

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



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Division of Product Development Technology

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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                               |
| 2024-2024    | 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**

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Professional duty - Chair, Agro-Industry Academic Council Association, AIAC (2024-present)  
- Northern Area Representative, Food Science and Technology Association of Thailand, FoSTAT (2024-present)

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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 50<sup>th</sup> International Congress on Science, Technology and Technology-based Innovation (STT50), Thailand (2024)</li> <li>- The 9<sup>th</sup> Engagement Thailand Annual Conference 2024, Chiang Mai, Thailand.</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>
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	- ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification	
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>- Agro-Industry Academic Council Association (present)</li> <li>- Food Science and Technology Association of Thailand (present)</li> <li>- Thai Refrigeration Association (present)</li> <li>- AACC member (2006-2007)</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>- Food Chemistry</li> <li>- International Journal of Food Science and Technology</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 Frontiers   |
| - Food and Bioprocess Technology                       | - Food Chemistry: X  |
| - International Journal of Gastronomy and Food Science | - 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                         |
|  | - Applied Science and Engineering Progress                       |
|  | - Applied Food Research  |
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- Food Research  
- European Food Science and Engineering  
- Acta Scientiarum Polonorum Technologia Alimentaria

- Food Chemistry Advances  
- Asia-Pacific Journal of Science and Technology

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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

- 2025 Boonchuay P., Kulsarin, J., Uthaisripadungkul, C., Sahaschat, P., Sitthitrai, K., Chotinun, S., Chaichana, T., Klaithin, K. and **Phimolsiripol, Y.** 2025. Optimal of feed ratio for rearing black soldier fly larvae (*Hermetia illucens*) for using in high value-added products. Journal of Agricultural Research and Extension Maejo University. Accepted.
- 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. 104: 9191-9201.
- 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. 40: 3103–3128.
- 2024 Kanthiya, T., Rachtanapun, P., Boonrasri, S., Kittikorn, T., Chaiyaso, T., Worajittiphon, P., Tanadchangsang, N., Thanakkasarnanee, S., Leksawasdi, N., **Phimolsiripol, Y.**, Ruksiriwanich, W. and Jantanasakulwong, K. 2024. Reinforcement of epoxidized natural rubber with high antimicrobial resistance using water hyacinth fibers and chlorhexidine gluconate. Polymers. 16: 3089.

- 2024 Taesuwan, S., Jirattananarangsri, W., Wangtueai, S., Hussian, M.A., Ranadheera, S., Ajlouni, S., Zubairu, I.K., Naumovski, N. and **Phimolsiripol, Y.** 2024. Unexplored opportunities of utilizing food waste in food product development for cardiovascular health. Current Nutrition Reports. 13: 896-913.
- 2024 Xuan, C.L., Linh, N.V., Wannavijit, S., Outama, P., Lubis, A.R., Machimbirike, V.I., Chromkaew, Y., **Phimolsiripol, Y.** and Doan, H.V. 2024. Enhancing growth, immunity, and gene expression in Nile Tilapia (*Oreochromis niloticus*) through dietary supplementation with avocado (*Persea americana*) seed powder. Aquaculture Reports. 39: 102432.
- 2024 Lubis, A.R., Linh, N.V., Srinual, O., Fontana, C.M., Tayyatham, K., Wannavijit, S., Ninyamasiri, P., Uttarotai, T., Tapingkae, W., **Phimolsiripol, Y.** and Doan, H.V. 2024. Effects of passion fruit peel (*Passiflora edulis*) pectin and red yeast (*Sporodibolus pararoseus*) cells on growth, immunity, intestinal morphology, gene expression, and gut microbiota in Nile tilapia (*Oreochromis niloticus*). Scientific Reports. 14: 22704.
- 2024 Chaiwan, P., Rachtanapun, P., **Phimolsiripol, Y.**, Ruksiriwanich, W., Li, C., Luo, L., Shen, D., Chung, H.-H., George, D., Tangpao, T., Sommano, S.R. and Sunanta, P. 2024. Physicochemical marker for determination of value-adding component in over-ripe Thai mango peels. Horticulturae. 10: 1036.
- 2024 Kaur, A., Purewal, S.S., **Phimolsiripol, Y.** and Bangar, S.P. 2024. Unraveling the hidden potential of barley (*Hordeum vulgare*): An important review. Plants. 13: 2421.
- 2024 Chaosuan, N., **Phimolsiripol, Y.** and Gavahian, M. 2024. Sustainable electrical-based technologies for extraction and modification of pectin from agri-food waste. Innovative Food Science and Emerging Technologies. 96: 103779.
- 2024 **Phimolsiripol, Y.**, Boonchuay, P., Roskhrua, P., Kulsarin, J., Uthaisripadungkul, C., Sahaschat, P., Sithittrai, K., Chotinun, S. and Chiawsuwan, M. 2024. Knowledge transfer and expansion of the bio-waste disposal system using black soldier fly larvae in Chiang Klang district, Nan province, Thailand. Area Based Development Research Journal. 16: 117-138.
- 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. 17: 2350-2361.
- 2024 Porninta, K., Mahakuntha, C., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Jantasakulwong, 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., Khemachewakul, 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., Paemane, 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., Thanakkaranee, S., Kumar, A., Boonrasri, S., Kittikorn, T., **Phimolsiripol, Y.**, Leksawasdi, N., Tanadchangsaeng, 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
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## PRESENTATION

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