เอกสารประกอบ 1.1

ภาคผนวก

ผลงานทางวิชาการของอาจารย์ผู้รับผิดชอบหลักสูตร (ผลงานย้อนหลัง 2557 – 2561)

1. ผู้ช่วยศาสตราจารย์ ดร.ธรรณพ เหล่ากุลดิลก

ผลงานตีพิมพ์ในวารสารทางวิชาการ

วารสารระดับชาติ

1. Tatongjai, K., & **Laokuldilok, T.** 2018. Effects of Purple Rice Bran Addition on the Physicochemical-Sensorial Properties and Storage Stability of Chinese Sausage. *Journal of Food Technology, Siam University*. 1: 44-57. (in Thai)

วารสารระดับนานาชาติ

1. Kanha, T., Surawang, S., Pitchakarn, P., Regenstein, J. M. and Laokuldilok, T. 2019. Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. *Food Bioscience*. 30: XX-XX. (https://doi.org/10.1016/j.fbio.2019.100419)
2. Kawee-ai, A., Ritthibut, N., Manassa, A., Moukamnerd, C., **Laokuldilok, T.**, Surawang, S., Wangtueai, S., Phimolsiripol, Y, Regenstein, J.M., & Seesuriyachan, P. 2018. Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. *Preparative Biochemistry and Biotechnology*. 48(2): 194-201.
3. Pasakawee, K., Srichairatanakool, S., **Laokuldilok, T**., & Utama-ang, N. 2018. Antioxidant activity and starch-digesting enzyme inhibition of selected Thai herb extracts. *Chiang Mai Journal of Science*. 45(1): 263-276.
4. **Laokuldilok, T**., Potivas, T., Kanha, N., Surawang, S., Seesuriychan, P., Wangtueai, S., Phimolsiripol, Y., & Regenstein, J.M. 2017. Physicochemical, Antioxidant, and Antimicrobial Properties of Chitooligosaccharides Produced using Three Different Enzyme Treatments. *Food Bioscience*. 18: 28-33.
5. Sarringkarin, W., & **Laokuldilok, T.** 2017. Optimization of the Production Conditions of Glutinous Rice Bran Protein Hydrolysate with Antioxidative Properties. *CMU Journal of Natural Sciences*. 16(1): 1-18.

6. **Laokuldilok, T**., & Kanha, N. 2017. Microencapsulation of Black Glutinous Rice Anthocyanins using Maltodextrins Produced from Broken Rice Fraction as Wall Material by Spray Drying and Freeze Drying. *Journal of Food Processing and Preservation*. 41: 1-10.
7. Phimolsiripol, Y., Siripatrawan, U., Teekachunhatean, S., Wangtueai, S., Seesuriyachan, P., Surawang, S., **Laokuldilok, T.**, Regenstein, J. M., & Henry, C.J. 2017. Technological Properties, in Vitro Starch Digestibility and in Vivo Glycaemic Index of Bread Containing Crude Malva Nut Gum. *International Journal of Food Science & Technology*. 52: 1035-1041.
8. **Laokuldilok, T**., & Kanha, N. 2015. Effects of Processing Conditions on Powder Properties of Black Gutinous Rice (*Oryza sativa* L.) Bran Anthocyanins Produced by Spray Drying and Freeze Drying. *LWT- Food Science and Technology*. 64: 405-411.
9. **Laokuldilok, T**., & Rattanathanan, Y. 2014. Protease Treatment for the Stabilization of Rice Bran: Effects on Lipase Activity, Antioxidants, and Lipid Stability. *Cereal Chemistry*. 91(6): 560-565.
10. Potivas, T., & **Laokuldilok, T**. 2014. Deacetylation of Chitin and the Properties of Chitosan Films with Various Deacetylation Degrees. *Chiang Mai University Journal of Natural Sciences*. (Special Issue) 13(1): 559-567.
11. Kanha, N., & **Laokuldilok, T**. 2014. Effects of Spray Drying Temperatures on Powder Properties and Antioxidant Activities of Encapsulated Anthocyanins from Black Glutinous Rice Bran. *Chiang Mai University Journal of Natural Sciences*. (Special Issue) 13(1): 411-423.

