

1. ผลงานทางวิชาการ การค้นคว้า วิจัย หรือการแต่งตำราของอาจารย์ประจำหลักสูตร

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

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

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5. ผู้ช่วยศาสตราจารย์ ดร.ศรีสุวรรณ นฤนาทวงศ์สกุล

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

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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4. รองศาสตราจารย์ ดร.รชนีภาส สู่แก้ว สัมครธำรงไทย (H-Index 12)

งานวิจัย

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

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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4. **Wirjantoro T.I.** , Phianmongkhon A. , Potivas T. , Chiangmai Y.N. The Impact of Raw Milk Quality, particularly Thermotolerant, and Storage Temperatures on the Keeping Quality of Pasteurized Milk *Chiang Mai University Journal of Natural Sciences*. 21. 2022

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

งานวิจัย

ตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

1. ชัยรัตน์ บุณณะ. กลวัชร ต้นติวิท. **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 อุ๋นบ้าน (H-Index 19)

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ผลงานตีพิมพ์ในวารสารทางวิชาการ

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

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งานวิจัย

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16. รองศาสตราจารย์ ดร.นพพล เล็กสวัสดิ์ (H-Index = 35)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

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

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18. รองศาสตราจารย์ ดร.พนิดา รัตนปิติกรณ์ (H-Index 4)

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19. ผู้ช่วยศาสตราจารย์ ดร.พรจันทร์ วอลเตอร์ (H-Index = 5)

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20. อาจารย์ ดร.พัฒนวิทย์ เสถระยะ (H-Index 9)

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21. อาจารย์ ดร.พิพรรธ ตั้งใจดี (H-Index 10)

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

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39. ผู้ช่วยศาสตราจารย์ ดร.สุธาสินี ญาณภักดี (H-Index 17)

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40. ศาสตราจารย์ ดร.สุธี วังเตือย (H-Index 22)

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

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งานวิจัย

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

งานวิจัย

ตีพิมพ์ในวารสารทางวิชาการ

ระดับชาติ

1. สุภเวท มานิชยม, เสถียร บุญก่ำ, สิริวัฒน์ จินศิริวานิชย์ และพัชรีย์ พัฒนากุล 2568. การศึกษาสภาวะที่เหมาะสมในการผลิตเซลล์จากกากส้ม โดยใช้เชื้อ *Acetobacter xylinum* *Journal of Agricultural Research and Communications* ปีที่ 41(3) หน้า 123-137.

2. **สุภเวท มานิชยม และ นพพล เล็กสวัสดิ์** 2567 รายงานวิจัยฉบับสมบูรณ์ เรื่อง การปรับปรุงกระบวนการและสภาวะที่เหมาะสมสำหรับยีสต์ (*Phaffia rhodozyma*) ที่เลี้ยงในน้ำสกัดข้าวฟ่างหวานและการสกัดแอสตาแซนธินจากโดยใช้ตัวทำละลาย ทูมนักวิจัยรุ่นใหม่ ฝ่ายนักเรียนรู้บาลกระทรวงวิทยาศาสตร์และเทคโนโลยี สำนักงานพัฒนาวิทยาศาสตร์และเทคโนโลยีแห่งชาติ ในเดือนเมษายน 2567
3. **สุภเวท มานิชยม, วรางคณา เตมียะ, นพพล เล็กสวัสดิ์ และ พิชรีย์ พัฒนากุล** 2564 การศึกษาปริมาณสารไฮดรอกซีโพรพิลเมทิลเซลลูโลสและระยะเวลาในการอบแห้งต่อคุณภาพของการผลิตว่านหางจระเข้ผงด้วยวิธีโฟมแมท วารสารเกษตร ปีที่ 37(1) หน้า 121-129.

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

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

ระดับนานาชาติ

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3. Rungchang, S., Sila, K., Sujitra, F., Chitsiri, R., Juthamas, T., Phumon, S., Laichheang, Y., Chayanid, S., Jiamyangyuen, S. 2024. Nondestructive Determination of Tocopherol and Tocotrienol in Vitamin E Powder Using Near- and Mid-Infrared Spectroscopy. Foods. <https://doi.org/10.3390/foods13244079>
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45. ผู้ช่วยศาสตราจารย์ ดร.อุทุมพร สุระยศ (H-Index 17)

งานวิจัย

ผลงานตีพิมพ์ในวารสารทางวิชาการ

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46. ผู้ช่วยศาสตราจารย์ ดร.เอกสิทธิ์ จงเจริญรักษ์ (H-Index 15)

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สิทธิบัตร

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

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

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