Curriculum Vitae

Name: **Associate Professor Dr. Sutee Wangtueai**

Education: 2012: Post-Doctoral (Food Technology)
University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria
2009: Ph.D. (Food Engineering and Bioprocess Technology)
Asian Institute of Technology (AIT), Thailand
2009: Certificate of Exchange Student for 2 semesters (Food Science and Biotechnology), National Chung Hsing University (NCHU), Taiwan R.O.C.
2003: M.S. (Fishery Products), Kasetsart University, Thailand
1999: B.Sc. (Food Science and Technology) with second honors, Rajamangala Institute of Technology, Thailand

Academic Title: Associate Professor

Address: Faculty of Agro-Industry, Chiang Mai University
155 Moo 2, Mae Hia, Muang Chiang Mai, Thailand 50100
Phone: +66 (53) 948-214 Fax: +66 (53) 948-230
E-mail: sutee.w@cmu.ac.th

Research interests:

Food Processing Technology
Fishery Product Technology
Fish Gelatin and Collagen
Protein Hydrolysate and Peptides
Fish Waste and By-product Utilization

Editor in scientific journals:

Editorial Board members: 1.) Food Science of Animal Products
2.) Agricultural Products Processing and Storage

Editor: Scientific Reports

Guest Editors: 1.) Journal of Food Processing and Preservation (Special issue on "Marine Food Innovation")
2.) Frontiers in Nutrition

Reviewer for scientific journals:

- Journal of Food Science
- International Food Research Journal
- International Journal of Food Science and Technology
- Journal of Food Processing and Preservation
- Journal of Food Science and Technology
- Turkish Journal of Fisheries and Aquatic Sciences
- Chiang Mai Journal of Natural Science
- Journal of Food Biotechnology
- Journal of Agriculture and Food Research
- Waste and Biomass Valorization
- Science Technology and Engineering Journal
- Agriculture and Natural Resources
- Czech Journal of Food Science
- Polish Journal of Food and Nutrition Sciences
- Journal of Microbiology, Biotechnology and Food Sciences
- Journal of Agricultural and Food Chemistry
- ACS Food Science & Technology
- LWT-Food Science and Technology
- Food Bioscience
- Food Research
- Scientific Reports
- Food Chemistry
- Food Hydrocolloids
- Food and Applied Bioscience Journal
- Foods
- Heliyon
- Marine Drugs
- BMC Research Notes
- Kuwait Journal of Science
- Food Research International
- Processes
- Future Foods
- Food Science of Animal Products

Book Chapter:

Wangtueai, S., Noomhorm, A., Regenstein, J.M., and Anal, A.K. (2013). **Value-Added Bioprocessing of Fish Waste to Gelatin**. (G. Boran, Ed.). *In* Gelatin: Production, Applications and Health Implications. Nova Science Publishers, Inc., New York, USA. 185-211 pp.

Publication paper:

