

## CURRICULUM VITAE

**Name:** PHATTHANAPHONG THERDTATHA

**Position:** Lecturer

**Affiliation:** Division of Biotechnology, School of Agro-Industry, Faculty of Agro-Industry, Chiang Mai University, Thailand

**Email:** [phatthanaphong.th@cmu.ac.th](mailto:phatthanaphong.th@cmu.ac.th), [vo\\_21851@hotmail.com](mailto:vo_21851@hotmail.com)

**Phone:** (+66)539-48217

## EDUCATION

**2021:** Doctor of Philosophy in Agricultural Science (Innovative Science and Technology for Bio-Industry), Kyushu University, Fukuoka, Japan; thesis entitled “Study on gut microbiome and metabolome of Indonesian people in relation to dietary habits and metabolic diseases”

**2016:** Master of Science in Biotechnology, Kasetsart University, Bangkok, Thailand

**2009:** Bachelor of Science in Fermentation Technology, King Mongkut's Institute of Technology Ladkrabang, Bangkok, Thailand

## EXPERIENCES

**2017:** Laboratory manager at GIB-Advanced Research and Development Center, Thailand Science Park, Pathum Tani, Thailand

**2014:** Assistant researcher at Specialized Research Unit: Prebiotics and Probiotics for Health, Department of Biotechnology, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

**2012:** Research trainee at Laboratory of Food Biotechnology, Department of Food and Health Sciences, Faculty of Environmental and Symbiotic Sciences, Prefectural University of Kumamoto, Kumamoto, Japan

## SCHOLARSHIPS

**2023:** Fiscal 2023 Japan Student Service Organization (JASSO) Follow-up Research Fellowship (Researcher ID: 2325)

2017 – 2020: Japanese government scholarship (Monbukagakusho: MEXT)

2009 – 2011: National Research University scholarship (NRU), Kasetsart University, Thailand

## FIELDS OF EXPERTISE

Gut microbiome, Gut metabolome, Gut health, Applied microbiology

## PUBLICATIONS

1. Shinoda A, Lkhagvajav T, Mishima R, **Therdtatha P**, Jamiyan D, Purevdorj C, Sonomtseren S, Chimiddorj B, Namdag B, Lee YK, Shirchin D, Nakayam J. **2024**. Gut microbiome signatures associated with type 2 diabetes in obesity in Mongolia. *Front. Microbiol.* 15. <https://doi.org/10.3389/fmicb.2024.1355396>.
2. **Therdtatha P**, La-ongkham O, Nakphaichit M, Mapato C, Rungruang S, Nakayama J, Nitisinprasert S. **2024**. Effect of lactic acid bacterial starter KUB-G2 on grass silage quality and its microbial community performed using 140-ton plastic bag silos. *QUAL ASSUR SAF CROP.* 15(SP1): 1-13. <https://doi.org/10.15586/qas.v16iSP1.1442>.
3. Thikham S, Jeenpitak T, Shoji K, Phongthai S, **Therdtatha P**, Yawootti A, Klangpetch W. **2024**. Pulsed electric field-assisted extraction of mushroom  $\beta$ -glucan from *Pleurotus pulmonarius* by-product and study of prebiotic properties. *Int J Food Sci Technol.* 59: 3939–3949. <https://doi.org/10.1111/ijfs.17144>.
4. Thikham S, Tongdonyod S, Kantala C, **Therdtatha P**, Klangpetch W. **2024**. Enhancing enzymatic production efficiency of crude pectic oligosaccharides by pulsed electric field and study of prebiotic potential. *J Food Sci Technol.* 61(2): 320-330. <https://doi.org/10.1007/s13197-023-05843-8>.
5. **Therdtatha P**, Jareontanahun N, Chaisuwan W, Yakul K, Paemanee A, Manassa A, Moukamnerd C, Phimolsiripol Y, Sommano SR, Seesuriyachan P. **2023**. Production of functional Arabica and Robusta green coffee beans: Optimization of fermentation with microbial cocktails to improve antioxidant activity and metabolomic profiles. *Biocatal. Agric. Biotechnol.* 53: 102869. <https://doi.org/10.1016/j.bcab.2023.102869>.
6. Naklong K, **Therdtatha P**, Sumonsiri N, Leksawasdi N, Techapun C, Rachtanapun P,

