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Lecturer

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Education

- 2022 Doctor of Philosophy in Food Science and Technology, Major of Food Science and Technology, Chiang Mai University, Thailand
- 2015 Master's degree in Science, Major of Technopreneurship, King Mongkut's University of Technology Thonburi, Thailand
- 2013 Bachelor's degree in Science, Major of Microbiology, King Mongkut's University of Technology Thonburi, Thailand

Thesis/ Independent study

- Doctor's degree Protein Extraction from Carbohydrate-Digested Rice and Algae and Effects of Amino Acid Mixtures on Myotube Differentiation
- Master's degree Green Strategy Formation in Cable Industry
- Bachelor's degree Diversity of Cellulase Producing Bacteria and Cellulase Encoding Gene from Bacteria

Professional Experiences

- 2023 **Lecturer (*Chiang Mai University*)**
(Sep-Now) Division of Marine Product Technology, Faculty of Agro-Industry,
- 2023 **Innovative Business Developer (*Science and Technology Park*)**
(Feb-Aug) Team of Industrial Collaborative Research Supporting
- 2016 **Coordinator (*Siam Computer and Language School*)**
(May-Oct) Coordinated between foreigner and Thai teachers
- 2014 **Business Development (*Topvalue Corporate Ltd.*)**
(Mar-Oct) Contacted vendor and managed storehouse

Research Expertise

1. Protein extraction technologies
2. Production of protein drinks
3. Nutritional quality of proteins
4. Muscle protein synthesis
5. Alternative proteins

Award

2nd Runner-Up Hackathon 2018, SCSD Hackathon Smart City and Startup, 26-27 March 2018 at The Banquet Hall at Natong, Bangkok.

Research Grants

- 2020 Graduate Research Scholarships in Agriculture and Agro-Industry from Agricultural Research Development Agency (Public Organization)
- 2018 Talent Mobility subsidized by Office of National Higher Education Science Research and Innovation Policy Council (NXPO)

Industrial collaborative researches

1. The Development of Transparent Protein Drinks Extracted from Rice (Talent Mobility 2018) funded by NXPO
2. The Development of Granular bars Made of Black garlics for Health (Tech-Based Startup 2017) funded by Tech Enterprise Service Network.

Publications

(Non-Dissertation)

Journals

1. **Braspaiboon, S.** & Laokuldilok, T., 2024. High Hydrostatic Pressure: Influences on Allergenicity, Bioactivities, and Structural and Functional Properties of Proteins from Diverse Food Sources. *Foods*, 13(6), 922.

Conference Proceedings

1. **Braspaiboon, S.**, Osiriphun, S., Peepathum, P., Mitranun, W., Jirarattanarangsri, W., Surawang, S., Laokuldilok, T. and Koonrungseesomboon, N., 2023. Developing a nutrient-rich rice protein drink for athletes using Protease G6 enzyme. *In Biology and Life Sciences Forum*, 26(1), p.90.

(Dissertation)

Journals

1. **Braspaiboon, S.**, Osiriphun, S., Surawang, S., Jirarattanarangsri, W., Kanha, N. and Laokuldilok, T. (2022), Ultrasound-assisted alkaline extraction of proteins in several algae and their nutritional characteristics. *Int J Food Sci Technol*, 57: 6143-6154.
2. **Braspaiboon, S.**, Osiriphun, S., Peepathum, P. & Jirarattanarangsri, W. (2020). Comparison of the effectiveness of alkaline and enzymatic extraction and the solubility of proteins extracted from carbohydrate-digested rice. *Heliyon*. 6. e05403.

Conference Proceedings

1. **Braspaiboon, S.**, Laokuldilok, T., Osiriphun, S., Surawang, S. Jirarattanarangsri, W., Pitchakarn, P. & Karincha, J. (2022). An Application of Plackett – Burman design in screening essential amino acids increasing myotube hypertrophy. *In proceeding with the 24th Food Innovation Asia Conference 2022 (FIAC 2022): Innovative and Sustainable Development of Functional Ingredients and Materials. : Benefits, Concerns and Challenges in Human Health and Well-being.* 16-17 June 2022.