1. Zahedeng, N., Maneesri, J., Kaewmanee, T., Panphon, S., Masniyom, P., and **Wangtueai, S**. (2025). Optimization of soymilk fermentation supplemented with coconut protein by *Lactobacillus plantarum* TISTR2084. Trends in Sciences. 22(3), 9122.
2. Chaiwong, N., Seesuriyachan, P., Rachtanapun, P., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A., **Wangtueai, S**., Leksawasdi, N. Jantanasakulwong, K., Chailangka, A., Sommano, S.R., Castagnini, J.M., and Phimolsiripol, Y. (2025). Enhancing solubility, emulsion properties, and antioxidant activity of whey protein powder via wet-heating conjugated with galactooligosaccharides. Journal of Agriculture and Food Research, 19, 101666.
3. Yarnpakdee, S., Senphan, T., Karnjanapratum, S., Jaisan, C., and **Wangtueai, S.** (2025). Structural characterization and antibacterial activity of pearl oyster (*Pinctada maxima*) shell as affected by calcination temperature. Journal of Agriculture and Food Research, 19, 101551.
4. Prommasith, P., Surayot, U., Autsavapromporn, N., Rod-in, W., Rachtanapun, P., **Wangtueai, S**. (2024). Immunomodulatory, anticancer, and antioxidative activities of bioactive peptide fractions from enzymatically hydrolyzed white jellyfish (*Lobonema smithii*). Foods, 13, 3350.
5. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2024). Assessing the effectiveness of digital marketing in enhancing tourist experiences and satisfaction: A study of Thailand's tourism services. Administrative Sciences, 14(11): 273.
6. Feng, R., Zhang, H., Ding, N., Ma, H., Luo, Y., Tan, Y., **Wangtueai, S**., and Hong, H. (2024). Effect of lipoxygenase-catalyzed linoleic acid oxidation and 4-hydroxy-2-nonenal on digestibility and gel properties of myofibrillar protein. Food Bioscience. 61, 104882.
7. Taesuwan, S., Jirarattanarangsri, W., **Wangtueai, S**., Hussain, 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.
8. Pasanaphong, K., Suksuwan, A., Srikaew, N., Hemstapat, R., Tawonsawatruk, T., **Wangtueai, S**., Khamthong, N., Boonyagul, S., Wongsirichot, P., and Tanadchangsaeng, N. (2024). 3D-printed scaffold of dopamine methacrylate oligomer grafted on PEGDMA incorporated with collagen hydrolysate for engineering cartilage tissue. International Journal of Bioprinting, 2024, 4385.
9. Summat, T., You, S., Rod-in, W., **Wangtueai, S**., and Surayot, U. (2024). Extraction and molecular characterisation of polysaccharides from *Suaeda maritima* for their immunomodulatory effects. Journal of Agriculture and Food Research, 18, 101293.
10. Pasanaphong, K., Jittrontrum, P., Srikaew, N., Boonyagul, S., **Wangtueai, S**., Jantanasakulwong, K., Rachtanapun, P., Tawonsawatruk, T., and Tanadchangsaeng, N. Effect of sterilization methods on collagen hydrolysate obtained from tuna tendon. Applied Sciences. 14(14), 6201.
11. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S**. (2024). Impact of industry 5.0 readiness on sustainable business growth of marine food processing SMEs in Thailand. Administrative Sciences, 14(6), 110.
12. Yeerong, K., Chantawannakul, P., Anuchapreeda, S., **Wangtueai, S**., Chaiyana, W. (2024). Optimization of hydrolysis conditions, isolation, and identification of biologically

