

Assoc. Prof. Yuthana Phimolsiripol, Ph.D.



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EDUCATION

- 2011 - Post Doctoral (Food Technology), University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria
- 2007 - Ph.D. (Food Technology), Chulalongkorn University, Bangkok, Thailand under Consortium Program with Massey University, New Zealand
- 2002 - M.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand
- 1999 - B.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand

TEACHING COURSE

- Doctoral Degree - Multidisciplinary Aspects of Product Development System
- Master Degree - Statistics for New Product Formulation
- Shelf Life Evaluation of Agro-Industrial Products
- Development of Functional Food
- Quality Validation in Food Industrial-Product Innovation
- Bachelor Degree - Product Development Technology
- Shelf Life Evaluation of Food Products

ADMINISTRATIVE POSITION

- 2024-present Dean, Faculty of Agro-Industry, Chiang Mai University
- 2024-present Executive Committee, Science and Technology Park (STeP), Chiang Mai University
- 2024-2024 Acting Dean, College of Maritime Studies and Management, Chiang Mai University
- 2014-2024 Director, Food Innovation and Packaging Center (FIN), Chiang Mai University
- 2020-2023 Employee Senate, Chiang Mai University

2013-2020	Administrative Committee, Science and Technology Park (STeP), Chiang Mai University
2012-2014	Head, Master Degree of Agro-Industrial Management Program, Chiang Mai University
2012-2014	Associate Dean, Faculty of Agro-Industry, Chiang Mai University
2011-2012	Assistant Dean, Faculty of Agro-Industry, Chiang Mai University

RESEARCH INTEREST

Cereal and starch technology, Shelf life simulation, Functional food, Novel processing
Glycemic index, Product development

ACADEMIC PUBLIC SERVICE

Professional duty	<ul style="list-style-type: none"> - Country Coordinator, SAFE Network (2025-present) - Chair, Agro-Industry Academic Council Association, AIAC (2024-present) - Northern Area Representative, Food Science and Technology Association of Thailand, FoSTAT (2024-present)
Editor	<ul style="list-style-type: none"> - Journal of Food Processing and Preservation - Scientific Reports - Quality Assurance and Safety of Crops & Foods - Frontiers in Nutrition (Section: Nutrition and Microbes) - Grain & Oil Science and Technology
Guest editor	<ul style="list-style-type: none"> - Fermentation (Special issue: Bioactive Metabolites in Fermented Foods: From Microbial Alchemy to Human Health) - Quality Assurance and Safety of Crops & Foods (Special Issue: The Food Singularity: Converging Sustainable Agritech to Frontier Food Era) - Foods (Special issue: Innovative Research on Biopolymer Matrices in Food Engineering) - Frontiers in Nutrition (Special issue: Therapeutic and Health-promoting Properties of Polysaccharides in Personalized Foods) - Quality Assurance and Safety of Crops & Foods (Special Issue: Emerging Innovative Technologies for Sustainable and Eco-friendly Food and Biotechnology Industries) - International Journal of Food Science and Technology (Special issue: Advanced Biopolymer-based Active Packaging for Food Shelf Life Extension) - Journal of Food Processing and Preservation (Special issue: The International Conference on Food and Applied Bioscience 2022: Frontier Research in the Future Challenges) - Polymers (Special issue: Smart Polymeric Films and Coatings for Food Packaging Applications) - International Journal of Food Science and Technology (Special issue: Polysaccharides as Active Ingredients, Nutraceuticals and Functional Foods)