การนำเสนอผลงานในที่ประชุมทางวิชาการ

1. Kanha, N., & **Laokuldilok, T.** 2015. Factors affecting extraction of anthocyanins from black glutinous rice (*Oryza sativa* L.) bran. In proceeding of 17th Food Innovation Asia Conference 2015 (FIAC 2015) “Innovative ASEAN Food Research towards the World”. 18-19 June 2015, Bangkok, Thailand. pp. 305-312.

2. ผู้ช่วยศาสตราจารย์ ดร.ทนงศักดิ์ ไชยาโส

ผลงานตีพิมพ์ในวารสารทางวิชาการ

วารสารระดับชาติ

1. Srisuwan, W., Techapun, C., Srisuriyachan, P., Watanabe, M. and **Chaiyaso, T.** 2016. Screening of Oleaginous Yeast for Lipid Production Using Rice Residue from Food Waste as a Carbon Source. *KKU Research Journal*. 22: 116-126.
2. Manysoat, S., Jomduang, S. and **Chaiyaso, T.** 2014. Effect of Loog-pang Sources on Job's tears Sato Production. *KKU Resource Journal*: 19: 34-42.

วารสารระดับนานาชาติ

1. **Chaiyaso, T.**, Manwattana, A., Techapun, C. and Watanabe, M. 2019. Efficient bioconversion of enzymatic corncob hydrolysate into biomass and lipids by oleaginous yeast *Rhodosporidium paludigenum* KM281510. *Preparative Biochemistry and Biotechnology*. 545-556.
2. Sinjaroonsak, S., **Chaiyaso, T.** and H-Kittikun, A. 2019. Optimization of cellulase and xylanase productions by *Streptomyces thermocoprophilus* strain TC13W using oil palm empty fruit bunch and tuna condensate as substrates. *Applied Biochemistry and Biotechnology*. XX: XX-XX. (https://doi.org/10.1007/s12010-019-02986-3)
3. Sinjaroonsak, S., **Chaiyaso, T.** and H-Kittikun, A. 2019. Optimization of Cellulase and Xylanase Productions by *Streptomyces thermocoprophilus* TC13W Using Low Cost Pretreated Oil Palm Empty Fruit Bunch. *Waste and Biomass Valorization*. XX: XX-XX. (https://doi.org/10.1007/s12649-019-00720-y)
4. Yakul, K., Takenaka, S., Nakamura, K., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M., **Chaiyaso, T.** 2019. Characterization of thermostable alkaline protease from Bacillus halodurans SE5 and its application in degumming coupled with sericin hydrolysate production from yellow cocoon. *Process Biochemistry*. 78: 63-70.
5. Watanabe, M., Yamada, C., Maeda, I., Techapun, C., Kuntiya, A., Leksawasdi, N., Seesuriyachan, P., **Chaiyaso, T.**, Takenaka, S., Shiono, T., Nakamura, K. and Endo, S. 2019. Evaluating of quality of rice bran protein concentrate prepared by a combination of isoelectronic precipitation and electrolyzed water treatment. *LWT-Food science and Technology*. 99: 262-267.
6. Boonchuay, P, Techapun, C., Leksawasdi, N., Seesuriyachan, P., Hanmoungjai, P., Watanabe, M., Takenaka, S. and **Chaiyaso, T.** 2018. An integrated process for xylooligosaccharide and bioethanol production from corncob. *Bioresource Technology*. 256: 399-407.

7. Jantanasakulwong, K., Wongsuriyasak, S., Rachtanapun, P., Seesuriyachan, P., **Chaiyaso, T.**, Leksawasdi, N., Techapun, C. 2018. Mechanical properties improvement of thermoplastic corn starch and polyethylene-grafted-maleicanhydride blending by Na^+ ions neutralization of carboxymethyl cellulose. *International Journal of Biological Macromolecules.* 120: 297-301.

8. Khemacheewakul, J., Techapun, C., Kuntiya, A., Sanguanchaipaiwong, V. **Chaiyaso, T.**, Hanmoungjai, P., Seesuriyachan, P., Leksawasdi, N., Nunta, R., Sommanee, S., Jantanasakulwong, K., Chakrabandhu, Y., and Noppol Leksawasdi, N. 2018. Development of Mathematical Model for Pyruvate Decarboxylase Deactivation Kinetics by Benzaldehyde with Inorganic Phosphate Activation Effect. *Chiang Mai J. Sci*. 2018; 45(3): 1426-1438

9. **Chaiyaso, T.**, Srisuwan, W., Techapun, C., Watanabe, M and Takenaka, S. 2018. Direct bioconversion of rice residue from canteen waste into lipids by new amylolytic oleaginous yeast Sporidiobolus pararoseus KX709872. *Preparative Biochemistry and Biotechnology*. 48(4): 361-371.

