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Education

Degree	Field of study	University or institute (country)	Graduation year
Ph.D.	Food Technology	Chulalongkorn University, Thailand	2005
M.Sc.	Food Technology	Chulalongkorn University, Thailand	1998
B.Sc. (Hons.)	Food Technology and Nutrition	Srinakharinwirot University (Mahasarakham), Thailand	1994

Research expertise

- Food hydrocolloids
- Meat emulsion
- Modified texture food and other food products for elderly
- Plant-based food products
- Food for specific age groups

Research interests

1. Extraction and characterization of hydrocolloids from Thai fruits and vegetables
2. Utilization of hydrocolloids in meat and other food products.

3. Development of dietary supplement and functional food products
4. Development of modified texture food products for the elderly
5. Development of Plant-based meat products and protein drink mix

Awards

1. Researcher in Excellent Research Award of Thailand Research Fund Year 2010: Logistic supply chain of Thai grass fed beef for customer under Project of Expanding business opportunities for Thai grass fed beef.
2. The MU Brand Ambassador of Mahidol core value I “Integrity” year 2014
3. Outstanding personnel of Public Health Faculty award year 2015

Research projects

1. on-going

- **Principle investigator** : Development of protein drink mix from Sacha inchi supplemented with prebiotic and omega-3 from RRI fund year 2016
- **Principle investigator**: Development of tuile from Sacha inchi for the elderly from RRI fund year 2017
- **Principle investigator**: Development of all purpose flour for using in bakery products for kidney chronic disease patients from RRI fund year 2018
- **Principle investigator** Title Development of low fat cream puff plus high protein and dietary fiber from RRI fund year 2019

2. completed

- **Principle investigator** : Analysis of nutritional values and health of Thai grass fed beef from TRF fund year 2006
- **Principle investigator**: Extraction of gum from Samrong and chemical and rheological properties of Samrong’s gum from Mahidol research fund year 2007

- **Principle investigator:** Development of low GI Sinlek biscuit from TRF Fund year 2012
- **Principle investigator:** Development of low fat Riceberry ice cream from TRF Fund year 2012
- **Principle investigator:** Development of symbiotic drinking yogurt from soybean from PB Holding Co. Ltd. Fund year 2013
- **Principle investigator:** Development of low fat salad dressing from pregelatinized Riceberry brown rice flour from TRF fund year 2013
- **Principle investigator:** High protein and high energy riceberry jelly for the elderly with dysphagia from RRI fund year 2014
- **Principle investigator:** Low GI KleeB Lumduan (Thai dessert) supplemented dietary fiber from rice bran flour and Sinlek flour from RRI year 2014
- **Principle investigator:** Development of tofu from by-product from Sacha inchi oil extraction from RRI fund year 2015
- **Principle investigator:** Modified texture Thai cuisine puree diets for the elderly with difficult swallowing from RRI fund year 2015
- **Co-researcher:** Development of supplementary food from rice and cereal for the elderly from ARDA fund year 2010
- **Co-researcher:** Extraction and biochemical properties of crude extract from waste of grape winery process on NCDs from Triple Eleven Co., Ltd. Fund year 2013
- **Co-researcher:** Study of biochemical property of extract from Sacha inchi nuts on prevention of NCDs and effect on health from consumption of Sacha inchi from Thai Rubber Land and Plantation Co., Ltd. fund year 2014
- **Co-researcher:** Effect of synbiotic soy yogurt consumption on fat level in blood and excretory system in high fat level in blood volunteer from BB Holding Co., Ltd fund year 2014

