

# Curriculum Vitae



**Assistant Professor Dr. Suthat Surawang**

## **Current Position:**

Assistant Professor, Division of Product Development Technology,  
Faculty of Agro-Industry, Chiang Mai University. Thailand.

## **Management Position:**

- Associate Dean, Faculty of Agro-Industry, Chiang Mai University. (2016-2024)
- Head of Division of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University. (2010-2016)

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## **Education**

B.S. Food Science and Technology, Chiang Mai University, 1988.

M.S. Food Science and Technology, Chiang Mai University, 1997.

Ph.D. Food Science and Technology, Chiang Mai University, 2004.

## **Employment**

2024-present Assistant Professor of Food Science and Technology, Department of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University.

2016- 2024 Associate Dean, Faculty of Agro-Industry, Chiang Mai University.

2010-2016 Head of Product Development Technology Division, Faculty of Agro-Industry, Chiang Mai University.

- 2006-2008 Assistant Professor of Food Science and Technology, Department of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University.
- 2003-2006 Lecturer of Department of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University.
- 2001-2002 Researcher, Analysis of flavour and aroma components in transgenic tomato fruits at Samworth Flavour Laboratory, Division of Food Science, The University of Nottingham, UK.
- 1997-2001 Lecturer of Department of Product Development Technology, Faculty of Agro-Industry, Chiang Mai University.
- 1989-1994 Quality Control Manager, Songkla Canning Co., Ltd. Songkla.
- 1988-1989 Production Supervisor, Royal Canning Co., Ltd. Songkla.

#### **Expert Area (in Food safety/Quality Assurance)**

- Visiting Professor for Advanced English Program students, Department of Food Science and Technology, Nong Lam University, Ho Chi Minh City, Vietnam. Course title: “Principle of Food Quality Assurance; 210552-AEP” (2016-2025)
- Food Safety Consultant in GHP/HACCP-CODEX standard for food processing and beverages manufacturers in Ho Chi Minh City, Vietnam. Under the Project of Risk Control in Food Safety and Security Using Appropriate Innovative Technology for New Normal, Lancang-Mekong Cooperation Special Fund. (August-October, 2022) Consulting for 4 Food Factories. Ex:
  - South Saigon Food Processing Joint Stock Co., Ltd. (Fish and seafood)
  - Green Food Beverages and Food Co., Ltd. (Fresh cut produces)
  - Viet Thai Food Trading Co., Ltd. (Fresh chicken and Vegetables)
  - Gia Vien Agriculture Technology Co., Ltd. (Fish balls, beef balls, shrimp balls)
- Visiting Associated Professor at Faculty of Bioresources & Food Industry(FBIM), University Sultan Zanal Abidin (UniSZa) Gong Badak Campus, Terengganu, Malaysia. (2022-2023)
- Food Safety Trainer in GHP/HACCP CODEX, Rev.5-2020 for Chiang Mai Productivity Center, Royal Project Foundation, Chiang Mai, Thailand. (2022-2025)

- Food safety Examiner (NQPC Adv. Cert. level 4 for Food safety operator and Level 5-6 Food Scientist in Food Safety) of Thailand Professional Qualification Institute; TPQI, Public Organization. (2021-2022).
- Special lecturer for Food Science and Technology students at Supanuwong University, Luang Prabang Laos, PDR. Course title: Food Product Development and Quality Control in Food industry. (2011-2013)
- Special lecturer for Food Science and Technology Innovation students at School of Agro-Industry, Mae Fah Luang University, Chiang Rai. Course Title: Molecular Gastronomy (2025-2026).
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### **Awards**

- Excellence Doctoral Thesis Award in Food Science and Technology for academic year 2004, Title “Analysis of Flavour and Aroma Composition in Cucumber and Transgenic Tomato Fruits” from Food Science and Technology Association of Thailand. (FoSTAT) Thailand.
- Very good Doctoral Thesis Award in Food Science and Technology for academic year 2021, (as a co-advisor) in thesis title “Anticancer, antioxidative and Thermostability properties of Black Rice Anthocyanins Co-pigmented with Plant Extracts and Encapsulation for Delivery in Gastrointestinal System.” From Chiang Mai University.

