Curriculum Vitae

NIRAMON UTAMA-ANG

1. Personal data

Name: Niramon Utama-ang

Position:-Associate Professor

-Associate Dean (Responsibility of Research, Service and Internation)

Working place:- Division of Product Development Technology

Faculty of Agro-Industry, Chiang Mai University

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2. Education

Ph.D. (Agro-Industrial Product Development) 2003-2006, Kasetsart University

M.S. (Agro-Industrial Product Development), 1989-1991, Kasetsart University

B.S. (Food Science and Technology), 1984-1987, ChiangMai University

3. Research Field

- Product development of herbal teas and rice products
- Functional ingredient and foods
- Sensory and Consumer research
- Flavor and Sensory science

4. Awards

1. Co-supervisor (The Winner of Best Master Thesis Award) entitled “Extraction of Champaca (*Michelia champaca* L.) essential oil and its application in instant Champaca flavored tea powder” from AIAC, Thailand, 2009

2. Honorable Mention Award in FoodInnopolis Innovation Contest 2018/19 (Heavy Weight) for Elderly Boosting Drink, 2019

3. Supervisor (The Best Oral Presentation) entitled “Marketing Factors and Satisfy Consumer of Instant Riceberry Drink Using Factor Analysis and Kano Model” from 5th International Conference on Recent Trends in Business Management, Bangkok, Thailand, 2019.

4. Supervisor (The best master thesis awards) entiltled “ Microwave-assisted extraction of bioactive compouds from ginger for fortification in edible film from Thai rice” from Chiang Mai University, 2019

5. Supervisor (The 1st Presentation Award) entitled “ Comparison of pulse electric field-assisted, microwave-assisted and ultrasonic-assisted extraction techniques of black rice grain” from The 7th International Conference on Engineering, Applied Sciences and Technology, Pattaya, Thailand, 2021.

6. Outstanding Teacher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2020.

7. Outstanding Teacher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2021.

8. Outstanding Teacher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2023

9. Outstanding Teacher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2025.
10. Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2023.
11. Outstanding Civil Servant, Thailand, 2024.
12. Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand, 2025

5. Research projects

1. Process development of green tea using industry microwave technology for antioxidant activity (2009)
2. Development of instant beverage fortified with red grape pomace extract (2009)
3. Extraction of Champaca (*Michella champaca* L.) essential oil and its application in instant champaca-flavored tea powder (2009)
4. Research and development of functional foods from green tea and turmeric (2010)
5. Development of green tea breakfast cereal from rice bran using extrusion process (2011)
6. Utilization of green tea extract in breakfast cereal from rice bran (2011)
7. Process development of turmeric extract encapsulation for sustainable and flavor marking and its application in functional food (2011)
8. Development of encapsulate flavor powder from Thai herbs and application in food products (2012)
9. Development of Thai flavor instant rice (2012)
10. Development of concentrated green tea beverage fortified with turmeric extract for reduced oxidative stress and life quality of Thalassemia (2012)
11. Innovation of functional foods from Lanna sticky rice and bran (2013)
12. Development of beverages from Thai rice mixed herbal extract for retaining blood sugar (2013)
13. Development of Lotus petal tea (2014)
14. Utilization of brown rice and betacycodextrin for encapsulation of curcuminoid extract in order to mark turmeric flavor (2015)
15. Flavor releasing and utilization in Thai dessert from rice flour (2015)
16. Development of date palm powder product (2015)
17. Development of instant colored rice coated with spirulina (2016)
18. Utilization of low temperature plasma technology for high value riceberry rice flour for functional food (2016)
19. Utilization of microwave-assisted extraction of bioactive compounds from ginger for edible film (2016)
20. Development of mixed rice texture for dysphagia elderly (2016)
21. Production of protein hydrolysate from Thai rice bran for recognition brain and utilization in peptide drink (2016)
22. Innovation of Lanna rice products from colored rice for elderly in Norther area (2017)
23. Process innovation of black garlic for reduce risk of Cardiovascular Disease and utilization of functional rice product (2017)
24. Utilization of encapsulation for improved flavor in Lingzhi mushroom and its application in concentrated drink for reduce risk of cancer (2017)
25. Development of rice jelly for relieve Hyperlipidemia in elderly (2018)
26.Development of mixed rice in retort pouch for Dysphagia elderly (2018)
27. Synergistic effect of green tea and turmeric extract for anticancer and its application in concentrate drink for elderly (2019)

