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Education

Degree	Field of study	University or institute (country)	Graduation year
Ph.D.	Biochemical Technology	King Mongkut's University of Technology Thonburi, Thailand	2002
M.Sc.	Biochemical Technology	King Mongkut's University of Technology Thonburi, Thailand	1999
B.Sc.	Food Technology	Chulalongkorn University, Thailand	1995

Research expertise

1. Healthy and functional oils and fats
2. Food chemistry and food processing
3. Bioactive compounds from rice, vegetables and fruits
4. Analysis of the lipid composition by GC and HPLC

Research interests

1. Development of the quality of fat and oil products for healthy and functional foods
2. Organogelation and encapsulation of healthy and functional foods
3. Applications of bioactive compounds from rice bran, vegetables and fruits for healthy and functional foods
4. Development of rapid partial extraction analysis method
5. Study of lipids analysis method with GC and HPLC

Research projects

1. on-going

- 2021** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Physical and chemical properties and morphology of organogel for chocolate spread products (Principal Investigator)
- 2020-2022** Industrial-academic Researcher Fund (Master Degree), Research and Researchers for Industries (RRI) – National Research Council of Thailand
Project: Preparation and oxidative stability of non-dairy creamer from avocado oil added with antioxidant (Principal Investigator)

2. completed

- 2021** Research Project –Pre-Talent mobility, Mahidol University
Project: Development of alternative food products for diabetic patients (Principal Investigator)
- 2020** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Study of formulation and production of rice bran oil blended with fish oil powder for use as ingredient in functional and medical foods and to extend the shelf life of the products (Principal Investigator)
- 2019-2021** Industrial-academic Researcher Fund (Master Degree), Research and Researchers for Industries (RRI) – The Thailand Research Fund
Project: Oxidative stability of duck oil shortening (Principal Investigator)
- 2019** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Pilot scale production of duck oil shortening (Co-investigator)
- 2019** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Production of margarine from rice bran oil by freeze texturization and oleogelation (Continue) (Principal Investigator)

- 2019** Research Project – National Budget, Mahidol University
Project: Quality evaluation and oxidative stability of encapsulated avocado oil added with ethyl ferulate (Principal Investigator)
- 2018** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Development of Rice-based Medical Food for Patients with Diabetes Mellitus as an Alternative to Imported Products: Formulation and Development of Medical Food (Co-investigator)
- 2017** Research Project – Agricultural Research Development Agency (Public Organization), ARDA
Project: Production of margarine from rice bran oil by freeze texturization and oleogelation (Principal Investigator)
- 2016-2018** Industrial-academic Researcher Fund (Master Degree), Research and Researchers for Industries (RRI) – The Thailand Research Fund
Project: Formation and stability of emulsion for health from virgin phyto-essential oil (VPO) (Principal Investigator)
- 2011-2015** Research Project (Master Degree) – Agricultural Research Development Agency (Public Organization), ARDA
Project: Production of γ -oryzanol from acid oil derived from rice bran oil refinery (Co-investigator)
- 2011** Research Project (Master Degree) – National Research Council of Thailand
Project: Effect of used frying oils on formation of acrylamide in fried banana slices (Principal Investigator)
- 2011** Research Project (Master Degree) – National Research Council of Thailand
Project: Determination of phenolic acids and antioxidant capacity in selected Thai fruits extract (Principal Investigator)
- 2011** Research Project – Thailand Toray Science Foundation
Project: Production of value-added product from rice bran wax (Co-investigator)
- 2010** Research Project – National Research Council of Thailand

- Project: Extraction and Purification of Ferulic Acid from Defatted Rice Bran
(Principal Investigator)
- 2010** Research Project – National Research Council of Thailand
Project: Effect of Ferulic Acid on Lipid Profiles, Oxidative Stress, Oxidized LDL-C, and Inflammatory Status in *Hypercholesterolemic Subjects* (Co-investigator)
- 2010** Research Project – Thailand Toray Science Foundation
Project: Determination and extraction of bioactive compounds from rice straw for food and cosmetic use (Principal Investigator)
- 2009-2012** Research Grant for New Scholar, MRG – The Thailand Research Fund
Project: Method development for the determination of phenolic acids in fruit juices (Principal Investigator)
- 2007** Research Project – The Thailand Research Fund
Project: Determination of the nutritive values and health of Thai beef meat (Co-investigator)
- 2004-2006** Research Grant for New Scholar, MRG – The Thailand Research Fund
Project: Quantitative analysis by partial extraction with the aid of partition coefficient (Principal Investigator)

Publications

1. National

2022	Jaroennon P, Nuanchankong J, Lilitchan S, Manakla S. Low-fat, plant-based ice creams formulated with rice bran oil and rice bran oil organogel. <i>Journal of Food Health and Bioenvironmental Science</i>. 2022, 15 (1): 30-36.
2021	Jaroennon P, Manakla S, Nuanchankong J, Lilitchan S. Anthocyanin content, physicochemical, nutritional and sensory properties of purple sweet potato and riceberry biscuits with rice bran organogel. <i>Journal of Food Health and Bioenvironmental Science</i>. 2021, 13 (1): 44-50.
2020	Adulpadungsak K, Lilitchan S, Aryusuk K. The physical and chemical properties of policosanol-based organogel shortening for replacing saturated and trans-fat in cookies. <i>NU Int J Sci</i>. 2020;17(1):1-13.

