

SUPHAT PHONGTHAI

Division of Food Science and Technology
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ORCID No. 0000-0002-6717-3497 Publications: 89

H-index (Scopus) : 26 Citations (Scopus) : 2,427



EDUCATION

PERIOD	DEGREE / MAJOR	UNIVERSITY
2013 – 2017	Doctor of Philosophy (Food Technology)	Mae Fah Luang University, Thailand (Ph.D. Sandwich Program with BOKU University – Vienna, Austria)
2011 – 2013	Master's degree in science (Food Science and Technology)	Chiang Mai University, Thailand
2003 – 2007	Bachelor's degree in science (Food Science and Technology)	Maejo University, Thailand

WORK EXPERIENCES

PERIOD	JOB FUNCTION / ORGANIZATION
2024 - Present	Assistant Dean (Graduate Studies, Innovation, and Central Laboratory)
2021 - Present	Assistant Professor Faculty of Agro-Industry, Chiang Mai University, Thailand
2024	Visiting Professor, BRAWIJAYA University, Indonesia
2018 – 2020	Lecturer Faculty of Agro-Industry, Chiang Mai University, Thailand
2017	Lecturer Faculty of Agro-Industry, Panyapiwat Institute of Management (CP All)
2008 – 2017	Food Auditor (GMP & HACCP), National Food Institute, Bangkok, Thailand

TEACHING EXPERIENCES

DEGREE	SUBJECTS
Graduate (MSc. & Ph.D)	Advanced Food Science and Analysis Advanced Food Processing and Technology Advanced Food Microbiology and Food Chemistry
Undergraduate (BSc.)	Legume Technology Food Processing and Preservation Principals in Food Science and Technology

SCHOLARSHIPS/ AWARDS

PERIOD	DETAILS
2022	Outstanding Researcher, Faculty of Agro-Industry, Chaing Mai University
2021	Winner of Bernd Rode Award 2020/2021 (Category Junior Researcher) Granted by <i>The ASEAN European Academic University Network (ASEA-UNINET)</i>
2021	The Murata Science Foundation Research Grant 2021 (Junior Researcher) Granted by The Murata Science Foundation
2019	ASEA-UNINET One-Month Research Scholarship 2019, conducting a 1-Month Research at University of Natural Resources and Life Sciences, Vienna, Austria Granted by <i>The ASEAN European Academic University Network (ASEA-UNINET)</i>
2015 – 2016	Technology Grant (Ph.D. Sandwich Program) Scholarship 2015, conducting a 1-Year Research at BOKU – University of Natural Resources and Life Sciences, Vienna, Austria. Granted by <i>The Thai-Austrian Cooperation in Science, Technology, and Arts</i>
2013 – 2016	Researchers and Research for Industry Grants Scholarship for Ph.D. Program at Mae Fah Luang University, Thailand Granted by <i>The Thailand Research Fund (TRF)</i>
2013	Honourable Mention Award of International Oral Presentation The 3 rd 2013 International and National Conference of Khon Kaen University on “Local Community: The Foundation of Development in the ASEAN Economic Community (AEC)”. May 9 – 10, 2013.

ACADEMIC EXPERIENCES

PERIOD	DETAILS
2017	Research Student (3 Months) Department of Agricultural and Life Sciences, Shinshu University, Japan
2015 – 2016	Research Student (12 Months) Institute of Food Technology, BOKU – University of Natural Resources and Life Sciences, Vienna, Austria.
2015	Research Student (4 Months) School of Life Sciences and Biotechnology, Korea University, South Korea
2012	Exchange Student (1 Month) 2012 International Exchange and Education Program for Food Safety KAGAWA University, Japan

LIST OF PUBLICATIONS

➤ RESEARCH PAPER (as a first and corresponding author)

PERIOD	No.	PAPER PUBLICATIONS
2025	1	Paksin, P., Sringarm, K., Tangjaidee, P., Klangpetch, W., Rachtanapun, P., Onsaard, E., Pongsetkul, J., Rawdkuen, S., Jung, Y.H., Tian, J., Phongthai, S. 2025. Selective production of novel ACE-inhibitory peptides from brewer's spent grain via two-stage enzymatic hydrolysis and integrated fractionation. <i>Future Foods</i> , 13, 100877. [Q1, IF 8.2]
	2	Thongkong, S., Rakairyatham, K., Tangjaidee, P., Unban, K., Klangpetch, W., Phimolsiripol, Y., Rachtanapun, P., Rawdkuen, S., Phongthai, S. 2025. Partial hydrolyzed protein as an alternative stabilizer in peanut (<i>Arachis hypogaea</i>) butter, <i>Food Chemistry: X</i> , 29, 102671. [Q1, IF 8.2]
	3	Silva, B., Sringarm, K., Potikanond, S., Tangjaidee, P., Buacheen, P., Rachtanapun, P., Donlao, N., Singh, J., Kaur, L., Issara, U., Kingwascharapong, P., Phongthai, S. 2025. Unveiling anti-inflammatory peptides from Lion's Mane mushroom (<i>Hericium erinaceus</i>): Preparation, bioactivity assessment, and peptides identification. <i>Applied Food Research</i> , 5(2), 101167. [Q1, IF 6.2]
	4	Paksin, P., Tangjaidee, P., Klangpetch, W., Unban, K., Khumsap, T., Klunklin, W., Yawootti, A., Jantanasakulwong, K., Rachtanapun, P., & Phongthai, S. 2025. Quality Attributes, Structural Characteristics, and Functional Properties of Brewer's Spent Grain Protein Concentrates as Affected by Alkaline and Pulsed Electric Field-Assisted Extraction. <i>Foods</i> , 14(9), 1515. [Q1, IF 4.7]
	5	Phongthai, S. , Maitip, J., Promsart, W., Junla, W., & Ungwiwatkul, S. (2025). Optimization of Ultrasound-Assisted Protein Extraction from Khai-Nam (<i>Wofflia globosa</i>) Using Response Surface Methodology. <i>CMUJ. Nat. Sci</i> , 10. [Q3, IF 0.86]
2024	6	Thongkong, S., Kraithong, S., Singh, J., Tangjaidee, P., Yawootti, A., Klangpetch, W., Rachtanapun, P., Rawdkuen, S., & Phongthai, S. 2024. Pulsed Electric Field for Quick-Cooking Rice: Impacts on Cooking Quality, Physicochemical Properties, and In Vitro Digestion Kinetics. <i>Processes</i> , 12(11), 2577. [Q2, IF 2.8]
2023	7	Thongkong, S., Yawootti, A., Klangpetch, W., Fashakin, O.O., Tangjaidee, P., Rawdkuen, S., Phongthai, S. 2023. A novel application of pulsed electric field as a key process for quick-cooking rice production. <i>Innovative Food Science and Emerging Technologies</i> , 90, 103494. [Q1, Tier 1, IF 6.6]
	8	Siriwat, W., Ungwiwatkul, S., Unban, K., Laokuldilok, T., Klunklin, W., Tangjaidee, P., Potikanond, S., Kaur, L., Phongthai, S. 2023. Extraction, enzymatic modification, and anti-cancer potential of an alternative plant-based protein from <i>Wofflia globosa</i> . <i>Foods</i> , 12, 3815. [Q1, IF 5.2]
	9	Fashakin, O.O., Tangjaidee, P., Unban, K., Klangpetch, W., Khumsap, T., Sringarm, K., Rawdkuen, S., Phongthai, S. 2023. Isolation and identification of antioxidant peptides derived from cricket (<i>Gryllus bimaculatus</i>) protein fractions. <i>Insects</i> , 14, 674. [Q1, IF 3.0]
	10	Thongkong, S., Klangpetch, W., Unban, K., Tangjaidee, P., Phimolsiripol, Y., Rachtanapun, P., Jantanasakulwong, K., Schönlechner, R., Thipchai, P., Phongthai, S. 2023. Impacts of electroextraction using the pulsed electric field on properties of rice bran protein. <i>Foods</i> , 12, 835. [Q1, IF 5.561]
2020	11	Phongthai, S. , Singaeng, N., Nhoo-ied, R., Suwannatrai, T., Schönlechner, R., Unban, K., Klunklin, W., Laokuldilok, T., Phimolsiripol, Y., Rawdkuen, S. 2020.