active peptides derived from *Acheta domesticus* for antioxidant and collagenase inhibition. Antioxidants, 13(3), 367.
13. Madhavan, M., Sharafuddin, M.A., and **Wangtueai, S**. (2024). Measuring the industry 5.0-readiness level of SMEs using industry 1.0–5.0 practices: The case of the seafood processing industry. Sustainability, 16(5), 2205.
14. Widyawati, P.S., Suseno, T.I.P., Ivana, F., Natania, E., and **Wangtueai, S**. (2024). Effect of butterfly pea (*Clitoria ternatea*) flower extract on qualities, sensory properties, and antioxidant activity of wet noodles with various composite flour proportions. Beverage Plant Research. 4, e022.
15. Pasanaphong, K., Pukasamsombut, D., Boonyagul, S., Pengpanich, S., Tawonsawatruk, T., Wilairatanarporn, D., Jantanasakulwong, K., Rachtanapun, P., Hemstapat, R., **Wangtueai, S.**, and Tanadchangsaeng, N. (2024). Fabrication of fish scale-based gelatin methacryloyl for 3D bioprinting application. Polymers, 16, 418.
16. Chanmangkang, S., Maneerote, J., Surayot, U., Panya, A., You, S.G., **Wangtueai, S.** (2024). Physicochemical and biological properties of collagens obtained from tuna tendon by using the ultrasound-assisted extraction. Journal of Agriculture and Food Research, 15, 100984.
17. Summat, T., **Wangtueai, S**., You, S., Rod-in, W., Park, W.J., Karnjanapratum, S., Seesuriyachan, P., and Surayot, U. (2023). *In Vitro* Anti-Inflammatory Activity and Structural Characteristics of Polysaccharides Extracted from *Lobonema smithii* Jellyfish. *Marine Drugs*, 21(11), 559.
18. Saiwong, S., Autsavapromporn, N., Siriwoharn, T., Techapun, C., and **Wangtueai, S**. (2023). Enzymatic hydrolysis optimization for preparation of sea cucumber (*Holothuria scabra*) hydrolysate with an antiproliferative effect on the HepG2 liver cancer cell line and antioxidant properties. *International Journal of Molecular Sciences*. 24(11), 9491.
19. Sunanta, P., Kontogiorgos, V., Leksawasdi, N., Phimolsiripol, Y., **Wangtueai, S**., Wongkaew, M., and Sommano, S.R. (2023). Loss assessment during postharvest and handling of Thai garlic used for processing. ***Horticulturae***. 9(4), 482.
20. Jindapon, N., Kinmalai, P., Surayot, U., Tanadchangsaeng, N., Pichaiaukrit, W., Phimolsiripol, Y., Vichasilp, C., and **Wangtueai, S.** (2023). Preparation, characterization, and biological properties of hydroxyapatite from bigeye snapper (*Priancanthus tayenus*) bone. *International Journal of Molecular Sciences*. 24(3): 2776.
21. Sommano, S.R., Suksathan, R., Sombat, T., Seehanam, P., Sirilun, S., Ruksiriwanich, W., **Wangtueai, S**., and Leksawasdi, N. (2022). Novel perspective of medicinal mushroom cultivations: A review case for 'Magic' mushrooms. *Agronomy*. 12(12): 3185.
22. Chanmangkang, S., **Wangtueai, S.**, Pansawat, N., Tepwong, P., Panya, A. and Maneerote, J. (2022). Characteristics and properties of acid- and pepsin-solubilized collagens from the tail tendon of skipjack tuna (*Katsuwonus pelamis*). *Polymers.* 14(23): 5329.
23. Chailangka, A., Seesuriyachan, P., **Wangtueai, S**., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Leksawasdi, N., Barba, F.J., and Phimolsiripol, Y. (2022). Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. *Food Chemistry*. 395, 133594.
24. 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.
25. Madhavan, M., **Wangtueai, S**., Sharafuddin, M.A., Chaichana, T. (2022). The Precipitative Effects of Pandemic on Open Innovation of SMEs: A Scientometrics and Systematic Review of Industry 4.0 and Industry 5.0. *Journal of Open Innovation: Technology, Market, and Complexity*, 8(3), 152.
26. Doungapai, C., Siriwoharn, T., Malila, Y., Autsavapromporn, N., Makkhun, S., Yarnpakdee, S., Jantanasakulwong, K., Regenstein, J.M., and **Wangtueai, S**. (2022).