	<ul style="list-style-type: none"> - Journal of Food Processing and Preservation (Special issue: MSMI Marine) - Chiang Mai Journal of Natural Sciences
Head of editorial committee	<ul style="list-style-type: none"> - The 2th International Conference on Food and Applied Bioscience, Chiang Mai, Thailand - Thai-Italian Conference "Food and Agriculture for Sustainable Upland Development", Chiang Mai, Thailand
Scientific committee	<ul style="list-style-type: none"> - The 6th International Conference on Food Properties, Thailand (2026) - The 1st International Congress on Sustainable Food, Green Chemistry and Human Nutrition (GreenNutriFood 2025), Croatia (2025) - The 50th International Congress on Science, Technology and Technology-based Innovation (STT50), Thailand (2024) - The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 37th EFFoST International Conference 2023, Spain (2023) - The 10th World Sustainability Forum, Switzerland (2023) - The 5th International Conference on Food Properties, Thailand (2023) - The IRN-2022 Symposium on Plasma Tech – Driving Sustainable Future, Thailand (2022) - The 48th International Congress on Science, Technology and Technology-based Innovation (STT48), Thailand (2022) - Global Conference on Food Science and Technology (GCFST2022), Portugal - The 8th International Conference on Food Agriculture and Biotechnology (ICoFAB2021), Thailand - The International Symposium on Plasma Tech Challenges toward BCG (2021), Thailand - The 31st Annual Meeting of Thai Society for Biotechnology and International Conference (TSB 2019), Thailand - The 3rd International Conference on Food and Biosystems Engineering (FABE) 2017, Greece - The International Conference on Food and Applied Bioscience, Chiang Mai, Thailand (2014-2026)
Organizing committee	<ul style="list-style-type: none"> - Webinar on Nutritional Health and Food Science (2021) - FS Eco-Pack: The Future of Sustainable Eco-Packaging (2021)
Program committee	<ul style="list-style-type: none"> - The 4th KU-CMU conference, Kagawa University, Japan - The 18th Food Innovation Asia Conference 2016 (FIAC 2016)
Moderator	<ul style="list-style-type: none"> - International APEC Symposium, Chiang Mai, Thailand - International Conference on Food and Applied Bioscience, Chiang Mai, Thailand

Chair session	<ul style="list-style-type: none"> - The 50th International Congress on Science, Technology and Technology-based Innovation (STT50), Thailand (2024) - The 9th Engagement Thailand Annual Conference 2024, Chiang Mai, Thailand. - The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 3rd International Conference on Sustainable Agriculture, Food and Energy, Ho Chi Minh, Vietnam - Trilateral Symposium on SDGs: Chiang Mai University - Kagawa University - National Chiayi University (2021, 2023), Food Session - Trilateral Symposium on SDGs 2022 Online Research Seminar: "Sustainability & Food"
Co-Chair session	<ul style="list-style-type: none"> - The 3rd CMU-KU conference, Chiang Mai, Thailand - The Joint Symposium Food Science and Technology, Nong Lam University, Vietnam
Consultant	<ul style="list-style-type: none"> - Food Focus Thailand - Chiang Mai Restaurant and Bistro Association - Northern Thailand Food Valley - The Federation of Thai Industries (Northern Area) - PM group Co., Ltd. - V.P.F Group Co., Ltd. - TÜV SÜD Thailand (Shelf life testing) - Central Laboratory (Thailand) Co., Ltd (Shelf life evaluation) - Development of melon products (NSTDA North region) - Development of egg jelly (CP) - Shelf life evaluation for various products, including crackers, sesame oil, bee pollen, royal jelly, honey products, cashew nut, spreads, etc. - GMP, Pre-HACCP, HACCP and ISO22000
Auditor	<ul style="list-style-type: none"> - ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification
Training	<ul style="list-style-type: none"> - Visiting Professor: Talent Attraction Vice-Principal for Research Programme, University of Valencia, Spain (2022) - Foresight into the BCG Economy: Food and Agriculture Series, British Council & Food Innopolis, Thailand (2022) - Foresight for Food Industry: Train-the-Trainers Program, British Council & Food Innopolis, Thailand (2019) - Program in High Level Management of Chiang Mai University for Excellence, KNIT, Thailand (2016)