		Properties of peanut (KAC431) protein hydrolysates and their impact on the quality of gluten-free rice bread. <i>Foods</i> , 9(7), 942. [Q1, IF 4.350]
	12	Phongthai, S. , & Rawdkuen, S. (2020). Fractionation and characterization of antioxidant peptides from rice bran protein hydrolysates stimulated by <i>in vitro</i> gastrointestinal digestion. <i>Cereal Chemistry</i> , 97(2), 316-325. [Q2, IF 2.2]
2018	13	Phongthai, S. , D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2018. Fractionation and antioxidant properties of rice bran protein hydrolysates stimulated by <i>in vitro</i> gastrointestinal digestion. <i>Food Chemistry</i> , 240, 156-164. [Q1, IF 7.514]
2017	14	Phongthai, S. , D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2017. Effects of protein enrichment on the properties of rice flour-based gluten-free pasta. <i>LWT – Food Science and Technology</i> , 80, 378-385. [Q1, IF 4.952]
	15	Phongthai, S. , Lim, S. T., & Rawdkuen, S. (2017). Ultrasonic-assisted extraction of rice bran protein using response surface methodology. <i>Journal of Food Biochemistry</i> , 41(2), e12314. [Q1, IF 4.2]
	16	Phongthai, S. , Rawdkuen, S. 2017. Preparation, properties and application of rice bran protein: A Review. <i>International Food Research Journal</i> , 24, 25-34. [Q4, IF 1.014]
2016	17	Phongthai, S. , D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2016. Comparative study of rice bran protein concentrate and egg albumin on gluten-free bread properties. <i>Journal of Cereal Science</i> , 72, 38-45. [Q1, IF 3.616]
	18	Rawdkuen, S., Murdayanti, D., Ketnawa, S., Phongthai, S. 2016. Chemical properties and nutritional factors of pressed-cake from tea and Sacha inchi seeds. <i>Food Bioscience</i> , 15, 64-71. [Q1, IF 4.30]
	19	Phongthai, S. , Lim, S.T., Rawdkuen, S. 2016. Optimization of microwave-assisted extraction of rice bran protein and its hydrolysates properties. <i>Journal of Cereal Science</i> , 70, 146-154. [Q1, IF 3.616]

➤ RESEARCH PAPER (as a co-author)

PERIOD	No.	PAPER PUBLICATIONS
2026	1	Sai-Ut, S., Indriani, S., Srisakultiew, N., Kingwascharapong, P., Rawdkuen, S., Phongthai, S. , ... & Pongsetkul, J. (2026). In-pack combination of ultrasonication and sous-vide accelerates goat meat tenderization: gene expression and biochemical changes during early post-mortem storage. <i>Food Science of Animal Resources</i> , 46(1), 40. [Q1, IF 4.2]
	2	Anyiam, P. N., Phongthai, S. , Pongsetkul, J., Jung, Y. H., Huang, J. Q., & Rawdkuen, S. (2026). Cassava-Based Mahewu: Physicochemical and Protein Quality Improvement through Enzyme-Extracted Bambara Groundnut Protein Isolate. <i>Applied Food Research</i> , 101994. [Q1, IF 7.68]
	3	Ketnawa, S., Tian, J., Ogawa, Y., Singh, J., Kaur, L., Phongthai, S. , ... & Donlao, N. (2026). Hydrocolloid-assisted strategies for developing low-glycemic index rice: Mechanistic roles of starch modification, bioactive fortification, and processing innovations. <i>Food Hydrocolloids for Health</i> , 100272. [Q1, IF 5.1]
	4	Venkatachalam, K., Phongthai, S. , Puttha, R., Wongsu, J., & Charoenphun, N. (2026). <i>Wolffia globosa</i> as an Emerging Plant-Based Protein Source for Functional and Nutraceuticals. <i>Foods</i> , 15(3), 543. [Q1, IF 5.6]
	5	Anyiam, P. N., Phongthai, S. , Pongsetkul, J., Chaikham, P., Zhang, W., Jung, Y. H., & Rawdkuen, S. (2026). Novel-Assisted Extraction Methods for Protein Recovering From Bambara Groundnut: Composition, Techno-Functional and Digestibility. <i>Journal of Food Biochemistry</i> , 2026(1), 6622287. [Q2, IF 4.3]

	6	Jeenpitak, T., Pattarapisitporn, A., Tangjaidee, P., Khumsap, T., Yawootti, A., Phongthai, S. , ... & Klangpetch, W. (2026). Valorization of Hericium erinaceus By-Products for β -Glucan Recovery via Pulsed Electric Field-Assisted Alkaline Extraction and Prebiotic Potential Analysis. <i>Foods</i> , 15(1), 145. [Q1, IF 5.6]
2025	7	Donlao, N., Sim, C., Singh, J., Kaur, L., Tian, J., Phongthai, S. , ... & Wonglek, S. (2025). Comparative evaluation of high-pressure processing and conventional pasteurization in cold brew green tea: In vitro digestibility, bioavailability, and nutrient stability. <i>Food Chemistry: X</i> , 103473. [Q1, IF 8.74]
	8	Sharma, K., Phongthai, S., Zhang, W., Wu, S., Jung, Y. H., & Rawdkuen, S. (2025). Unlocking the Potential of Peach Palm (<i>Bactris gasipaes</i> Kunth) for Plant-Based Foods: A Review of Nutritional, Techno-Functional, and Bioactive Attributes. <i>Foods</i> , 14(23), 4134. [Q1, IF 5.6]
	9	Pakdeebamrung, P., Phongthai, S. , Kingwascharapong, P., Issara, U., Tian, J., Jung, Y. H., ... & Tangjaidee, P. (2025). Selenopeptide with antioxidant and anticancer activities from Se-enriched <i>Wolffia globosa</i> : fractionation, isolation and identification. <i>Applied Food Research</i> , 101372. [Q1, IF 7.68]
	10	Pakdeebamrung, P., Phongthai, S. , Monkhai, T., Singhadechachai, N., Chaikaew, A., & Tangjaidee, P. (2025). Selenium Biotransformation and Phenolic Compound Extraction from Selenium-enriched <i>Wolffia globosa</i> : Antioxidant Potential and Anti-proliferative Effects on Human Ovarian Cancer Cells. <i>Food Res</i> , 9, 33-44. [Q3, IF 0.95]
	11	Rinpan, R., Panudta, V., Phongkhedkham, R., Janpitu, S., Phongthai, S. , Klangpetch, W., & Khumsap, T. (2025). Effect of Riboflavin and Blue Light-Emitting Diode Irradiation on Microbial Inactivation and the Physicochemical Properties of Betel Leaves. <i>Processes</i> , 13(10), 3130. [Q3, IF 3.1]
	12	Kaewsalud, T., Liony, J. M., Tongdonyod, S., Phongthai, S. , & Klangpetch, W. (2025). Development of fructooligosaccharide-rich sugarcane juice by enzymatic method and enhancement of its microbial safety using high-pressure processing. <i>Foods</i> , 14(19), 3417. [Q1, IF 5.6]
	13	Anyiam, P. N., Phongthai, S. , Kingwascharapong, P., Pongsetkul, J., Zhang, W., Jung, Y. H., & Rawdkuen, S. (2025). A comparative review on novel-assisted extraction techniques for retrieving protein from some potential plant sources. <i>NFS Journal</i> , 40, 100239. [Q2, IF 3.3]
	14	Monkhai, T., Rawdkuen, S., Phongthai, S. , Pakdeebamrung, P., Singhadechachai, N., Chaikaew, A., ... & Tangjaidee, P. (2025). Selenium Biotransformation and Fractionation of Selenopeptide from Germinated Perilla (<i>Perilla frutescens</i>) Seeds. <i>Foods</i> , 14(17), 2988. [Q1, IF 5.6]
	15	Leangnim, N., Utama, K., Sangthong, P., Unban, K., Phongthai, S. , Pamueangmun, P., ... & Kanpiengjai, A. (2025). Sequential fermentative production, physicochemical, and prebiotic properties of purified neokestose using Daw longan (<i>Dimocarpus longan</i> L. cv. Daw) as the sole substrate. <i>Carbohydrate Polymer Technologies and Applications</i> , 100951. [Q1, IF 7.1]
	16	Onsaard, W., Kate-Ngam, S., Phongthai, S. , Kingwascharapong, P., Issara, U., Zhang, W., ... & Onsaard, E. (2025). Comparative studies on physicochemical and structural properties of rice proteins. <i>Journal of the Science of Food and Agriculture</i> , 105(10), 5312-5322. [Q1, IF 4.8]
	17	Fahrudin, F. I., Phongthai, S. , & Intipunya, P. (2025). Enhancing stability of <i>Boesenbergia rotunda</i> bioactive compounds: Microencapsulation via spray-drying and its physicochemical evaluation. <i>Foods</i> , 14(15), 2699. [Q1, IF 5.6]

18	Promjeen, K., Phongthai, S. , Singh, K., Chaisan, W., Pakakaew, P., Srichairatanakool, S., ... & Utama-Ang, N. (2025). Optimization of enzymatic protein hydrolysate from mung bean (<i>Vigna radiata</i> L.), and its functional properties. <i>Foods</i> , 14(14), 2459. [Q1, IF 5.6]
19	Fahrudin, F. I., Phongthai, S. , Wirjantoro, T. I., & Intipunya, P. (2025). Synergistic Effects of Pressure, Temperature, CO2 Flow Rate and Co-Solvent on Bioactive Contents of Thai Fingerroot (<i>Boesenbergia rotunda</i> (L.) Mansf.) Extracts. <i>Foods</i> , 14(13), 2189. [Q1, IF 5.6]
20	Suwanangul, S., Rungraeng, N., Phongthai, S. , Chen, R., Corke, H., Ai, Y., ... & Sangsawad, P. (2025). Effects of pressure-cooking and freeze-drying on the quality and functionality of instant black rice: Starch crystallinity, bioactive properties, and digestibility. <i>International Journal of Biological Macromolecules</i> , 318, 144754. [Q1, IF 8.7]
21	Tongdonyod, S., Lamphun, J. N., Wichaphon, J., Phongthai, S. , Tangjaidee, P., Unban, K., ... & Klangpetch, W. (2025). Development of non-alcoholic beer from barley and rice bran with shelf-life extension using high pressure processing. <i>Food Bioscience</i> , 69, 106962. [Q1, IF 6.1]
22	Tanbamrung, W., Phongthai, S. , Rachtanapun, P., Boonyapranai, K., Thongchai, P., Zhang, L., Rakariyatham, K. 2025. Characterization of physical, structural and antioxidant properties of hemp seed and seed meal protein-gallic acid conjugates. <i>Applied Food Research</i> , 5, 100705. [Q1, IF 4.5]
23	Surin, S., Pattarathitiwat, P., Phongthai, S. , Donlao, N., Kingwascharapong, P., Onsaard, E., Park, S., Zhang, W., Issara, U. 2025. Valorization of avocado seeds (<i>Persea americana</i> Mill.): An alternative oil source for mayonnaise prototype production and its natural quality attribute. <i>Applied Food Research</i> , 5, 100695. [Q1, IF 4.5]
24	Sai-Ut, S., Indriani, S., Srisakultiew, N., Kingwascharapong, P., Suriyarak, S., Issara, U., ... & Pongsetkul, J. (2025). The Role of CO2 levels in high-oxygen modified atmosphere packaging on microbial communities of chilled goat meat during storage and their relationship with quality attributes. <i>Foods</i> , 14(11), 1837. [Q1, IF 5.6]
25	Thajai, N., Rachtanapun, P., Punyodom, W., Worajittiphon, P., Sringarm, K., Phongthai, S. , Thanakkasaree, S., Kanthiya, T., Tanadchangsang, N., Woong-Ryeol Yu, Jantanasakulwong, K. 2025. Exploring paraffin's impact on coating properties and the shelf-life of eggs coated with a cassava starch, sodium alginate, and paraffin wax mixture. <i>Journal of Food Engineering</i> , 391, 112446. [Q1, IF 5.3]
26	Kasi, G., Stalin, N., Rachtanapun, P., Jantanasakulwong, K., Halder, J. N., Phongthai, S. , ... & Thanakkasaree, S. (2025). Effect of calcination temperatures on crystallite size, particle size, and antimicrobial activity of synthesized MgO and its cytotoxicity. <i>International journal of molecular sciences</i> , 26(10), 4868. [Q1, IF 5.7]
27	Anyiam, P. N., Phongthai, S. , Sai-Ut, S., Kingwascharapong, P., Jung, Y. H., Zhang, W., & Rawdkuen, S. (2025). Nutritional components and digestibility profiles of some potential plant-based protein sources. <i>Foods</i> , 14(10), 1769. [Q1, IF 5.6]
28	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. <i>Foods</i> , 14(7), 1165. [Q1, IF 4.7]
29	Fareed, S. Z., Tangjaidee, P., Khumsap, T., Klangpetch, W., Phongthai, S. , Kanpiengjai, A., Khanongnuch, C., & Unban, K. 2025. Xylooligosaccharides from Barley Malt Residue Produced by Microwave-Assisted Enzymatic Hydrolysis and Their Potential Uses as Prebiotics. <i>Plants</i> , 14(5), 769. [Q1, IF 4.0]

