

1. ผลงานทางวิชาการ การค้นคว้า วิจัย หรือการแต่งตำราของอาจารย์ประจำหลักสูตร (ไม่เกิน 10 ผลงาน)

1. รองศาสตราจารย์ ดร.สุรัตน์ เจียมยังยืน (H-Index 12)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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2. รองศาสตราจารย์ ดร.วรรณพร คลังเพชร อุเอโนะ (H-Index 14)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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3. ผู้ช่วยศาสตราจารย์ ดร.ภัทวรา ปฐมรังษิยังกุล (H-Index 5)

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5. ผู้ช่วยศาสตราจารย์ ดร.ศรีสุวรรณ นฤนาทวงศ์สกุล
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8. Salee N. , Chaiyana W. , Yawootti A. , **Naruenartwongsakul S.** , Klangpetch W. , Walter P. , Utama-ang N. Optimization of the pulse electric field assisted extraction of black rice grain for antioxidant and sirtuin1 enzyme stimulation activities Scientific Reports. 12. 2022 JIF : 4.380 Q1 citedby-count: 18 JDA

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4. รองศาสตราจารย์ ดร.รณิภาส สุขแก้ว สมัครธำรงไทย (H-Index 12)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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5. Assoc. Prof. Dr.Tri Indrarini Wirjantoro (H-Index 10)

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ผลงานตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

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6. ผู้ช่วยศาสตราจารย์ ดร. กรวิทย์ ไชยสุ (H-Index 3)

งานวิจัย

ตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

1. ชัยรัตน์ บุณณะ. กลวัชร ตันติวิท. **กรวิทย์ ไชยสุ**. และนพรัตน์ ทัดมาลา. การจัดการเพื่อลดการเผาต่อซังและฟางข้าวหลังการเก็บเกี่ยว. 2568. The 15th National and the 11th International PIM Conference 2025 June 6, 2025. 46-56.
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7. ผู้ช่วยศาสตราจารย์ กฤษฎา อุ้นบ้าน (H-Index 19)

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ผลงานตีพิมพ์ในวารสารทางวิชาการ

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8. ผู้ช่วยศาสตราจารย์ ดร.กัญยาศิริ รักอริยะธรรม (H-Index 27)

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ตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

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17. ผู้ช่วยศาสตราจารย์ ดร.ปวาลี ชมภูรัตน์ ธฤติชนเกียรติ (H-Index = 7)

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งานวิจัย

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38. รองศาสตราจารย์ ดร.สุจินดา ศรีวัณณะ (H-Index 13)

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 10. Jindapon N. , Phimolsiripol Y. , Yarnpakdee S. , Phonsatta N. , Thangvichien S. , Panya A. , **Wangtueai S.** 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. 2026 JDA

41. ผู้ช่วยศาสตราจารย์ ดร.สุวัฒน์ พงษ์ไทย (H-Index = 27)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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42. รองศาสตราจารย์ ดร.สุพัตรา กาญจนประทุม (H-Index 27)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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43. ผู้ช่วยศาสตราจารย์ ดร.สุภเวท มานियม (H-Index = 1)

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ตีพิมพ์ในวารสารทางวิชาการ

ระดับชาติ

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2. สุภเวท มานियม และ นพพล เล็กสวัสดิ์ 2567 รายงานวิจัยฉบับสมบูรณ์ เรื่อง การปรับปรุงกระบวนการและสภาวะที่เหมาะสมสำหรับยีสต์ (Phaffia rhodozyma) ที่เลี้ยงในน้ำสกัดข้าวฟ่างหวานและการสกัดแอสตาแซนธินจากโดยใช้ตัวทำละลาย ทูมนักวิจัยรุ่นใหม่ ฝ่ายนักเรียนรู้บาลกระทรวงวิทยาศาสตร์และเทคโนโลยี สำนักงานพัฒนาวิทยาศาสตร์และเทคโนโลยีแห่งชาติ ในเดือนเมษายน 2567

3. **สุภเวท มานิชม**, วรางคณา เตมียะ, นพพล เล็กสวัสดิ์ และ พชรีย์ พัฒนากุล 2564 การศึกษาปริมาณสารไฮดรอกซีโพรพิลเมทิลเซลลูโลสและระยะเวลาในการอบแห้งต่อคุณภาพของการผลิตว่านหางจระเข้ผงด้วยวิธีโฟมแมท วารสารเกษตร ปีที่ 37(1) หน้า 121-129.

44. ผู้ช่วยศาสตราจารย์ ดร.เสาวลักษณ์ รุ่งแจ้ง (H-Index 8)

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สิทธิบัตร

9. อนุสิทธิบัตร เลขที่คำขอ: 2303002579 ชื่อที่แสดงถึงการประดิษฐ์: สูตรส่วนผสมของเจลกระเพาะปลาสำหรับผู้ที่มีภาวะกลืนลำบาก วันที่ออกอนุสิทธิบัตร: 6 พฤษภาคม 2569 ปีที่ตีพิมพ์ : 2569
10. อนุสิทธิบัตร เลขที่คำขอ: 2403000379 ยื่นค ำขอวันที่: 07 ก.พ. 67 ชื่อที่แสดงถึงการประดิษฐ์: กรรมวิธีการสกัดสารออกฤทธิ์ความเข้มข้นสูงจากสมุนไพรพลูควดด้วยวิธีการใช้เอนไซม์ร่วมในการสกัด ปีที่ตีพิมพ์ : 2024

47. ผู้ช่วยศาสตราจารย์ ดร.ปิยวรรณ ลิ้มไพศาล (H-Index 2)

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48. ผศ.วชิระ จิระรัตนรังษี (H-Index = 9)

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