



Lect. Dr. Somchoke Kittisakulnam

Workplace address Department of Nutrition, Faculty of Public Health,
Mahidol University 420/1 Ratchawithi RD.,
Ratchathewi District, Bangkok 10400. Thailand

Contact number (+66) 0-2354-8539, (+66) 0-2354-543-9 Ext. 1303

Fax. (+66) 0- 2354-8539

E-mail somchoke.kit@mahidol.ac.th

Education

Degree	Field of study	University or institute (country)	Graduation year
Ph.D.	Bioscience	King Mongkut's University of Technology Thonburi, Thailand	2017
B.Sc. (Second-class Honors)	Food Science and Technology	King Mongkut's University of Technology Thonburi, Thailand	2009

Research expertise

1. Food Chemistry
2. Food Microbiology
3. Bio-utilization of Bioactive Compounds from Natural Sources and Their Applications in Food
4. Food Fermentation and Applications of Beneficial Microorganisms on Bioactive Compound Production

Research interests

1. Development of healthy food products from Thai food ingredients
2. Development of healthy food products from edible insects
3. Production of bioactive compounds derived from beneficial microorganisms
4. Development of healthy food products from probiotics
5. Application of hydrocolloids on the improvement of food product quality

6. Bioutilization of food and agro-industrial wastes on the development of healthy food products

Research projects

1. on-going

- **Principal investigator** “Development of Gluten-free Bread Enriched Protein from Eri Silkworm (*Samia ricinii*) Pupae Powder (Phase 2)” – 2020, PMUC, The Office of National Higher Education, Science, Research and Innovation Policy Council (NXPO)
- **Principal investigator** “Study of Gelatin Alternative in Vegan Marshmallow” – 2020, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)
- **Co-principal investigator** “Development of Protein Enriched Biscuit Stick” – 2020, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)
- **Principal investigator** “Development of Gluten-free Bread Enriched Protein from Eri Silkworm (*Samia ricinii*) Pupae Powder” – 2019, National Budget
- **Co-principal investigator** “Quantitative Changes in Bioactive Compounds during the Mycelium and Fruiting Body Growth Periods of *Schizophyllum commune*” – 2017, Industrial-academic Researcher Fund (Master Degree), Research and Researchers for Industries (RRI) – The Thailand Science Research and Innovation

2. completed

- **Principal investigator** “Shelf-life Extension Process for Ready-to-eat Steamed Glutinous Rice” – 2020, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)
- **Principal investigator** “Development of Ready-to-eat Protein-enriched Jelly” – 2019, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)

- **Principal investigator** “Development of Calorie-reduced Marshmallows with Chocolate and Matcha Green Tea Powders” – 2018, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)
- **Co-principal investigator** “Development of Low-calorie Meringue and Tuile” – 2018, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)
- **Principal investigator** “Development of Ready-to-eat Complementary Foods for Infants and Toddlers with High Fiber Formula and High Protein and Energy Formula” – 2018, Innovation and Technology Assistance Program (ITAP), National Science and Technology Development Agency (NSTDA)

Publications

1. National

2. International

- 2021 ● Boonthatui Y, Chongsuwat R, **Kittisakulnam S**. Production of antioxidant bioactive compounds during mycelium growth of *Schizophyllum commune* on different cereal media. Chiang Mai Univ J Nat Sci 2021; 20(2): e2021032.
- 2016 ● **Kittisakulnam S**, Saetae D, Suntornsuk W. Antioxidant and antibacterial activities of spices traditionally used in fermented meat products. J Food Process Preserv 2016: doi: 10.1111/jfpp.13004.

Academic conferences

1. National

- 2021 ● Boonthatui Y, Thakhiew W, Kittisakulnam S. Quantitative changes of bioactive compounds and antioxidant activities during the first and second harvests of split gill mushroom (*Schizophyllum commune*). In: Apisuphachok W, editor. Proceedings of the 59th KU Annual Conference: New Normal Kasetart for Sustainable Development Goals (SDGs); 2021 Mar 10-12; Bangkok, Thailand. Bangkok: Kasetart

University Research and Development Institute; 2021. p. 161.

- 2019 • Na Thalang S, Lilitchan S, Kittisakulnam S, Kisanangkura K. Effect of different combination of wall material on oxidative stability of encapsulated rice bran oil by freeze drying. In: Praphairaksit N, editor. Proceedings of the 11th Science Research Conference: Smart Science Smart World; 2019 May 23-24; Bangkok, Thailand. Bangkok: Srinakharinwirot University; 2019. p. 1104-9.
- 2013 • Fongsain N, Khumharn P, Rattanaboonnithi P, Kittisakulnam S, Suntornsuk W. Development of garlic extract cooperated with chitosan film as an anti-bacterial packaging material. In: Proceedings of the 39th Congress on Science and Technology of Thailand; 2013 Oct 21-23; Bangkok, Thailand. Bangkok: The Science Society of Thailand under the Patronage of His Majesty the King in Association, Faculty of Science, King Mongkut's University of Technology Thonburi; 2013. p. 239-40.

2. International

- 2020 • Boontatui Y, Chongsuwat R, Kittisakulnam S. Production of antioxidant bioactive compounds during mycelium growth of *Schizophyllum commune* on different cereal media. In: Poonlarp P, editor. Proceedings of the 5th International Conference on Food and Applied Bioscience 2020: Insights for Research and Industry 4.0; 2020 Feb 6-7; Chiang Mai, Thailand. Chiang Mai: Chiang Mai University; 2020.
- 2016 • Kittisakulnam S, Suntornsuk W. Study on loading efficiency of garlic extract entrapment with various biopolymers. In: Proceedings of the 6th National and International Graduate Study Conference 2016 on Creative Multi-disciplinary Studies for Sustainable Development; 2016 Jul 11-12; Bangkok, Thailand. Bangkok: Silpakorn University; 2016. p. 10-24.
- Kittisakulnam S, Suntornsuk W. Stability and antibacterial activity of allicin in garlic extract under different storage conditions. In: Proceedings of the 3rd International Conference on Food and Applied Bioscience; 2016 Feb 4-5; Chiang Mai, Thailand. Chiang Mai: Chiang Mai University; 2016. p. 21-30.

Textbooks, books and book chapters

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Patents and patty patents

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