10. Manowattana, A. and **Chaiyaso. T.** 2018. Enhancement of carotenoids and lipids production by oleaginous red yeast Sporidiobolus pararoseus KM281507. *Preparative Biochemistry and Biotechnology*. 48(1): 13-23.

11. Manowattana, A., Techapun, C., Watanabe, M. and **Chaiyaso, T.** 2018. Bioconversion of biodiesel-derived crude glycerol into lipids and carotenoids by an oleaginous red yeast *Sporidiobolus pararoseus* KM281507 in an airlift bioreactor. *Journal of Bioscience and Bioengineering*. 125(1): 59-66.

12. Takenaka, S., Yoshinami, J., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., **Chaiyaso, T.** Watanabe, M., Tanaka, K., Yoshida, K. 2018. Characterization and mutation analysis of a halotolerant serine protease from a new isolate of Bacillus subtilis. 2017. *Biotechnology Letter*. 40(1): 189-196.

13. Seesuriyachan, P., Kawee-ai, A. and **Chaiyaso, T.** 2017. Green and chemical-free process of enzymatic xylooligosaccharide production from corncob: enhancement of the yields using a strategy of lignocellulosic destructuration by ultra-high pressure pretreatment. *Bioresource Technology*. 241: 537-544.

14. Watanabe, M., Techapun, C., Kuntiya, A., Leksawasdi, N., Seesuriyachan, P., **Chaiyaso, T.**, Takenaka, S., Maeda, I., Koyama, M. and Nakamura. K. 2017. Extracellular protease derived from lactic acid bacteria stimulates the fermentative lactic acid production from the by-products of rice as a biomass refinery function. *Journal of Bioscience and Bioengineering*. 123: 245-251.

15. Boonchuay, P., Takenaka, S., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P. and **Chaiyaso, T.** 2016. Purification, characterization, and molecular cloning of the xylanase from Streptomyces thermovulgaris TISTR1948 and its application to

xylooligosaccharide production. *Journal of Molecular Catalysis B: Enzymatic*. 129: 61-68.

16. Pensri, T., Aggarangsi, P., **Chaiyaso, T.** and Chandet, N. 2016. Potential of fermentable sugar production form Napier cv. Parkchong 1 grass residue as a substrate to produce bioethanol. *Energy Procedia*. 1-9.

17. Kawee-ai, A., Srisuwun, A., Tantiwa, N., Nontaman, W., Boonchuay, P., Kuntiya, A., **Chaiyaso, T.**, and Seesuriyachan, P. 2016. Eco-friendly processing in enzymatic xylooligosaccahride production from corncob: Influence of pretreatment with sonocatalytic-synergistic Fenton reaction and its antioxidant potentials. *Ultrason. Sonochem*. 31; 184-192.

18. Seesuriyachan, P., Kuntiya, A., Kawee-ai, A., Techapun, C., **Chaiyaso, T.**, and Leksawasdi, N. 2015. Improvement in efficiency of lignin degradation by Fenton reaction using synergistic catalytic action. *Ecol. Eng*. 85; 283-287.

19. Manowattana, A., Techapun, C., Seesuriyachan, P., Hanmoungjai, P. and **Chaiyaso, T.** 2015. β-Carotene production by *Sporobolomyces pararoseus* TISTR5213 using crude glycerol as the sole carbon source. *Chiang Mai J. Sci*. 2015: 42(1) : 17-33

20. Takenaka, S., Miyatake, A., Tanaka, K., Kuntiya A., Techapun, C., Leksawasdi N., Seesuriyachan, P., **Chaiyaso, T**., Watanabe, M. and Yoshida, K. 2015. Characterization of the native form and the carboxy-terminally truncated halotolerant form of α-amylases from *Bacillus subtilis* strain FP-133. *Journal of Basic Microbiology*. 55:780–789

21. Boonchuay, P., Techapun, C., Seesuriyachan P. and **Chaiyaso, T**. 2014 Xylooligosaccharides production from corncob using crude thermostable endo-sylanase from *Streptomyces thermovulgaris* TISTR1948 and theirs prebiotic properties. *Food Sci. Biotechnol*. 23(5): 1515-1523.