	- Managing Grains Storage Pests in South East Asia, Murdoch University, Australia (2015)	
Member	- Agro-Industry Academic Council Association (present) - Food Science and Technology Association of Thailand (present) - Thai Refrigeration Association (present) - AACC member (2006-2007)	
Journal reviewer (> 500 manuscripts)	- Trends in Food Science and Technology - Journal of Food Engineering - International Journal of Biological Macromolecules - LWT-Food Science and Technology - Comprehensive Reviews in Food Science and Food Safety - Current Research in Food Science - Foods - Polymers - Molecules - Plants - Water Research - Plasma Science and Technology - Food Reviews International - Journal of Food Composition and Analysis - Food and Bioprocess Technology - Future Foods - International Journal of Gastronomy and Food Science - Sustainability - Starch/Starke - Journal of Food Processing and Preservation - International Journal of Food Properties - Journal of Food Safety - Journal of Food Biochemistry - All Life	- Food Hydrocolloids - Food Chemistry - Innovative Food Science and Emerging Technologies - Chemical Engineering Journal - Critical Reviews in Food Science and Nutrition - Journal of Food Science and Technology - Plant Foods for Human Nutrition - Journal of Cereal Science - International Journal of Food Microbiology - Frontiers in Nutrition - PLOS ONE - Scientific Reports - Journal of Food Science - International Journal of Food Science and Technology - Journal of Functional Foods - Food Frontiers - Journal of the Science of Food and Agriculture - Food Chemistry: X - Carbohydrate Research - Biocatalysis and Agricultural Biotechnology - Food Bioscience - Process Biochemistry - Food Control - Food Biophysics

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| - Cleaner Waste Systems | - Journal of Bioresources and Bioproducts |
| - Engineering Journal | - Measurement: Foods |
| - Next Materials | - Metabolites |
| - Food Research | - Journal of Food Quality |
| - Croatian Journal of Food Technology
Biotechnology and Nutrition | - Quality Assurance and Safety of Crops and
Foods |
| - CyTA | - Rice Science |
| - Journal of Agriculture | - Chiang Mai Journal of Science |
| - Kasetsart Journal (Natural Science) | - International Food Research Journal |
| - European Food Science and Engineering | - Journal of Agricultural and Food Chemistry |
| - Acta Scientiarum Polonorum Technologia
Alimentaria | - Journal of Agricultural Science and
Technology (Iran) |
| - Asia-Pacific Journal of Science and
Technology | - Songklanakarin Journal of Science and
Technology |
| - Food Chemistry Advances | - Food Technology and Biotechnology |
| - Bioresource Technology Reports | - eFood |
| - Journal of Future Foods | - Food and Applied Bioscience Journal |
| - International Journal of Food Science | - Srinakharinwirot Science Journal |
| - Chemical Engineering and Processing -
Process Intensification | - Journal of Science and Technology, Ubon
Ratchathani University |
| - Applied Food Research | - Agricultural Science Journal |
| - British Food Journal | - Agriculture and Natural Resources |
| - Journal of Food Process Engineering | - Applied Science and Engineering Progress |
| - ES Food & Agroforestry | - Future Postharvest and Food |
| - KMUTT Research and Development
Journal | - International Journal of Polymer Analysis
and Characterization |
| - Materials & Design | - Antioxidants |
| - Food Structure | - ACS Omega |
| - Food and Humanity | - Discover Food |
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AWARDS

- 2026 Author Service Award under “Editor of Distinction Awards” 2026, Scientific Reports, Springer Nature
- 2026 Better Stands Gold Award, FI Vietnam 2026, Vietnam
- 2026 The Best Alumni Awards (Academic), Kasetsart University, Thailand

- 2025 The Prize Winner Award in the category of Circular Economy and Carbon Neutrality Innovations (2025), entitled: “Bio-Circular Innovation Using Black Soldier Fly for Waste Valorization and Carbon Neutrality”, The Quality Innovation Award 2025
- 2025 World Top 2% Scientist Awards (Stanford University)
- 2025 “Next Day: A Natural Extract–Derived Dietary Supplement for Alleviating Alcohol-Related Toxicity.” The invention earned three prestigious international awards, including:
- Special Award from the Taiwan Invention Association (TIA)
 - Special Award from the Swiss–Korean Association ASAMCO
 - NRCT Special Award from the National Research Council of Thailand (NRCT)
- 2025 Supervisor (NRCT Quality Achievement Award, Thesis)
- 2025 - Springer Nature Editorial Contribution Award
- 2025 - Springer Nature Author Service Award
- 2025 The Best Alumni Awards, Faculty of Science, Chulalongkorn University, Thailand
- 2024 Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2024 The Best Poster Presentation Award at the 4th International Electronic Conference in Foods, Basel, Switzerland
- 2022 DIPROM Consultant Award for SMEs (Excellent Innovation), Department of Industrial Promotion, Ministry of Industry, Thailand
- 2015 Outstanding Young Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2015 Outstanding Research Award from ARDA, Thailand
- 2013 Supervisor (The Winner of Best Master Thesis Award) entitled “Production of fructooligosaccharides powder from longan syrup using enzymatic synthetic” from AIAC, Thailand
- 2013 Highest publication for New Researcher of the Faculty of Agro-Industry, Chiang Mai University