28. Development of functional drink from Thai colored rice for antiaging (2019)
29. Application of infrared heating technology on rice (RD 43) to low glycemic index and development of ready to eat rice product for weight control consumer (2019)
30. Development of alginate beast extract in green tea beverage for elderly (2020)
31. Post-Doctoral Fellowship for Dr.Artithiya Kawe-aie (2021)
31. Innovation of the Concentrated Black Rice Drink Product Fortified with Rice Bran Peptide for Brain Cognitive Impairment Protective in Elderly (2024)
32. Application of infrared heating technology on Riceberry rice for decreasing glycemic index value and increasing type III resistant starch (2023)
33. The development of local food based, kaeng kradang, using gelation gastronomy to maintain the nutritional value for elderly (2022)
34. Post-doctoral Fellowship for Dr.Kanjana Singh (2024-2025)
35. Cluster of High valued products from Thai rice and plants for health (2021-2026)

6. Publishcations

1. Teramoto, Y.; Kanlayakrit, W.; Khanongnuch, C.; Techapun, C.; **Utama-ang, N.**; Sriwattana, S. and Chavanich, S. 2000. Alcoholic beverages in Thailand. Ferment 13(3) : 57-61
2. **Utama-ang, N.**, P. Chompreeda, V. Haruthaitanasan, N. Lerdvuthisopon, T. Suwansichon, K. Woods and B.A. Watkins. 2006. Identification of major saponin in *Gynostemmapentaphyllum*. Kasetsart University Journal 40 Supplement (Agro-Industry): 59-66
3. **Utama-ang, N.**, P. Chompreeda, V. Haruthaitanasan, N. Lerdvuthisopon, T. Suwansichon and B.A. Watkins. 2007. Optimization of chemical properties, sensory descriptive and consumer acceptance of Jiaogulan tea using response surface methodology (RSM). Chiangmai University Journal Natural Science 6(1): 101-120
4. Samakradhamrongthai, R.,**Utama – Ang, N.**andThakeow, P. 2009. Identification of volatile compounds released from dry scented Thai flowers and their potential application in flower-mixed tea. Asia Journal of Food and Agro-Industry 2(4): 525-534.
5. Kandee N, Tarasup C, **Utama-ang N**, Lerdvuthisopon N. 2009. Effect of rice- bran water extract on the amelioration of pre-diabetic state in high-fat feeding rats. Jaurnal of Medicinal Plant and Natural Product Research (PlantaMedica) 75: 1008.
6. SujindaSriwattana, NiramonUtama-ang, ProdpranThakeow, JarinyaSenapa, Yuthana Phimolsiripol, SuthatSurawang, IsarapongPongsirikul, and Sergio Angeli. 2011. Physical, Chemical and Sensory Characterization of the Thai-Crispy Pork Rind '*Kaeb Moo*'. Chaing Mai University Journal of Science 11(1): 181-191. (Q4)
7. Hirun, S., Utama-ang, N. and Roach, P.D. 2014. Turmeric (*Curcuma longa L.*) drying: an optimization approach using microwave-vacuum drying. Journal of Food Science Technology 51(9): 2127-2133. (Q2)
8. Hirun, S., Utama-ang, N., Vuong, Q.V., Scarlett, C.J. 2014. Investigating the Commercial Microwave vacuum drying conditions on the physicochemical properties and radical scavenging ability of Thai green tea. Drying Technology 32(1): 47-54. (Q1)
9. Boonchu, T. and Utama-ang, N. 2015. Optimization of extraction and microencapsulation

of bioactive compounds from red grape (*Vitisvinifera* L.) pomace. Journal of Food Science Technology 52(2): 783-792. (Q2)

10. Laokuldilok, N., Thakeow, P., Kopermsub, P. and Utama-ang. N. 2017. Quality and antioxidant properties of extruded breakfast cereal containing encapsulated turmeric extract. Chiang Mai Journal of Science 44(3): 946-955. (Q3)

11. Samakradhamrongthai, R., Thakeow, P., Kopermsub, P. and Utama-ang, N. 2015. Encapsulation of *Micheliaalba* D.C. extract using spray drying and freeze drying and application on Thai dessert from rice flour. International Journal of Food Engineering. 1(2): 77-85. (Q2)

12.Sujinda Sriwattana, YuthanaPhimolsiripol, IssrapongPongsirikul, NiramonUtama-ang, SuthatSurawang, SuwannaDecharatanangkoon, YanisaChindalvang, JarinyaSenapa, WiwatWattanatchariya, Sergio Angeli and ProdparnThakeaw. 2015. Development of a concentrated strawberry beverage fortified with longan seed extract. Chiang Mai University Journal of Natural of Science 14(2): 175-188.