- Taesuwan S, Nunta R, Khemacheewakul J. **2023**. Microencapsulation of *Bifidobacterium breve* to Enhance Microbial Cell Viability in Green Soybean Yogurt. *Fermentation*. 9(3):296. <https://doi.org/10.3390/fermentation9030296>.
7. Grunec L, Jinatham V, **Therdtatha P**, Popluechai S. **2022**. Siamese Fighting Fish (*Betta splendens* Regan) Gut Microbiota Associated with Age and Gender. *Fishes*. 7(6):347. <https://doi.org/10.3390/fishes7060347>.
8. **Therdtatha P**, Shinoda A, Nakayama J. **2022**. Crisis of the Asian gut: associations among diet, microbiota, and metabolic diseases. *BMFH*. 2021-085. <https://doi.org/10.12938/bmfh.2021-085>.
9. Watanabe M, Sianoya A, Mishima R, **Therdtatha P**, Rodriguez A, Ramos DC, Lee YK, Dalmacio LM, Nakayama J. **2021**. Gut microbiome status of urban and rural Filipino adults in relation to diet and metabolic disorders. *FEMS Microbiol Lett*. 368(20): 149. <https://doi.org/10.1093/femsle/fnab149>.
10. Shinoda A, Shirchin D, Jamiyan D, Lkhagvajav T, Purevdorj C, Sonomtseren S, Chimiddorj B, Namdag B, **Therdtatha P**, Nakayama J. **2021**. Comparative Study of Gut Microbiota Mongolian and Asian People. *Mong. J. Agric. Sci*. 33: <https://doi.org/10.5564/mjas.v33i2.1744>.
11. **Therdtatha P**, Song Y, Tanaka M, Mariyatun M, Almunifah M, Manurung NEP, Indriarsih S, Lu Y, Nagata K, Fukami K, Ikeda T, Lee YK, Rahayu ES, Nakayama J. **2021**. Gut Microbiome of Indonesian Adults Associated with Obesity and Type 2 Diabetes: A Cross-Sectional Study in an Asian City, Yogyakarta. *Microorganisms*. 9(5): 897. <https://doi.org/10.3390/microorganisms9050897>.
12. Rahayu ES, Mariyatun M, Putri Manurung NE, Hasan PN, **Therdtatha P**, Mishima R, Komalasari H, Mahfuzah NA, Pamungkaningtyas FH, Yoga WK, Nurfiana DA, Liwan SY, Juffrie M, Nugroho AE, Utami T. **2021**. Effect of probiotic *Lactobacillus plantarum* Dad-13 powder consumption on the gut microbiota and intestinal health of overweight adults. *World J Gastroenterol*. 27(1): 107-128. Doi: 10.3748/wjg.v27.i1.107.
13. Kisuse J, La-Ongkham O, Nakphaichit M, **Therdtatha P**, Momoda R, Tanaka M, Fukuda S, Popluechai S, Kespechara K, Sonomoto K, Lee YK, Nitisinprasert S, Nakayama J. **2018**. Urban diets linked to gut microbiome and metabolome alterations in children: a

comparative cross-Sectional study in Thailand. *Front Microbiol.* 9: 1345.

<https://doi.org/10.3389/fmicb.2018.01345>.

14. **Therdatha P**, Tandumrongpong C, Pilasombut K, Matsusaki H, Keawsompong S, Nitisinprasert S. **2016**. Characterization of antimicrobial substance from *Lactobacillus salivarius* KL-D4 and its application as biopreservative for creamy filling. Springerplus. 5(1): 1060. <https://doi.org/10.1186/s40064-016-2693-4>.