UV-B protective and antioxidant activities of protein hydrolysate from sea cucumber (*Holothuria scabra*) using enzymatic hydrolysis. *Frontiers in Marine Science*. 9: 89225. https://doi.org/10.3389/fmars.2022.892255
27. Osiriphun, S., Rachtanapun, P., **Wangtueai, S**., and Jirarattanarangsri, W. (2022). Influence of physicochemical properties on the production of alternative healthy gummy jelly from tilapia (*Oreochromis niloticus*) skin with added Thai rice powder. *Food Chemistry: X*. 15: 100365.
28. Osiriphun, S., **Wangtueai, S.,** Rachtanapun, P., and Jirarattanarangsri, W. (2022). Preparation of a protein drink from fish protein hydrolysate obtained from tilapia skin waste. *Food Research*. 6(3): 21-26.
29. Janpet, C., Manakit, P., Klinmalai, P., Kaewprachu, P., Jaisan, C., Surayot, U., Chakrabandhu, Y., and **Wangtueai, S**. (2022). Characteristics and functional properties of gelatin and gelatin hydrolysate from bigeye snapper (*Priacanthus tayenus*) bone. *Food Research*. 6(2): 403 – 412.
30. Upata, M., Siriwoharn, T., Makkhu,n S., Yarnpakdee, S., Regenstein, J.M., and **Wangtueai, S.** (2022). Tyrosinase inhibitory and antioxidant activity of enzymatic protein hydrolysate from jellyfish (*Lobonema smithii*). *Foods,* 11(4), 615. https://doi.org/10.3390/foods11040615.
31. **Wangtueai, S.**, Chaiyaso, T., Rachtanapun, P., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan P., Leksawasdi, N., Phimolsiripol, Y., Techapun, C., Phongthai, S., Sommano, S.R., Ougizawa, T. (2022). Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. *International Journal of Biological Macromolecules*. 197: 49-54.
32. Rachtanapun, P., Homsaard, N., Kodsangma, A., Phongtha, S., Leksawasdi, N., Phimolsiripol, Y., Seesuriyachan, P., Chaiyaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., **Wangtueai, S.**, Sommano, S.R., Tongdeesoontorn, W., Sringarm, K., and Jantanasakulwong, K. (2021). Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. *Poultry Science*. 101(1): 101509. https://doi.org/10.1016/j.psj.2021.101509.
33. Surayot, U., **Wangtueai, S.**, You, S., Palanisamy, S., Krusong, W., Brennan, C.S., Barba, F.J., Phimolsiripol, Y., and Seesuriyachan, P. (2021). Extraction, structural characterisation, and immunomodulatory poperties of edible *Amanita hemibapha* subspecies *javanica* (Corner and Bas) mucilage polysaccharide as a potential of functional food. *Journal of Fungi.* 7(9):683. https://doi.org/10.3390/jof7090683
34. Mongkonkamthorn, N., Malila, Y., Regenstein, J.M., and **Wangtueai, S.** (2021). Enzymatic hydrolysis optimization for preparation of tuna dark meat hydrolysate with antioxidant and angiotensin I-converting enzyme (ACE) inhibitory activities. *Journal of Aquatic Food Product Technology*. 30(9): 1090-1108. https://doi.org/10.1080/10498850.2021.1974138.
35. Surayot, U., **Wangtueai, S.**, You, S., Techapun, C., Phimolsiripol, Y., Leksawasdi, N., Krusong, W., Barba, F.J., and Seesuriyachan, P. (2021). Sulphation and hydrolysis improvements of bioactivities, and immunomodulatory properties of edible *Amanita hemibapha* Subspecies *javanica* (Corner and Bas) mucilage polysaccharide as a potential in personalized functional foods. *Journal of Fungi*. 7(10): 847. https://doi.org/10.3390/jof7100847
36. Boonyagul, S., Pukasamsombut, D., Pengpanich, S., Toobunterng, T., Pasanaphong, K., Sathirapongsasuti, N., Tawonsawatruk, T., **Wangtueai, S**., and Tanadchangsaeng, N. (2022). Bioink hydrogel from fish scale gelatin blended with alginate for 3D bioprinting application. *Journal of Food Processing and Preservation*. 46(8), e15864. https://doi.org/10.1111/jfpp.15864.
37. Rachtanapun, P., Kodsangma, A., Homsaard, N., Nadon, S., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan, P., Leksawasdi, N., Phimolsiripol, Y., Chaiyaso, T., Phongthai, S., Sommano, S.R., Techapun, C., Ougizawa, T., Kittikorn, T., **Wangtueai, S**., Regenstein, J.M., and Jantanasakulwong, K. (2021). Thermoplastic mung bean

