

## Assoc. Prof. Yuthana Phimolsiripol, Ph.D.



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### EDUCATION

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| 2011 | - Post Doctoral (Food Technology), University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria                   |
| 2007 | - Ph.D. (Food Technology), Chulalongkorn University, Bangkok, Thailand<br>under Consortium Program with Massey University, New Zealand |
| 2002 | - M.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand   |
| 1999 | - B.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand   |

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### TEACHING COURSE

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| Doctoral Degree | - Multidisciplinary Aspects of Product Development System   |
| Master Degree   | - Statistics for New Product Formulation<br>- Shelf Life Evaluation of Agro-Industrial Products<br>- Development of Functional Food<br>- Quality Validation in Food Industrial-Product Innovation |
| Bachelor Degree | - Product Development Technology<br>- Shelf Life Evaluation of Food Products  |

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### ADMINISTRATIVE POSITION

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|--------------|---|
| 2024-present | Dean, Faculty of Agro-Industry, Chiang Mai University                               |
| 2024-present | Acting Dean, College of Maritime Studies and Management, Chiang Mai University      |
| 2014-2024    | Director, Food Innovation and Packaging Center (FIN), Chiang Mai University         |
| 2020-2023    | Employee Senate, Chiang Mai University  |
| 2013-2020    | Administrative Committee, Science and Technology Park (STeP), Chiang Mai University |
| 2012-2014    | Head, Master Degree of Agro-Industrial Management Program, Chiang Mai University    |
| 2012-2014    | Associate Dean, Faculty of Agro-Industry, Chiang Mai University                     |

2011-2012

Assistant Dean, Faculty of Agro-Industry, Chiang Mai University

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**RESEARCH INTEREST**

Cereal and starch technology, Shelf life simulation, Functional food, Novel processing  
Glycemic index, Product development

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**ACADEMIC PUBLIC SERVICE**

Editor

- International Journal of Food Science and Technology
- Journal of Food Processing and Preservation
- Scientific Reports
- Quality Assurance and Safety of Crops & Foods
- Frontiers in Nutrition (Section: Nutrition and Microbes)
- Food and Applied Bioscience Journal

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Guest editor

- Foods (Special issue: Innovative Research on Biopolymer Matrices in Food Engineering)
- Frontiers in Nutrition (Special issue: Therapeutic and health-promoting properties of polysaccharides in personalized foods)
- International Journal of Food Science and Technology (Special issue: Advanced biopolymer-based active packaging for food shelf life extension)
- Journal of Food Processing and Preservation (Special issue: The International Conference on Food and Applied Bioscience 2022: Frontier Research in the Future Challenges)
- Polymers (Special issue: Smart polymeric films and coatings for food packaging applications)
- International Journal of Food Science and Technology (Special issue: Polysaccharides as active ingredients, nutraceuticals and functional foods)
- Journal of Food Processing and Preservation (Special issue: MSMI Marine)
- Chiang Mai Journal of Natural Sciences

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Head of editorial committee

- The 2<sup>th</sup> International Conference on Food and Applied Bioscience, Chiang Mai, Thailand
- Thai-Italian Conference "Food and Agriculture for Sustainable Upland Development", Chiang Mai, Thailand

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Scientific committee

- The 50<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2024)
- The 49<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023)

