

Curriculum Vitae

Name: Associate Professor Dr. Sutee Wangtueai



Education: 2012: Post-Doctoral (Food Technology)

University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria

2009: Ph.D. (Food Engineering and Bioprocess Technology)
Asian Institute of Technology (AIT), Thailand

2009: Certificate of Exchange Student for 2 semesters (Food Science and Biotechnology),
National Chung Hsing University (NCHU), Taiwan R.O.C.

2003: M.S. (Fishery Products), Kasetsart University, Thailand

1999: B.Sc. (Food Science and Technology) with second honors,
Rajamangala Institute of Technology, Thailand

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Research interests:

Food Processing Technology
Fishery Product Technology
Fish Gelatin and Peptides
Fish Waste and By-product Utilization

Editor in scientific journals:

Editorial Board members: Food Science of Animal Products

Editor: Scientific Reports

Guest Editors: 1.) Journal of Food Processing and Preservation (Special issue on
“Marine Food Innovation”)

2.) Frontiers in Nutrition

Reviewer for scientific journals:

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

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,

Publication paper:

1. 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.
2. 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.
3. 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*. doi: 10.48130/bpr-0024-0011 (In Press).
4. 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.
5. 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.
6. 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.
7. Saiwong, S., Autsavaporn, 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.
8. 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.
9. Jindapon, N., Kinmalai, P., Surayot, U., Tanadchangsang, N., Pichaiakrit, W., Phimolsiripol, Y., Vichasilp, C., and **Wangtueai, S.** (2023). Preparation, characterization, and biological properties of hydroxyapatite from bigeye snapper (*Priacanthus tayenus*) bone. *International Journal of Molecular Sciences*. 24(3): 2776.
10. 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.
11. Chanmangkang, S., **Wangtueai, S.**, Pansawat, N., Tepwong, P., Panya, A. and Maneerote, J. (2022). Characteristics and properties of acid- and pepsin-solubilized collagens from the tail tendon of skipjack tuna (*Katsuwonus pelamis*). *Polymers*. 14(23): 5329.
12. Chailangka, A., Seesuriyachan, P., **Wangtueai, S.**, Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Leksawasdi, N., Barba, F.J., and Phimolsiripol, Y. (2022). Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. *Food Chemistry*. 395, 133594.
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14. Madhavan, M., **Wangtueai, S.**, Sharafuddin, M.A., Chaichana, T. (2022). The Precipitative Effects of Pandemic on Open Innovation of SMEs: A Scientometrics and Systematic Review of Industry 4.0 and Industry 5.0. *Journal of Open Innovation: Technology, Market, and Complexity*, 8(3), 152.
15. Doungapai, C., Siriwoharn, T., Malila, Y., Autsavapromporn, N., Makkhun, S., Yarnpakdee, S., Jantanasakulwong, K., Regenstein, J.M., and **Wangtueai, S.** (2022). UV-B protective and antioxidant activities of protein hydrolysate from sea cucumber (*Holothuria scabra*) using enzymatic hydrolysis. *Frontiers in Marine Science*. 9: 89225. <https://doi.org/10.3389/fmars.2022.892255>
16. Osiriphun, S., Rachtanapun, P., **Wangtueai, S.**, and Jirarattanarangsri, W. (2022). Influence of physicochemical properties on the production of alternative healthy gummy jelly from tilapia (*Oreochromis niloticus*) skin with added Thai rice powder. *Food Chemistry: X*. 15: 100365.
17. Osiriphun, S., **Wangtueai, S.**, Rachtanapun, P., and Jirarattanarangsri, W. (2022). Preparation of a protein drink from fish protein hydrolysate obtained from tilapia skin waste. *Food Research*. 6(3): 21-26.
18. Janpet, C., Manakit, P., Klinmalai, P., Kaewprachu, P., Jaisan, C., Surayot, U., Chakrabandhu, Y., and **Wangtueai, S.** (2022). Characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone. *Food Research*. 6(2): 403 – 412.
19. Upata, M., Siriwoharn, T., Makkhu, n S., Yarnpakdee, S., Regenstein, J.M., and **Wangtueai, S.** (2022). Tyrosinase inhibitory and antioxidant activity of enzymatic protein hydrolysate from jellyfish (*Lobonema smithii*). *Foods*, 11(4), 615. <https://doi.org/10.3390/foods11040615>.
20. **Wangtueai, S.**, Chaiyaso, 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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23. Mongkonkamthorn, N., Malila, Y., Regenstein, J.M., and **Wangtueai, S.** (2021). Enzymatic hydrolysis optimization for preparation of tuna dark meat hydrolysate with antioxidant and angiotensin I-converting enzyme (ACE) inhibitory activities. *Journal of Aquatic Food Product Technology*. 30(9): 1090-1108. <https://doi.org/10.1080/10498850.2021.1974138>.
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 32. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2021). Expanding themes of destination e-image and service quality: a qualitative study using conversational interview. *Academy of Strategic Management Journal*, 20(4): 1–12.
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 35. Mongkonkamthorn, N., Malila, Y., Yarnpakdee, S., Makkhun, S., Regenstein, J.M., and **Wangtueai, S.** (2020). Production of protein hydrolysate containing antioxidant and angiotensin -I-converting enzyme (ACE) inhibitory activities from tuna (*Katsuwonus pelamis*) blood. *Processes*. 8(11):1518.
 36. **Wangtueai, S.**, Phimolsiripol, Y., Vichasilp, C., Regenstein, J.M., and Schöenlechner, R. (2020). Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. *LWT-Food Science and Technology*. 133: 10997.
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- thiobarbituric acid-reactive substances in chilled Tabtim fish fillets using near infrared spectroscopy (NIRS). *International Journal of Food Engineering*. 2(1): 16-20.
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Conferences:

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2. **Wangtueai, S.**, Mongkonkamthorn, N., and Chanmangkang, S. (2023). Production and Characterization of Protein Hydrolysates and Collagens Containing Bioactivities from Tuna By-products. *In 2023 International Symposium of Animal-Sourced Food Science and Human Wellness*, October 28th-29th 2023, Guiyang, Guizhou, China. (Guest Speaker).
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4. Upata, M., Siriwoharn, T., and **Wangtueai, S.** (2020). Optimization for preparation of antioxidative and tyrosinase inhibitory peptide from jellyfish (*Lobonema smithii*) enzymatic hydrolysis. *In MSMI 2020: International Conference on Maritime Studies and Marine Innovation*, 11 December 2020, AVANI+ Riverside Bangkok Hotel Bangkok, Thailand. (Oral presentation).
5. **Wangtueai, S.**, Vichasilp, C., and Phimolsiripol, Y. (2018). Formulation optimization of gluten-free functional noodles enriched with fish gelatin hydrolysates. *In The 9th International Congress of Food Technologists, Biotechnologists and Nutritionists*. 3-5 October 2018, Zagreb, Croatia. (Oral presentation).
6. **Wangtueai, S.**, Vichasilp, C., Pankasemsuk, T., Theanjumpol, P., and Phimolsiripol, Y. (2016). Kinetics and nondestructive measurement of total volatile basic nitrogen (TVB-N) and thiobarbituric acid-reactive substances (TBARS) of chilled Tabtim fish (*Oreochromis sp.*) fillets using near infrared spectroscopy (NIRS). *In The 3rd International Conference on Food Security and Nutrition (ICFSN 2016)*, 23-25 March 2016. Amsterdam, Netherlands. (Oral Presentation).

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8. Singthom, B., Jongthanasansombut, B., Thiengnoi, P., and **Wangtueai, S.** (2013). The Production of Crispy Fish with Herbs. In **Food Innovation Asia Conference 2013**, 13-14 JUNE 2013, BITEC, Bangkok, Thailand. (Poster presentation).