starch/natural rubber/sericin blends for improved oil resistance. *International Journal of Biological Macromolecules*. 188(1): 283-289.
38. Khemacheewakul, J., Taesuwan, S., Nunta, R., Techapun, C., Phimolsiripol, Y., Rachtanapun, P., Jantanasakulwong, K., Porninta, K., Sommanee, S., Mahakuntha, C., Chaiyaso, T., Seesuriyachan, P., Reungsang, A., Trinh, N.T.N., **Wangtueai, S**., Sommano, S.R., and Leksawasdi, N. (2021). Validation of mathematical model with phosphate activation effect by batch (R)-phenylacetylcarbinol biotransformation process utilizing *Candida tropicalis* pyruvate decarboxylase in phosphate buffer. *Scientific Reports*. 11: 11813.
39. Chaichana, T., Brennan, C.S., Osiriphun, S., Thongchai, P., and **Wangtueai, S.** (2021). Development of local food growth logistics and economics. *AIMS Agriculture and Food*. 6(2): 588-602.
40. Bai-Ngew, S., Chuensun, T., **Wangtueai, S.**, Phongthai, S., Jantanasakulwong, K., Rachtanapun, P., Sakdatorn, V., Klunklin, W., Regenstein, J.M., and Phimolsiripol, Y. (2021). Antimicrobial activity of a crude peptide extract from lablab bean (*Dolichos lablab*) for semi-dried rice noodles shelf-life. *Quality Assurance and Safety of Crops & Foods.* 13(2):25-33. https://doi.org/10.15586/qas.v13i2.882.
41. **Wangtueai, S.,** Vichasilp, C., Pankasemsuk, T., Theanjumpol, P., and Phimolsiripol, Y. (2021). Near infrared spectroscopy measurement and kinetic modeling for physiochemical properties of Tabtim fish (*hybrid tilapia Oreochromis sp*.) fillets during chilling storage. *Journal of Microbiology, Biotechnology and Food Sciences.* 11(1): e1412. https://doi.org/10.15414/jmbfs.1412.
42. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2021). Assessing trade attractiveness using international marketing environmental factors and fuzzy DEMATEL. *Global Business Review*, https://doi.org/10.1177/09721509211046335.
43. Sharafuddin, M.A., Madhavan, M., and **Wangtueai, S.** (2021). Expanding themes of destination e-image and service quality: a qualitative study using conversational interview. *Academy of Strategic Management Journal*, 20(4): 1–12.
44. Charoen, R., Thiengnoi, P., Schoenlechner, R., and **Wangtueai, S.** (2021). Preservations, packaging materials and temperatures affected on quality changes of ready-to-eat bamboo shoot during storage. *E3S Web of Conferences*. 302, 02004. https://doi.org/10.1051/e3sconf/202130202004.
45. Yarnpakdee, S., Senphan, T., **Wangtueai, S**., Jaisan, C., and 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. https://doi.org/10.1111/jfpp.15534.
46. Mongkonkamthorn, N., Malila, Y., Yarnpakdee, S., Makkhun, S., Regenstein, J.M., and **Wangtueai, S.** (2020). Production of protein hydrolysate containing antioxidant and angiotensin -I-converting enzyme (ACE) inhibitory activities from tuna (*Katsuwonus pelamis*) blood**.** *Processes*. 8(11):1518.
47. **Wangtueai, S.**, Phimolsiripol, Y., Vichasilp, C., Regenstein, J.M., and Schöenlechner, R. (2020). Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. *LWT-Food Science and Technology*. 133: 10997.
48. Surin, S., You, S.G., Seesuriyachan, P., Muangrat, R., **Wangtueai, S**., Jambrak, A.R., Phongthai, S., Jantanasakulwong, K., Chaiyaso, T. and Phimolsiripol, Y. (2020). Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (Oryza sativa L.) and their antioxidant activities. *Scientific Reports*. 10(1). https://doi.org/10.1038/s41598-020-67266-1.
49. **Wangtueai, S**., Maneerote, J., Seesuriyachan, P., Phimolsiripol, Y., Laokuldilok, T., Surawang, S., Regenstein, J.M. (2020). Combination effects of phosphate and NaCl on physiochemical, microbiological, and sensory properties of frozen Nile tilapia (*Oreochromis niloticus*) fillets during frozen storage. *Walailak Journal of Science and Technology*. 17(4): 313-323.