	30	Anyiam, P.N., Phongthai, S. , Grossmann, L., Jung, Y.H., Sai-Ut, S., Onsaard, E., Rawdkuen, S. 2025. Potential plant proteins for functional food ingredients: Composition, utilization and its challenges. <i>NFS Journal</i> , 38, 100216. [Q1, IF 4.1]
	31	Siriyakorn, J., Achirapon, P., Pipat, T., Wannaporn, K., Kridsada, U., Suphat, P. , & Tabkrich, K. (2025). Influence of visible light wavelengths on bioactive compounds and GABA contents in barley sprouts. <i>Open Agriculture</i> , 10(1). [Q2, IF 2.0]
	32	Warnasooriyaa, W. M. P. B. K., Chaikaew, A., Phongthai, S. , Unban, K., Klangpetch, W., Rachtanapun, P., & Tangjaidee, P. (2025). Bioactive properties of selenium-enriched polysaccharides extracted from <i>Pleurotus ostreatus</i> using ultrasonic-assisted extraction. <i>Current Research in Food Science</i> , 101207. [Q1, IF 7.7]
2024	33	Feng, J., Techapun, C., Phimolsiripol, Y., Rachtanapun, P., Phongthai, S. , Khemacheewakul, J., Taesuan, S., Porninta, K., Htike, S.L., Mahakuntha, C., Sommanee, S., Nunta, R., Kumar, A., Leksawasdi, N. 2024. Co-substrate model development and validation on pure sugars and corncob hemicellulosic hydrolysate for xylitol production. <i>Sci Rep</i> , 14, 25928. [Q1, IF 3.8]
	34	Kumnerdsiri, P., Sanprasert, S., Seubsai, A., Pongsetkul, J., Harkarnsujarit, N., Rawdkuen, S., Sai-ut, S., Phongthai, S. , Lueangjaroenkit, P., Onsaard, E., Ali, A.M.M., Karbowski, T., Zhang, W., Kingwascharapong, P. 2024. Properties of novel biodegradable film from gelatin capsule waste as influenced by various solvents and washing cycles. <i>Future Foods</i> , 10, 100485. [Q1, IF 7.2]
	35	Kingwascharapong, P., Janthueng, J., Kongsorn, P., Sanprasert, S., Pansawat, N., Wannawisan, P., K., Hunsakul, Moula Ali, A.M., Grossmann, L., Sai-ut, S., Pongsetkul, J., Phongthai, S. , Zhang, W., Rawdkuen, S. 2024. Development of seasoned green mussel (<i>Perna viridis</i>) with sodium reduction using stealth reduction approaches. <i>Future Foods</i> , 10: 100441. [Q1, IF 7.2]
	36	Mazumder, M.A.R., Jongraksang, K., Kaewsiri, K., Keawnuualborvornnij, S., Nenjatee, W., Kaur, L., Zhang, W., Phongthai, S. , Rawdkuen. 2024. Mushroom-legume-based alternative chicken nuggets: Physico-chemical and sensory properties. <i>Food Chemistry Advances</i> , 5: 100777. [Q1, IF 5.9]
	37	Aisara, J., Wongsanittayarak, J., Leangnim, N., Utama, K., Sangthong, P., Sriyotai, W., Mahatheeranont, S., Phongthai, S. , Unban, K., Lumyong, S., Khanongnuch, C., Wongputtisin, P., Kanpiengjai, A. 2024. Purification and characterization of crude fructooligosaccharides extracted from red onion (<i>Allium cepa</i> var. <i>viviparum</i>) by yeast treatment. <i>Microbial Cell Factories</i> , 23:17. [Q1, IF 6.4]
	38	Htike, S. L., Khemacheewakul, J., Techapun, C., Phimolsiripol, Y., Rachtanapun, P., Phongthai, S. , ... & Leksawasdi, N. (2024). Production of xylitol and ethanol from agricultural wastes and biotransformation of phenylacetylcarbinol in deep eutectic solvent. <i>Agriculture</i> , 14(11), 2043. [Q1, IF 3.8]
	39	Aumasa, T., Apinanthanuwong, G., Singh, J., Kaur, L., Tian, J., Phongthai, S. , ... & Donlao, N. (2024). White mulberry leaf (<i>Morus alba</i> L.) infusion as a strategy to reduce starch digestibility: The influence of particle size of leaf powder. <i>NFS Journal</i> , 37, 100196. [Q2, IF 3.67]
	40	Dao, U.H., Na Lamphun, J., Tongdonyod, S., Taya, S., Phongthai, S. , Klangpetch, W. 2024. Optimization of High-Pressure Processing for Microbial Inactivation in Pigmented Rice Grass Juice and Quality Impact Assessment during Refrigerated Storage. <i>Foods</i> , 13(18), 2995. [Q1, IF 4.7]