13. Laokuldilok, N., Thakeow, P., Kopermsub, P. and Utama-ang, N. 2016. Optimization of microencapsulation of turmeric extract for masking volatile flavors. Food Chemistry 194: 695-704. (Q1)

14. Samakradhamrongthai, R., Thakeow, P., Kopermsub, P. and Utama-Ang, N. 2016. Microencapsulation of white Champaca (Micheliaalba D.C.) extract using octenyl succinic anlydride (OSA) starch for controlled release aroma. Journal of Microencapsulation. 33(8): 773-784. (Q2)

15. Samakradhamrongthai, R., Thakeow, P., Kopermsub, P. and Utama-Ang, N. 2017. Application of Multi-core Encapsulated *Micheliaalba* D.C. Flavor Powder in Thai Steamed Dessert (*Nam Dok Mai*). Chiang Mai J. Science. 42(2): 557-572. (Q3)

16. Utama-ang, N., Thakeow, P., Kopermsub, P. and Samakradhamrongthai, R. 2017. Encapsulation of *Micheliachampaca* L. extract and its application in instant tea. International Journal of Food Engineer 3(1): 48-55. (Q2)

17. Utama-ang, N., Phawatwiangnak, K., Naruenartwongsakul, S. and Samakradhamrongthai, R. 2017. Antioxidative effect of Assam tea (*Camellia sinesis* Var. Assamnica) extract on rice bran oil and its application in breakfast cereal. Food Chemistry 221: 1733-1740. (Q1)

17. Phokasem, P., Lekhakula, P., Utama-ung, N., Rachtanapun, P. and Chantawannakul, P. 2017. Optimization of mixed Bacillus cultures as an inoculant in northern Thai style fermented soybeans (Thua-nao) by mixture design. Chiang Mai J. Sci. 44(2): 414-426.

19. Pasakawee, K,, Srichairatanakool, S., Laokuldilok, T. and Utama-ang. 2018. Antioxidnat activity and starch-digesting enzyme inhibition of selected Thai herb extracts. Chiang Mai Journal of Science 45(1): 263-276. (Q4)

20. Nutthamon Nortuy and Kanyarat Suthapakti and Niramon Utama-ang. 2017. Effects of maltodextrin and silicon dioxide added as anticaking agents on the properties of instant date palm (*Phoenix dactylifera* L.) powder using spray drying. Journal of Advance Agricultural Technology, 5(2): 86-92. (Q4)

21. Utama-ang, N., Cheewinworasak, T., Simawonthamgul, N. and Samakradhamrongthai, R. 2018. Effect of drying condition on Thai garlic (*Allium sativum* L.) on physicochemical and sensory properties. International of Food Research Journal 25(4): 1365-1372. (Q3)

22. Narisara Paradee, Niramon Utama-ang, Chairat Uthaipibull, John B. Porter, Maciej W. Garbowski, Somdet Srichairatanakool1. 2019. A chemically characterized ethanolic extract of Thai *Perilla frutescens* (L.) Britton fruits (nutlets) reduces oxidative stress and lipid peroxidation in human hepatoma (HuH7) cells. Phytotherapy Research, 33(8): 2064-2074. (Q2)

23. Prommaban, A., Utama-ang, N., Chaikitwattana, A., Uthaipibull, C. and Srichairatanakool, S. 2019. Linoleic acid-rich guava seed oil: Safety and bioactivity. Phytotherapy Research 33(8): 2749-2764.

