

Curriculum Vitae

Name: Professor Dr. Sutee Wangtueai



Education:

- 2012: Post-Doctoral (Food Technology)
BOKU University, Vienna, Austria
- 2009: Ph.D. (Food Engineering and Bioprocess Technology)
Asian Institute of Technology (AIT), Thailand
- 2003: M.S. (Fishery Products)
Kasetsart University, Thailand
- 1999: B.Sc. (Food Science and Technology) with second honors,
Rajamangala Institute of Technology (*now Rajamangala University of Technology Srivijaya, Nakhon Si Thammarat Campus, Thungyai*), Thailand

Administrative Title: Associate Dean of the Faculty of Agro-Industry, Chiang Mai University

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Administrative Position:

- 2024-present Associate Dean of the Faculty of Agro-Industry, Chiang Mai University
- 2023-2024 Acting Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2019-2023 Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2018-2519 Acting Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2017-2018 Acting Associate Dean of the College of Maritime Studies and Management, Chiang Mai University
- 2016-2017 Assistant Dean of the Faculty of Agro-Industry, Chiang Mai University

Research interests:

- Food Processing Technology
- Fish Gelatins and Collagens
- Fish Waste and Byproduct Utilization
- Fishery Product Technology
- Protein Hydrolysate and Peptides

Editor in scientific journals:

Editor: Scientific Reports

Editorial Board members: 1) Food Science of Animal Products
2) Agricultural Products Processing and Storage
3) Quality Assurance and Safety of Crops & Foods
4) Discover Food

Guest Editors: 1) Journal of Food Processing and Preservation (Special issue on “Marine Food Innovation”)
2) Frontiers in Nutrition

Reviewer for scientific journals:

- Food Bioscience
- Food Chemistry
- Food Hydrocolloids
- Food Research
- International Food Research Journal
- International Journal of Food Science and Technology
- Journal of Food Processing and Preservation
- Journal of Food Science
- Journal of Food Science and Technology
- LWT-Food Science and Technology
- Scientific Reports
- Turkish Journal of Fisheries and Aquatic Sciences
- Agriculture and Natural Resources
- BMC Research Notes
- Chiang Mai Journal of Natural Science
- Czech Journal of Food Science
- Food and Applied Bioscience Journal
- Food Research International
- Foods
- Heliyon
- Journal of Agriculture and Food Research
- Journal of Food Biotechnology
- Kuwait Journal of Science
- Marine Drugs
- Processes
- Waste and Biomass Valorization
- ACS Food Science & Technology
- Journal of Agricultural and Food Chemistry
- Journal of Microbiology, Biotechnology and Food Sciences
- Polish Journal of Food and Nutrition Sciences
- Food Science of Animal Products
- Future Foods
- Science Technology and Engineering Journal
- Packaging Technology and Science
- Journal of Food Health and Bioenvironmental Science

Book Chapter:

Wangtueai, S., Noomhorm, A., Regenstein, J.M., and Anal, A.K. (2013). **Value-Added Bioprocessing of Fish Waste to Gelatin.** (G. Boran, Ed.). *In* Gelatin: Production, Applications and Health Implications. Nova Science Publishers, Inc., New York, USA. 185-211 pp.

Publication paper:

1. Lyu, J., Yu, Q., Ma, H., **Wangtueai, S.**, Luo, Y., Tan, Y., & Hong, H. (2026). Computational identification of cathepsin B and L inhibitors and their role in modulating protein degradation and gelation of unwashed grass carp (*Ctenopharyngodon idella*) mince. *Food Chemistry*, 525, 150719.
2. Zubairu, I.K., Gavahian, M., Castagnini, J.M., Leksawasdi, N., **Wangtueai, S.**, Phongthai, S., Garba, A.I., Jambrak, A.R., & Phimolsiripol, Y. (2026). Innovative extraction technology and sustainable valorization of industrially-generated longan waste stream. *Discover Food*. <https://doi.org/10.1007/s44187-026-01152-z>.
3. Jindapon, N., Reamtong, O., Castagnini, J.M., Martí-Quijal, F.J., & **Wangtueai, S.** (2026). Antioxidant and antidiabetic properties of gelatin hydrolysate fractions derived from bigeye snapper processing byproducts. *Food Hydrocolloids for Health*, 10, 100298.
4. Upata, M., Ny, C., Charoenphun, N., Parametthanuwat, T., Wongsu, J., Chitov, T., Krongdang, S., Schöenlechner, R., Bender, D., Panya, A., and **Wangtueai, S.** (2026). Characterization of protein isolates and hydrolysates from six edible insect species: Physicochemical properties and biological activities. *Future Foods*, 13, 101073.
5. Kidprasert, P., **Wangtueai, S.**, You, S.G., Rod-in, W., & Surayot, U. (2026). Structure–function relationships and immunomodulatory properties of *Holothuria scabra* polysaccharides after simulated gastrointestinal digestion. *Journal of Food Measurement and Characterization*, Article2026, <https://doi.org/10.1007/s11694-026-04402-x>
6. Surayot, U., Rod-in, W., Bao, H., You, S.G., **Wangtueai, S.**, Karnjanapratum, S. (2026). Immunoregulatory effects of collagen hydrolysate from Asian bullfrog (*Rana tigerina*) skin in macrophages: Impact of simulated digestion on bioactivity. *Journal of Agriculture and Food Research*, 28, 102943.
7. Pichaiakrit, W., Panaksri, A., Thanakornkriengkrai, T., Panthong, T., Neerawong, P., Kuncharin, P., Boonyagul, S., Chanamuangkon, T., **Wangtueai, S.**, & Tanadchangsang, N. (2026). Fish scale-derived hydroxyapatite/ β -tricalcium phosphate incorporated in polyhydroxybutyrate microparticles via in-situ biopolymer blend for bone graft application with comparative life cycle assessment. *Polymer Degradation and Stability*, 250, 112139.
8. 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 (1), 101977.
9. **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(1), 101855.
 10. Sengking, J., Thangwong, P., Jearjaroen, P., Yawoot, N., **Wangtueai, S.**, Tocharus, J., and Tocharus, C. (2026). Effects of gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) skin in mitigating oxidative stress in chronic cerebral hypoperfusion rats. *International Journal of Molecular Sciences*, 27(6), 2856.
 11. Yang, J., Zhou, S., Chen, Y., **Wangtueai, S.**, and Song, J. (2026). Enhanced functionality and reduced allergenicity of silkworm pupae protein through *Lactiplantibacillus plantarum* fermentation. *Food Chemistry*, 510, 148747.
 12. Yarnpakdee, S., Karnjanapratum, S., Klinmalai, P., and **Wangtueai, S.** (2026). Preparation of antioxidative agar hydrolysate from *Gracilaria tenuistipitata* using H₂O₂ scission to improve surimi gel stability through multiple freeze–thaw cycles. *Discover Food*, 6(1), 139.
 13. 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.
 14. Xiong, X., Wang, S., Tan, Y., **Wangtueai, S.**, Hong, H., Luo, Y. (2026). Aquatic collagen for tissue repair: process–structure–function design from sustainable sourcing to clinical translation. *Acta Biomaterialia*, 210, 375–397.
 15. Zubairu, I.K., Leksawasdi, N., **Wangtueai, S.**, Boonchuay, P., Htike, S.L., Lao, F., Jia, X., 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(3), 2720–2734.
 16. 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.
 17. Charoen, R., Rittisak, S., Schoenlechner, R., **Wangtueai, S.**, Makkhun, S., and Savedboworn, W. (2026). The optimization of extrusion parameters and rice flour blends in ready-to-eat extruded Thai rice snacks. *Applied Science and Engineering Progress*, 19(2), 7970
 18. Punbusayakul, N., Panpranot, S., Srisopa, K., Kingwascharapong, P., Phimolsiripol, Y., **Wangtueai, S.**, Thuengtung, S., Yarnpakdee, S., Kaewprachu, P., Chakrabandhu, Y., 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.
 19. Krongdang, S., Venkatachalam, K., Chitov, T., **Wangtueai, S.**, Wongsas, J., Parametthanuwat, T., and Charoenphun, N. (2025). Edible Insect Production in Thailand: Sustainable Supply Chain Management. *Insects*, 16, 827.
 20. Venkatachalam, K., Charoenphun, N., **Wangtueai, S.**, Klangbud, W.K., Kraboun, K., Hanpakdeesakul, S., and Wongsas, J. (2025). A Review of essential oils in edible films and coatings for seafood preservation: Functional roles, safety, and regulatory considerations. *Trends in Sciences*, 22(9), 10415.
 21. Arunrat, K., **Wangtueai, S.**, Palanisamy, S., You, S.G., Rod-in, W., and Surayot, U. (2025). Sulfated fucan polysaccharide from *Holothuria scabra* attenuates LPS-induced inflammation in RAW264.7 macrophages via modulation of NF-κB and MAPK signalling pathways. *Journal of Agriculture and Food Research*, 22, 102122.
 22. Krongdang, S., Sawongta, N., Pheepakpraw, J., Ngamsomchat, A., **Wangtueai, S.**, Wongsas, J., Parametthanuwat, T.; Charoenphun, N., and Chitov, T. (2025). Comprehensive analysis of bacterial communities and microbiological quality of frozen edible insects. *Foods*, 14, 2347.
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 24. Maliwan, P., **Wangtueai, S.**, Yarnpakdee, S., Katekhong, W., and Klinmalai, P. (2025). Role of skipjack tuna (*Katsuwonus pelamis*) blood protein hydrolysate as a natural cryoprotectant on