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	<ul style="list-style-type: none"> <li>- The 37<sup>th</sup> EFFoST International Conference 2023, Spain (2023)</li> <li>- The 10<sup>th</sup> World Sustainability Forum, Switzerland (2023)</li> <li>- The 5<sup>th</sup> International Conference on Food Properties, Thailand (2023)</li> <li>- The IRN-2022 Symposium on Plasma Tech – Driving Sustainable Future, Thailand (2022)</li> <li>- The 48<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT48), Thailand (2022)</li> <li>- Global Conference on Food Science and Technology (GCFST2022), Portugal</li> <li>- The 8<sup>th</sup> International Conference on Food Agriculture and Biotechnology (ICoFAB2021), Thailand</li> <li>- The International Symposium on Plasma Tech Challenges toward BCG (2021), Thailand</li> <li>- The 31<sup>st</sup> Annual Meeting of Thai Society for Biotechnology and International Conference (TSB 2019), Thailand</li> <li>- The 3<sup>rd</sup> International Conference on Food and Biosystems Engineering (FABE) 2017, Greece</li> <li>- The International Conference on Food and Applied Bioscience, Chiang Mai, Thailand (2014-2024)</li> </ul>
Organizing committee	<ul style="list-style-type: none"> <li>- Webinar on Nutritional Health and Food Science (2021)</li> <li>- FS Eco-Pack: The Future of Sustainable Eco-Packaging (2021)</li> </ul>
Program committee	<ul style="list-style-type: none"> <li>- The 4<sup>th</sup> KU-CMU conference, Kagawa University, Japan</li> <li>- The 18<sup>th</sup> Food Innovation Asia Conference 2016 (FIAC 2016)</li> </ul>
Moderator	<ul style="list-style-type: none"> <li>- International APEC Symposium, Chiang Mai, Thailand</li> <li>- International Conference on Food and Applied Bioscience, Chiang Mai, Thailand</li> </ul>
Chair session	<ul style="list-style-type: none"> <li>- The 9<sup>th</sup> Engagement Thailand Annual Conference 2024, Chiang Mai, Thailand.</li> <li>- The 50<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2024)</li> <li>- The 49<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023)</li> <li>- The 3<sup>rd</sup> International Conference Sustainable Agriculture, Food and Energy, Ho Chi Minh, Vietnam</li> <li>- Trilateral Symposium on SDGs: Chiang Mai University - Kagawa University - National Chiayi University (2021, 2023), Food Session</li> <li>- Trilateral Symposium on SDGs 2022 Online Research Seminar: "Sustainability &amp; Food"</li> </ul>

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Co-Chair session	<ul style="list-style-type: none"> <li>- The 3<sup>rd</sup> CMU-KU conference, Chiang Mai, Thailand</li> <li>- The Joint Symposium Food Science and Technology, Nong Lam University, Vietnam</li> </ul>	
Consultant	<ul style="list-style-type: none"> <li>- Food Focus Thailand</li> <li>- Chiang Mai Restaurant and Bistro Association</li> <li>- Northern Thailand Food Valley</li> <li>- The Federation of Thai Industries (Northern Area)</li> <li>- PM group Co., Ltd.</li> <li>- V.P.F Group Co., Ltd.</li> <li>- TÜV SÜD Thailand (Shelf life testing)</li> <li>- Central Laboratory (Thailand) Co., Ltd (Shelf life evaluation)</li> <li>- Development of melon products (NSTDA North region)</li> <li>- Development of egg jelly (CP)</li> <li>- Shelf life evaluation for various products including cracker, sesame oil, bee pollen, royal jelly, honey products, cashew nut, spread etc.</li> <li>- GMP, Pre-HACCP, HACCP and ISO22000</li> </ul>	
Auditor	<ul style="list-style-type: none"> <li>- ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification</li> </ul>	
Training	<ul style="list-style-type: none"> <li>- Visiting Professor: Talent Attraction Vice-Principal for Research Programme, University of Valencia, Spain (2022)</li> <li>- Foresight into the BCG Economy: Food and Agriculture Series., British Council &amp; Food Innopolis, Thailand (2022)</li> <li>- Foresight for Food Industry: Train-the-Trainers Program, British Council &amp; Food Innopolis, Thailand (2019)</li> <li>- Program in High Level Management of Chiang Mai University for Excellence, KNIT, Thailand (2016)</li> <li>- Managing Grains Storage Pests in South East Asia, Murdoch University, Australia (2015)</li> </ul>	
Member	<ul style="list-style-type: none"> <li>- AACC member (2006-2007)</li> <li>- Thai Refrigeration Association (present)</li> </ul>	
Journal reviewer (>500 manuscripts)	<ul style="list-style-type: none"> <li>- Trends in Food Science and Technology</li> <li>- Journal of Food Engineering</li> <li>- International Journal of Biological Macromolecules</li> <li>- LWT-Food Science and Technology</li> <li>- Comprehensive Reviews in Food Science and Food Safety</li> </ul>	<ul style="list-style-type: none"> <li>- Food Hydrocolloids</li> <li>- International Journal of Food Science and Technology</li> <li>- Food Chemistry</li> <li>- Chemical Engineering Journal</li> <li>- Journal of Food Science and Technology</li> <li>- Plant Foods for Human Nutrition</li> </ul>