24. Samakradhamrongthai, R., Thakeow, P., Kopermsub, P. and Utama-Ang, N. 2019. Optimization of gelatin and gum arabic capsule infused with pandan flavor for multi-core flavor powder encapsulation. Carbohydrate Polymers 22(15): 115262 (Q1)

25. Utama-ang, N. Cheewinworasak, T., Simawonthamgul, N. and Samakradhamrongthai, R. 2020. Influence of garlic and paper powder on physicochemical and sensory qualities of flavoured rice noodle. Scientific Reports 10: 8538. (Q1)

26. Settapramote, N., Laokuldilok, T., Boonyawan D. and Utama-ang, N. 2020. Optimization of the process condition of plasma technology with high antioxidant and anthocyanin of Riceberry rice flour. International Food Research Journal 28(2): 386-392. (Q4)

27. Fong-in, S., Phosri, P., Suttiprapa, S., Pimpangan, T. and Utama-ang, N. 2020. Effect of substitution of wheat flour with Nile Tilapia bone powder on the quality chaacteristics of cashew nut cookies. Chiang Mai University Journal Nature of Science, 19(4): 997-1011.

28. Koonyosying, P., Flemming, B., Kusirisin, W., Lerttrakarnnon, P., Utama-ang, N., Fucharoen, S. and Srichairatanakool, S. 2020. Production, iron analysis and consumer perception of functional Thai Sinlek iron rice (*Oryza sativa*) drink. International Journal of Food Science and Technology 56: 1972-1986. (Q2)

29. Chuensun, T., Chewonarin, T.,Laopajon, W., Kawee-ai, A., Pinpart, P. and Utama-ang, N. 2021. Comparative evaluation of physicochemical properties of Lingzhi (*Ganoderma lucidum*) as affected by drying condition and extraction methods. International Journal of Food Science and Technology 56: 2751-2759. (Q2)

30. Koonyosying, P., Tantiworawit, A. Hantrakool, S., Utama-ang, U. Cresswell, M., Fucharoen, S., Portter, J.B. and Srichairataakool, S. 2020. Consumption of a green tea extract curcumin drink decreases blood urea nitrogen and redox iron in beta-thalassemia patients. Food & Function. 11: 932-943. (Q1)

31. Hunsakul, K., Laokuldilok, T., Prinyawiwatkul, W. and Utama-ang, N. 2021. Effects of thermal processing on antioxidant activities, amino acid composition and protein molecular weight distributions of jasmine rice bran protein hydrolysate. International Journal of Food Science and Technology 56: 3289-3298. (Q2)

32. Utama-ang,N., Sida, S., Wanachantararak, P. and Kawee-ai, A. 2021. Development of edible Thai rice film fortify with ginger extract using microwave-assisted extraction for oral antimicrobial property. Scientific Report 11:14870 (Q1)

33. Settapromote, N., Utama-ang, N., Petiwathayakorn, T., Settakorn, K., Svasti, S., Srichairatanokool, S. and Koonyosying, P. 2021. Antioxidant effects of anthocyanin-rich Riceberry rice flour using dielectric barrier discharge plasma technology on iron-induced oxidative stress in mice. Molecules. 26, 4978. (Q2)

34. Lerttrakarnnon, P., Kusirisin, W., Koonyosying, P., Flemming, B., Utama-ang, N., Fucharoen, S. and Srichairatanakool, S. 2021. Comsumption of Sinlek rice drink improved red cell indices in Anemic elderly subjects. Molecules 26 (20): 6285. (Q2)