PUBLICATION

- 2026 Gao, D., Huang, J., Duan, Z., Xie, Q., **Phimolsiripol, Y.**, Rachtanapun, P. and Leksawasdi, N. 2026. Gel Properties and structural properties of composite gels of commercial hemp seed protein concentrate and hemp seed protein hydrolysate. *Gels*. 12: 484.
- 2026 Chaiwong, N., Gavahian, M., Leksawasdi, N., Htike, S.L., Castagnini, J.M. and **Phimolsiripol, Y.** 2026. Hemp protein functional properties, amino acid profile, and growth promotion of *Lactiplantibacillus plantarum* via ultrasound-induced Maillard reaction with chito-oligosaccharides. *Food Chemistry*. 515: 149299.
- 2026 Zubairu, I.K., Leksawasdi, N., Wangtueai, S., Boonchuay, P., Htike, S.L., Lao, F., Castagnini, J.M. and **Phimolsiripol, Y.** 2026. Ultrasound-enhanced extraction as a green intensification strategy for

- phenolic release and *in vitro* gastrointestinal bioaccessibility from longan byproducts. Sustainable Food Technology. 4: 2720-2734.
- 2026 Zubairu, I.K., Leksawasdi, N., Wangtueai, S., Boonchuay, P., Htike, S.L., Lao, F., Jia, X., Castagnini, J.M. and **Phimolsiripol, Y.** 2026. Optimization and characterization of ultrasound-assisted extraction for bioactive phenolics from longan processing residues. Journal of Food Measurement and Characterization. 20: 5600-5613.
- 2026 Chaiwong, N., **Phimolsiripol, Y.** and Gavahian, M. 2026. Emerging thermal and non-thermal technologies and their integrations to innovate Maillard reactions in sustainable food processing: Comparative analysis, challenges, and research. Trends in Food Science and Technology. 172: 105727.
- 2026 Jindapon, N., **Phimolsiripol, Y.**, Yarnpakdee, S., Phonsatta, N., Thangvichien, S., Panya, A. and Wangtueai, S. 2026. Preparation, functional and bioactive characterization of antioxidant and antidiabetic gelatin hydrolysates derived from bones and skins of bigeye Snapper processing byproducts. Applied Food Research. 6: 101977.
- 2026 Wannavijit, S., Ninyamasiri, P., Nonkrathok, W., Tongsiri, S., Seesuriyachan, P., **Phimolsiripol, Y.**, Hoseinifar, S. H., Van Doan, H. and Paolucci, M. 2026. Effects of fermented longan peel (*Dimocarpus longan*) on growth performance, digestive enzyme activity, intestinal microstructure, immune response, and gene expression of Nile Tilapia (*Oreochromis niloticus*) raised under biofloc system. Antioxidants. 15: 394.
- 2026 Chaiwong, N., Chailangka, A., Zubairu, I.K., Wirjantoro, T.I., Chompoorat Triditanakiat, P., Castagnini, J.M., Gavahian, M., Majzoobi, M. and **Phimolsiripol, Y.** 2026. Protein conjugates and probiotic interactions of dairy products for innovative and future functional foods. Quality Assurance and Safety of Crops & Foods. 18: 167-194.
- 2026 Wangtueai, S., Jindapon, N., Bender, D., **Phimolsiripol, Y.** and Schoenlechner, R. 2026. Potential of fish skin gelatin for dough rheology and quality optimization of extruded gluten-free noodles. Applied Food Research. 6: 101855.
- 2026 Garba, A.I., Umar, M.L., Zubairu, I.K., Fahrudin, F.I., **Phimolsiripol, Y.** and Intipunya, P. 2026. Hydration kinetics and thermodynamics of improved cowpea (*Vigna unguiculata* L. Walp.) hybrids: Application of machine learning over classical models. Applied Food Research. 6: 101834.
- 2026 Saiwong, S., Surayot, U., Autsavapromporn, N., Tachapan, C., **Phimolsiripol, Y.**, You, S.G., Hong, H., Lim, S.Y. and Wangtueai, S. 2026. Fractionation, characterization, and gastrointestinal stability of anticancer and antioxidant peptides from sea cucumber (*Holothuria scabra*) hydrolysates, Journal of Functional Foods. 137: 107173.