threadfin bream surimi protein during repeated freeze–thaw stability. *Food and Bioprocess Technology*, 8, 6698–6712.

25. Panaksri, A., Kuncharin, P., Neerawong, P., Panthong, T., Thanakornkriengkrai, T., Boonyagul, S., Pichaiakrit, W., **Wangtueai, S.**, Sathirapongsasuti, N., Jantanasakulwong, K., Rachtanapun, P., Worajittiphon, P., Wongsirichot, P., and Tanadchangsang, N. (2025). Novel one-pot recovery and in-situ crystallization of polyhydroxybutyrate and hydroxyapatite/tricalcium phosphate biocomposite microparticles with comparative life cycle assessment. *Polymer Degradation and Stability*, 237, 111321.
26. Zahedeng, N., Manesri, J., Kaewmanee, T., Panphon, S., Masniyom, P., and **Wangtueai, S.** (2025). Optimization of soymilk fermentation supplemented with coconut protein by *Lactobacillus plantarum* TISTR2084. *Trends in Sciences*, 22(3), 9122.
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28. Yarnpakdee, S., Senphan, T., Karnjanapratum, S., Jaisan, C., and **Wangtueai, S.** (2025). Structural characterization and antibacterial activity of pearl oyster (*Pinctada maxima*) shell as affected by calcination temperature. *Journal of Agriculture and Food Research*, 19, 101551.
29. Saveboworn, W., Rittisak, S., Schoenlechner, R., **Wangtueai, S.**, and Charoen, R. (2025). Development of functional beverage with rice bran protein (Hom mali 105). *E3S Web of Conferences*, 610, 02004.
30. Prommasith, P., Surayot, U., Autsavapromporn, N., Rod-in, W., Rachtanapun, P., **Wangtueai, S.** (2024). Immunomodulatory, anticancer, and antioxidative activities of bioactive peptide fractions from enzymatically hydrolyzed white jellyfish (*Lobonema smithii*). *Foods*, 13, 3350.
31. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2024). Assessing the effectiveness of digital marketing in enhancing tourist experiences and satisfaction: A study of Thailand's tourism services. *Administrative Sciences*, 14(11): 273.
32. Feng, R., Zhang, H., Ding, N., Ma, H., Luo, Y., Tan, Y., **Wangtueai, S.**, and Hong, H. (2024). Effect of lipooxygenase-catalyzed linoleic acid oxidation and 4-hydroxy-2-nonenal on digestibility and gel properties of myofibrillar protein. *Food Bioscience*, 61, 104882.
33. Taesuan, S., Jirattananang, W., **Wangtueai, S.**, Hussain, M.A., Ranadheera, S., Ajlouni, S., Zubairu, I.K., Naumovski, N. and Phimolsiripol, Y. (2024). Unexplored opportunities of utilizing food waste in food product development for cardiovascular health. *Current Nutrition Reports*, 13, 896–913.
34. Pasanaphong, K., Suksuan, A., Srikaew, N., Hemstapat, R., Tawonsawatruk, T., **Wangtueai, S.**, Khamthong, N., Boonyagul, S., Wongsirichot, P., and Tanadchangsang, N. (2024). 3D-printed scaffold of dopamine methacrylate oligomer grafted on PEGDMA incorporated with collagen hydrolysate for engineering cartilage tissue. *International Journal of Bioprinting*, 10(6), 4385.
35. Summat, T., You, S., Rod-in, W., **Wangtueai, S.**, and Surayot, U. (2024). Extraction and molecular characterisation of polysaccharides from *Suaeda maritima* for their immunomodulatory effects. *Journal of Agriculture and Food Research*, 18, 101293.
36. Pasanaphong, K., Jittrontrum, P., Srikaew, N., Boonyagul, S., **Wangtueai, S.**, Jantanasakulwong, K., Rachtanapun, P., Tawonsawatruk, T., and Tanadchangsang, N. Effect of sterilization methods on collagen hydrolysate obtained from tuna tendon. *Applied Sciences*, 14(14), 6201.
37. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S.** (2024). Impact of industry 5.0 readiness on sustainable business growth of marine food processing SMEs in Thailand. *Administrative Sciences*, 14(6), 110.
38. Yeerong, K., Chantawannakul, P., Anuchapreeda, S., **Wangtueai, S.**, Chaiyana, W. (2024). Optimization of hydrolysis conditions, isolation, and identification of biologically active peptides derived from *Acheta domesticus* for antioxidant and collagenase inhibition. *Antioxidants*, 13(3), 367.
39. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S.** (2024). Measuring the industry 5.0-readiness level of SMEs using industry 1.0–5.0 practices: The case of the seafood processing industry. *Sustainability*, 16(5), 2205.