35. Costanzo, A., Settapramote, N., Utama-ang, N., Wanich, U., Lewin, S. and Keast, R. 2021. Carbohydrate taste is associated with food intake and bodymass in healthy Australian adults. Nutrients. 13. (Q1)
36. Panuthai, S., Chintanawat, R., Utama-ang, N., Suksatit, B., Laokuldilok, T., Jongjareonrak, A., Surawang, S., Lerttrakarnnon, P. and Attawong, T. 2021. Effectiveness of food innovation for older persons with mild dysphagia. Suranaree Journal of Science and Technology. 28(4):070022
37. Utama-ang, N., Kuatrakul, I., Walter, P., Rattanapitigorn, P. and 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.
38.Techanet, N., Kawee-ai, A., Laokuldilok, N. and Utama-ang N. 2022. Effect of microwave and infrared heating process on increasing resistant starch type 3 and reducing glycemic index in RD 43 rice. Chiang Mai Journal of Science. 49. (Q4, IF:0.523)
39. Salee, N., Chaiyana, W., Yawootti, A., Naruenartwongsakul, S., Walter, P., Klengphet, W. and Utama-ang, N. 2022. Optimization of the pulse electric field assisted extraction of black rice grain on antioxidant and SIRT1 enzyme – stimulating activities. Scientific Reports. . 12: 6459. (Q1)
40. Singh, K., Srichairatanakool, S., Chewonarin, T., Bernnan, C., Brennan, M., Klangpetch, W. and Utama-ang, N. 2022. Manipulation of the phenolic quality of Assam green tea through thermal regulation and utilization of microwave and ultrasonic extraction techniques. Horticulturae. 8. (Q1)
41. Klangpetch W. , Pattarapisitporn A. , Phongthai S. , Utama-ang N. , Laokuldilok T. , Tangjaidee P. Wirjantoro T.I. , Jaichakan P. 2022. Publisher Correction: Microwave-assisted enzymatic hydrolysis to produce xylooligosaccharides from rice husk alkali-soluble arabinoxylan Scientific Reports, 12, 1, (11), (Q1)
41. Utama-ang, N., Kuatrakul, I., Klangpetch, W., Walter, P. and Kawee-ai, A. 2022. Comparative evaluation on physicochemical, functional, texture, and sensory properties of different instant rice varieties coated with Spirulina and edible polymers. International Journal of Food Science and Technology. 57:4183-4193. (Q2)
42. Jaichakan P. , Thongsook T. , Nakphaichit M. , Wattanasiritham L.S. , Phongthai S. , Pattarapisitporn A. , Utama-ang N. , Laokuldilok T. , Klangpetch W. 2022. Xylobiose and Xylotriose Production from Alkali Soluble Defatted Rice Bran Arabinoxylan Using Endoxylanase from Neocallimastix Partriciarum. Starch/Staerke. 74.
42. Hunsakul, K., Laokuldilok, T., Sakdatorn, V., Klangpetch, W., Brennan, C.S. and Utama-ang, N. 2022. Optimization of enzymatic hydrolysis by alcalase and flavourzyme to enhance the antioxidant properties of jasmine rice bran protein hydrolysate. Scientific Reports. 12:12582.
43.Pakakaew, P., Taesuwan, S., Phimolsiripol, Y. and Utama-ang, N. 2022. Comparison between the physicochemical properties, bioactive compounds and antioxidant activities of Thai and Chinese garlics. Current Applied Science and Technology 22(3): 1-11. (Q4, IF: 0.360, Citation: -)
44.Pakakaew, P., Phimolsiripol, Y., Taesuwan, S., Kumphune, S., Klangpetch, W. and Utama-ang, N. 2022. The shortest innovative process of black and golden garlic for enhancing the 2 S-allylcysteine content and antioxidant activity. Scientific Reports. 12: 11493. (Q1, IF: 3.998, Citation:-)
45. Singh, K., Srichairatanakool, S., Chewonarin, T., Prommaban, A., Samakradhamrongthai, R.S, Brennan, M., Brennan, C. and Utama-ang, N. 2022. Impact of green extraction on curcuminoid content, antioxidant activities and anti-cancer efficiency (In Vitro) from Turmeric Rhizomes (*Curcuma longa* L.) Foods. 11, 3633.