- 2026 Parklak, W., Ounjaijean¹, S., **Phimolsiripol, Y.** and Boonyapranai, K. 2026. Assessment of *in vivo* glycemic index, glycemic load, and postprandial glycemic response of a soy-based protein beverage. Natural and Life Sciences Communications. 25: E2026039.
- 2026 Pothimoi, S., Seesuriyachan, P., Chaiyaso, T., Insomphun, C., Yakul, K., **Phimolsiripol, Y.** and Moukamnerd, C. 2026. Enhanced Sensory, antioxidant, and non-toxic anti-diabetes beverage development via co-culture fermentation of *Lactiplantibacillus plantarum* and *Saccharomyces boulardii* in coffee cherry pulp extracts. Food Chemistry: X. 33: 103524.
- 2026 Doan, H.V., Wannavijit, S., Tayyatham, K., Quynh, T.T.D., Sumon, M.A.A., Linh, N.V., Seesuriyachan, P., **Phimolsiripol, Y.**, Esteban, M.A. and Gisbert, E. 2026. Partial replacement of soybean meal with fermented corn husk enhances growth, digestive enzymes, immune response, and growth-, immune-, and antioxidant-related gene expression in Nile tilapia (*Oreochromis niloticus*) reared in biofloc system. Aquaculture. 611: 743032.
- 2025 Sangkaew, D., Chaikram, T., Liu, C.-M., Pittarat¹, S., Cheng, B.-Y., Krutmuang, P., Attasop¹, K., Hanboonsong, Y., Ruang-Rit, K., Shimoda, M., Kulsarin, J., **Phimolsiripol, Y.** and Chiu, C.-I. 2025. Effects of strain, rearing density and inbreeding on the growth performance of black soldier fly (*Hermetia illucens* (L.)) (Diptera: Stratiomyidae). Journal of Insects as Food and Feed. In press. <https://doi.org/10.1163/23524588-bja10341>
- 2025 Khang, L.T.P., Linh, N.V., Wisetkao, S., Therdtatha, P., Dinh-Hung, N., **Phimolsiripol, Y.**, Seesuriyachan, P., Sangsawade, P., Permpoonpatana, P. and Doan, H.V. 2025. Fermented corn stover (*Zea mays* L.) enhances growth, immune response, histology, gut microbiome, and gene expression in *Cyprinus carpio* var. *koi* in biofloc system. Italian Journal of Animal Science. 24: 2359–2375.
- 2025 Li, J., Yin, L., Liao, Y., Xiang, H., **Phimolsiripol, Y.** and Xin, J. 2025. Effects of different superfine grinding pretreatments on the physicochemical and biological properties of *Poria cocos* powder and its polysaccharide. Food Innovation and Advances 4(4): 437–445.
- 2025 Punbusayakul, N., Panpranot, S., Srisopa, K., **Phimolsiripol, Y.**, Wangtueai, S., Thuengtung, S., Yarnpakdee, S., Kaewprachu, P., Chakrabandhu, Y., Kingwascharapong, P. and Jaisan, C. 2025. Valorization of Mantis shrimp by-product through integrated extraction-encapsulation approach for astaxanthin production. LWT- Food Science and Technology. 232: 118428.
- 2025 Naibaho, J., Korzeniowska, M., **Phimolsiripol, Y.** and Gavahian, M. 2025. Value-added compounds from brewers' spent grain to develop bioactive-enriched food ingredients: Recent advances in sustainable extraction and considerations for industrial application. Food Bioscience. 71: 107351.