Publications

1. National

2018	Choichuedee P, Hudthagol C, Somboonpanyakul P. Mango puree diet for the elderly with dysphagia. Agricultural Science Journal 2018; 49(2)(Suppl.): 33-36. (inThai)
2016	Sangsuk S, Winuprasith T, Deerapun P, Hudthagol C, Somboonpanyakul P. Effect of white sesame specie on phisico-chemical properties of tofu product from Sacha inchi oil extraction. Agricultural Science Journal 2016; 47(2)(Suppl.): 385-388. (inThai)
	Pungcharoen B, Kumchoo T, Saksang C, Utrarachkij F, Supa N, Hudthagol C, Somboonpanyakul P. Synbiotic drinking yogurt from jasmine rice and navy bean. Agricultural Science Journal 2016; 47(2)(Suppl.): 549-552. (inThai)
2015	Pomyen V, Srichamnong W, Hudthagol C, Somboonpanyakul P. Effect of substitution of wheat flour with Sinlek brown rice flour and rice bran flour on quality of Thai dessert (Kleeb Lumduan). Agricultural Science Journal 2015; 46(3)(Suppl.): 589-592. (inThai)
	Kusalinkul P, Lhuengvilai M, Trakulpanich P, Hudthagol C, Somboonpanyakul P. Development of cereal bar from by- product from Sacha inchi oil extraction. Agricultural Science Journal 2015; 46(3)(Suppl.): 345-348. (inThai)
	Tasiri P, Suttisansanee U, Hudthagol C, Somboonpanyakul P. Development of high protein and high energy Riceberry jelly for the elderly with dysphagia. Agricultural Science Journal 2015; 46(3)(Suppl.): 369-372. (inThai)
	Boonnumma N, Laohakuljit N, Hudthagol C, Somboonpanyakul P. Encapsultion of Java plum juice by spray drying and effect of physico-chemical properties, bioactive compound and antioxidant efficiency. Agricultural Science Journal 2015; 46(3)(Suppl.): 601-604. (inThai)
2014	Tuntiweerasuth P, Laohakuljit N, Suttisansanee U, Hudthagol C, Somboonpanyakul P. Effect of using pregelatinized Riceberry flour for fat reducing in salad dressing. Agricultural Science Journal 2014; 45(2)(Suppl.): 125-128. (inThai)

2013	• Tuntiweerasuth P, Laohakuljit N, Suttisunsanee U, Hudthagosal C, Somboonpanyakul P. Effect of extrusion on total phenolic content, antioxidant efficiency and physical property of pregelatinized Riceberry flour. Agricultural Science Journal 2013; 44(2)(Suppl.): 205-208. (inThai)
	• Wonglao K, Srichamnong W, Suttisunsanee U, Hudthagosal C, Somboonpanyakul P. Effect of particle size of Sinlek brown rice flour as a partially substituent of wheat flour on biscuit quality. Agricultural Science Journal 2013; 44(2)(Suppl.): 181-184. (inThai)
	• Chuaykan N, Laohakuljit N, Suttisunsanee U, Hudthagosal C, Somboonpanyakul P. Effect of Riceberry flour on physico-chemical and sensory properties of low fat ice cream. Agricultural Science Journal 2013; 44(2)(Suppl.): 589-592. (inThai)
2012	• Somboonpanyakul P, Hudthagosal C, Meekruerod A, Lasukung W, Chueduangpui D. Development of Sinlek brown rice cookie. Agricultural Science Journal 2012; 43(2)(Suppl.): 565-568. (inThai)
2011	• Somboonpanyakul P, Hudthagosal C, Srisuwan S, Noipao K, Tunteerapong P. Dietary fiber supplement tablet from malva nut powder. Agricultural Science Journal 2011; 42(2)(Suppl.): 517-520. (inThai)
2009	• Somboonpanyakul P, Lilitchan S. Determination of nutritive values and fatty acid compositions in Thai native beefs. Journal of Nutrition Association of Thailand 2009; 44(1): 23-34. (inThai)
	• Klinsukon M, Somboonpanyakul P, Laohakuljit N. Extraction and Chemical compositions of gum from malva nut seeds. Agricultural Science Journal 2009; 40(3)(Suppl.): 333-336. (inThai)
	• Ekprarinyarak W, Somboonpanyakul P. Comparison of Physico- chemical Properties of flour and starch from malva nut seeds. Agricultural Science Journal 2009; 40(3)(Suppl.): 337-340. (inThai).
2008	• Somboonpanyakul P. The Nutritional value of Beef. Journal of Nutritional Association of Thailand 2008; 43 (2): 29-33. (in Thai)
	• พร้อมลักษณ์ สมบูรณ์ปัญญากุล. องค์ประกอบทางเคมีที่ให้คุณค่าทางโภชนาการในเนื้อโค. ประชาคมวิจัย 2551; 13 (78): 27-28.