40. Widyawati, P.S., Suseno, T.I.P., Ivana, F., Natania, E., and **Wangtueai, S.** (2024). Effect of butterfly pea (*Clitoria ternatea*) flower extract on qualities, sensory properties, and antioxidant activity of wet noodles with various composite flour proportions. *Beverage Plant Research*. 4, e022.
41. Pasanaphong, K., Pukasamsombut, D., Boonyagul, S., Pengpanich, S., Tawonsawatruk, T., Wilairatanarporn, D., Jantanasakulwong, K., Rachtanapun, P., Hemstapat, R., **Wangtueai, S.**, and Tanadchangsang, N. (2024). Fabrication of fish scale-based gelatin methacryloyl for 3D bioprinting application. *Polymers*, 16, 418.
42. Chanmangkang, S., Maneerote, J., Surayot, U., Panya, A., You, S.G., **Wangtueai, S.** (2024). Physicochemical and biological properties of collagens obtained from tuna tendon by using the ultrasound-assisted extraction. *Journal of Agriculture and Food Research*, 15, 100984.
43. Summat, T., **Wangtueai, S.**, You, S., Rod-in, W., Park, W.J., Karnjanapratum, S., Seesuriyachan, P., and Surayot, U. (2023). *In vitro* anti-inflammatory activity and structural characteristics of polysaccharides extracted from *Lobonema smithii* jellyfish. *Marine Drugs*, 21(11), 559.
44. Saiwong, S., Autavapromporn, N., Siriwoharn, T., Techapun, C., and **Wangtueai, S.** (2023). Enzymatic hydrolysis optimization for preparation of sea cucumber (*Holothuria scabra*) hydrolysate with an antiproliferative effect on the HepG2 liver cancer cell line and antioxidant properties. *International Journal of Molecular Sciences*. 24(11), 9491.
45. Sunanta, P., Kontogiorgos, V., Leksawasdi, N., Phimolsiripol, Y., **Wangtueai, S.**, Wongkaew, M., and Sommano, S.R. (2023). Loss assessment during postharvest and handling of Thai garlic used for processing. *Horticulturae*. 9(4), 482.
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47. Sommano, S.R., Suksathan, R., Sombat, T., Seehanam, P., Sirilun, S., Ruksiriwanich, W., **Wangtueai, S.**, and Leksawasdi, N. (2022). Novel perspective of medicinal mushroom cultivations: A review case for ‘Magic’ mushrooms. *Agronomy*. 12(12): 3185.
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57. **Wangtueai, S.**, Chaityaso, T., Rachtanapun, P., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan P., Leksawasdi, N., Phimolsiripol, Y., Techapun, C., Phongthai, S., Sommano, S.R., Ougizawa, T. (2022). Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. *International Journal of Biological Macromolecules*. 197: 49-54.
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59. Yarnpakdee, S., Senphan, T., **Wangtueai, S.**, Jaisan, C., and Nalinanon, S. (2022). Characteristic and antioxidant activity of *Cladophora glomerata* ethanolic extract as affected by prior chlorophyll removal and drying methods. *Journal of Food Processing and Preservation*, 46(8), e15534.
60. Rachtanapun, P., Homsaard, N., Kodsangma, A., Phongtha, S., Leksawasdi, N., Phimolsiripol, Y., Seesuriyachan, P., Chaityaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., **Wangtueai, S.**, Sommano, S.R., Tongdeesontorn, W., Sringarm, K., and Jantanasakulwong, K. (2021). Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. *Poultry Science*. 101(1): 101509.
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