- 2025 Chaiwong, N., Gavahian, M., Chompoorat Triditanakiat, C., Therdtatha, P., Moukamnerd, C., Leksawasdi, N. and **Phimolsiripol, Y.** 2025. Ultrasound–accelerated Maillard reaction to improve functional and antioxidant properties of hemp protein–carboxymethyl chitosan conjugates as a future food ingredient. Innovative Food Science & Emerging Technologies. 104: 104
- 2025 Feng, J., Mahakuntha, C., Htike, S. L., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Khemacheewakul, J., Taesuwan, S., Porninta, K., Sommanee, S., Nunta, R. and Leksawasdi, N. 2025. A substrate–product switch mathematical model for the growth kinetics of ethanol metabolism from longan solid waste using *Candida tropicalis*. Agriculture. 15: 1472.
- 2025 Thongkong, S., Rakairyatham, K., Tangjaidee, P., Unban, K., Klangpetch, W., **Phimolsiripol, Y.**, Rachtanapun, P., Rawdkuen, S., Singh, J., Kaur, L., Issara, U., Kingwascharapong, P. and Phongthai, S. 2025. Partial hydrolyzed protein as an alternative stabilizer for peanut (*Arachis hypogaea*) butter, Food Chemistry: X. 29: 102671.
- 2025 Thomya, S., Tangpao, T., Chung, H.-H., Bekker, M.Z., Rachtanapun, P., **Phimolsiripol, Y.**, Sommano, S.R. and Wongkaew, M. 2025. Ripening and thermal processing effects on avocado pulp product: A novel approach to physicochemical, fatty acid, and bitterness transformations. LWT- Food Science and Technology. 225: 117926.
- 2025 Doan, H.V., Wannavijit, S., Tayyatham, K., Quynh, T.T.D., Ninyamasiri, P., Linh, N.V., Wongmaneeprateep, S., Rodkhum, C., Seesuriyachan, P., **Phimolsiripol, Y.** and Hoseinifar, S.H. 2025. Effects of fermented corn cob on growth performance, digestive enzyme, immune response, and gene expression of Nile tilapia (*Oreochromis niloticus*) raised in biofloc system. Fish and Shellfish Immunology. 163: 110413.
- 2025 Dewi, K.S., Gavahian, M. and **Phimolsiripol, Y.** 2025. Dietary fiber supplementation in animal products: Recent developments, commercial applications and sustainability impact. Food Bioscience. 68: 106668.
- 2025 Boonchuay P., Kulsarin, J., Uthaisripadungkul, C., Sahaschat, P., Sitthitrai, K., Chotinun, S., Chaichana, T., Klaithin, K. and **Phimolsiripol, Y.** 2025. Optimal of feed ratio for rearing black soldier fly larvae (*Hermetia illucens*) for using in high-value-added products. Journal of Agricultural Research and Extension Maejo University. 42: 143-162.
- 2025 Bangar, S.P., Gumber, S., Whiteside, W.C. and **Phimolsiripol, Y.** 2025. Arabinoxylan-based films and coatings for fresh produce: A review of emerging trends in food packaging. International Journal of Biological Macromolecules. 310: 143097.
- 2025 Nadon, S., Jantanasakulwong, K., Ratchtanapun, P., Leksawasdi, N., Zubairu, I.K., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A. and **Phimolsiripol, Y.** 2025. Application of argon cold

