Chen, Y., **Wangtueai, S.**, and Song, J. (2026). Enhanced functionality and reduced allergenicity of silkworm pupae protein through *Lactiplantibacillus plantarum* fermentation. *Food Chemistry*, 510, 148747.
8. Yarnpakdee, S., Karnjanapratum, S., Klinmalai, P., and **Wangtueai, S.** (2026). Preparation of antioxidative agar hydrolysate from *Gracilaria tenuistipitata* using H₂O₂ scission to improve surimi gel stability through multiple freeze–thaw cycles. *Discover Food*, 6, 139.
9. Saiwong, S., Surayot, U., Autsavapromporn, N., Tachapan, C., Phimolsiripol, Y., You, S.G., Hong, H., Lim, S.Y., and **Wangtueai, S.** (2026). Fractionation, characterization, and

- gastrointestinal stability of anticancer and antioxidant peptides from sea cucumber (*Holothuria scabra*) hydrolysates. *Journal of Functional Foods*, 137, 107173.
10. Xiong, X., Wang, S., Tan, Y., **Wangtueai, S.**, Hong, H., Luo, Y. (2026). Aquatic collagen for tissue repair: process–structure–function design from sustainable sourcing to clinical translation. *Acta Biomaterialia*, 210, 375-397.
 11. Zubairu, I.K., Leksawasdi, N., **Wangtueai, S.**, Boonchuay, P., Htike, S.L., Lao, F., Jia, X., Castagnini, J.M., and Phimolsiripol, Y. (2026). Ultrasound-enhanced extraction as a green intensification strategy for phenolic release and in vitro gastrointestinal bioaccessibility from longan byproducts. *Sustainable Food Technology*, <https://doi.org/10.1039/D5FB00879D>
 12. Zubairu, I.K., Leksawasdi, N., **Wangtueai, S.**, Boonchuay, P., Htike, S.L., Lao, F., Jia, X., Castagnini, J.M., and Phimolsiripol, Y. (2026). Optimization and characterization of ultrasound-assisted extraction for bioactive phenolics from longan processing residues. *Journal of Food Measurement and Characterization*, 20, 5600–5613.
 13. 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
 14. 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.
 15. Krongdang, S., Venkatachalam, K., Chitov, T., **Wangtueai, S.**, Wongsu, J., Parametthanuwat, T., and Charoenphun, N. (2025). Edible Insect Production in Thailand: Sustainable Supply Chain Management. *Insects*, 16, 827.
 16. Venkatachalam, K., Charoenphun, N., **Wangtueai, S.**, Klangbud, W.K., Kraboun, K., Hanpakdeesakul, S., and Wongsu, 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.
 17. 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- κ B and MAPK signalling pathways. *Journal of Agriculture and Food Research*, 22, 102122.
 18. Krongdang, S., Sawongta, N., Pheepakpraw, J., Ngamsomchat, A., **Wangtueai, S.**, Wongsu, J., Parametthanuwat, T., Charoenphun, N., and Chitov, T. (2025). Comprehensive analysis of bacterial communities and microbiological quality of frozen edible insects. *Foods*, 14, 2347.
 19. 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.
 20. 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.
 21. Panaksri, A., Kuncharin, P., Neerawong, P., Panthong, T., Thanakornkriengkrai, T., Boonyagul, S., Pichaiakrit, W., **Wangtueai, S.**, Sathirapongsasuti, N., Jantanasakulwong, K., Rachtanapun, P., Worajittiphon, P., Wongsirichot, P., and Tanadchangsaeng, 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.
 22. 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.
 23. 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.

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26. 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.
27. 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.
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29. Taesuan, 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.
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31. 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.
32. 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.
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34. 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.
35. 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.
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37. 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.
38. 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.
39. 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.
40. Saiwong, S., Autsavapromporn, 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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 43. Sommano, S.R., Suksathan, R., Sombat, T., Sehanam, 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.
 44. 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.
 45. 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.
 46. 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.
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 55. 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.
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- 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.
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58. Mongkonkamthorn, N., Malila, Y., Regenstein, 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.
59. Surayot, U., **Wangtueai, S.**, You, S., Techapun, C., Phimolsiripol, Y., Leksawasdi, N., Krusong, W., Barba, F.J., and Seesuriyachan, P. (2021). Sulphation and hydrolysis improvements of bioactivities, and immunomodulatory properties of edible *Amanita hemibapha* Subspecies *javanica* (Corner and Bas) mucilage polysaccharide as a potential in personalized functional foods. *Journal of Fungi*. 7(10): 847.
60. Rachtanapun, P., Kodsangma, A., Homsaard, N., Nadon, S., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan, P., Leksawasdi, N., Phimolsiripol, Y., Chaiyaso, T., Phongthai, S., Sommano, S.R., Techapun, C., Ougizawa, T., Kittikorn, T., **Wangtueai, S.**, Regenstein, J.M., and Jantanasakulwong, K. (2021). Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. *International Journal of Biological Macromolecules*. 188(1): 283-289.
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