

CURRICULUM VITAE

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Education:

- 2018 Ph.D. (Food Science and Biotechnology), Kyungnam University, South Korea
- 2015 M.Sc. (Food Technology), Mae Fah Luang University, Thailand
- 2013 B.Sc. (Food Technology), Mae Fah Luang University, Thailand

Experience:

- 2019- present Lecturer at College of Maritime Studies and Management, Samut Sakhon, Thailand
- 2018-2019 Research assistant at Sensor Laboratory, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
- January - April 2018 Research assistant at Food Engineering Laboratory, Kyungnam University, Changwon, South Korea

Research interests:

- By-product utilization
- Shelf life evaluation
- Active and intelligent packaging
- Edible films and coatings
- Permeability and product shelf life
- Simulation modeling for packaging process

Publications:

- Chaichana, T., Reeve, G., Jaisan, C., & Chakrabandhu, Y. (2024). Modelling and assessing new SME digital business status for visualising virtual economics and sustainability economic indicators: Empirical evidence from poultry business. *Heliyon*, 10(9).
- 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).
- 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.
- Kaewprachu, P., & Jaisan, C. (2023). Physicochemical properties of chitosan from green mussel shells (*Perna viridis*): A comparative study. *Polymers*, 15(13), 2816.
- 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.
- Lee, D. S., Wang, H. J., Jaisan, C., & An, D. S. (2022). Active food packaging to control carbon dioxide. *Packaging Technology and Science*, 35(3), 213-227.
- Chakrabandhu, Y., Chotinun, S., Rachtanapun, P., Jaisan, C., Phongthai, S., Klinmalai, P., ... & Chaichana, T. (2022, July). Computing Survey Assessing Digital Business Status: Simaon's Pradu Hang Dam Thai native Chicken Farm. In *2022 International Conference on Inventive Computation Technologies (ICICT)* (pp. 161-165). IEEE.
- 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.
- 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.
- 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.
- Yarnpakdee, S., Senphan, T., Wangtueai, S., Jaisan, C., & Nalinanon, S. (2022). Characteristic and antioxidant activity of Cladophora glomerata ethanolic extract as affected by prior chlorophyll removal and drying methods. *Journal of Food Processing and Preservation*, 46(8), e15534.
- Jaisan, C., An, D. S., & Lee, D. S. (2019). Modeling volume change for active flexible package of CO₂-producing kimchi. *Food Packaging and Shelf Life*, 20, 100303.
- Jaisan, C., An, D. S., & Lee, D. S. (2018). Application of physical gas absorbers in manipulating the CO₂ pressure of kimchi package. *Journal of food science*, 83(12), 3002-3008.
- An, D. S., Wang, H. J., Jaisan, C., Lee, J. H., Jo, M. G., & Lee, D. S. (2018). Effects of modified atmosphere packaging conditions on quality preservation of powdered infant formula. *Packaging Technology and Science*, 31(6), 441-446.
- Jaisan, C., & Lee, D. S. (2017). A mathematical model to predict ripening degree of kimchi, a Korean fermented vegetable for meeting consumer preference and controlling shelf life on real time basis. *Food packaging and shelf life*, 12, 23-27.
- Jaisan, C., & Punbusayakul, N. (2016). Development of coffee pulp extract-incorporated chitosan film and its antimicrobial and antioxidant activities. *KKU Research Journal*, 21(14 Suppl), 140-149.
- Chalalai, J., Sarawut, C., & Punbusayakul, N. (2015). Antioxidant and antimicrobial activities of various solvents extracts of Arabica coffee pulp. *Journal on Processing and Energy in Agriculture*, 19(5), 224-227.
- Jaisan, C., Ketwal, S., Chumchaitrakul, P., & Punbusayakul, N. (2015). Antimicrobial and antioxidant activities of hot water extracts from fermented tea and coffee pulp extract. *International Journal of Tea Science (IJTS)*, 11(1/2), 19-23.
- Aprilia, A., Jaisan, C., & Punbusayakul, N. (2014). Antimicrobial and antioxidant activities of microwave-assisted extracts from coffee ground residue. In *Proceeding of the 1st Joint ACS AGFD-ACS ICSCS Symposium of Agricultural and Food Chemistry* (pp. 292-298).