การนำเสนอผลงานในที่ประชุมทางวิชาการ

บทความฉบับเต็มในงานประชุมวิชาการ (Proceeding)

1. Yakul, K., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M., Nakamura, K., Takenaka, S. and **Chaiyaso, T.** 2017. Optimization production of thermostable alkaline-protease from *Bacillus halodurans* SE5 and its application on bioactive peptides production from sericin. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Proceeding 177-191).
2. Boonchuay, P. Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Hanmoungjai, P., Watanabe, M., Takenaka, S. and **Chaiyaso, T.** 2017. Optimization of fermentable sugar production from cellulose-rich corncob residue, a solid waste from xylooligosacharides production process. The 29th Annual Meeting of the Thai Society

for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Proceeding 148-160).

3. Srisuwan, W., Techapun, C., Srisuriyachan, P., Watanabe, M. and **Chaiyaso, T.** 2016. Screening of Oleaginous Yeast for Lipid Production Using Rice Residue from Food Waste as a Carbon Source. KKU Research Journal. 22: 116-126.
4. Srisuwan, W., Techapun, C., Seesuriyachan, P., Watanabe, M and **Chaiyaso. T.** Screening of Oleaginous Yeast for Lipid Production Using Rice Residue from Food Waste as a Carbon Source. The 6th International Conference on Fermentation Technology for Value Added Agriculture Products (FerVAAP2015). (Proceeding 77-84).
5. Manowattana, A. and **Chaiyaso, T.** 2015. Improvement of carotenoids and lipids productions by a mutant strain of *Sporidiobolus pararoseus*. The 2015 International Forum-Agriculture, Biology, and Life Science (IFABL 2015). Sapporo, Japan, 23-25 June 2015 (Proceeding 1-11)
6. Pensri, T., Aggarangsi, P., **Chaiyaso, T.** and Chandet, N. 2015. Potential of fermentable sugar production form Napier cv. Parkchong 1 grass residue as a substrate to produce bioethanol. 12th Eco-Energy and Materials Science and Engineering Symposium, Krabi, Thailand, June 11-14, 2015 (Proceeding 42-46).

ผลงานการนำเสนอในที่ประชุมวิชาการในระดับชาติและนานาชาติ (แบบโปสเตอร์และปากเปล่า)

1. **Chaiyaso, T.,** Yakul, K., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M., Nakamura, K., and Takenaka, S. 2018. Purification, characterization of thermostable alkaline serine protease from *Bacillus halodurans* SE5 and its application on bio-bleaching of yellow cocoon. Core to Core Program (Advanced Research Networks) (2014-2019), 2-4 December 2018 The University Hall, Yamaguchi University, Yamaguchi, Japan. (Poster presentation).
2. Yakul, K., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M., Nakamura, K., Takenaka, S. and **Chaiyaso, T.** 2017. Optimization production of thermostable alkaline-protease from *Bacillus halodurans* SE5 and its application on bioactive peptides production from sericin. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Oral presentation, FA-O-105).
3. Boonchuay, P. Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Hanmoungjai, P., Watanabe, M., Takenaka, S. and **Chaiyaso, T.** 2017. Optimization of fermentable sugar production from cellulose-rich corncob residue, a solid waste from xylooligosacharides production process. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Poster presentation, FA-P-120).
4. Srisupa, S., Techapun, C., Hanmoungjai, P., Watanabe, M., and **Chaiyaso, T.** 2017. Bioethanol production from cellulose-rich corncob residue using a thermotolerant

yeast *Candida glabrata* KY618710 via the simultaneous saccharification and fermentation process. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Poster presentation, BB-P-104).

