

Assoc. Prof. Yuthana Phimolsiripol, Ph.D.



Dean, Faculty of Agro-Industry

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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
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 |

TEACHING COURSE

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| Doctoral Degree | - Multidisciplinary Aspects of Product Development System |
| Master Degree | - Statistics for New Product Formulation
- Shelf Life Evaluation of Agro-Industrial Products
- Development of Functional Food
- Quality Validation in Food Industrial-Product Innovation |
| Bachelor Degree | - Product Development Technology
- Shelf Life Evaluation of Food Products |

ADMINISTRATIVE POSITION

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| 2024-present | Dean, Faculty of Agro-Industry, Chiang Mai University |
| 2024-present | Executive Committee, Science and Technology Park (STeP), 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

RESEARCH INTEREST

Cereal and starch technology, Shelf life simulation, Functional food, Novel processing
Glycemic index, Product development

ACADEMIC PUBLIC SERVICE

Professional duty	- Chair, Agro-Industry Academic Council Association, AIAC (2024-present) - Northern Area Representative, Food Science and Technology Association of Thailand, FoSTAT (2024-present)
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
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
Head of editorial committee	- The 2 th International Conference on Food and Applied Bioscience, Chiang Mai, Thailand - Thai-Italian Conference "Food and Agriculture for Sustainable Upland Development", Chiang Mai, Thailand
Scientific committee	- The 1 st International Congress on Sustainable Food, Green Chemistry and Human Nutrition (GreenNutriFood 2025), Croatia (2025)

	<ul style="list-style-type: none"> - The 50th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2024) - The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 37th EFFoST International Conference 2023, Spain (2023) - The 10th World Sustainability Forum, Switzerland (2023) - The 5th International Conference on Food Properties, Thailand (2023) - The IRN-2022 Symposium on Plasma Tech – Driving Sustainable Future, Thailand (2022) - The 48th International Congress on Science, Technology and Technology-based Innovation (STT48), Thailand (2022) - Global Conference on Food Science and Technology (GCFST2022), Portugal - The 8th International Conference on Food Agriculture and Biotechnology (ICoFAB2021), Thailand - The International Symposium on Plasma Tech Challenges toward BCG (2021), Thailand - The 31st Annual Meeting of Thai Society for Biotechnology and International Conference (TSB 2019), Thailand - The 3rd International Conference on Food and Biosystems Engineering (FABE) 2017, Greece - The International Conference on Food and Applied Bioscience, Chiang Mai, Thailand (2014-2024)
Organizing committee	<ul style="list-style-type: none"> - Webinar on Nutritional Health and Food Science (2021) - FS Eco-Pack: The Future of Sustainable Eco-Packaging (2021)
Program committee	<ul style="list-style-type: none"> - The 4th KU-CMU conference, Kagawa University, Japan - The 18th Food Innovation Asia Conference 2016 (FIAC 2016)
Moderator	<ul style="list-style-type: none"> - International APEC Symposium, Chiang Mai, Thailand - International Conference on Food and Applied Bioscience, Chiang Mai, Thailand
Chair session	<ul style="list-style-type: none"> - The 50th International Congress on Science, Technology and Technology-based Innovation (STT50), Thailand (2024) - The 9th Engagement Thailand Annual Conference 2024, Chiang Mai, Thailand. - The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023) - The 3rd International Conference Sustainable Agriculture, Food and Energy, Ho Chi Minh, Vietnam