### **Area of Interests**

- Quality assurance / Quality control in food industry
- Bioactive compounds in fruits and vegetables
- Flavor chemistry and Flavor volatile analysis
- Food Product Development

### **Training**

- 2026 FSPCA Preventive Controls for Human Food Version 2.0, comply with Food Safety Modernization Act (FSMA) By Beyond Standards Export Initiative and Food-Pro Global Foundation, Inc., USA. Certificate # d2e095e5. 25-27 February 2026.
- 2024 Internal audit ISO 9001: 2015. 13-14, August 2024, by Faculty of Agro-Industry, Chiang Mai University.

- 2024 “BCG model (BCG-driven enterprise): platform CFP and CFO, Net zero emission.” 6 August 2024, by Department of Industrial promotion (DIPROM), Chiang Mai.
- 2024 “Carbon management in food industry.” 26 July 2004, by BSI-group, Bangkok.
- 2023 Thailand Quality Award “TQA Criteria 2022-2023” 10-12 May 2023. By: Office of Thailand Quality Award. Thailand Productivity Institute. Bangkok.
- 2019 “Introduction to Halal Food Industry” on Halal Science Center Massive Open Online Course. 16 December 2019. By The Halal Science Center Chulalongkorn University.
- 2019 Thailand Quality Award “TQA Application: Report writing” 30-31 July 2019. By: Office of Thailand Quality Award. Thailand Productivity Institute. Bangkok.
- 2019 Thailand Quality Award “TQA Criteria 2018-2019” 8-10 May 2019. By: Office of Thailand Quality Award. Thailand Productivity Institute. Bangkok.
- 2017 Thailand Quality Award “TQA Criteria 2016-2017” 28-30 June 2017. By: Office of Thailand Quality Award. Thailand Productivity Institute. Bangkok.
- 2017 Food Safety Modernization Act: FSMA and Preventive Control for Human Food (PCHF): CFR 117. By: National Bureau of Agricultural Commodity and Food Standards (ACFS) Thailand. (22 March. 2017)
- 2016 ISO/ FSSC 22000 Requirements and Documentation. By: National Food Institute (NFI) Thailand. (12-13 May 2016)
- 2015 Global Standards Food Safety – BRC (issue 7), Third Party Auditors’ Course. By: BSI Group (Thailand) Co., Ltd. (28 Sep.- 2 Oct. 2015)
- 2015 ISO 22000- Food Safety Management Systems Auditor/ Lead Auditor Training Course based on FSSC. By SGS (Thailand) Co., Ltd. (14-18 Sep. 2015)
- 2013 Workshop on Private Food Safety and Quality Standards for Enhancing Market Access. By: APO and CPC. Taipei, Taiwan, Rep. of China. (4-8 November 2013)
- 2011 Ensuring Safe, High Quality, Ready to Eat Under Enhancing Food Safety Management Competence in the Thai “Ready to Eat” Food Sector Project. By: Camden BRI and National Food Institute Thailand (18-22 May 2011)
- 2009 FSMS - ISO 22000: Auditor conversion training course, A17238 (IQCS/ MASCI) By: IRCA (8-10 April 2009)
- 2009 FSMS - ISO 22000: 2005 Food Safety Management System, Documentation & Implementation By: NFI / QMC / AIAG (4-6 March 2009)
- 2006 FSMS ISO / IEC 17025 By: NFI, Thailand. (23-24 November 2006)

- 2006 FSMS - ISO 22000: 2005: Understanding and Requirements training Course By: BVQI (29-30 March 2006)
- 2003 Training for GMP&HACCP. By: NFI, Thailand. (10-14, November 2003)
- 1993 US/FDA Its QC Methodology and New Nutrition Labeling Law. (19-20 October 1993)
- 1991 FAO/UNDP-DOF Workshop on Use of. HACCP for Seafood By: FAO/UNDP-DOF. (1-8 November 1991)