	41	Chailangka, A., Phongthai, S. , Leksawasdi, N., Mousavi K.A., Bangar, S.P., Phimolsiripol, Y. 2024. Optimization of Ultrasound and Microbubble-Assisted Maillard Reaction on Conjugated Cricket Protein with Fructo-oligosaccharide. <i>Food and Bioprocess Technology</i> , 17:8, 2350 – 2361. [Q1, IF 5.3]
	42	Ajomiwe, N., Boland, M., Phongthai, S. , Bagiyal, M., Singh, J., Kaur, L. 2024. Protein Nutrition: Understanding Structure, Digestibility, and Bioavailability for Optimal Health. <i>Foods</i> , 13(11), 1771. [Q1, IF 4.7]
	43	Thikham, S., Jeenpitak, T., Shoji, K., Phongthai, S. , Therdtatha, P., Yawootti, A., Klangpetch, W. 2024. Pulsed electric field-assisted extraction of mushroom β -glucan from <i>Pleurotus pulmonarius</i> by-product and study of prebiotic properties. <i>International Journal of Food Science and Technology</i> , 59: 6, 3939 – 3949. [Q1, IF 3.3]
	44	Anuduang, A., Lim, S.J., Jomduang, S., Boonyapranai, K., Phongthai, S. , Wan Mustapha, W.A. 2024. ACE-inhibitory properties and antioxidative activities of hydrolysate powder obtained from Thai's mature silkworm (<i>Bombyx mori</i>). <i>International Journal of Food Science and Technology</i> , 59: 5, 3176 – 3186. [Q1, IF 3.3]
	45	Anuduang, A., Mustapha, W. A. W., Lim, S. J., Jomduang, S., Phongthai, S. , Ounjaijean, S., & Boonyapranai, K. (2024). Evaluation of Thai silkworm (<i>Bombyx mori</i> L.) hydrolysate powder for blood pressure reduction in hypertensive rats. <i>Foods</i> , 13(6), 943. [Q1, IF 4.7]
	46	Panpa, W., Pattarapisitporn, A., Jaichakan, P., Kammeekum, P., Utama-ang, N., Laokuldilok, T., ... & Klangpetch, W. (2024). Conversion of sacha inchi (<i>Plukenetia volubilis</i> L.) residues into potential prebiotic oligosaccharides. <i>Biomass Conversion and Biorefinery</i> , 14(5), 6835-6848. [Q2, IF 4.1]
	47	Feng, J., Techapun, C., Phimolsiripol, Y., Phongthai, S. , Khemacheewakul, J., Taesuwan, S., Mahakuntha, C., Porninta, K., Htike, S.L., Kumar, A., Nunta, R., Sommanee, S., Leksawasdi, N. 2024. Utilization of agricultural wastes for co-production of xylitol, ethanol, and phenylacetylcarbinol: A review. <i>Bioresource Technology</i> , 392, 129926. [Q1, IF 11.889]
2023	48	Chunta, S., Phongthai, S. , & Jarujamrus, P. (2023). Simple colorimetric assay using pectin hydrogel reagent coupled with camera-based photometry for trace arsenic determination. <i>Analytical and Bioanalytical Chemistry</i> , 415(18), 4603-4614. [Q1, IF 3.8]
2022	49	Klangpetch, W., Pattarapisitporn, A., Phongthai, S. , Utama-ang, N., Laokuldilok, T., Tangjaidee, P., Wirjantoro, T.I., Jaichakan, P. 2022. Microwave-assisted enzymatic hydrolysis to produce xylooligosaccharides from rice husk alkali-soluble arabinoxylan. <i>Scientific Reports</i> , 12, 11. [Q1, IF 4.380]
	50	Mafu, A., Ketnawa, S., Phongthai, S. , Schönlechner, R., Rawdkuen, S. 2022. Whole wheat bread enriched with cricket powder as an alternative protein. <i>Foods</i> , 11(14), 2142. [Q1, IF 5.561]
	51	Kaewprachu, P., Jaisan, C., Klunklin, W., Phongthai, S. , Rawdkuen, S., Tongdeesoontorn, W. 2022. Mechanical and physicochemical properties of composite biopolymer films based on carboxymethyl cellulose from young palmyra palm fruit husk and rice flour. <i>Polymers</i> , 14, 1872. [Q1, IF 4.329]
	52	Jaichakan, P., Thongsook, T., Nakphaichit, M., Wattanasiritham, L. S., Phongthai, S., Pattarapisitporn, A., ... & Klangpetch, W. (2022). Xylobiose and xylotriose production from alkali soluble defatted rice bran arabinoxylan using endoxylanase from <i>Neocallimastix Partriciarium</i> . <i>Starch-Stärke</i> , 74(3-4), 2100177. [Q2, IF 2.741]
	53	Leksawasdi, N., Taesuwan, S., Prommajak, T., Techapun, C., Khonchaisri, P., Sittilop, N., Halee, A., Jantanasakulwong, K., Phongthai, S. , Nunta, R., Kiadtiyot, M., Saefung, A., Khemacheewakul. 2022. Ultrasonic extraction of bioactive compounds from green

		soybean pods and application in green soybean milk antioxidants fortification. <i>Foods</i> , 18;11(4):588. [Q1, IF 4.350]
	54	Wangtueai, S., Chaiyaso, T., Rachtanapun. P., Jantrawut, P., Ruksiriwanich, W., Leksawasdi, N., Phimolsiripol, Y., Seesuriyachan, P., Techapun, C., Phongthai, S. , Sommano, S.R., Regenstein, J.M., Jantanasakulwong, K. 2022. Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. <i>International Journal of Biological Macromolecules</i> , 197, 49-54. [Q1, IF 6.953]
	55	Chakrabandhu, Y., Chotinun, S., Rachtanapun, P., Jaisan, C., Phongthai, S. , Klinmalai, P., ... & Chaichana, T. (2022, July). Computing survey assessing digital business status: Simaon's Pradu Hang Dam Thai native chicken farm. In <i>2022 International Conference on Inventive Computation Technologies (ICICT)</i> (pp. 161-165). IEEE. [Q1, IF 3.8]
	56	Rachtanapun. P., Homsaard, N., Kodsangma, A., Phongthai, S. , Leksawasdi, N., Phimolsiripol, Y., Seesuriyachan, P., Chaiyaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., Wangtueai, S., Sommano, S.R., Tongdeesoontorn, W., Sringarm, K., Jantanasakulwong, K. 2022. Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. <i>Poultry Science</i> , 101, 101509. [Q1, IF 3.352]
2021	57	Klunklin, W., Jantanasakulwong, K., Phimolsiripol, Y., Leksawasdi, N., Seesuriyachan, P., Chaiyaso, T., ... & Rachtanapun, P. (2020). Synthesis, characterization, and application of carboxymethyl cellulose from asparagus stalk end. <i>Polymers</i> , 13(1), 81. [Q1, IF 5.2]
	58	Klinmalai, P., Fong-In, S., Phongthai, S. , Klunklin, W. 2021. Improving the quality of frozen fillets of semi-dried gourami fish (<i>Trichogaster pectoralis</i>) by using sorbitol and citric acid. <i>Foods</i> , 10(11), 2763. [Q1, IF 4.350]
	59	Rachtanapun. P., Homsaard, N., Kodsangma, A., Leksawasdi, N., Phimolsiripol, Y., Phongthai, S. , Khemacheewakul, J., Seesuriyachan, P., Chaiyaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., Wangtueai, S., Sommano, S.R., Tongdeesoontorn, W., Jantanasakulwong, K. 2021. Effect of egg-coating material properties by blending cassava starch with methyl celluloses and waxes on egg quality. <i>Polymers</i> , 13(21), 3787. [Q1, IF 4.329]
	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., Jantanasakulwong, K. 2021. Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. <i>International Journal of Biological Macromolecules</i> , 188, 283-289. [Q1, IF 6.953]
	61	Jaichakan, P., Nakphaichit, M., Rungchang, S., Weerawatanakorn, M., Phongthai, S. , Klangpetch, W. 2021. Two-stage processing for xylooligosaccharide recovery from rice by-products and evaluation of products: Promotion of lactic acid-producing bacterial growth and food application in a high-pressure process. <i>Food Research International</i> , 147, 110529. [Q1, IF 6.475]
	62	Rachtanapun, P., Klunklin, W., Jantrawut, P., Leksawasdi, N., Jantanasakulwong, K., Phimolsiripol, Y., Seesuriyachan, P., Chaiyaso, T., Ruksiriwanich, W., Phongthai, P. , Sommano, S.R., Punyodom, W., Reungsang, A., Ngo, T.M.P. 2021. Characterization of Chitosan Film Incorporated with Curcumin Extract. <i>Polymers</i> , 13(6), 963. [Q1, IF 4.329]
	63	Rachtanapun, P., Klunklin, W., Jantrawut, P., Leksawasdi, N., Jantanasakulwong, K., Phimolsiripol, Y., Seesuriyachan, P., Chaiyaso, T., Ruksiriwanich, W., Phongthai, P. , Sommano, S.R., Punyodom, W., Reungsang, A., Ngo, T.M.P. 2021. Effect of