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| - Foods   | - Journal of Cereal Science                                      |
| - Polymers  | - International Journal of Food Microbiology                     |
| - Molecules                                       | - Frontiers in Nutrition   |
| - Plants  | - PLOS ONE   |
| - Water Research                                  | - Scientific Reports   |
| - Plasma Science and Technology                   | - Journal of Food Science  |
| - Food Reviews International                      | - Journal of Functional Foods                                    |
| - Journal of Food Composition and Analysis        | - Food Chemistry: X  |
| - Food and Bioprocess Technology                  | - Carbohydrate Research  |
| - Sustainability                                  | - Food Bioscience  |
| - Starch/Starke                                   | - Process Biochemistry   |
| - Journal of Food Processing and Preservation     | - Food Control   |
| - Journal of the Science of Food and Agriculture  | - Measurement: Foods   |
| - International Journal of Food Properties        | - Metabolites  |
| - Journal of Food Safety                          | - Journal of Food Quality  |
| - Journal of Food Biochemistry                    | - Rice Science   |
| - All Life  | - Chiang Mai Journal of Science                                  |
| - Biocatalysis and Agricultural Biotechnology     | - International Food Research Journal                            |
| - Cleaner Waste Systems                           | - Journal of Agricultural Science and Technology (Iran)          |
| - Engineering Journal                             | - Food Technology and Biotechnology                              |
| - Croatian Journal of Food Technology             | - Songklanakarin Journal of Science and Technology               |
| - Biotechnology and Nutrition                     | - Journal of Science and Technology, Ubon Ratchathani University |
| - Quality Assurance and Safety of Crops and Foods | - Food and Applied Bioscience Journal                            |
| - Next Materials                                  | - Srinakharinwirot Science Journal                               |
| - CyTa  | - Agricultural Science Journal                                   |
| - Journal of Agriculture                          | - Agriculture and Natural Resources                              |
| - Kasetsart Journal (Natural Science)             | - KMUTT Research and Development Journal                         |
| - Food Research                                   | - Applied Science and Engineering Progress                       |
|   | - Applied Food Research  |
|   | - Food Chemistry Advances  |
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- Acta Scientiarum Polonorum Technologia Alimentaria  
- Asia-Pacific Journal of Science and Technology  
- European Food Science and Engineering

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#### AWARDS

- 2024 Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2024 The Best Poster Presentation Award at the 4<sup>th</sup> International Electronic Conference in Foods, Basel, Switzerland
- 2022 DIPROM Consultant Award for SMEs (Excellent Innovation), Department of Industrial Promotion, Ministry of Industry, Thailand
- 2015 Outstanding Young Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2015 Outstanding Research Award from ARDA, Thailand
- 2013 Supervisor (The Winner of Best Master Thesis Award) entitled “Production of fructooligosaccharides powder from longan syrup using enzymatic synthetic” from AIACC, Thailand
- 2013 Highest publication for New Researcher of Faculty of Agro-Industry, Chiang Mai University
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#### PUBLICATION

- 2024 Rastogi, M., Singh, V., Shaida, B., Siddiqui, S., Bangar, S.P. and **Phimolsiripol, Y.** 2024. Biofortification, metabolomic profiling and quantitative analysis of vitamin B12 enrichment in guava juice via lactic acid fermentation using *Levilactobacillus brevis* Strain KU15152. Journal of the Science of Food and Agriculture. Accepted.
- 2024 Salgado-Ramos, M., Castagnini, J.M., Dar, B.N., Gharibzahedi, S.M.T., **Phimolsiripol, Y.**, Rimac-Brnčić, S., Martínez-Culebras, P.V., Altintas, Z. and Barba, F.J. 2024. Edible insects as sustainable and nutrient-rich food sources: Exploring innovations and advancements for future food practices – A comprehensive review. Food Reviews International. In press.
- 2024 Chailangka, A., Phongthai, S., Leksawasdi, N., Mousavi Khaneghah, A., Bangar, S.P. and **Phimolsiripol, Y.** 2024. Optimization of ultrasound and microbubbles assisted Maillard reaction on conjugated cricket protein with fructooligosaccharide. Food and Bioprocess Technology. in press.
- 2024 Porninta, K., Mahakuntha, C., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Jantanasakulwong, K., Feng, J., Htike, S.L., Nunta, R., Zhuang, X., Wang, W., Qi, W., Wang, Z., Sommanee, S., and Leksawasdi, N. 2024. Cell recycling application in single-stage and sequential-stage co-production of xylitol and ethanol using corn cob hydrolysates. Agriculture. 14: 1062.

- 2024 Tavassoli, M., Bahramian, B., Abedi-Firoozjah, R., Ehsani, A., **Phimolsiripol, Y.** and Bangar, S.P. 2024. Application of lactoferrin in food packaging: A comprehensive review on opportunities, advances, and horizon. International Journal of Biological Macromolecules. 273: 132969.
- 2024 Hashemi, S.M.B., Akbari, M., Roohi, R. and **Phimolsiripol, Y.** 2024. Thermosonication process of sour cherries: Microbial inactivation kinetics, experimental and computational fluid dynamics simulation. Innovative Food Science and Emerging Technologies. 94: 103692.
- 2024 Bai-Ngew, S., **Phimolsiripol, Y.** and Walter, P. 2024. Characterization of hot air drying and microwave vacuum drying of okra powder and application in bread. Food and Applied Bioscience Journal. 12(1): 11-28.
- 2024 Petcharat, T., Sae-leaw, T., Benjakul, S., Quan, T.H., Indriani, S., **Phimolsiripol, Y.** and Karnjanapratum, S. 2024. Extraction of Kratom (*Mitragyna speciosa*) leaf compounds by enzymatic hydrolysis-assisted process: Yield, characteristics and its in vitro cytotoxicity in cell lines. Process Biochemistry. 142: 212-222.
- 2024 Hashemi, S.M.B., Akbari, M., Roohi, R. and **Phimolsiripol, Y.** 2024. Hurdle approaches using conventional thermal, microwave heating and ginger essential oil in vegetable juice mixture: Heat transfer modeling and microbial inactivation kinetics. LWT-Food Science and Technology. 198: 115958.
- 2024 Bangar, S.P., Sunooj, K.V., Navaf, M., **Phimolsiripol, Y.** and Whiteside, W.C. 2024. Recent advancements in cross-linked starches for food applications- a review. International Journal of Food Properties. 27: 411-430.
- 2024 Shahdadi, M., Safarirad, M., Berizi, E., Hosseinzadeh, S., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. Investigating the effect of phage on reducing *Salmonella* spp. in poultry meat: A systematic review and meta-analysis. Food Control. 160: 110380.
- 2024 Tahir, F., Ali, E., Hassan, S.A., Bhat, Z.F., Walayat, N., Nawaz, A., Mousavi Khaneghah, A., **Phimolsiripol, Y.**, Khan, M.R., Aadil, R.M. 2024. Cyanogenic glucosides in plant-based foods: Occurrence, detection methods, and detoxification strategies – A comprehensive review. Microchemical Journal. 199: 110065.
- 2024 Porninta, K., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Jantanasakulwong, K., Sommanee, S., Mahakuntha, C., Feng, J., Htike, S.L., Kumar, A., Moukamnerd, C., Zhuang, X., Wang, W., Qi, W., Li, F.-L., Liu, T., Nunta, R. and Leksawasdi, N. 2024. Pretreatment and enzymatic hydrolysis optimization of lignocellulosic biomass for ethanol, xylitol, and phenylacetylcarbinol co-production using *Candida magnoliae*. Frontiers in Bioengineering and Biotechnology Industrial Biotechnology. 11: 1332185.

- 2024 Yaghoubi, M., Alirezalu, K., Mohammad Mazloomi, S.M., Marcinkowska-Lesiak, M. Azadmard-Damirchi, S., Peighambaroust, S.H., Hesari, J., Rastgoo, A., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. Enhancing beef sausage packaging with calcium alginate active film infused with nisin and  $\epsilon$ -polylysine nanoparticles and beetroot extract. LWT-Food Science and Technology. 191: 115665.
- 2024 Bangar, S.P., Chaudhary, V., Kajla, P., Balakrishnan, G. and **Phimolsiripol, Y.** 2024. Strategies for upcycling food waste in the food production and supply chain. Trends in Food Science and Technology. 143: 104314.
- 2024 Nezamdoost-Sani, N., Alizadeh Khaledabad, M., Amiri, S., **Phimolsiripol, Y.** and Mousavi Khaneghah, A. 2024. A comprehensive review on the utilization of biopolymer hydrogels to encapsulate and protect probiotics in foods. International Journal of Biological Macromolecules. 254: 127907.
- 2024 Chailangka, A., Autsavapromporn, N., Karnjanapratum, S., Leksawasdi, N., Castagnini, J.M., Barba, F.J., Mousavi Khaneghah, A. and **Phimolsiripol, Y.** 2024. Kinetic stability, gastrointestinal fate, and cytotoxicity of vitamin D<sub>3</sub> emulsion incorporated with cricket protein-fructooligosaccharide conjugate. Food Hydrocolloids. 146: 109288.
- 2023 Nunta, R., Khemacheewakul, J., Techapun, C., Sommanee, S., Feng, J., Htike, S.L., Mahakuntha, C., Porninta, K., **Phimolsiripol, Y.**, Jantanasakulwong, K., Moukamnerd, C., Watanabe, M., Kumar, A. and Leksawasdi, N. 2023. Kinetics of phosphate ions and phytase activity production for lactic acid producing bacteria utilizing milling and whitening stages rice bran as biopolymer substrates. Biomolecules. 13: 1770.
- 2023 Sneh, S.P., **Phimolsiripol, Y.** and Trif, M. 2023. Special issue “Smart polymeric films and coatings for food packaging applications”. Polymers. 15: 4522.
- 2023 Muangsanguan, A., Linsaenkart, P., Chaitep, T., Sangta, J., Sommano, S.R., Sringarm, K., Arjin, C., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Castagnini, J.M. and Ruksiriwanich, W. 2023. Hair growth promotion and anti-hair loss effects of by-products Arabica coffee pulp extracts using supercritical fluid extraction. Foods. 12: 4116.
- 2023 Feng, J., Techapun, C., **Phimolsiripol, Y.**, Phongthai, S., Khemacheewakul, J., Taesuwan, S., Mahakuntha, C., Porninta, K., Htike, S.W., Kumar, A., Nunta, R., Sommanee, S., Leksawasdi, N. 2023. Utilization of agricultural wastes for co-production of xylitol, ethanol, and phenylacetylcarbinol: A review. Bioresource Technology. 351: 127085.
- 2023 Jantrawut, P., Khangtragool, W., Buri, K., Brachais, C.-H., Chambin, O., Ruksiriwanich, W., **Phimolsiripol, Y.** and Chaiwarit, T. 2023. Rheological properties, printability and microstructure of



