



Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

Name: Warangkana Srichamnong

E-mail address: Warangkana.sri@mahidol.ac.th

Current position: Associate Professor

Education

Bachelor degree Food Science and Technology, UNSW, Australia

Ph D Food Science and Technology, UNSW, Australia

Postdoctoral Food Science and Nutrition, Rutgers University, New Jersey, US

Visiting researcher Tokyo University of Marine Science, Japan

Research fellowship Reading University, England

Research Interest and Expertise

- Analysis of phytochemical and bioactive compounds ie resistant starch, phenolic compounds, and beta-glucan
- Innovative food product ie low acrylamide oil, plant-based meat product
- Phytotoxin analysis in native plants
- Volatile analysis in food sample and food product
- Fat and oil and its by product in food

Research Experiences

Principle investigators of government funds

Principle investigator of private company

Training

Food safety handling Reading University, England

Citi program Rutgers University, New Jersey, US

ISO 17025 internal audit National instate of Metrology



Publications

International (5 years)

- Somsong, P., Santivarangkna, C., Tiyyon, P., Hsieh, C.-M., **Srichamnong, W.**(2020) Sustainability (Switzerland), 12 (14), DOI: 10.3390/su12145853
- Limsangouan, N., Charunuch, C., Sastry, S.K., **Srichamnong, W.**, Jittanit, W. (2020) LWT, 134, DOI: 10.1016/j.lwt.2020.110112
- Tangpanithandee, N., On-Nom, N., **Srichamnong, W.** Effect of vegetable oil blending on acrylamide during potato deep-frying (2019) Malaysian Applied Biology, 48 (4), pp. 47-51
- Nguyen, T.T., Jittanit, W., **Srichamnong, W.** Production of xyloglucan component extracted from tamarind (*Tamarindus indica*) seeds using microwave treatment for seed decortication (2019) Journal of Food Processing and Preservation, 43 (8)
- Suttireung, P., Winuprasith, T., **Srichamnong, W.**, Paemuang, W., Phonyiam, T., Trachootham, D. Riceberry rice puddings: rice-based low glycemic dysphagia diets (2019) Asia Pacific journal of clinical nutrition, 28 (3), pp. 467-475
- Sankomkai, W., Suttisunsanee, U., Somsong, P., **Srichamnong, W.** Effect of storage temperature on antioxidant activities of *Citrus medica* L. var. *limetta* (2018) Acta Horticulturae, 1210, pp. 257-262.
- Khuenpet, K., Jittanit, W., Sirisansaneeyakul, S., **Srichamnong, W.**The application of purification process for inulin powder production from Jerusalem artichoke (*Helianthus tuberosus* L.) tuber powder (2018) Journal of Food Processing and Preservation, 42 (8).
- **Srichamnong W.**, Ting P., Pitchakarn P., Nuchuchua O., Temviriyankul P., (2017) Safety assessment of *Plukenetia volubilis* (Inca peanut) seeds, leaves, and their products. Food Sci Nutr. 1–8. DOI: 10.1002/fsn3.633
- **Srichamnong W.**, Thiyajai P., Charoenkiatkul S. Conventional steaming retains tocopherols and γ -oryzanol better than boiling and frying in the jasmine rice variety Khao dok mali 105. (2016) Food chemistry 191: 113-119.
- **Srichamnong W.** Srzednicki Internal discoloration of various varieties of Macadamia nuts as influenced by enzymatic browning and Maillard reaction (2015) Scientia Horticulturae, 192, 31 : 180-186



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- Promrungsri P., **Srichamnong W.** The Accumulation of Heavy Metals (Lead and Cadmium) of The Plant Family Zingiberaceae at Srinakarind Dam, Kanchanaburi Province (2015) Thai Journal of Toxicology 30
- Tuntipopipat,S. , Muangnoi,C., Thiyajai, P., **Srichamnong,W.**, CharoenkiatkulaS., K. Praengam. A bioaccessible fraction of parboiled germinated brown rice exhibits a higher anti-inflammatory activity than that of brown rice Food Funct., (2015), 6, 1480–1488
- Thiyajai P., Saetang P., Kettawan A., Charoenkiatkul S., **Srichamnong W.**, Promising industrial flour processing and household applications of parboiled germinated brown rice (Khao dok mali 105). LWT - Food Science and Technology 73 (2016) 406-411
- Khuenpet K., Jittanit K., Sirisansaneeyakul S., **Srichamnong W.**, (2017) Inulin powder production from jerusalem artichoke (helianthus tuberosus l.) Tuber powder and its application to commercial food products. Journal of Food Processing and Preservation.1-13 doi:10.1111/jfpp.13097