2020	Manakla S, Jareonnon P, Lilitchan S. Rice Bran Oil Emulsion Organogels as Fat Baking for Brownies. <i>Journal of Food Health and Bioenvironmental Science</i>. 2020, 13 (1): 47-53.
2019	Manakla S, Jareonnon P, Lilitchan S. Effect of xanthan gum on physicochemical and sensory properties of black sesame spreads. <i>Food and Applied Bioscience Journal</i>. 2019;7(3):41-52.
2014	Deemuenwai W, Janjamroon W, Prawatwong U, Teppathom N, Lilitchan S. Effect of Ferulic Acid and Oryzanol on Physical and Chemical Changes of Mayonnaise. <i>Agricultural Sci J</i> 2014; 45(2) (Suppl.): 649-52.
2014	Kasayapanand C, Srisittiruk W, Buangam S, Cheewaphan A, Lilitchan S. Extraction of Phenolic Acids from Defatted Rice Brans Using Ultrasonication. <i>Agricultural Sci J</i> 2014; 45(2) (Suppl.): 397-400.
2011	Lilitchan S, Supanich S, Thonrach T, Pitakphakor P, Teppathom N. Determination of Phenolic Acid and Antioxidant Activity from Rice Straw Extracts. <i>Agricultural Sci J</i> 2011; 42(2) (Suppl.): 377-80.
2008	Lilitchan S, Aryusuk. Health Benefits and Production of Policosanol from Rice Bran Wax. <i>Journal of Public Health</i> 2008; 38(3): 457-464.
2007	Anakhaorn Srisaipet, Kornkanok Aryusuk, Kanit Krisnangkura and Supathra Lilitchan. The relationship between vapour pressure, vaporization enthalpy, and enthalpy of transfer from solution to gas. <i>Scientific and Technological Research Equipment Centre</i> 2007; 15: 56-72.
2005	Aryusuk K, Lilitchan S, Krisnangkura K. Forecasting enthalpies of solution (ΔH_{sol}) and enthalpies of vaporization (ΔH_{vap}) of solute in gas chromatography. <i>KMUTT Research and Development Journal</i> 2005; 28: 389-408.
2005	Chokmoh S, Krisnangkura K, Lomsugarit S, Krisnangkura S. Determination of γ-oryzanols in rice bran. <i>KMUTT Research and Development Journal</i> 2005; 28: 199-207.

2003	● Lomsugarit S, Jeyashoke N, Krisnangkura K. The calculation of peak width in Iso-temperature gas chromatography. KMUTT Research and Development Journal 2003; 26: 413-427.
2. International	
2021	● Piraporn Sombutsuwan, Apiwat Jirattisakul, Akkaradech Nakornsadet, Saengchai Akepratumchai, Salisa Chumsantea, Siriluck Pojjanapornpun, Supathra Lilitchan, Kanit Krisnangkura, and Kornkanok Aryusuk. A Simple and Efficient Method for Synthesis and Extraction of Ethyl Ferulate from γ-Oryzanol. J. Oleo Sci. 2021, 70(6): 757-767.
2021	● Apinya Cheewaphan, Ubol Chuensumran, Suriya Phankosol, Kornkanok Aryusuk, Supathra Lilitchan, Kanit Krisnangkura, Correlating the Speed of Sound with the Gibbs Energy and Estimating the Speed of Sound in Fatty Acid Methyl Ester and Biodiesel. J Am Oil Chem Soc. 2021, 98: 593-604.
2019	● Piyawan Krisanangkura, Supathra Lilitchan, Kornkanok Aryusuk, Kanit Krisnangkura. A Mathematical model for estimating molecular compressibility of fatty acid methyl ester and biodiesel. J Am Oil Chem Soc. 2019, 96: 3-14.
2018	● Piraporn Sombutsuwan, Akkaradech Nakornsadet, Kornkanok Aryusuk, Saengchai Akepratumchai, Narumon Jeyashoke, Supathra Lilitchan, Kanit Krisnangkura. Recovery of γ-oryzanol from rice bran acid oil by an acid-base extraction method with the assistance of response surface methodology. J Oleo Sci. 2018, 67(11): 1405-1415.
2018	● Akkarach Bumrungpert, Supathra Lilitchan, Siriporn Tuntipopipat, Nedhapis Tirawanchai and Surat Komindr. Ferulic Acid Supplementation Improves Lipid Profiles, Oxidative Stress, and Inflammatory Status in Hyperlipidemic Subjects: A Randomized, Double-Blind, Placebo-Controlled Clinical Trial. Nutrients 2018, 10: Article number 713 (Open Access)
2018	● Piyawan Krisanangkura, Supathra Lilitchan, Suriya Phankosol, Kornkanok Aryusuk, Kanit Krisnangkura. Gibbs energy additivity approaches to QSPR in modelling of isentropic compressibility of biodiesel. J Mol Liq. 2018, 249: 126–131.