### **Research Accomplishments**

- Sustainable development of low-cost supplements for tackling regional malnutrition in children (under Meeting the SDGs: creating innovative infrastructures and policy solutions to support sustainable development in Global South communities; GS-DEV. UK, 2021-2022)
- Encapsulation of beta-carotene extract from Spirulina (*Arthrospira platensis*) for application in cereal bar (funded by National research Council of Thailand; NRCT, 2020)
- Production of protein Hydrolysates from Meal worm (*Tenebrio molitor*) and application in High protein Instant Powder Drinks (funded by National research Council of Thailand; NRCT, 2018)
- Production of protein Hydrolysates from House Crickets (*Acheta domestica*) and application in High protein Instant Powder Drinks (funded by Thailand Institute of Scientific and Technological Research; TISTR, 2018)
- Pilot Scale Production of Dessert Products for Older Persons with Swallowing Difficulty (CRP6105021510) (funded by The Agricultural Research Development Agency (Public Organization); ARDA, 2018)
- Development of Dried longan fortified probiotic by prebiotic edible coating techniques by prebiotic edible coating techniques (funded by National Research Council of Thailand; NRCT, 2018)
- Development of Value Added Purple Rice Products for Commercial Applications funded by The Agricultural Research Development Agency (Public Organization); ARDA, 2017)
- The Development of Reduced Glycemic Index Rice Noodle and Shelf-life Extension Using Chitosan. (funded by Research and Researcher for Industries; RRI, 2017)

- Flavour encapsulation of *Thian-Ob* (Thai-dessert flavoring) (funded by National Research Council of Thailand; NRCT, 2017)
- Development of microencapsules of essential oil from *Trachyspermum roxburghiamum* by complex coacervation technique (funded by National Research Council of Thailand; NRCT, 2017)
- Development of royal jelly by freeze drying process (funded by National research Council of Thailand; NRCT, 2017)
- Process of ready-to-eat liquid food for aging population (funded by National Research Council of Thailand; NRCT, 2017)
- Process Development and Comparison of Antioxidative Peptides from Parts of Tuna Processing by-Product (funded by CMU Research Administration, 2015)
- Comparison of the amount of antioxidant from various parts of fresh longan, mango and lychee as well as their processed sarcocarps (funded by National Research Council of Thailand; NRCT, 2015)
- Development of Health products and Cosmetic Products from Makiang Extract. (funded by National Research Council of Thailand; NRCT, 2011)
- Extraction and application in food products of essential oil from holy basil (funded by National Research Council of Thailand; NRCT, 2006)
- Essential oil: Application in air freshening scented paper (funded by The Royal Project Foundation, 2005)

**Publications** (*Scopus ID: 55554795300, Orcid ID: 0009-0006-1321-6072*)

- Lwin, S., **Surawang, S.** and Siriwoharn, T. 2025. Deodorization of Spirulina Extracts by Ozone and Activated Carbon: Effects on Volatile Organic Compounds, Bioactive Pigments, Antioxidant Activity, and Sensory Profile. *Foods*. 14: 3820. <https://doi.org/10.3390/foods14223820>
- Lwin, S., **Surawang, S.** and Siriwoharn, T. 2025. A Comparative Study of Physical Extraction Methods on Spirulina's Bioactive and Volatile Organic Composition. International Symposium for Agricultural Biomedical Research Network. 9-10 January 2025, UNISERV, Chiang Mai University, Thailand. Proceedings E-book. p.11-16.
- Phonyotha, S. and **Surawang, S.** 2024. Encapsulation of Carotenoid Extract from Spirulina by Spray Drying Technique. *Journal of Agriculture*. 40(1) : 199-209.
- Braspaiboon, S., Jirattanarangsri, W., **Surawang, S.**, Loakuldilok, T. and Osiriphun, S. 2024. Amino acid composition, consumer acceptance, and color

stability of rice protein drink extracted by Protease G6 Poster. Food and Applied Bioscience Journal 14 : -

