# Lists of qualified faculty members for thesis/dissertation advisor

**Department of Food Biotechnology**  
**School of Biotechnology**  
**Academic year 2015 - 2016**

<table>
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<tr>
<th>No.</th>
<th>Name</th>
<th>Interested topic</th>
<th>Selected publication</th>
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| 1   | Dr. Churdchai C.      | Tropical fruit wine production  
Genetic manipulation of industrial microorganism  
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| 4   | Asst.Prof.Dr. Tatsaporn T.    | Bioenergy, The application of bioprocess in the production of value-added products from agricultural wastes; Biofilm application Recombinant DNA technology to improve microbial strains for bioprocesses, Food Safety | • Todhanakasem Tatsaporn, Rashmi Tiwari, and Pornthap Thanonkeo. "Development of corn silk as a biocarrier for Zymomonas mobilis biofilms in ethanol production from rice straw." The Journal of General and Applied Microbiology 62.2 (2016): 68-74. (SCI based)  
• Todhanakasem Tatsaporn and Rashmi Tiwari. "Zymomonas mobilis biofilm formation on different types of carriers" KKU Research Journal 22(1) (2016): 168-175 (TCI tier I)  
| 5   | Asst.Prof.Dr. Patchanee Y.    | Bioactivity (antimicrobial, antioxidant activities), bioactive compound profile and its mechanism of plant, specie, herb, Nanoparticles of plant, specie, herb extracts to improve bioavailability activity and drug delivery system, Development of green product from plant, specie, herb extracts, Food safety | • Yasurin P* and Piya-isarakul S. (2015). In-vitro Antibacterial Activity Screening of Herb Extracts against Foodborne Pathogenic Bacteria from Thailand. Journal of pure and applied microbiology, 9(3), P. 2165-2174  
• Ariyaprakai S. and Dungan SR. Influence of surfactant structure on the contribution of micelles to Ostwald ripening in oil-in-water emulsions. J. Colloid Interface Sci. 2010; 343: 102–108 (Impact Factor=2.309) |
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• Paulina Gandhes D.K. and A. Soontrunnarudrungsri, “Comparison of Acceptance Scores as A Norm for Food and Non-Food Product: Case Study of Orange Juice and Body Lotion” in the proceeding of the International Conference on Sustainable Global Agriculture and Food Security 2014  
• Tipvarakarnkoon, T., R. Pongsawatmanit, B. Senge, C. Sigit, and A. Triastuti. 2012. Study on Liquid-solid and solid-liquid behavior of mixed vegetable oils using oscillation tests (poster presentation). In proceedings |
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on The International Congress on Food Engineering and Technology (IFET2012), March 28-30, 2012; Bangkok, Thailand