

CURRICULUM VITAE



Name Asst. Prof. Pimonpan Kaewprachu, Ph.D.

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Education **Doctor of Philosophy** in Food Technology, 2018
Mae Fah Luang University, Chiang Rai, Thailand
Bachelor of Science in Food Technology, 2013
Mae Fah Luang University, Chiang Rai, Thailand

Experiences

Aug 2021 – Present **Assistant Professor**
College of Maritime Studies and Management,
Chiang Mai University, Samut Sakhon, Thailand

Sep 2018 – Aug 2021 **Lecturer**
College of Maritime Studies and Management,
Chiang Mai University, Samut Sakhon, Thailand

August 2017 – August 2018 **Teaching Assistant (TA)** in School of Agro-Industry, Food
Technology, Mae Fah Luang University, Chiang Rai, Thailand

June 2017 – July 2017 **Researcher** (Franco-Thai cooperation Hubert Curien
Programme (PHC Siam) (ActiFoodCoat project)) at Univ Lyon,
Université Claude Bernard Lyon 1, Bourg en Bresse, France

June 2015 – April 2016 **Exchange student** under Royal Gloden Jubilee PhD program
at Department of Food Science and Technology, Tokyo
University of Marine Science and Technology, Tokyo, Japan

Teaching Course

- Bioactive Compounds from Marine Resources
- Biopolymer Films for Extending the Shelf Life and Monitoring the Quality of Meat
- Functional Foods, Nutraceuticals, and Health
- Fundamental of Food Chemistry and Analysis
- Innovations in Food Packaging

Research Interests

- Biopolymers Films
- Edible Films and Coatings
- Active Packaging
- Intelligent Packaging
- Agricultural and Seafood Processing Industry By-products Utilization

Book Chapter

- 2022 **Kaewprachu, P.**, Sai-Ut, S., & Rawdkuen, S. (2022). Smart Freshness Indicator for Animal-Based Product Packaging: Current Status. In *Food Packaging: The Smarter Way* (pp. 107-125). Springer, Singapore.
- 2019 Rawdkuen, S. & **Kaewprachu, P.** (2019). Valorization of food processing by-products as smart food packaging materials and its application. In Socaci, S. A. (Ed.), *Food Preservation and Waste Exploitation* (chapter 6). IntechOpen, the world's leading publisher of open access books. ISBN: 978-1-78985-426-8.
- 2016 **Kaewprachu, P.** & Rawdkuen, S. (2016). Application of active edible film as food packaging for food preservation and extending shelf-life. In N. Gard, S. M., Abdel-Aziz & A. Aeron (Eds.), *Microbes in Food and Health* (chapter 11, pp. 185-205). New York: Springer International Publishing.

List of Publications

- 2024 **Kaewprachu, P.**, Jaisan, C., Rawdkuen, S., & Osako, K. (2024). Colorimetric indicator films based on carboxymethyl cellulose and anthocyanins as a visual indicator for shrimp freshness tracking. *Heliyon*, 10(11), e31527.
- 2024 **Kaewprachu, P.**, Romruen, O., Jaisan, C., Rawdkuen, S., & Klunklin, W. (2024). Smart colorimetric sensing films based on carboxymethyl cellulose incorporated with a natural pH indicator. *International Journal of Biological Macromolecules*, 259, 129156.
- 2023 **Kaewprachu, P.**, & Jaisan, C. (2023). Physicochemical properties of chitosan from green mussel shells (*Perna viridis*): A comparative study. *Polymers*, 15(13), 2816.
- 2022 Romruen, O., **Kaewprachu, P.**, Karbowskiak, T., & Rawdkuen, S. (2022). Development of smart bilayer alginate/agar film containing anthocyanin and catechinylozyme. *Polymers*, 14(22), 5042.
- 2022 Yarnpakdee, S., **Kaewprachu, P.**, Jaisan, C., Senphan, T., Nagarajan, M., & Wangtueai, S. (2022). Extraction and physico-chemical characterization of chitosan from mantis shrimp (*Oratosquilla nepa*) shell and the development of bio-composite film with agarose. *Polymers*, 14(19), 3983.
- 2022 Homthawornchoo, W., Han, J., **Kaewprachu, P.**, Romruen, O., & Rawdkuen, S. (2022). Green tea extract enrichment: Mechanical and physicochemical properties improvement of rice starch-pectin composite film. *Polymers*, 14(13), 2696.
- 2022 Romruen, O., **Kaewprachu, P.**, Karbowskiak, T., & Rawdkuen, S. (2022). Isolation and characterization cellulose nanosphere from different agricultural by-products. *Polymers*, 14(13), 2534.
- 2022 Homthawornchoo, W., **Kaewprachu, P.**, Pinijsuwan, S., Romruen, O., & Rawdkuen, S. (2022). Enhancing the UV-light barrier, thermal stability, tensile strength, and antimicrobial properties of rice starch-gelatin composite films through the incorporation of zinc oxide nanoparticles. *Polymers*, 14(12), 2505.
- 2022 Romruen, O., **Kaewprachu, P.**, Karbowskiak, T., & Rawdkuen, S. (2022). Development of intelligent gelatin films incorporated with Sappan (*Caesalpinia sappan* L.) heartwood extract. *Polymers*, 14(12), 2487.