5. Keawsalud, T. Techapun, C., Seesuriyachan, P., Takenaka, S., Watanabe, M., and **Chaiyaso, T.** 2017. Screening and isolation of thermostable alkaline keratinase producing bacteria from hot spring. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Swissôtel Le Concorde. Bangkok. Thailand. (Poster presentation, EB-P-010).
6. **Chaiyaso, T.,** Boonchuay, P., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M. and Takenaka, S. 2017. Integrated process for xylooligosaccharides (XOs) and bioethanol productions from corncob. International Joint Seminar Core to Core Program A. Advanced Research Networks "Establishment of an international research core for new bio-research fields with microbes from tropical areas (World-class research hub of tropical microbial resources and their utilization)" and e-ASIA JRP kick-off meeting (Part of The Thailand Research EXPO 2017) 26th August 2017 at The Centara Grand & Bangkok Convention Centre, Central World, Thailand (Oral presentation).
7. **Chaiyaso, T.,** Boonchuay, P., Takenaka, S., Watanabe, M., Kuntiya, A., Techapun, C., Lesawasdi, N. and Seesuriyachan, P. 2016. Purification and characterization of thermostable cellulase-free endo-xylanase from *Streptomyces thermovulgaris* TISTR1948 and its application on xylooligosaccharide productions. The 2nd Joint Seminar Core to Core Program A. Advanced Research Network. 14th-15th November 2016. Bangsaen Heritage Hotel, Chonburi, Thailand (Oral presentation, OV-2).
8. Watanabe, M., Techapun, C., Lesawasdi, N., Kuntiya, A., Seesuriyachan, P., **Chaiyaso, T**. and Takenaka, S. 2016. Recovery of protein and phosphorus compound and fermentative lactic acid production form defatted rice bran by using pilot scale plant. The 2nd Joint Seminar Core to Core Program A. Advanced Research Network. 14th-15th November 2016. Bangsaen Heritage Hotel, Chonburi, Thailand (Poster presentation, PV-5).
9. Takenaka, S., Osaka U., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Watanabe, M., **Chaiyaso. T.** 2016. Characterization of Lipase from Thermotolerant Streptomyces thermoviolaceus Strain TCW. The 2nd Joint seminar Core to Core Program A. Advanced Research Networks on "Establishment of an international research core for new bio-research fields with microbes from tropical areas", 14th-15th Nov., Bangsaen Heritage Hotel, Chonburi, Thailand, abstract p. 139 (Poster presentation, PV-8).

10. **Chaiyaso, T.**, Manowattana, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P. and Watanabe, M. 2016. High efficiency bioconversion of crude glycerol into lipids and carotenoids by *Sporidiobolus pararoseus* operating in the airlift bioreactor. The 5th International Conference on Biomass Energy & Exhibition (ICBE 2016). China National Convention Center, Beijing, People Republic of China. 16-19 October 2016. Oral Presentation: 08.55 – 09.15, 18 October 2016.
11. Srisuwan, W., Techapun, C., Seesuriyachan, P., Watanabe, M. and **Chaiyaso, T.** 2015. Screening of Oleaginous Yeast for Lipid Production Using Rice Residue from Food Waste as a Carbon Source. The 6th International Conference on Fermentation Technology for Value Added Agricultural Products (FerVAAP 2015). 29 - 31 July 2015. Centara Hotel & Convention Center, Khon Kaen, Thailand.
12. Boonchuay, P., Takenaka, S., Watanabe, M., Kuntiya, A., Techapun, C., Leksawasdi, N., Seesuriyachan, P., Hanmoungjai, P. and **Chaiyaso. T.** 2015. Purification and Characterization of Thermostable Cellulase-free Endo-xylanase from *Streptomyces thermovulgaris* TISTR1948. The 6th International Conference on Fermentation Technology for Value Added Agricultural Products (FerVAAP 2015). 29 - 31 July 2015. Centara Hotel & Convention Center, Khon Kaen, Thailand.
13. Manowattana, A., Techapun, C., Watanabe, M. and **Chaiyaso, T. 2015**. Application of Airlift Bioreactor for the Enhancement of Carotenoids Production by *Sporidiobolus pararoseus* using Crude Glycerol as a Carbon Source. The 6th International Conference on Fermentation Technology for Value Added Agricultural Products (FerVAAP 2015). 29 - 31 July 2015. Centara Hotel & Convention Center, Khon Kaen, Thailand.
14. **Chaiyaso, T.,** Kuntiya, A., Techapun, C. Leksawasdi, N., Seesuriyachan, P., Takenake, S. and Watanabe, M. 2014. Purification and characterization of lipase from thermotolerant *Streptomyces thermocarboxydus* ME168 and its application on sugar esters synthesis. (Poster). Abstract page number 145.
15. Takenaka, S., Kuntiya, A., Seesuriyachan, P., **Chaiyaso, T.,** Techapun, C. Leksawasdi, N. and Watanabe, M. 2014. Characterization of halotolerant extracellular enzymes form *Bacillus subtilis* FP-133. New Core to Core Program. Advanced Research Networks, The 1st Joint Seminar, 10th-11th August 2014, the Centara Grand & Bangkok Convention Centre, Central World, Bangkok, Thailand. (Oral) Abstract page number 44.
16. Manowattana, A., Seesuriyachan, P. Techapun, C., and **Chaiyaso, T.** 2014. Microbial conversion of biodiesel-derived crude glycerol into carotenoids by *Sporobolomyces pararoceus* TISTR5213. AMBC conference. 2014. 19-21 February 2014. Bangkok, Thailand.