- Braspaiboon, S., Jirattananang, W., **Surawang, S.**, Loakuldilok, T. and Osiriphun, S. 2024. Amino acid composition, consumer acceptance, and color stability of rice protein drink extracted by Protease G6 (Poster). Food and Applied Bioscience 2024. Kantary Hills Hotel, Chiang Mai, Thailand. 8 Feb, 2024.
- Braspaiboon, S., Osiriphun, S., Peepathum, P., Mitranun, W., Jirattananang, W., **Surawang, S.**, Loakuldilok, T. and Koonrungeesomboon, N. 2023. Developing a Nutrient-Rich Rice Protein Drink for Athletes Using Protease G6 Enzyme, Biology Life Sciences Forum 26; 90-96.  
<https://doi.org/10.3390/Foods2023-15002>
- **Surawang, S.** 2023. Food Allergen Management in Food Manufacturing, Thailand. 3rd. International Conference of Agriculture, Animal Sciences and Food Technology (ICAFT 2023). 27-28 August 2023. University Sultan Zainal Abidin, Terengganu, Malaysia. (keynote speaker)
- Wongput, K., Chittaphithakchai, P. Jirattananang, W., Poonlarb, P., **Surawang, S.**, Loakuldilok, T., Osiriphun, S., Wangtueai, S., Chomphulao, N., Kantasap, P., Kaitpoka, P. and Leesurapong, T. 2023. Assessing the Likelihood of Staphylococcus aureus Contamination in Bottled Drinking Water Production. Biology and Life Sciences .Forum 1 : 115.
- Jirattananang, W., Peepathum, P., Mitranun, W., **Surawang, S.**, Pimolsiripol, Y., Loakuldilok, T., Koonrungeesomboon, N., Boonchiang, E., Chittaphithakchai, P., Braspaiboon, S., Auttajinda, N., Lawilo, W. and Osiriphun, S. 2023. Development of a Rice-based Nutrient-supplemented Beverage Formula for Diabetics: A Consumer Demand Survey. The 1st KPRU International Student Research Conference on Science, Mathematics, and Technology June 23rd, 2023, Faculty of Science and Technology, Kamphaeng Phet Rajabhat University, Kamphaeng Phet.
- Braspaiboon, S., Osiriphun, O., **Surawang, S.**, Jirattananang, W., Kanha, N. and Loakuldilok, T. 2022. Ultrasound-assisted Alkaline Extraction of Proteins in Several Algae and Their Nutritional Characteristics. International Journal of Food Science and Technology. 57(9) : (First published: 14 July 2022 <https://doi.org/10.1111/ijfs.15975>)
- Jino, T. and **Surawang, S.** 2022. Functional Properties of Hydrolysate Protein from House Cricket (*Archeta domestica*) extracted by Alcalase. YRU Journal of Science and Technology. 7(1): 1-11. TCI-1 (in Thai)
- Jino, T., Wachirasiri, K. and **Surawang, S.** 2021. Chemical Composition and Optimum Condition for Protein Concentrate Extraction from Commercial Crickets). Thai Journal of Science and Technology. 10(1): 64-73. TCI-2 (in Thai)

