



Sukan Braspaiboon, Ph.D.

Lecturer

Division of Marine Product Technology,
Faculty of Agro-Industry, Chiang Mai University
Address: 155 Moo 2 Tambon Mae Hia, Chiang Mai 50100
Tel. 053-948255, Mobile: +66 92 619 5112
E-mail address: sukan.bras@cmu.ac.th

Education

- 2022 Doctor of Philosophy in Food Science and Technology, Major of Food Science and Technology, Chiang Mai University, Thailand
- 2015 Master's degree in Science, Major of Technopreneurship, King Mongkut's University of Technology Thonburi, Thailand
- 2013 Bachelor's degree in Science, Major of Microbiology, King Mongkut's University of Technology Thonburi, Thailand

Thesis/ Independent study

- Doctor's degree Protein Extraction from Carbohydrate-Digested Rice and Algae and Effects of Amino Acid Mixtures on Myotube Differentiation
- Master's degree Green Strategy Formation in Cable Industry
- Bachelor's degree Diversity of Cellulase Producing Bacteria and Cellulase Encoding Gene from Bacteria

Professional Experiences

- 2023 **Lecturer (*Chiang Mai University*)**
(Sep-Now) Division of Marine Product Technology, Faculty of Agro-Industry,
- 2023 **Innovative Business Developer (*Science and Technology Park*)**
(Feb-Aug) Team of Industrial Collaborative Research Supporting
- 2016 **Coordinator (*Siam Computer and Language School*)**
(May-Oct) Coordinated between foreigner and Thai teachers
- 2014 **Business Development (*Topvalue Corporate Ltd.*)**
(Mar-Oct) Contacted vendor and managed storehouse

Research Expertise

1. Protein extraction
2. Emerging technology
3. Nutritional quality of proteins
4. Muscle protein synthesis
5. Alternative proteins

Research Grants

- 2020 Graduate Research Scholarships in Agriculture and Agro-Industry from Agricultural Research Development Agency (Public Organization)
- 2018 Talent Mobility subsidized by Office of National Higher Education Science Research and Innovation Policy Council (NXPO)

Industrial collaborative researches

- 1. The Development of Transparent Protein Drinks Extracted from Rice (Talent Mobility 2018) funded by NXPO
- 2. The Development of Granular bars Made of Black garlics for Health (Tech-Based Startup 2017) funded by Tech Enterprise Service Network.

Publications

Journals

- 1. Yawut, N., Mekwilai, T., Vichiansan, N., **Braspaiboon, S.**, Leksakul, K., & Boonyawan, D. (2024). Cold Plasma Technology: Transforming Food Processing for Safety and Sustainability. *Journal of Agriculture and Food Research*, 101383.
- 2. **Braspaiboon, S.** & Laokuldilok, T. (2024). High Hydrostatic Pressure: Influences on Allergenicity, Bioactivities, and Structural and Functional Properties of Proteins from Diverse Food Sources. *Foods*, 13(6), 922.
- 3. **Braspaiboon, S.**, Osiriphun, S., Peepathum, P., Mitranun, W., Jirarattanarangsri, W., Surawang, S., Laokuldilok, T. & Koonrungseesomboon, N. (2023). Developing a nutrient-rich rice protein drink for athletes using Protease G6 enzyme. *In Biology and Life Sciences Forum*, 26(1), p.90.
- 4. **Braspaiboon, S.**, Osiriphun, S., Surawang, S., Jirarattanarangsri, W., Kanha, N. and Laokuldilok, T. (2022), Ultrasound-assisted alkaline extraction of proteins in several algae and their nutritional characteristics. *Int J Food Sci Technol*, 57: 6143-6154.
- 5. **Braspaiboon, S.**, Osiriphun, S., Peepathum, P. & Jirarattanarangsri, W. (2020). Comparison of the effectiveness of alkaline and enzymatic extraction and the solubility of proteins extracted from carbohydrate-digested rice. *Heliyon*. 6. e05403.

Conference Proceedings

- 6. **Braspaiboon, S.**, Laokuldilok, T., Osiriphun, S., Surawang, S. Jirarattanarangsri, W., Pitchakarn, P. & Karincha, J. (2022). An Application of Plackett – Burman design in screening essential amino acids increasing myotube hypertrophy. *In proceeding with the 24th Food Innovation Asia Conference 2022 (FIAC 2022): Innovative and Sustainable Development of Functional Ingredients and Materials. : Benefits, Concerns and Challenges in Human Health and Well-being.* 16-17 June 2022, 14-20.