ผลงานทางวิชาการอื่น ๆ

1. อนุสิทธิบัตรชื่อการประดิษฐ์ “กระบวนการผลิตยีสต์สีแดงในรูปแบบผงแห้ง” เลขที่คำขอ 1803001375 วันที่ยื่นขอ 19 มิถุนายน 2561.

งานวิจัย

1. การผลิตอาหารเสริมสุขภาพสัตว์จากยีสต์แดง (*Sporidiobolus pararoseus*) ในระดับอุตสาหกรรมเพื่อการผลิตสัตว์ที่ยั่งยืน. 2562. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานการวิจัยแห่งชาติ (วช) (กำลังดำเนินการ)
2. ความปลอดภัยและประสิทธิภาพต้านก่อการกลายจากอะฟลาทอกซินบีหนึ่งของยีสต์แดง (*Sporidiobolus pararoseus*) ในหนูทดลอง. 2562. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานการวิจัยแห่งชาติ (วช) (กำลังดำเนินการ)
3. ปริญญาเอกกาญจนาภิเษก รุ่น 20 (นายธันยวัฒน์ แก้วสลุด). 2561. แหล่งทุน: สำนักงานคณะกรรมการส่งเสริมวิทยาศาสตร์ วิจัยและนวัตกรรม (สกสว.) (กำลังดำเนินการ)
4. การทำบริสุทธิ์และศึกษาคุณสมบัติของเอนไซม์อัลคาไลโปรติเอสชนิดทนร้อนจาก *Bacillus halodurans* SE5 และการนำไปใช้ในการผลิตเปปไทด์ที่มีฤทธิ์ทางชีวภาพจากโปรตีนกาวไหม. 2561. แหล่งทุน: มหาวิทยาลัยเชียงใหม่.
5. ทุนโครงการปริญญาเอกกาจนาภิเษก รุ่นที่ 19 (นายกมล ยากูล). 2560. แหล่งทุน: สำนักงานคณะกรรมการส่งเสริมวิทยาศาสตร์ วิจัยและนวัตกรรม (สกสว.) (กำลังดำเนินการ)
6. การผลิตโปรตีนไฮโดรไลเสทจากขนไก่โดยใช้เอนไซม์เคราติเนสทนร้อนจาก *Bacillus halodurans* SE5 และการนำไปใช้เป็นสับสเตรตในการผลิตพลาสติกชีวภาพชนิดทนร้อน. 2561. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานการวิจัยแห่งชาติ (วช) (โครงการเสร็จสิ้น)
7. การเปลี่ยนแปลงทางชีวภาพของกลีเซอรอลดิบที่ได้จากการผลิตไบโอดีเซลให้เป็นสารลิพิดและแคโรทีนอยด์โดยใช้ยีสต์โอลิจีนัสและศักยภาพในการนำใช้เป็นสารตั้งต้นในการผลิตไบโอดีเซล. 2560. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานนโยบายและแผนพลังงาน นางสาวอัจฉรา มะโนวัฒนา (โครงการเสร็จสิ้น)
8. การผลิตลิพิดและแคโรทีนอยด์จากโอลิจินัสยีสต์โดยใช้เศษข้าวที่ได้จากขยะอาหารเป็นแหล่งคาร์บอน. 2560. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากกองบริหารแผนและงบประมาณการวิจัย - ทุนบัณฑิต (กบง.) นางสาววิมาดา ศรีสุวรรณ (โครงการเสร็จสิ้น)
9. การพัฒนาเทคโนโลยีการผลิตเอทานอลจากเซลลูโลสโดยจุลินทรีย์ที่มีประสิทธิภาพ แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานนโยบายและแผนพลังงาน. 2558. (โครงการเสร็จสิ้น)
10. การผลิตไซโลโอลิโกแซ็กคาไรด์จากวัสดุเหลือทิ้งทางการเกษตรโดยใช้เอนไซม์ไซลาเนส จากเชื้อ *Streptomyces thermovulgaris* TISTR1948 และการนำไปใช้เป็นสารพรีไบโอติกส์. 2557. แหล่งทุน: ได้รับการสนับสนุนเงินทุนการวิจัยจากสำนักงานการวิจัยแห่งชาติ (วช) (โครงการเสร็จสิ้น)