- Kanha, N., Regenstein, J.M., **Surawang, S.**, Pitchakarn, P. and Laokuldilok, T. 2021. Properties and kinetics of the in vitro release of anthocyanin-rich microcapsules produced through spray and freeze-drying complex coacervated double emulsions. *Food Chemistry*. 340: <https://doi.org/10.1016/j.foodchem.2020.127950>
- Kanha, N., **Surawang, S.**, Pitchakarn, P. and Laokuldilok, T. 2020. Microencapsulation of copigmented anthocyanins using double emulsion followed by complex coacervation: Preparation, characterization and stability. *LWT-Food Science and Technology*. 133: <https://doi.org/10.1016/j.lwt.2020.110154>
- Jino, T. and **Surawang, S.** 2022. Functional Properties of Hydrolysate Protein from House Cricket (*Archeta domestica*) extracted by Alcalase. *YRU Journal of Science and Technology*. 7(1): XX-XX. TCI-1
- Jino, T., Wachirasiri, K. and **Surawang, S.** 2021. Chemical Composition and Optimum Condition for Protein Concentrate Extraction from Commercial Crickets). *Thai Journal of Science and Technology*. 9(6): XX-XX. TCI-2
- Wangtueai, S., Maneerote, J., Regenstein, J., Seesuriyachan, P., **Surawang, S.**, Phimolsiripol, Y. and Laokuldilok, T. 2020. Combination Effects of Phosphate and NaCl on Physiochemical, Microbiological, and Sensory Properties of Frozen Nile Tilapia (*Oreochromis niloticus*) Fillets during Frozen Storage. *Walailak Journal of Science and Technology*. 4 : 313 - 323.
- Chittawatanarat, K., **Surawang, S.**, Simapaisan, P. and Judprasong, K. 2020. Jerusalem artichoke Powder Mixed in Enteral Feeding for Patients Who Have Diarrhea in Surgical Intensive Care Unit: A Method of Preparation and a Pilot Study. *Indian Journal of Critical Care Medicine*, 24(11): 1051-1056. <https://www.ijccm.org/doi/IJCCM/pdf/10.5005/jp-journals-10071-23575>.
- Kanha, N., **Surawang, S.**, Pitchakarn, P., Regenstein, J.M. and Laokuldilok, T. 2019. Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. *Food Bioscience*. 30: <https://doi.org/10.1016/j.fbio.2019.100419>
- Chittawatanarat, K., Polbhakdee, Y., **Surawang, S.**, Simapaisan, P. and Judprasong, K. 2019. The Processed powder of Jerusalem artichoke (*Helianthus tuberosus* L.) tuber mixing in hospital enteral feeding formula for diarrhea patient in surgical intensive care unit: Preparation method and clinical pilot study. *ESPEN19-ABS-1773*.
- Yiale, Y., **Surawang, S.** and Wirjantoro, T.I. 2018. Identification of yeast species in Somphuk, a fermented vegetable from Vientiane markets, Lao PDR. *Food and Applied Bioscience Journal*. : 205-217.

- Siriwoharn, T. and **Surawang, S.** 2018. Protective effect of sweet basil extracts against vitamin C degradation in a model solution and in guava juice. *Journal of Food Processing and Preservation*. 42(7) : e13646. <https://doi.org/10.1111/jfpp.136460> - 0.
- Phovisay, S., Siriwoharn, T. and **Surawang, S.** 2018. Effect of drying process and storage temperature on probiotic *Lactobacillus casei* in edible films containing prebiotics. *Food and Applied Bioscience Journal*. 6: 105-116.
- Kawee-ai, A., Ritthibut, N., Manassa, A., Moukamnerd, C., Laokuldilok, T., **Surawang, S.**, Wangtueai, S., Phimolsiripol, Y., Regenstein, J. M. and Seesuriyachan, P. 2018. Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharides production using co-substrates of sucrose and inulin from Jerusalem artichoke. *Preparative Biochemistry and Biotechnology*. 48: 194-201.
- Trafialek, J., Drosinos, E.H., Laskowski, W., Jakubowska-Gawlik, K., Tzamalís, P., Leksawasdi, N., **Surawang, S.** and Kolanowski, W. 2017. Street food vendors' hygienic practices in some Asian and EU countries - A survey. *Food Control*, doi: 10.1016/j.foodcont.2017.09.030.
- Phimolsiripol, Y., Siripatrawan, U., Teekachunhatean, S., Wangtueai, S., Seesuriyachan, P., **Surawang, S.**, Laokuldilok, T., Regenstein, J. M. and Henry, C. J. K. 2017. Technological properties, in vitro starch digestibility and in vivo glycaemic index of bread containing crude malva nut gum. *International Journal of Food Science and Technology*. 52: 1035-1041.
- Laokuldilok, T., Potivas, T., Kanha, N., **Surawang, S.**, Seesuriyachan, P., Wangtueai, S., Phimolsiripol, Y. and Regenstein, J.M. 2017. Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. *Food Bioscience*, 18: 28-33.
- Prommajak, T., Sang Moo Kim, Cheol-Ho Pan, Sang Min Kim, **Surawang, S.** and Rattanapanone, N. (2016). Identification of Antioxidants in Lamiaceae Vegetables by HPLC-ABTS and HPLC-MS. *Chiang Mai University Journal of Natural Sciences*, 15(1): 21-38.
- Prommajak, T., Sang Moo Kim, Cheol-Ho Pan, Sang Min Kim, **Surawang, S.** and Rattanapanone, N. (2015). Prediction of Antioxidant Capacity of Thai Vegetable Extracts by Infrared Spectroscopy. *Chiang Mai Journal of Sciences*. 42(3): 657-668.
- Sriwattana, S., Phimolsiripol, Y., Pongsirikul, I., Utama-ang, N., **Surawang, S.** Suwanna Decharatanangkoon, S., Chindaluang, Y., Senapa, J., Wattanachariya, W., Angeli, S. and Thakeow, P. (2015). Development of a Concentrated