- buttermilk-mashed potatoes incorporated with chlorpheniramine maleate as a material for 3D food printing. International Journal of Food Science and Technology. 58: 5796-5808.
- 2023 Therdtatha, P., Jareontanahun, N., Chaisuwan, W., Yakul, K., Paemanee, A., Manassa, A., Moukamnerd, C., **Phimolsiripol, Y.**, Sommano, S.R. and 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. Biocatalysis and Agricultural Biotechnology. 53: 102869.
- 2023 Ampasavate, C., Phongpradist, R., Semmarath, W., Kiattisin, K., Jiaranaikulwanitch, J., Chaiyana, W., Chaichit, S., **Phimolsiripol, Y.** and Dejkriengkraikul, P. 2023. The *in vitro* effects of black soldier fly larvae (*Hermitia illucens*) oil as a high-functional active ingredient for inhibiting hyaluronidase, anti-oxidation benefits, whitening, and UVB protection. Frontiers in Pharmacology. 14: 1243961.
- 2023 Kumar, A., Techapun, C., Sommanee, S., Mahakuntha, C., Feng, J., Htike, S.L., Khemacheewakul, J., Porninta, K., **Phimolsiripol, P.**, Wang, W., Zhuang, X., Qi, W., Jantanasakulwong, K., Nunta, R. and Leksawasdi, N. 2023. Production of phenylacetylcarbinol via biotransformation using the co-culture of *Candida tropicalis* TISTR 5306 and *Saccharomyces cerevisiae* TISTR 5606 as the biocatalyst. Journal of Fungi. 9: 928.
- 2023 Hashemi, S.M.B., Kaveh, S., Abedi, E. and **Phimolsiripol, Y.** 2023. Polysaccharide-based edible films/coatings for the preservation of meat and fish products: Emphasis on incorporation of lipid-based nanosystems loaded with bioactive compounds. Foods. 12: 3268.
- 2023 Thajai, N., Rachtanapun, P., Thanakkasaranee, S., Punyodom, W., Worajittiphon, P., **Phimolsiripol, Y.**, Leksawasdi, N., Ross, S., Jantrawut, P. and Jantanasakulwong, K. 2023. Reactive blending of modified thermoplastic starch chlorhexidine gluconate and poly (butylene succinate) blending with epoxy compatibilizer. Polymers. 15: 3487.
- 2023 **Phimolsiripol, Y.**, Ruksiriwanich, W., Seesuriyachan, P. and Barba, F.J. 2023. Editorial: Therapeutic and health-promoting properties of polysaccharides in personalized foods. Frontiers in Nutrition. 10: 1245949.
- 2023 Nunta, R., Khemacheewakul, J., Sommanee, S., Mahakuntha, C., Chompoo, M., **Phimolsiripol, Y.**, Jantanasakulwong, K., Kumar, A., and Leksawasdi, N. 2023. Extraction of gymnemic acid from *Gymnema inodorum* (Lour.) Decne. leaves and production of dry powder extract using maltodextrin. Scientific Reports. 13: 11193.
- 2023 Ruksiriwanich, W., Linsaenkart, P., Muangsanguan, A., Sringarm, K., Jantrawut, P., Arjin, C., Sommano, S.R., **Phimolsiripol, Y.** and Barba, F.J. 2023. Wound healing effect of supercritical carbon dioxide *Datura metel* L. leaves extracts: An in vitro study of anti-inflammation, cell