- 2022 **Kaewprachu, P.**, Jaisan, C., Klunklin, W., Phongthai, S., Rawdkuen, S., & Tongdeesoontorn, W. (2022). Mechanical and physicochemical properties of composite biopolymer films based on carboxymethyl cellulose from young palmyra palm fruit husk and rice flour. *Polymers*, 14(9), 1872.
- 2022 Janpet, C., Manakit, P., Klinmalai, P., **Kaewprachu, P.**, Jaisan, C., Surayot, U., ... & Wangtueai, S. (2022). Characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone.
- 2022 **Kaewprachu, P.**, Jaisan, C., Rawdkuen, S., Tongdeesoontorn, W., & Klunklin, W. (2022). Carboxymethyl cellulose from Young Palmyra palm fruit husk: Synthesis, characterization, and film properties. *Food Hydrocolloids*, 124, 107277.
- 2022 **Kaewprachu, P.**, Osako, K., Rungraeng, N., & Rawdkuen, S. (2022). Properties of fish myofibrillar protein film: effect of glycerol-sorbitol combinations. *Journal of Food Science and Technology*, 59(4), 1619-1628.
- 2021 Sai-Ut, S., Suthiluk, P., Tongdeesoontorn, W., Rawdkuen, S., **Kaewprachu, P.**, Karbowiak, T., ... & Degraeve, P. (2021). Using Anthocyanin Extracts from Butterfly Pea as pH Indicator for Intelligent Gelatin Film and Methylcellulose Film. *Current Applied Science and Technology*, 652-661.
- 2020 Rawdkuen, S., Faseha, A., Benjakul, S., & **Kaewprachu, P.** (2020). Application of anthocyanin as a color indicator in gelatin films. *Food Bioscience*, 100603.
- 2020 Pattarasiroj, K., **Kaewprachu, P.**, & Rawdkuen, S. (2020). Properties of rice flour-gelatine-nanoclay film with catechin-lysozyme and its use for pork belly wrapping. *Food Hydrocolloids*, 105951.
- 2018 **Kaewprachu, P.**, Faseha, A., & Rawdkuen, S. (2018). Application of intelligent gelatin films for monitoring the degree of fermentation of Pla-Som, a Thai fermented fish product. Paper presented in The 30th Annual Meeting of the Thai Society for Biotechnology and International Conference. 22-23 November 2018, Bangkok, Thailand. 671-680.
- 2018 **Kaewprachu, P.**, Amara, C. B., Oulahal, N., Gharsallaoui, A., Joly, C., Tongdeesoontorn, W., Rawdkuen, S., & Degraeve, P. (2018). Gelatin films with nisin and catechin for minced pork preservation. *Food Packaging and Shelf Life*, 18, 173-183.

- 2018 **Kaewprachu, P.**, Osako, K., & Rawdkuen, S. (2018). Effect of plasticizers on properties of fish myofibrillar protein film. *Journal of Food Science and Technology*, 55, 3046-3055.
- 2018 **Kaewprachu, P.**, Osako, K., Rungraeng, N., & Rawdkuen, S. (2018). Characterization of fish myofibrillar protein film incorporated with catechin-Kradon extract. *International Journal of Biological Macromolecules*, 107, 1463-1473.
- 2017 **Kaewprachu, P.**, Rungraeng, N. Osako, K., & Rawdkuen, S. (2017). Properties of fish myofibrillar protein film incorporated with catechin-Kradon extract. *Food Packaging and Shelf Life*, 13, 56-65.
- 2017 **Kaewprachu, P.**, Osako, K., Benjakul, S., Suthiluk, P., & Rawdkuen, S. (2017). Shelf life extension for Bluefin tuna slices (*Thunnus thynnus*) wrapped with myofibrillar protein film incorporated with catechin-Kradon extract. *Food Control*, 79, 333-343.
- 2017 **Kaewprachu, P.**, Osako, K., Tongdeesoontorn, W., & Rawdkuen, S. (2017). The effects of microbial transglutaminase on the properties of fish myofibrillar protein film. *Food Packaging and Shelf Life*, 12, 91-99.
- 2016 **Kaewprachu, P.**, Osako, K., Benjakul, S., Benjakul, S., & Rawdkuen, S. (2016). Effect of protein concentrations on the properties of fish myofibrillar protein based film compared with PVC film. *Journal of Food Science and Technology*, 53, 2083-2091.
- 2016 **Kaewprachu, P.**, Osako, K., Benjakul, S., Tongdeesoontorn, W., & Rawdkuen, S. (2016). Biodegradable protein-based films and their properties: A comparative study. *Packaging Technology and Science*, 29, 77-90.
- 2015 **Kaewprachu, P.**, Osako, K., Benjakul, S., & Rawdkuen, S. (2015). Quality attributes of minced pork wrapped with catechin-lysozyme incorporated gelatin film. *Food Packaging and Shelf Life*, 3, 88-96.

Documents by author: 27

Total citations 762 by 649 documents

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<https://www.scopus.com/authid/detail.uri?authorId=56520356300> (reached 28-06-2024)