		Monochloroacetic Acid on Properties of Carboxymethyl Bacterial Cellulose Powder and Film from Nata de Coco. <i>Polymers</i> , 13(4), 488. [Q1, IF 4.329]
	64	Rachtanapun, P., Jantrawut, P., Klunklin, W., Jantanasakulwong, K., Phimolsiripol, Y., Leksawasdi, N., Seesuriyachan, P., Chaiyaso, T., Insomphun, C., Phongthai, S. , Sommano, S.R., Punyodom, W., Reungsang, A., Ngo, T.M.P. 2021. Carboxymethyl Bacterial Cellulose from Nata de Coco: Effects of NaOH. <i>Polymers</i> , 13(3), 348. [Q1, IF 4.329]
	65	Bai-Ngew, S., Chuensun, T., Wangtueai, S., Phongthai, S. , Jantanasakulwong, K., Rachtanapun, P., Sakdatom, V., Klunklin, K., Regenstein, J.M., Phimolsiripol, Y. 2021. Antimicrobial activity of a crude peptide extract from lablab bean (<i>Dolichos lablab</i>) for semi-dried rice noodles shelf-life. <i>Quality Assurance and Safety of Crops & Foods</i> , 13(2), 25-33. [Q4, IF0.922]
2020	66	Surin, S., You, S.G., Seesuriyachan, P., Muangrat, R., Wangtueai, S., Jambak, A.R., Phongthai, S. , Jantanasakulwong, K., Chaiyaso, T., Phimolsiripol, Y. 2020. Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (<i>Oryza sativa</i> L.) and their antioxidant activities. <i>Scientific Reports</i> , 10, 10410. [Q1, IF 4.380]
	67	Chaisuwan, W., Jantanasakulwong, K., Wangtueai, S., Phimolsiripol, Y., Chaiyaso, T., Techapun, C., Phongthai, S. , You, S.G., Regenstein, J.M., Seesuriyachan, P. 2019. Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , 35, 100564. [Q1, IF 4.30]
2014	68	Vannabun, A., Ketnawa, S., Phongthai, S. , Benjakul, S., Rawdkuen, S. 2014. Characterization of acid and alkaline proteases from viscera of farmed giant catfish. <i>Food Bioscience</i> , 6, 9-16. [Q1, IF 4.30]
	69	Patsanguan, S., Hisaranusorn, N., Phongthai, S., & Rawdkuen, S. (2014). Rice bran protein isolates: Preparation and their physico-chemical and functional properties. <i>Food and Applied bioscience journal</i> , 2(3), 169-182. [TCI 2]

➤ **PATENT/ PETTY PATENT**

Thongkong, S., Yawootti, S., **Phongthai, S.** 2023. The process for quick-cooking rice production using pulsed electric field. [No. 2303002947]

➤ **ABSTRACT/PROCEEDINGS IN CONFERENCE**

Phongthai, S., Rawdkuen, R., Katayama, S., Corpuz, H.M., Nakamura, S. 2017. Characterization of antioxidant peptides from rice bran protein hydrolysate stimulated by *in vitro* gastrointestinal digestion. *2nd Food Chemistry and Nutrition Conference*, Vancouver, Canada

Phongthai, S., D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2016. Fractionation and free radical scavenging activities of rice bran protein hydrolysates stimulated by *in vitro* gastrointestinal tract. *The 28th Annual Meeting of the Thai Society for Biotechnology and International Conference*, Chiang Mai, Thailand

Phongthai, S., D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2016. Quality improvement, shelf-life testing and sensory evaluation of gluten-free bread incorporated with rice bran protein concentrate, *4th International ISEKI_Food Conference*, Vienna, Austria

Phongthai, S., D'Amico, S., Schoenlechner, R., Rawdkuen, S. 2016. Improving quality of gluten-free bread by addition of protein isolate from rice bran. *15th International Cereal and Bread Congress*, Istanbul, Turkey

Phongthai, S. , Lim, S.T., Rawdkuen, S. 2016. Effects of enzymatic hydrolysis on properties of rice bran protein hydrolysates. <i>International Conference on Food and Applied Bioscience 2016</i> , Chiang Mai, Thailand
Phongthai, S. , Lim, S.T., Rawdkuen, S. 2015. Optimization of ultrasonic-assisted extraction of rice bran protein using response surface methodology and its hydrolysate properties. 17 th Food Innovation Asia Conference 2015, Bangkok, Thailand
Phongthai, S. , Rawdkuen, S. 2014. Optimization of microwave-assisted extraction of protein from Dwak Mali 105 rice bran using response surface methodology. <i>International Conference on Agriculture and Agro-Industry 2014</i> , Chiang Rai, Thailand
Phongthai, S. , Laokuldilok. 2013. Optimization of extraction of antioxidants from pigmented rice bran (cv.Hom Nin) using response surface methodology, 42-51. <i>The 2013 International and National Conference For The Sustainable Community Development of "Local Community: The Foundation of Development in the ASEAN Economic Community (AEC)"</i> , Khon Khan, Thailand
Phongthai, S. , Laokuldilok. 2013. Acidified ethanol extraction of antioxidants in black rice bran (cv. Hom Nin) and antioxidant activities of the extracts. 316-321. <i>The Journal of Interdisciplinary Networks, Special Issue on Interdisciplinary Research and Development in ASEAN Universities</i>
Ketnawa, S., Phongthai, S. , Benjakul, S., Rawdkuen, S. 2013. Three-phase partitioning and application of alkaline proteases derived from fish viscera. 123-131. <i>The 25th Annual Meeting of the Thai Society for Biotechnology and International Conference, Thailand</i>
Patsanguan, S., Hisaranusorn, N., Phongthai, S. , Rawdkuen, S. 2013. Enhancement protein recovery from organic rice bran by Using combination extraction techniques. 392-398. <i>The 25th Annual Meeting of the Thai Society for Biotechnology and International Conference, Bangkok, Thailand</i>

RESEARCH PROJECTS

PERIOD	PROJECTS
December 6, 2018 – June 6, 2019	“Properties and potential of protein hydrolysate from peanut meal (KAC 431) for product development for elderly people”, Young Researcher Grant, Faculty of Agro-Industry, Chiang Mai University. [80,000 Baht] – Project Head
October 1, 2020 – September 30, 2021	“Characterization and Inhibitory Effects on Human Cancer Cells of Bioactive Peptides Derived from <i>Wolffia globosa</i> ”, The Murata Science Foundation 2021. [500,000 Yen] – Project Head
March 1, 2021 – February 28, 2022	“Effect of pulsed electric field on extraction efficiency and properties of rice bran protein”, Young Researcher Grant, Chiang Mai University. [150,000 Baht] – Project Head
October 1, 2021 – September 30, 2022	“Innovative Production of Functional Food from Silkworm”, National Research Council of Thailand (NRCT). [1,414,000 Baht] – Project Head
June 1, 2021 – May 31, 2023	“Utilization of <i>Wolffia Globosa</i> as a novel source of dietary plant-based protein and bioactive peptides for human consumption”, Grant for New Researcher, Ministry of Higher Education, Science, Research and Innovation & National Research Council of Thailand (NRCT). [600,000 Baht] – Project Head
October 1, 2021 – September 30, 2022	“Potential of pulsed electric field technique for process development of quick-cooking rice product”, Fundamental Fund 2021, Chiang Mai University. [404,000 Baht] – Project Head