2017	• Kanok Yooritphun, Supathra Lilitchan, Kornkanok Aryusuk, Kanit Krisnangkura. Effect of selected polyhydric alcohols on refining oil loss in the neutralization step. J Am Oil Chem Soc. 2017, 94: 301-308.
2017	• Siriluck Pojjanapornpun, Kornkanok Aryusuk, Narumon Jeyashoke, Supathra Lilitchan, Kanit Krisnangkura. Gas Chromatographic Separation and Identification of Jacaric and Punicic 2-Ethyl-1-Hexyl Esters. J Am Oil Chem Soc. 2017, 94: 511-517.
2017	• Siriluck Pojjanapornpun, Kornkanok Aryusuk, Supathra Lilitchan, Kanit Krisnangkura. Gibbs energy additivity approaches to QSRR in generating gas chromatographic retention time for identification of fatty acid methyl ester. Anal Bioanal Chem. 2017, 409: 2777-2789.
2017	• Thinnaphop Chum-in, Kaokanya Sudaprasert, Suriya Phankosol, Supathra Lilitchan, Kornkanok Aryusuk, Kanit Krisnangkura. Gibbs energy additivity approaches to QSPR in modeling of high pressure density and kinematic viscosity of FAME and biodiesel Fuel Processing Technology. 2017, 156: 385–393.
2017	• Salisa Chumsantea, Kornkanok Aryusuk, Supathra Lilitchan, Narumon Jeyashoke, and Kanit Krisnangkura. Separation of vitamin E on a 100-μm phenogel column, Journal of Chromatographic Science. 2017, 55: 149-153.
2016	• Thinnaphop Chum-in, Kaokanya Sudaprasert, Suriya Phankosol, Supathra Lilitchan, Kornkanok Aryusuk, Kanit Krisnangkura. Gibbs energy additivity approaches to QSPR in modeling of high pressure dynamic viscosity of FAME and biodiesel. J Mol Liq. 2016, 223: 1006–1012.
2016	• Prapassorn Phakahan, Kornkanok Aryusuk, Supathra Lilitchan and Kanit Krisnangkura. In Situ Trans-Esterification of Residual Oils in Spent Bleaching Clays from Vegetable Oil Refineries. J Technol Innov Renew Energy. 2016, 5: 59-67.
2016	• Kanit Krisnangkura, Kornkanok Aryusuk, Suriya Phankosol, Supathra Lilitchan. Energy additivity approaches to QSPR modeling in estimation of dynamic viscosity of fatty acid methyl ester and biodiesel. J Am Oil Chem Soc. 2016; 93: 1407–1414.
2015	• Suriya Phankosol, Kaokanya Sudaprasert, Supathra Lilitchan, Kornkanok Aryusuk, and Kanit Krisnangkura. An empirical equation for estimation of kinematic

	viscosity of fatty acid methyl ester and biodiesel. J Am Oil Chem Soc. 2015; 92: 1051-61.
2014	Phankosol S, Sudaprasert K, Lilitchan S, Aryusuk K, and Krisnangkura K. Estimation of surface tension of fatty acid methyl ester and biodiesel at different temperatures. Fuel 2014; 126: 162-168.
2014	Phankosol S, Sudaprasert K, Lilitchan S, Aryusuk K, and Krisnangkura K. Estimation of density of biodiesel. Energy and Fuels 2014; 28: 4633-4641.
2013	Ongphimai N, Lilitchan S, Aryusuk K, Bumrungpert A, Krisnangkura K. Phenolic acids content and antioxidant capacity of fruit extracts from Thailand. Chiang Mai J. Sci. 2013; 40(4): 1-7.
2012	Chumsantea S, Aryusuk K, Lilitchan S, Jeyashoke N, Krisnangkura K. Reducing Oil Losses in Alkali Refining. J Am Oil Chem Soc. 2012; 89(10): 1913-1919.
2011	Aryusuk K, Chumsantea S, Sombatsuwan P, Lilitchan S and Krisnangkura K. Separation and determination of wax content using 100-μm phenogel column. J Am Oil Chem Soc. 2011; 88(10): 1497-1501.
2011	Sansa-Ard C, