



## Curriculum Vitae

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### 1. Education

- 2022 Doctor of Philosophy in Food Science and Technology, Major of Food Science and Technology, Chiang Mai University, Thailand
- 2015 Master's degree in Science, Major of Technopreneurship, King Mongkut's University of Technology Thonburi, Thailand
- 2013 Bachelor's degree in Science, Major of Microbiology, King Mongkut's University of Technology Thonburi, Thailand

### 2. Professional experiences

- 2023 – Now Lecturer  
Faculty of Agro-Industry, Chiang Mai University
- 2023 Innovative Business Developer  
(Feb-Aug) Science and Technology Park, Chiang Mai University
- 2016 Coordinator  
(May-Oct) Siam Computer and Language School
- 2014 Business Developer  
(Mar-Oct) Topvalue Corporate Ltd.

### 3. Research interest

Protein extraction, High-value extracts, Emerging technology, Phycobiliprotein, Algal-based products, Nutrition

## 4. Research Projects

### Head of Projects

3.1 Extraction of protein and phycobiliprotein from red seaweed (Rhodophyta) using high-pressure processing

3.1 Enhancing the production technology of algal proteins using high-pressure processing toward commercial protein products

### Co-Research of Projects

3.3 Development of Innovative and Non-thermal Synthesis Process of Rare Sugars Assisted by Pulsed Discharge Plasma

3.4 Stimulation of anthocyanin synthesis in Butterfly Pea (*Clitoria ternatea*) flowers by free radicals from plasma production.

## 5. Research articles, review articles, and proceedings

### International Publications

4.1 Mekwilai, T., Vichiansan, N., **Braspaiboon, S.**, and Leksakul, K. (2025). Low-Vacuum Plasma-Assisted Extraction of Anthocyanins from Butterfly Pea (*Clitoria ternatea*) Flowers. *Applied Food Research*, 101271.

4.2 **Braspaiboon, S.** and Laokuldilok, T. (2025). High-pressure processing of *Porphyra* sp.: A sustainable approach for enhanced protein and phycobiliprotein extraction and nutritional quality. *Journal of Agriculture and Food Research*. 21: 101868.

4.3 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.

4.4 **Braspaiboon, S.**, & Laokuldilok, T. (2024). High hydrostatic pressure: Influences on allergenicity, bioactivities, and structural and functional properties of proteins from diverse food sources. *Foods*, 13(6), 922.

4.5 Yawut, N., Mekwilai, T., Vichiansan, N., **Braspaiboon, S.**, Leksakul, K., & Boonyawan, D. (2024). Cold plasma technology: Transforming food processing for safety and sustainability. *Journal of Agriculture and Food Research*, 18, 101383.

- 4.6 **Braspaiboon, S.**, Osiriphun, S., Peepathum, P., Mitranun, W., Jirattananang, W., Surawang, S., Laokuldilok, T. & Koonrungeesomboon, N. (2023, October). Developing a Nutrient-Rich Rice Protein Drink for Athletes Using Protease G6 Enzyme. In *Biology and Life Sciences Forum* (Vol. 26, No. 1, p. 90). MDPI.
- 4.7 **Braspaiboon, S.**, Osiriphun, S., Surawang, S., Jirattananang, W., Kanha, N., & Laokuldilok, T. (2022). Ultrasound-assisted alkaline extraction of proteins in several algae and their nutritional characteristics. *International Journal of Food Science and Technology*, 57(9), 6143-6154.
- 4.8 **Braspaiboon, S.**, Osiriphun, S., Peepathum, P., & Jirattananang, W. (2020). Comparison of the effectiveness of alkaline and enzymatic extraction and the solubility of proteins extracted from carbohydrate-digested rice. *Heliyon*, 6(11).

National Publication

- 4.9 **Braspaiboon, S.**, Laokuldilok, T., Osiriphun, S., Surawang, S. Jirattananang, W., Pitchakarn, P. & Karincha, J. (2022, June). An Application of Plackett – Burman design in screening essential amino acids increasing myotube hypertrophy. In *proceeding with the 24th Food Innovation Asia Conference 2022 (FIAC 2022): Innovative and Sustainable Development of Functional Ingredients and Materials.: Benefits, Concerns, and Challenges in Human Health and Well-being*. 14-20.

**6. Award, Honor, and Scholarship**

- 2024 Research Scholarship in Research to Technology Transformation from Chiang Mai University, Fiscal year 2024
- 2020 Graduate Research Scholarships in Agriculture and Agro-Industry from Agricultural Research Development Agency (Public Organization), Fiscal year 2020
- 2018 Research Scholarship in Talent Mobility from Office of National Higher Education Science Research and Innovation Policy Council (NXPO), Fiscal year 2018 (Research assistance)
- 2018 2nd Runner-Up Hackathon 2018, SCSD Hackathon Smart City and Startup, 26-27 March 2018 at The Banquet Hall at Natong, Bangkok.

## 7. Industry collaboration and consultancy experience

- 2025 Creating a research and development action plan (R&D roadmap) for agricultural industry establishments under the Talent Mobility Project to develop research potential in the industry, Fiscal year 2024
- 2024 Creating a research and development action plan (R&D roadmap) for agricultural industry establishments under the Talent Mobility Project to develop research potential in the industry, Fiscal year 2023
- 2018 The Development of Transparent Protein Drinks Extracted from Rice under Talent Mobility, Fiscal year 2018
- 2017 The Development of Granular bars Made of Black garlics for Health under Tech-Based Startup of Tech Enterprise Service Network, Fiscal year 2017