Strawberry Beverage Fortified with Longan Seed Extract. *Chiang Mai University Journal of Natural Sciences*, 14(2): 175-188.

- Prommajak, T., Sang Moo Kim, Cheol-Ho Pan, Sang Min Kim, **Surawang, S.** and Rattanapanone, N. (2014). Prediction of antioxidant capacity of Thai indigenous vegetable extracts by <sup>1</sup>H nuclear magnetic resonance spectroscopy. *Chiang Mai University Journal of Natural Sciences*. 14(2): 207-222.
- Prommajak, T., Sang Moo Kim, Cheol-Ho Pan, Sang Min Kim, **Surawang, S.** and Rattanapanone, N. (2014). Identification of Antioxidants in young mango leaves by LC-ABTS and LC-MS. *Chiang Mai University Journal of Natural Science*. 13(3): 317-330.
- Prommajak, T., **Surawang, S.**, Leksawasdi, N., Sang Moo Kim, Cheol-Ho Pan, Sang Min Kim and Rattanapanone, N. (2014). Identification and ultrasonic-assisted extraction of antioxidants from *Ficus lacor* Buch. young leaves. Proceedings 1st Joint ACS AGFD - ACS ICSCS Symposium on Agricultural and Food Chemistry, Thailand, March 4-5, 2014. 76-81.
- Prommajak, T., *Surawang, S.* and Rattanapanone, N. (2014). Ultrasonic-assisted extraction of phenolic and antioxidative compounds from lizard tail (*Houttuynia cordata* Thunb.). *Songklanakarin Journal of Science and Technology*. 36(1); 65-72.
- Laokudilok, T., **Surawang, S.** and Klinhom, J. (2013). Effect of milling on the color, nutritional properties and antioxidant contents of glutinous black rice. *Cereal Chemistry*. 90(6): 552-557.
- Laokudilok, T., **Surawang, S.** and Klinhom, J. (2013). Influence of Milling Time on the Nutritional Composition and Antioxidant Content of Thai Rice Bran. *Food and Applied Bioscience Journal*. 1(3): 112-130.
- **Surawang, S.**, Rattanapanone, N. and Taylor, A. J. (2012). Quantitative Analysis of Flavor Volatile Compounds in Two Transgenic Tomato Fruits using APCI-MS Technique. *Chiang Mai University Journal of Natural Sciences*. 11(2): 169-176.
- Novichai, J., Thakeow, P. and **Surawang, S.** (2012). The Optimum Drying Conditions of Phakchee-rai (*Trachyspermum roxburghiamum*) using Microwave-Vacuum Dryer. International Conference on Food and Applied Bioscience. 6-7 February, 2012
- Sriwattana, S., Utama-ang, N., Thakeow, P., Senapa, J., Phimolsiripol, Y., **Surawang, S.**, Pongsirikul, I. & Angeli, S. (2012). Physical, chemical and sensory characterization of the Thai-crispy pork rind 'Kaeb Moo'. *Chiang Mai University Journal of Natural Sciences*, 11, 181-191.