3. อาจารย์กำธร พุทธิขจร

ผลงานวิชาการ

1. Min, W.K., Pudtikajorn, K., Kim, M., Shin, I.S., and Chung, D., 2017, Low-amperage pulsating direct current has a bactericidal effect on marine fish pathogens in circulating seawater. *Food Control*. 73(B): 497-502

ผลงานวิจัย

1. การผลิตไคโตโอลิโกแซคคาไรด์ที่มีสมบัติต้านออกซิเดชันและต้านจุลินทรีย์สูงจากเปลือกกุ้งด้วยวิธีทางเอนไซม์ ระยะเวลา 1 ปี (1 ต.ค. 56 – 30 เม.ย. 58)

4. อาจารย์ ดร.สุคันธา โอศิริพันธุ์

ผลงานตีพิมพ์ในวารสารทางวิชาการ

วารสารระดับชาติ

1. Sukhuntha Osiriphun, 2018, Physical Hazard in Food, Burapha Science Journal, Vol. 23, No.1 pp. 237 -246.

2. Chompoo, M. and Osiriphun, S., 2018, The production of Longan Powder by using Hot Air Drying for Sprinkling on Nama chocolate, Food and Appplied Bioscience Journal, Vol6, special issue, pp.144-152.

3. Osiriphun, Somchai Wongsuriyasak, and Yasinee Chakrabandhu, 2018, “Product Development and Packaging Design for Green Chili Paste Flavored Potato Chips”, Food and Appplied Bioscience Journal, Vol.6, No.2, pp.76 – 84.

วารสารระดับนานาชาติ

1. Nutt Tharnpichet, Wachira Jirarattanarangsri, Sukhuntha Osiriphun, Prasit Peepathum, and Witid Mitranun, 2019, Product Development of Rice Energy Gel and Effect on Blood Glucose and Lactate Concentration in General Sport Subject, International Journal of Food Engineering (IJFE, ISSN: 2301-3664), Vol. xx. No. xx, pp. xx. (selected paper).

การนำเสนอผลงานในที่ประชุมทางวิชาการ

ระดับชาติ

1. Sukhuntha Osiriphun, Pichaya Poonlarp, Danai boonyakiat, and Patcharin Raviyan, 2016, “Hazard Characterization of Foodborne Illness caused by Fresh-Pre Cut Vegetable Consumption”, 4-5 February 2016, International Conference on Food and Applied Bioscience, The Empress Hotel, Chiang Mai, Thailand, page 90. (Oral presentation)

ระดับนานาชาติ

1. Nutt Tharnpichet, Wachira Jirarattanarangsri, Sukhuntha Osiriphun, Prasit Peepathum, and Witid Mitranun, 2019, Product Development of Rice Energy Gel and Effect on Blood Glucose and Lactate Concentration in General Sport Subject, 5th International Conference on Food and Agricultural Engineering(ICFAE 2019), May 27-29, 2019, Bali, Indonesia. Page 51 (Book of Abstracts)