- plasma on active polybutylene succinate and thermoplastic cassava starch film with Makwaen essential oil to improve shelf-life of pork sausage. Food Packaging and Shelf Life. 49: 101470.
- 2025 Nunta, R., Porninta, K., Sommanee, S., Mahakuntha, C., Techapun, C., Feng, J., Htike, S.L., Khemacheewakul, J., **Phimolsiripol, Y.**, Jantanasakulwong, K., Rachtanapun, P., Bostong, U., Kumar, A. and Leksawasdi, N. 2025. Phenylacetylcarbinol biotransformation by disrupted yeast cells using ultrasonic treatment in conjunction with a dipropylene glycol mediated biphasic emulsion system. Scientific Reports. 15: 8722.
- 2025 Zubairu, I.K., Rakariyatham, K., Bai-Ngew, S., Leksawasdi, N., Regenstein, J.M., Lao, F., Hong, H., Shin, W.S., Alzahrani, K.J. and **Phimolsiripol, Y.** 2025. Nutritional and therapeutic potential of longan fruit by-products for liver diseases: Pathway to functional foods. Current Nutrition Reports. 14: 28.
- 2025 Chaiwong, N., Seesuriyachan, P., Rachtanapun, P., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A., Wangtueai, S., Leksawasdi, N., Jantanasakulwong, K., Chailangka, A., Sommano, S.R., Castagnini, J.M. and **Phimolsiripol, Y.** 2025. Enhancing solubility, emulsion properties, and antioxidant activity of whey protein powder via wet–heating conjugated with galactooligosaccharides. Journal of Agriculture and Food Research. 19: 101666.
- 2025 Srifawattana, N., **Phimolsiripol, Y.**, Boonchuay, P., Na-Lampang, K., Piboon, P., Umsumarng, S. and Nganvongpanit, K. 2025. Black soldier fly (*Hermetia illucens*) larvae as a protein substitute in adverse food reactions for canine dermatitis: Preliminary results in the patients. Veterinary Sciences. 12: 68.
- 2024 Fontana, C.M., Sumon, M.A.A., Wannavijit, S., Lubis, A.R., Khongdee, N., Linh, N.V., **Phimolsiripol, Y.**, Hoseinifar, S.H. and Doan, H.V. 2024. Effects of mango seed (*Mangifera indica*) powder on growth performance, immune response, gut morphology, and gene expression of Nile tilapia (*Oreochromis niloticus*). Fishes. 9: 514.
- 2024 Htike, S.L., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Tochampa, W., Taesuwan, S., Jantanasakulwong, K., Pornita, K., Sommanee, S., Mahakuntha, C., Feng, J., Kumar, A., Zhuang, X., Wang, W., Qi, W., Nunta, R. and Leksawasdi, N.. 2024. Production of xylitol and ethanol from agricultural wastes and biotransformation of phenylacetylcarbinol in deep eutectic solvent. Agriculture. 14: 2043.
- 2024 Feng, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Jantanasakulwong, K., Taesuwan, S., Pornita, K., Htike, S.L., Mahakuntha, C., Sommanee, S., Nunta, R., Kumar, A. and Leksawasdi, N. 2024. Co-substrate model development and validation on pure sugars and corncob hemicellulosic hydrolysate for xylitol production. Scientific Reports. 14: 25928.

- 2024 Rastogi, M., Singh, V., Shaida, B., Siddiqui, S., Bangar, S.P. and **Phimolsiripol, Y.** 2024. Biofortification, metabolomic profiling and quantitative analysis of vitamin B12 enrichment in guava juice via lactic acid fermentation using *Levilactobacillus brevis* Strain KU15152. Journal of the Science of Food and Agriculture. 104: 9191-9201.
- 2024 Salgado-Ramos, M., Castagnini, J.M., Dar, B.N., Gharibzahedi, S.M.T., **Phimolsiripol, Y.**, Rimac-Brnčić, S., Martínez-Culebras, P.V., Altintas, Z. and Barba, F.J. 2024. Edible insects as sustainable and nutrient-rich food sources: Exploring innovations and advancements for future food practices – A comprehensive review. Food Reviews International. 40: 3103–3128.
- 2024 Kanthiya, T., Rachtanapun, P., Boonrasri, S., Kittikorn, T., Chaiyaso, T., Worajittiphon, P., Tanadchangsang, N., Thanakkasaranee, S., Leksawasdi, N., **Phimolsiripol, Y.**, Ruksiriwanich, W. and Jantasakulwong, K. 2024. Reinforcement of epoxidized natural rubber with high antimicrobial resistance using water hyacinth fibers and chlorhexidine gluconate. Polymers. 16: 3089.
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