	<ul style="list-style-type: none"> - Trilateral Symposium on SDGs: Chiang Mai University - Kagawa University - National Chiayi University (2021, 2023), Food Session - Trilateral Symposium on SDGs 2022 Online Research Seminar: "Sustainability & Food" 	
Co-Chair session	<ul style="list-style-type: none"> - The 3rd CMU-KU conference, Chiang Mai, Thailand - The Joint Symposium Food Science and Technology, Nong Lam University, Vietnam 	
Consultant	<ul style="list-style-type: none"> - Food Focus Thailand - Chiang Mai Restaurant and Bistro Association - Northern Thailand Food Valley - The Federation of Thai Industries (Northern Area) - PM group Co., Ltd. - V.P.F Group Co., Ltd. - TÜV SÜD Thailand (Shelf life testing) - Central Laboratory (Thailand) Co., Ltd (Shelf life evaluation) - Development of melon products (NSTDA North region) - Development of egg jelly (CP) - Shelf life evaluation for various products including cracker, sesame oil, bee pollen, royal jelly, honey products, cashew nut, spread etc. - GMP, Pre-HACCP, HACCP and ISO22000 	
Auditor	<ul style="list-style-type: none"> - ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification 	
Training	<ul style="list-style-type: none"> - Visiting Professor: Talent Attraction Vice-Principal for Research Programme, University of Valencia, Spain (2022) - Foresight into the BCG Economy: Food and Agriculture Series, British Council & Food Innopolis, Thailand (2022) - Foresight for Food Industry: Train-the-Trainers Program, British Council & Food Innopolis, Thailand (2019) - Program in High Level Management of Chiang Mai University for Excellence, KNIT, Thailand (2016) - Managing Grains Storage Pests in South East Asia, Murdoch University, Australia (2015) 	
Member	<ul style="list-style-type: none"> - Agro-Industry Academic Council Association (present) - Food Science and Technology Association of Thailand (present) - Thai Refrigeration Association (present) - AACC member (2006-2007) 	
Journal reviewer	<ul style="list-style-type: none"> - Trends in Food Science and Technology - Journal of Food Engineering 	<ul style="list-style-type: none"> - Food Hydrocolloids - Food Chemistry

(>500 manuscripts)	<ul style="list-style-type: none"> - International Journal of Biological Macromolecules - LWT-Food Science and Technology - Comprehensive Reviews in Food Science and Food Safety - Foods - Polymers - Molecules - Plants - Water Research - Plasma Science and Technology - Food Reviews International - Journal of Food Composition and Analysis - Food and Bioprocess Technology - International Journal of Gastronomy and Food Science - Sustainability - Starch/Starke - Journal of Food Processing and Preservation - Journal of the Science of Food and Agriculture - International Journal of Food Properties - Journal of Food Safety - Journal of Food Biochemistry - All Life - Biocatalysis and Agricultural Biotechnology - Cleaner Waste Systems - Engineering Journal - Next Materials - Croatian Journal of Food Technology - Biotechnology and Nutrition 	<ul style="list-style-type: none"> - International Journal of Food Science and Technology - Chemical Engineering Journal - Critical Reviews in Food Science and Nutrition - Journal of Food Science and Technology - Plant Foods for Human Nutrition - Journal of Cereal Science - International Journal of Food Microbiology - Frontiers in Nutrition - PLOS ONE - Scientific Reports - Journal of Food Science - Journal of Functional Foods - Food Frontiers - Food Chemistry: X - Carbohydrate Research - Food Bioscience - Process Biochemistry - Food Control - Food Biophysics - Measurement: Foods - Metabolites - Journal of Food Quality - Rice Science - Chiang Mai Journal of Science - International Food Research Journal - Journal of Agricultural Science and Technology (Iran) - Food Technology and Biotechnology - Songklanakarin Journal of Science and Technology - Journal of Science and Technology, Ubon Ratchathani University
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- Quality Assurance and Safety of Crops and Foods	- Food and Applied Bioscience Journal
- CyTa	- Srinakharinwirot Science Journal
- Journal of Agriculture	- Agricultural Science Journal
- Kasetsart Journal (Natural Science)	- Agriculture and Natural Resources
- European Food Science and Engineering Journal	- KMUTT Research and Development Journal
- Acta Scientiarum Polonorum Technologia Alimentaria	- Applied Science and Engineering Progress
- Asia-Pacific Journal of Science and Technology	- Applied Food Research
	- Food Chemistry Advances
	- Food Research

AWARDS

2025	The Best Alumni Awards, Faculty of Science, Chulalongkorn University, Thailand
2024	Outstanding Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
2024	The Best Poster Presentation Award at the 4 th 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