2002	• Kerdchoechuen O, Laohakuljit N, Sanporkha P, Janvorachaikul S. Production of immitation milk from cereal. Food 2002; 32 (3): 200-212. (in Thai)
2001	• Kerdchoechuen O, Laohakuljit N, Sanporkha P, Janvorachaikul S. Preliminary studyof using 5 cereal flours for immitation milk production. Food 2001; 31 (3): 187-200. (in Thai)

2. International

2020	• Paweerisa Choichuedee, Uthaiwan Suttisansanee, Chatrapa Hudthagosal, Promluck Somboonpanyakul. Sweet sticky rice puree diet for elderly with dysphagia. Walailak Journal of Science and Technology. 2020; 17(1): 47-54.
2019	• Sarintorn Suwannarong, Rungtiwa Wongsagonsup, Pairoj Luangpituksa, Jirarut Wongkongkatap, Promluck Somboonpanyakul, Manop Suphantharika. Optimization of yeast β-glucan and additional water levels, and chilled storage time on characteristics of chilled bread using response surface methodology. Journal of Food Measurement and Characterization 2019; https://doi.org/10.1007/s11694-019-00085-9.
2018	• Akkarach Bumrungpert, Promluck Somboonpanyakul, Patcharanee Pavadhgul and Siriporn Thaninthanon. Effects of fenugreek, ginger and turmeric supplementation on human milk volume and nutrient content in breastfeeding mothers: a randomized double-blind controlled trial. Breast feeding medicine 2018; Vol 13. Number 10. DOI: 10.1089/bfm.2018.0159.
	• Ratchadaporn Kaprasoba , Orapin Kerdchoechuena, Natta Laohakunjita, Promluck Somboonpanyakul. B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains Lactobacillus spp., Leuconostoc mesenteroides and Bifidobacterium longum. Process Biochemistry 2018; 70: 9–19.
2016	• Chatrapa Hudthagosal, Charoonsri Chusak, Pachsiree Lhaothong, Promluck Somboonpanyakul. The acute effect of sugar andartificial sweetener beverages on plasma glycemia, plasma antioxidant status and slef-report appetite in healthy men. International Journal of Current Research 2016; 8(5): 31905-10.

	• Thiptida Sukhum, Chanida Pachotikarn, Promluck Somboonpanyakul, Chatrapa Hudthagosol. Effect of a healthy biscuit by partial substitution of grape pomace and rice bran powder on sensory evaluation and nutrition properties. International Journal of Food and Nutritional Science 2016; 5(1): 89-96.
2009	• Barbut S, Somboonpanyakul P, Quinton M, Smith A. Effect of malva nut gum (purified and crude), sodium chloride and phosphate on cooking, texture, colour, rheology and microstructure of different chicken meat batters. British Poultry Science 2009; 50: 83-94.
2007	• Barbut S, Somboonpanyakul P. Effect of crude malva nut gum and phosphate on yield, texture, color, and microstructure of emulsified chicken meat batter. Poultry Science 2007; 86: 1440-1444.
	• Somboonpanyakul P, Barbut S, Jantawat P, Chinprahast N. Textural and sensory quality of poultry meat batter containing malva nut gum, salt and phosphate. LWT - Food Science and Technology 2007; 40: 498-505.
2006	• Somboonpanyakul P, Wang Q, Cui W, Barbut S, Jantawat P. Malva nut gum (Part I): Extraction and physicochemical characterization. Carbohydrate Polymers 2006; 64 (2): 247-253.
	• Somboonpanyakul P, Wang Q, Cui W, Barbut S, Jantawat P. Solution characteristics of malva nut gum extracted under alkaline condition. In: Williams PA, Phillips GO, editors. Gums and Stabilizers for the Food Industry 13. London: RSC Publishing; 2006. p. 124-131.

Textbooks, books and book chapters

- **Somboonpanyakul P**. The Nutritional value of beef. In: Sethakul J, Sivapirunthep P, editors. Thai beef value. 1st ed. Bangkok: Amarin Printing and Publishing Public; 2009. p. 35-44. (inThai)
- Somboonpanyakul P. Nutrition in Public Health. In Satiennoppakao W, Lilitchan S, Kleawkla J, Somboonpanyakul P, editors. Nutrition in Public Health. 1st ed. Bangkok: Witoon Kan-Pok Printing; 2015. p. 126-142.

Patents and petty patents

- Patent filing of Protein reform (No. 1903001534) year 2019 from DIP
- Patent filing of Fruit and vegetable juice mixed with herbs (No. 1903002818, 1903002819 and 1903002820) year 2019 from DIP
- Patent filing of Formulation and process of puree for dysphagia person (No. 2003000274) year 2020 from DIP
- Patent filing of Formulation and process of Riceberry jelly (No.2003000475) year 2020 from DIP

Research commercialization

- Licensing agreement of technology transfer of Thai cuisine puree diets production to Dreammining Co., Ltd. (16 th December 2019)
- Licensing agreement of technology transfer of protein reform from Sacha inchi nut production to Nikao Corporation Co., Ltd. (7 th January 2020)