- Phimolsiripol, Y., **Surawang, S.** and Siripatrawan, U. (2010). Pasting behavior and freeze-thaw stability of wheat, rice and glutinous rice flours mixed with malva nut gum systems. The 3<sup>rd</sup> Joint Symposium between Chiang Mai University and Kagawa University. 24-26 August, 2010. Chiang Mai University, Chiang Mai.
- Chailangka, A. and **Surawang, S.** (2009). Effect of Pasteurization on Antioxidant Contents of Mulberry Vinegar Drinks. The 11<sup>st</sup> Agro-Industrial Conference: Food Innovation Asia Conference 2009. 18-19 June, 2009. G4. Bitec Bangna, Bangkok.
- Laokuldilok, N., Chansakaow, S. and **Surawang, S.** (2009). Assessment Aroma Characteristic of Thian-Ob by Descriptive Sensory Analysis and Gas Chromatography. TRF-Master Research Congress III. 1-3 April, 2009. p.320. Jomtien Beach Resort Hotel, Pataya, Chonburi.
- **Surawang, S.** (2008). Health Foods from Agricultural Products in Thailand. The International Health Food Symposium. 19-20 September 2008, Kangnuang National University, Gangneung, South Korea.
- **Surawang, S.**, Leksawasdi, N. and H. Charern, M. (2008). Total Antioxidant Activity and Phenolic Contents in Longan (*Euphoria longana* Lam.) Fruit. The International Health Food Symposium. 19-20 September 2008, p.135-144. Kangnuang National University, Gangneung, South Korea.
- Asasuppakit, T., Mutamon, N. and **Surawang, S.** (2007). Development of dried strawberry using pulsed vacuum osmotic dehydration. *Agricultural Science Journal*. 38(5): 317-320. (in Thai)
- Kitpot, T., Intawong, S. and **Surawang, S.** (2006). The development of longan syrup concentrate. Proceeding of Agro-Industrial (Food innovation). Bangkok.(in Thai)
- **Surawang, S.** and Jarinya, P. (2006). Effect of varieties and extraction methods on antioxidant capacity of holy basil essential oil. *Agricultural Science Journal*. 37(5): (in Thai)
- **Surawang, S.** Laokuldilok, N. and Kanjanatarakul, A. (2005). Extraction and application of essential oil from holy basil in food product. *Agricultural Science Journal*. 36(5): 1241-1243. (in Thai)
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- **Surawang, S.**, Rattanapanone, N., Linforth, R.S.T. and Taylor, A.J. (2004). Effect of oxygen and free fatty acids on cucumber flavour generation. The 5<sup>th</sup> International Postharvest Symposium. S9-33. Verona, Italy. 6-11 June 2004.

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- **Surawang, S.**, and Rattanapanone, N. (2003). Real time monitoring and analysis of volatile Flavour release from tomato and cucumber using APCI-MS. *Third National Horticultural Congress*. OV-07: Session II. 22-25 April 2003, Bangkok.
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- Rujanakraikarn, L., Wiriyacharee, P. and Surawang, S. (1998). Vegetarian-Nham Development Project, Institute for Science and Technology Research and Development. Chiang Mai University.
- Wiriyacharee, P., Sriwattana, S., Phongsirikul, I., Wattanatchariya, W., Surawang, S., Jaison, P. and Klinhom, J. (1997). Study on Suitable Process Parameter of IM-Apricot Product. Chiang Mai University. Research Abstracts.
- Wiriyacharee, P., Sriwattana, S., Phongsirikul, I., Wattanatchariya, W., Surawang, S., Jaison, P. and Klinhom, J. (1997). Study on Effect of Aspartame on Intermediate Moisture Food by Plum Product. Institute for Science and Technology Research and Development. Chiang Mai University. Research Abstracts.