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 (<i>Hermetia illucens</i>) for using in high-value-added products. <u>Journal of Agricultural Research and Extension Maejo University</u> . In press.
2025	Nadon, S., Jantasakulwong, K., Ratchtanapun, P., Leksawasdi, N., Zubairu, I.K., Gavahian, M., Bangar, S.P., Mousavi Khaneghah, A. and Phimolsiripol, Y. 2025. Application of argon cold plasma on active polybutylene succinate and thermoplastic cassava starch film with Makwaen essential oil to improve shelf-life of pork sausage. <u>Food Packaging and Shelf Life</u> . 49: 101470.
2025	Nunta, R., Porninta, K., Sommanee, S., Mahakuntha, C., Techapun, C., Feng, J., Htike, S.L., Khemacheewakul, J., Phimolsiripol, Y. , Jantasakulwong, K., Rachtanapun, P., Bostong, U.,

- Kumar, A. and Leksawasdi, N. 2025. Phenylacetylcarbinol biotransformation by disrupted yeast cells using ultrasonic treatment in conjunction with a dipropylene glycol mediated biphasic emulsion system. Scientific Reports. 15: 8722.
- 2025 Zubairu, I.K., Rakariyatham, K., Bai-Ngew, S., Leksawasdi, N., Regenstein, J.M., Lao, F., Hong, H., Shin, W.S., Alzahrani, K.J. and **Phimolsiripol, Y.** 2025. Nutritional and therapeutic potential of longan fruit by-products for liver diseases: Pathway to functional foods. Current Nutrition Reports. 14: 28.
- 2025 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.
- 2025 Srifawattana, N., **Phimolsiripol, Y.**, Boonchuay, P., Na-Lampang, K., Piboon, P., Umsumarng, S. and Nganvongpanit, K. 2025. Black soldier fly (*Hermetia illucens*) larvae as a protein substitute in adverse food reactions for canine dermatitis: Preliminary results in the patients. Veterinary Sciences. 12: 68.
- 2024 Fontana, C.M., Sumon, M.A.A., Wannavijit, S., Lubis, A.R., Khongdee, N., Linh, N.V., **Phimolsiripol, Y.**, Hoseinifar, S.H. and Doan, H.V. 2024. Effects of mango seed (*Mangifera indica*) powder on growth performance, immune response, gut morphology, and gene expression of Nile tilapia (*Oreochromis niloticus*). Fishes. 9: 514.
- 2024 Htike, S.L., Khemacheewakul, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Tochampa, W., Taesuwan, S., Jantanasakulwong, K., Pornita, K., Sommanee, S., Mahakuntha, C., Feng, J., Kumar, A., Zhuang, X., Wang, W., Qi, W., Nunta, R. and Leksawasdi, N. 2024. Production of xylitol and ethanol from agricultural wastes and biotransformation of phenylacetylcarbinol in deep eutectic solvent. Agriculture. 14: 2043.
- 2024 Feng, J., Techapun, C., **Phimolsiripol, Y.**, Rachtanapun, P., Phongthai, S., Jantanasakulwong, K., Taesuwan, S., Pornita, K., Htike, S.L., Mahakuntha, C., Sommanee, S., Nunta, R., Kumar, A. and Leksawasdi, N. 2024. Co-substrate model development and validation on pure sugars and corncob hemicellulosic hydrolysate for xylitol production. Scientific Reports. 14: 25928.
- 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., Thanakkasaranee, S., Leksawasdi, N., **Phimolsiripol, Y.**, Ruksiriwanich, W. and Jantasakulwong, K. 2024. Reinforcement of epoxidized natural rubber with high antimicrobial resistance using water hyacinth fibers and chlorhexidine gluconate. Polymers. 16: 3089.
- 2024 Taesuwan, S., Jirarattanarangsri, 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., Tayyamath, 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., Sitthitrai, 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., Jantanasakulwong, 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. Thermo-sonication 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., Khemacheewakul, 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., Peighambardoust, 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 ϵ -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 D₃ 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:

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