50. Chaisuwana, W., Jantanasakulwong, K., **Wangtueai, S**., Phimolsiripol, Y., Chaiyaso, T., Techapun, C., Phongthai, S., You, S.G., Regenstein, J.M., and Seesuriyachan, P. (2020). Microbial exopolysaccharides for immune enhancement: Fermentation, modifications, and bioactivities. *Food Bioscience*. 35: 10564.
51. Kullama, N. and **Wangtueai, S.** (2019). Optimization of edible coating preparation from mixed fish gelatin and fish gelatin hydrolysate enriched with transglutaminase for extending shelf life of chilled Tabtim fish fillet. *Srinakharinwirot Science Journal***.** 35(1): 134-152.
52. Boontakham, P., Sookwong, P., Jongkaewwattana, S., **Wangtueai, S.**, and Mahatheeranont, S. (2019). Comparison of grain yield and 2-acetyl-1-pyrroline (2AP) content in leaves and grain of two Thai fragrant rice cultivars cultivated at greenhouse and open-air conditions. *Australian Journal of Crop Science*. 13(1): 159-169.
53. **Wangtueai, S.** and Maneerote, J. (2018). Effect of phosphate and freeze-thaw cycles on physiochemical and sensory properties of frozen Nile tilapia (*Oreochromis niloticus*) fillets. *Food and Applied Bioscience Journal*. 6(3). 117-132.
54. Vichasilp, C., Jundapun, P., Wiwacharn, P., and **Wangtueai, S**. (2018). Accumulation of 1-deoxynojirimycin (DNJ) in different species of silkworm larvae in northeast of Thailand. *Food and Applied Bioscience Journa**l***. 6(3). 133-139.
55. Vichasilp, C. and **Wangtueai, S**. (2018). Optimisation of soaking conditions to improve the quality of frozen fillets of Bocourti's Catfish (*Pangasius bocourti* Sauvage) using response surface methodology (RSM). *Pertanika Tropical Agricultural Science*. 41(1): 139-150.
56. Kawee-ai, A., Ritthibut, N., Manassa, A., Moukamnerd, J., Laokuldilok, T., Surawang, S., **Wangtueai, S**., Phimolsiripol, Y., Regenstein, J.M., and Seesuriyachan, P. (2018). Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from *Jerusalem artichoke*. *Preparative Biochemistry and Biotechnology*. 48: 194-201.
57. Laokuldilok, T., Potivas, T., Kanha, N., Surawang, S., Seesuriyachan, P., **Wangtueai, S**., Phimolsiripol, Y., Regenstein, J.M., (2017). Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. *Food Bioscience*. 18: 28-33.
58. Phimolsiripol, Y., Siripatrawan, U., Teekachunhatean, S., **Wangtueai, S.**, Seesuriyachan, P., Surawang, S., Laokuldilok, T., Regenstein, J.M., and Henry, C.J. (2017). Technological properties, in vitro starch digestibility and in vivo glycaemic index of bread containing crude malva nut gum. *International Journal of Food Science and Technology*. 52(4): 1035–1041.
59. Vichasilp, C., Srithupthai, K. and **Wangtueai, S.** (2017). Development of fruit tea from Mao (*Antidesma sp*.) seeds; by-products from Mao juice and wine processing. *Khon Kaen Agriculture Journal*. 45(2): 393-400.
60. Charoenphun, N. and **Wangtueai, S.** (2017). Development of sticky rice in bamboo for value-added local agricultural products in Sakaeo Province area. *Journal of Food Technology, Siam University*. 12(1): 48-58.
61. Sookwong, P., Suttiarporn, P., Boontakham, P., Seekhow, P., **Wangtueai, S.** and Mahatheeranont, S. (2016). Simultaneous Quantification of Vitamin E, γ-oryzanols and Xanthophylls from Rice Bran Essences Extracted by Supercritical CO_2. *Food Chemistry*. 211: 140-147.
62. **Wangtueai, S**., Vichasilp, C., Pankasemsuk, T., Theanjumpol, P., and Phimolsiripol, Y. (2016). Kinetics and nondestructive measurement of total volatile basic nitrogen and thiobarbituric acid-reactive substances in chilled Tabtim fish fillets using near infrared spectroscopy (NIRS). *International Journal of Food Engineering*. 2(1): 16-20.
63. **Wangtueai, S**., Siebenhandl-Ehn, S., and Haltrich. D. (2016). Optimization of the preparation of gelatin hydrolysates with antioxidative activity from lizardfish (*Saurida spp*.) scales gelatin. *Chiang Mai Journal of Science*. 43(1): 68-79.

64. **Wangtueai, S**., Tongsiri, S., Maneerote, J. and Supaviriyakorn, W. (2014). Effect of phosphate on frozen Nile tilapia fillets. *Food and Applied Bioscience Journal*. 2(3): 203-215.
65. **Wangtueai, S.**, Noomhorm, A. and Regenstein, J.M. (2010). Effect of Microbial Transglutaminase on gel properties and Film Characteristics of Gelatin from Lizardfish (*Saurida* spp.) Scales. *Journal of Food Science***.** 75(9): c731-c739.
66. **Wangtueai, S.** and Noomhorm, A. (2009). Processing optimization and characterization of gelatin from lizardfish (*Saurida* spp.) scales. *LWT - Food Science and Technology*. 42(4): 825-834.
67. **Wangtueai, S.**, Worawattanamateekul, W., Sangjindavong, M., Naranong, N., and Sirisansaneeyakul, S. (2007). The Production of Chitosanases from a Newly Isolated *Bacillus cereus*. *Kasetsart Journal (Sci.).* 41(2): 346-355.
68. **Wangtueai, S.**, Worawattanamateekul, W., Sangjindavong, M., Naranong, N., and Sirisansaneeyakul, S. (2006). Isolation and screening of chitosanase producing microorganisms. *Kasetsart Journal (Sci.).* 40(4): 944-948.