46. Aumpa, P., Khawsud, A., Jannu, T., Renaldi, G., Utama-Ang, N., Bai-Ngew,S., Walter, P, and 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. 12:15121.
47. Klangpetch W. , Pattarapisitporn A. , Phongthai S. , Utama-ang N. , Laokuldilok T. , Tangjaidee P. , Wirjantoro T.I. and Jaichakan P. 2022. Microwave-assisted enzymatic hydrolysis to produce xylooligosaccharides from rice husk alkali-soluble arabinoxylan Scientific Reports. 12. (Q1)
48. Panpa W. , Pattarapisitporn A. , Jaichakan P. , Kammeekum P. , Utama-ang N. , Laokuldilok T. , Phongthai S. , Kittiwachana S. , Seiji N. , Nakphaichit M. , Klangpetch W. 2022. Conversion of sacha inchi (*Plukenetia volubilis* L.) residues into potential prebiotic oligosaccharides Biomass Conversion and Biorefinery. Biomass Conversion and Biorefnery: 4, 987 (Q1)
47. Hutachok, N., Koonyosying, P., Paradee, N., Samakradhamrongthai, R.S., Utama-ang, N. and Srichairatanakool, S. 2023. Testing the feasibility and dietary impact of macaroni fortified with green tea and turmeric curcumin extract in diabetic rats. Foods. 12(3): 534. (Q2)
48. Salee, N., Naruenartwongsakul, S., Chaiyana, W., Yawootti, A., Hunsakul, K., Tinpovong, B., and Utama-Ang, N. 2023. Comparison of pulse electric field, microwave and ultrasonic pretreatment prior to black rice extraction on antioxidant and sirtuin1 enzyme stimulating activities. Food Science and Technology (Brazil). 43.
49. Singh, K., Adhikari, B., Low, J., Brennan, M.A., Newman, L., Brennan, C.S. and Utama-ang, N. 2023. Development, characterization and consumer acceptance evaluation of thermally stable capsule beads containing mixed extracts of green tea and turmeric. Scientific Reports, 13: 19299. (Q1)
50. Salee, N., Chaiyana, W., Anuchapreeda S., Neimkhum W., Naruenartwongsakul, S., Chaisan, W., And Utama-ang, N. 2024. Co-extract of green tea and black rice: Incremental effect of antioxidant and anti-Inflammatory properties and their freeze-dried double emulsion encapsuled powder. International Journal Food Science Technology. 59:7550-7559.
51. Chuensun, T, Chewonarin, T., Laopajon, W., Samakradhamrongthai, R.S., Chaisan, W., and Utama-ang, N. 2024. Evaluation of the phytochemical, bioactive compounds and descriptive sensory of encapsulated lingzhi (Ganoderma lucidum) extracts with combined wall materials for masking effect on the perception of off-flavour and bitterness. Heliyon 10: e40094.
52. Salee, N., Naruenartwongsakul, S., Chaiyana, W., Yawootti, A., Suthapakti K., Simapaisarn P., Chaisan, W., and Utama-ang, N. 2024. Enhancing catechins, antioxidant and sirtuin 1 enzyme stimulation activities in green tea extract through pulse electric field-assisted water extraction: Optimization by response surface methodology approach. Heliyon, 10(16), e36479.
53. Walter, P., Simapaisarn, P., Utama-ang, N. and Bai-Negw, S. 2024. Maybe eating more local food is what we need: qualitative views on plant-based food among Thai consumers. International Journal of Food Science and Technology 59:
54. Panpa W. , Pattarapisitporn A. , Jaichakan P. , Kammeekum P. , Utama-ang N. , Laokuldilok T. , Phongthai S. , Kittiwachana S. , Seiji N. , Nakphaichit M. , and Klangpetch W. 2024. Conversion of sacha inchi (*Plukenetia volubilis* L.) residues into potential prebiotic oligosaccharides. Biomass Conversion and Biorefinery. 14:6835-6848.
55. Rakariyatham K. , Boonyapranai K. , Laokuldilok T. , Utama-ang N. , Nutprem A. , Kaewprasit K. , and Tatongjai K. 2025. Impact of different dehydration methods on physicochemical and functional properties of guava (*Psidium guajava* L.) powder prepared from white and pink pomaces. Applied Food Research. 5(1), 100696.

56. Chaisan, W., Salee, N., Pakakaew, P., and Utama-ang, N. 2025. Enhanced angiotensin-converting enzyme inhibition and antioxidant activities through synergistic green tea and black rice extracts. Food Chemistry Advances. 7, 100993.
57. Promjeen, K., Phongthai, S., Singh, K., Chaisan, W, Pakakaew, P., Srichairatanakool, S., Samakradhamrongthai, R.S. and Utama-ang, N. 2025. Optimization of enzymatic protein hydrolysate from mung bean (*Vigna radiata* L.), and its functional properties. Foods.14, 2459.
58. Pakakaew, P., Dias, D.A., Lewin, S., Nolvachai, Y., Utama-ang, N. and Keast, R.S.J. 2025. Volatile profiles of raw, golden, and black garlic and their sensory impact in garlic rice. Journal of the Science of Food and Agriculture. DOI 10.1002/jsfa.70309
59. Singh, K., Low, J., Chaisan, W., Pakakaew, P., Brennan, C.S., Adhikari, B., Newman, L., Posri, W. and Utama-ang, N. 2025. Influence of sucrose levels and encapsulated extracts on sensory perception: bitterness masking and turmeric flavor balance in functional instant drinks. Measurement: Food. 20: 100264.
60. Hunsakul, K, Laokuldilok, T., Prinyawiwatkul, W., Pakakaew, P., Posri, W. and Utama-ang, N. 2026. Effects of sucrose, salt and citric acid mixture in Jasmine rice bran protein hydrolysate on volatile compounds and application in an orange beverage. Future Foods. DOI 10.1016/j.fufo.2026.101014