บทความทางวิชาการ

1. Sukhuntha Osiriphun, 2018, Physical Hazard in Food, Burapha Science Journal, Vol. 23, No.1 pp. 237 -246.

5. อาจารย์ ดร. สุธาสินี ญาณภักดี

ผลงานตีพิมพ์ในวารสารทางวิชาการ

วารสารระดับนานาชาติ

1. **Yarnpakdee, S.,** Benjakul, S., Kristinsson, H., and Kishimura, H. 2014. Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (*Oreochromis niloticus*) by one- and two-step hydrolysis. Journal of Food Science and Technology. 3336-3349.
2. **Yarnpakdee, S.,** Benjakul, S., Penjamras, P. and Kristinsson, H. G. 2014. Chemical compositions and muddy flavour/odour of protein hydrolysate from Nile tilapia and broadhead catfish mince and protein isolate. Food Chemistry. 142: 210–216.
3. **Yarnpakdee, S.,** Benjakul, S. and Kristinsson, H. G. 2014. Lipid oxidation and fishy odour in protein hydrolysate derived from Nile tilapia (*Oreochromis niloticus*) protein isolate as influenced by haemoglobin. Journal of the Science of Food and Agriculture. 94: 219-226.
4. **Yarnpakdee, S**., Benjakul, S., Kristinsson, H.G. and Bakken, H.E. 2015. Preventive effect of Nile tilapia hydrolysate against oxidative damage of HepG2 cells and DNA mediated by H_2O_2 and AAPH. Journal of Food Science and Technology. 52: 6194-6205
5. Arfat, Y. A., Benjakul, S., Vongkamjan, K., Sumpavapol, P. and **Yarnpakdee, S**. 2015. Shelf- life extension of refrigerated sea bass slices wrapped with fish protein isolate/fish skin gelatin-ZnO nanocomposite film incorporated with basil leaf essential oil. Journal of Food Science and Technology. 52: 6182-6193.

6. **Yarnpakdee, S.**, Benjakul, S. and Kingwascharapong, P. 2015. Physico-chemical and gel properties of agar from *Gracilaria tenuistipitata* from the lake of Songkhla, Thailand. Food Hydrocolloids. 51: 217-226.
7. **Yarnpakdee, S.**, Benjakul, S., Kristinsson, H.G. and Kishimura, H. 2015. Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (*Oreochromis niloticus*) by one-and two-step hydrolysis. Journal of Food Science and Technology. 52: 3336-3349.
8. Kraisangsri, J., Nalinanon, S., Riebroy, S., **Yarnpakdee, S.**, and Ganesan, P. 2018. Physicochemical characteristics of glucosamine from blue swimming crab (*Portunus pelagicus*) shell prepared by acid hydrolysis. Walailak Journal of Science and Technology. 15: 869-877.
9. Thiabmak, C., Sriket, C., **Yarnpakdee, S.,** Kim, S.R., and Nalinanon, S. 2019. Autolysis of clown featherback (*Chitala ornata*) muscle. Chiang Mai University Journal of Natural Sciences. 18: 80-93.
10. **Yarnpakdee, S.,** Benjakul, S., and Senphan, T. 2019. Antioxidant activity of the extracts from freshwater macroalgae (*Cladophora glomerata*) grown in Northern Thailand and its preventive effect against lipid oxidation of refrigerated eastern little tuna slice. Turkish Journal of Fisheries and Aquatic Sciences. 19: 209-219.

การนำเสนอผลงานในที่ประชุมทางวิชาการ

1. Suinta, C., Raweewan, P. and **Yarnpakdee, S.** 2017. Effect of extraction solvent on yield and antioxidant activities of Northern freshwater algae extracts (*Cladophora glomerata*) and theirs application in fish oil fortified salad dressing. The 19th Food Innovation Asia Conference, Bitech, Bangkok, Thailand, 15-17 June, 2017. Poster presentation**.**
2. Takeungwongtrakul, S. and **Yarnpakdee, S.** 2018. Extraction and Chemical Properties of Oil from Black Cumin (*Nigella sativa*) Seed. The International Conference on Food and Applied Bioscience, The Empress Hotel, Chiang Mai, Thailand, 1-2 Febuary, 2018. Poster presentation.

ผลงานทางวิชาการอื่น ๆ (บางบทในหนังสือ)

1. Benjakul, S., **Yarnpakdee, S.**, Senphan, T., Halldórsdóttir, S. M. and Kristinsson, H. G. 2014. Fish protein hydrolysates: production, bioactivities, and applications. *In* Antioxidants and functional components in aquatic foods. (Kristinsson, H. G., ed.). p. 237-282. John Wiley & Sons. West Sussex.