- migration, MMP-2 inhibition, and modulation of sonic Hedgehog pathway in human fibroblasts. Plants. 12: 2546.
- 2023 Kanthiya, T., Thajai, N., Chaiyaso, T., Rachtanapun, P., Thanakkasaranee, S., Kumar, A., Boonrasri, S., Kittikorn, T., **Phimolsiripol, Y.**, Leksawasdi, N., Tanadchangsang, N. and Jantanasakulwong, K. 2023. Enhancement in mechanical and antimicrobial properties of epoxidized natural rubber via reactive blending with chlorhexidine gluconate. Scientific Reports. 13: 9974
- 2023 Kaveh, S., Gholamhosseinpour, A., Hashemi, S.M.B., Jafarpour, D., Castagnini, J.M., **Phimolsiripol, Y.** and Barba, F.J. 2023. Recent advances in the application of ultrasound in fermented and non-fermented dairy products: Antibacterial and bioactive properties. International Journal of Food Science and Technology. 58: 3591-3607.
- 2023 Nadon, S., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., Ruksiriwanich, W., Sommano, S.R., Mousavi Khaneghah, A., Castagnini, J.M., Barba, F.J. and **Phimolsiripol, Y.** 2023. Antioxidant and antimicrobial properties and GC-MS chemical compositions of Makwaen pepper (*Zanthoxylum myriacanthum*) extracted using supercritical carbon dioxide. Plants. 12: 2211.
- 2023 Chailangka, A., Leksawasdi, N., Seesuriyachan, P., Ruksiriwanich, W., Sommano, S.R., Jantanasakulwong, K., Rachtanapun, P., Castagnini, J.M., Barba, F.J. and **Phimolsiripol, Y.** 2023. Improving vitamin D stability and antioxidant activity in imitation mozzarella cheese by conjugated cricket protein with fructooligosaccharide. LWT-Food Science and Technology. 183: 114898.
- 2023 Taneja, A., Nair, G., Joshi, M., Sharma, S., Sharma, S., Jambrak, A.R., Roselló-Soto, E., Barba, F.J., Castagnini, J.M., Leksawasdi, N. and **Phimolsiripol, Y.** 2023. Artificial intelligence: Implications for the agri-food sector. Agronomy. 13: 1397.
- 2023 Khantham, C., Ruksiriwanich, W., Chaitep, T., Linsaenkart, P., Muangsanguan, A., Guzmán-Jiménez, A., Cerván-Martín, M., Bossini-Castillo, L., Gonzalez-Muñoz, S., Palomino-Morales, R.J., Leetrakool, N., Shaengkhamnang, B., Chittasupho, C., Jantrawut, P., Sommano, S.R., **Phimolsiripol, Y.** and Carmona, F.D. 2023. Sex-specific association of *SELL* gene polymorphisms with pattern hair loss in the Thai population: A candidate gene association study and *in silico* functional characterization. Journal of Dermatological Science. 109: 102-105.
- 2023 Sunanta, P., Kontogiorgos, V., Leksawasdi, N., **Phimolsiripol, Y.**, Wangtueai, S., Wongkaew, M., Sommano, S.R. 2023. Loss assessment during postharvest and handling of Thai garlic used for processing. Horticulturae. 9: 482.
- 2023 Chailangka, A., Leksawasdi, N., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Mousavi Khaneghah, A., Castagnini, J.M., Barba, F.J., Kumar, A. and **Phimolsiripol, Y.** 2023. Natural ingredients and probiotics for lowering cholesterol and saturated

- fat in dairy products: An updated review. Quality Assurance and Safety of Crops and Foods. 15: 140-160.
- 2023 Mir, S. A., Mir, M. B., Shah, M. A., Hamdani, A. M., Sunooj, K. V., **Phimolsiripol, Y.**, Mousavi Khaneghah, A. 2023. New prospective approaches in controlling the insect infestation in stored grains. Journal of Asia-Pacific Entomology. 26: 102058.
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## PRESENTATION

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