Conferences:

1. Upata, M. and Wangtueai, S. (2024). Marine Gelatin and Collagen-Derived Bioactive Hydrolysates: Preparation and Functional Properties. *In* **2024 International Symposium of Animal-Sourced Food Science and Human Wellness**, October 14th-15th 2024, Xi'an, Shaanxi, China. (Guest Speaker).
2. Chanmangkang, S., Surayot, U., Pansawat, N., Tepwong, P., Maneerote, J., Panya, A., You, S.G., and **Wangtueai, S.** (2023). Preparation, Characteristics, and Properties of Collagens and Collagen Hydrolysate from Tuna By-product. *In* **the 21st Asia Maritime & Fisheries Universities Forum 2023 (AMFUF 2023)**, November 8th-9th 2023 at the Maritime Academy of Asian and the Pacific (MAAP), Bataan, Philippines. (Oral Presentation).
3. **Wangtueai, S**., Mongkonkamthorn, N., and Chanmangkang, S. (2023). Production and Characterization of Protein Hydrolysates and Collagens Containing Bioactivities from Tuna By-products. *In* **2023 International Symposium of Animal-Sourced Food Science and Human Wellness**, October 28th-29th 2023, Guiyang, Guizhou, China. (Guest Speaker).
4. Chanmangkang, S., **Wangtueai, S**., Pansawat, N., Tepwong, P., Panya, A., and Maneerote, J. (2022). Collagens from the Tail Tendon of Tuna (*Katsuwonus pelamis*): Extraction, Properties, and Characterization. *In* **The 5th Food Structure and Functionality Symposium: Structuring Foods for a Sustainable World**, 18-21 September 2022 at Clayton Hotel Cork City, Cork, Ireland. (Poster presentation).
5. Upata, M., Siriwoharn, T., and **Wangtueai, S.** (2020). Optimization for preparation of antioxidative and tyrosinase inhibitory peptide from jellyfish (*Lobonema smithii*) enzymatic hydrolysis. *In **MSMI 2020: International Conference on Maritime Studies and Marine Innovation***, 11 December 2020, AVANI+ Riverside Bangkok Hotel Bangkok, Thailand. (Oral presentation).
6. **Wangtueai, S**., Vichasilp, C., and Phimolsiripol, Y. (2018). Formulation optimization of gluten-free functional noodles enriched with fish gelatin hydrolysates. *In* **The 9th International Congress of Food Technologists, Biotechnologists and Nutritionists**. 3-5 October 2018, Zagreb, Croatia. (Oral presentation).
7. **Wangtueai, S**., Vichasilp, C., Pankasemsuk, T., Theanjumpol, P., and Phimolsiripol, Y. (2016). Kinetics and nondestructive measurement of total volatile basic nitrogen (TVB-N) and thiobarbituric acid-reactive substances (TBARS) of chilled Tabtim fish (Oreochromis sp.) fillets using near infrared spectroscopy (NIRS). *In* **The 3rd International Conference on Food Security and Nutrition (ICFSN 2016)**, 23-25 March 2016. Amsterdam, Netherlands. (Oral Presentation).

8. **Wangtueai, S**., Tongsiri, S., Maneerote, J. and Supaviriyakorn, W. (2014). Effect of phosphate on frozen Nile tilapia fillets. In **the 2nd International Conference on Food and Applied Bioscience**, Chiang Mai, Thailand. (Oral presentation)
9. Singthom, B., Jongthanasansombut, B., Thiengnoi, P., and **Wangtueai, S.** (2013). The Production of Crispy Fish with Herbs. In **Food Innovation Asia Conference 2013**, 13-14 JUNE 2013, BITEC, Bangkok, Thailand. (Poster presentation).