May 23, 2023 – September 19, 2023	“Meat substitutes from high-protein tofu”, National Innovation Agency (Public Organization). [250,000 Baht] – Project Head
June 29, 2023 – June 28, 2024	“Protein fractionation and identification of antioxidant peptides derived from cricket”, Young Researcher Grant 2023, Chiang Mai University. [200,000 Baht] – Project Head
July 10, 2023 – July 9, 2024	“Innovative production of malt from high-quality Thai’s barley and the application for non-alcoholic beer production and high-value extracts with health prevention activity”, Targeted Research Fund 2023, Chiang Mai University. [1,500,000 Baht] – Project Head
October 1, 2023 – September 30, 2024	“Innovative high-value bioactive compounds from economic mushrooms”, Fundamental Fund 2023, Chiang Mai University. [2,816,000 Baht] – Project Head
October 25, 2024 – 25 May, 2025	“Pilot-scale process development of 3 varieties-based legume protein concentrate”, Industrial Research and Technology Capacity Development Program (IRTC). [400,000 Baht] - Project Head
January 1, 2021 – December 31, 2022	“Product development based on processed native chicken for general and niche market”, National Research Council of Thailand (NRCT). [1,945,250 Baht] – Co-Researcher
March 8, 2021 – March 7, 2022	“The development of plant-based complete meal for supporting the upcoming aged society”, National Research Council of Thailand (NRCT). [3,670,000 Baht] – Co-Researcher
March 31, 2021 – March 30, 2022	“Quality improvement and microbial safety of pineapple juice enriched with prebiotic using UV and high-pressure processing treatment”, Agricultural Research Development Agency (Public Organization). [868,362 Baht] – Co-Researcher
March 1, 2022 – March 1, 2023	“Value-adding of orange juice industrial by-product as a functional ingredient: Prebiotic”, Agricultural Research Development Agency (Public Organization). [924,000 Baht] – Co-Researcher
April 20, 2021 – April 30 2022	“Development of ready-to-drink symbiotic yogurt from Thai rice milk and their stability under <i>in vitro</i> digestion tract”, Agricultural Research Development Agency (Public Organization). [870,000 Baht] – Co-Researcher
February 23, 2021 – February 24, 2022	“Enzymatic production of oligosaccharides from arabinoxylan from defatted and deproteinated rice bran and prebiotic potential under gastrointestinal tract”, Agricultural Research Development Agency (Public Organization). [1,700,000 Baht] – Co-Researcher
May 8, 2021 – May 7, 2022	“Development of the hydrogel-based reagent field test kit for screening heavy metal in water coupled with smartphone-based colorimetric analyzer”, Agricultural Research Development Agency (Public Organization). [747,893 Baht] – Co-Researcher
April 4, 2023 – August 23, 2024	“Plant-based protein formulations on muscle mass and health in elderly with sarcopenia”, National Research Council of Thailand (NRCT). [2,700,000 Baht] – Co-Researcher
July 23, 2024 – July 22, 2025	“Development of protein quality and choline in plant-based meat analogue using economic and sustainable enzyme cross-linking process”. US-ASEAN Science, Technology, and Innovation Cooperation (STIC) Program. [443,118.75 Baht] – Co-Researcher
October 2023 – September 2024	“Innovative production of high-quality Thai barley malt and the utilization for the development of non-alcoholic beer product and high-value health-promoting extracts”. Targeted Fund-CMU. [1,500,000 Bath] – Project Head

October 2023 – September 2024	“Production Enhancement of Economic Mushroom and Development of High-Value Bioactive Compounds using Agro-Industrial Innovation”. Fundamental Fund-CMU. [2,816,000 Bath] – Project Head
October 2024 – September 2025	“Innovative-based Transformation of Local Cricket Processing to Integrated High-value Functional Ingredients using Emerging Technologies and Zero-waste Concept”. Fundamental Fund-CMU. [2,250,000 Bath] – Project Head
October 2025 – September 2026	“Sustainable Enhancement of Water Flea Utilization into Innovative Future Food Products and High-Value Extracts”. Fundamental Fund-CMU. [2,215,000 Bath] – Project Head
June 2026 – May 2027	“Market Validation and Commercial Feasibility Analysis of Prototype Plant-Based Tender Chicken Breast Alternative for Future Food Industry Readiness”. National Research Council of Thailand (NRCT). [500,000 Bath] – Project Head
June 2026 – May 2027	“AI-Enabled Commercial Readiness: Enhancing Production Capability and Product Standardization for Industrial-Scale Alternative Meat, Cheese and Hybrid Pet Food Production”. PMUC Thailand x CSIRO Australia. [4,600,000 Bath] – Project Head

EDITORIAL BOARD & AD HOC REVIEWER

Foods (Q1, ISI)

Heliyon (Q1, ISI)

Molecules (Q2, ISI)

Processes (Q2, Scopus)

Scientific Reports (Q1, ISI)

Food Chemistry Advances

Food and Bioprocess Technology (Q1, ISI)

Journal of Asian Scientific Research (Q2, Scopus)

Journal of the Science of Food and Agriculture (Q1, ISI)

International Journal of Gastronomy and Food Science (Q1, Scopus)

International Journal of Food Science & Technology (Q2, ISI)

Journal of Food Processing and Preservation (Q3, ISI)

Biomedical and Pharmacology Journal (Q4, Scopus)

Chiang Mai Journal of Science (Q4, Scopus)

Burapha Science Journal (TCI 1) & Food and Applied Bioscience Journal (TCI 2)

TRAINING

COURSE	PERIOD	ORGANIZER / COUNTRY
Good Agricultural Practice (GAP)	10 Jan. 2006	National Food Institute, Thailand
Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) system	11-14 Jan. 2007	National Food Institute, Thailand
Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP) system	20-24 Oct. 2007	National Bureau of Agricultural Commodity and Food Standards
Principle of Thermal Process for Food in Hermetically Sealed Container	29 Aug. - 1 Sep. 2007	National Food Institute, Thailand
Good Agricultural Practice (GAP)	4-5 Sep. 2007	Department of Livestock Development and Department of agriculture
International Food Standard (IFS) and British Retail Consortium (BRC) Version 5	11-12 Jan. 2008	National Food Institute, Thailand
International Exchange and Education Program for Food Safety	20 Aug. - 22 Sep. 2012	KAGAWA University, Japan
International Standard Organization 22000 (Food Safety System Management)	21-25 May 2012	NCS International Pty Ltd., Australia
Global Standard for Food Safety Issue 6 (BRC) (3 rd Party Auditors Course)	21-25 May 2012	NCS International Pty Ltd., Australia

AUDIT EXPERIENCES (FOOD SAFETY STANDARD)

Period	Company /Place	Type of Product	Audit Team	Standard
17 Sep. 07	ERAWAN FOOD PUBLIC COMPANY LIMITED	Canned rambutan in syrup, rambutan stuffed with pineapple in syrup, canned coconut milk, mango in syrup, lychee in syrup and longan in syrup	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
2 Oct. 07	KHAO SHONG INDUSTRY 1979 COMPANY LIMITED	Instant coffee & coffee products Non-dairy creamer products	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA

8 Oct. 07	SIAM FOOD PRODUCTS PUBLIC COMPANY LIMITED	Fruit products in can, plastic cup, pouch, bag and aseptic bag, Juice and concentrate in frozen and aseptic bag	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
10 Oct. 07	SMILE FRUIT COMPANY LIMITED	Dried fruit, fried fruit and vacuum fried fruit.	Mr. Suphat Phongthai (NFI : Lead Auditor)	HACCP Codex (NFI)
11 Oct. 07	SUNSHINE INTERNATIONAL COMPANY LIMITED	Frozen Durian, Jackfruit, Mango and Pineapple Pulp, Vacuum Freeze-Dried Durian, Jack Fruit and Banana, Durian, Rambutan and Mangosteen	Mr. Suphat Phongthai (CCFRA : Lead Auditor)	GMP & HACCP-CCFRA
12 Oct. 07	TIMFOOD COMPANY LIMITED	Frozen vegetables, frozen fruit and frozen ready to eat food products	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
15-16 Oct. 07	GREAT ORIENTAL FOOD PRODUCTS COMPANY LIMITED	Canned baby corn in brine, canned bamboo shoots in water, canned pineapples in syrup, canned lychees in syrup, canned mango slices in syrup, and canned sweet kernel corn in vacuum packs	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
9 Nov. 07	AILENG FOOD INDUSTRIES (THAILAND) COMPANY LIMITED	Pastry Filling and Whipping Cream	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
12 Nov. 07	BANGKOK DEHYDRATED MARINE PRODUCT COMPANY LIMITED	Frozen fried salted mackerel fish and fried dehydrated fish and frozen seafood meat balls	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA
14 Nov. 07	F-PLUS COMPANY LIMITED	Broth Cubes, soup Powder, seasoning soup powder	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA

16 Nov. 07	DUCKKING COMPANY LIMITED	Fresh and frozen duck products	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
26 Nov. 07	MAJESTIC FOOD INDUSTRY COMPANY LIMITED	Kernel corn (Whole) in brine, Whole kernel corn vacuum packed (in brine), Cream style corn, Baby corn (in brine) and Mango slice in syrup	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
27 Nov. 07	VR FOODS COMPANY LIMITED	Frozen coconut juice	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA
28-29 Nov. 07	THE THAI DAIRY INDUSTRY COMPANY LIMITED	Sweetened condensed milk and non-dairy creamer, Sweetened condensed creamer, Butter and butter products	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
4 Dec. 07	BLACKHORSE FOODFIELD INTERNATIONAL COMPANY LIMITED	Liquid caramel packed in 25 kg and 30 kg plastic containers	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA
20 Dec. 07	CP - MEIJI COMPANY LIMITED	Pasteurised milk (bottled); Extended shelf life pasteurised milk; Drinking yoghurt; Soft yoghurt; Whipping cream and Pasteurised cream	Miss. Naowarat Chaiyaput (CCFRA : Lead Auditor) Mr. Suphat Phongthai (CCFRA : Auditor)	GMP & HACCP-CCFRA
21 Dec. 07	WANGNAMYEN DAIRY CO-OPERATIVE LIMITED	Pasteurised milk, UHT milk and Drinking yoghurt products	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA
24 Dec. 07	P.H. FOODS COMPANY LIMITED	Snack pellets and snack products	Mr. Suphat Phongthai (CCFRA : Lead Auditor) Miss. Naowarat Chaiyaput (CCFRA : Auditor)	GMP & HACCP-CCFRA

25 Dec. 07	Dairy Centre of Kasetsart University	Pasteurised milk, UHT milk and Drinking yoghurt products	Mr. Suphat Phongthai (NFI : Lead Auditor) Miss. Naowarat Chaiyaput (NFI : Auditor)	HACCP Codex (NFI)
23 Jan. 08	THE ROYAL PROJECT FOUNDATION (at the development and processing house)	Bakery, chip and candy	Mr. Suphat Phongthai (NFI : Lead Auditor)	GMP Codex (NFI)
24 Jan. 08	THE ROYAL PROJECT FOUNDATION (at the packing house)	Fresh – pack vegetables, and packaged salad, salad bar and salad dressing products	Mr. Suphat Phongthai (CCFRA : Lead Auditor)	GMP & HACCP-CCFRA
8 Sep. 13	Choui Fong Tea Co., Ltd.	Green Tea and Ou-long Tea	Mr. Suphat Phongthai (CCFRAI : Lead Auditor)	GMP & HACCP-CCFRA
9 Sep. 13	Chiang Mai Dairy Cooperative Ltd.	Pasturized milk	Mr. Suphat Phongthai (NFI : Lead Auditor)	HACCP Codex (NFI)

* CCFRA: Campden & Chorleywood Food Research Association (UK)

** NFI: National Food Institute (Thailand)

Monosodium Glutamate-Free Project & Sanitation		
Period	Company	Standard
2007	MK Restaurant Group PCL (25 Branches)	GMP/ MSG-Free
Careful Store Audit		
Period	Company	Standard
2007	Careful Department Store (20 Branches)	Store audit
“Thailand Food Quality to the World” under NFI Projects		
Period	Company	Standard
13 Aug 2013	Asia Agriculture Products Co., Ltd.	GMP Codex
15 Aug 2013	CTS Industry Agriculture Co.,Ltd	GMP Codex
17 Aug 2013	Methakit Agriculture Part., Ltd.	GMP Codex
19 Aug 2013	VRP Food and Bakery Co., Ltd	GMP Codex
22 Aug 2013	A Interfoods Part., Ltd.	GMP Codex

Period	Company	Standard
23 Aug 2013	Thai-Dannish Pattana Nikom Cooperative Ltd.	GMP Codex
24 Aug 2013	Tipco Biotech Co., Ltd.	GMP Codex
26 Aug 2013	Thanunwiwat Co., Ltd.	GMP Codex
27 Aug 2013	Pichai Japanese Food Co. Ltd.	GMP Codex
28-29 Aug 2013	Kanchanaburi Sweet corn cluster	GMP Codex
“Thailand Food Forward” under NFI Projects		
Period	Company	Standard
14 Sep 2013	Satu Gac and Beverages Co., Ltd.	HACCP
17 Sep 2013	Suphabeefarm Co., Ltd.	HACCP
18 Sep 2013	Be Happy Intertrade	HACCP
19 Sep 2013	Ban Mai Horm Home & Farm Part., Ltd.	HACCP
27 Sep 2013	Prom Kung Warn Part., Ltd.	HACCP
28 Sep 2013	JM Cereals Co., Ltd	HACCP
30 Sep 2013	Variety Export Co., Ltd.	HACCP

RESEARCH INTERESTS/ SPECIALIST

1. Chemistry and Biochemistry of Food Proteins (Characterization and Properties Determination)
2. Development and Quality Determination of Gluten-Free and Meat Analogue Products
3. Food Safety and Quality Management System (GAP, GMP, HACCP, IFS, BRC, ISO, etc)

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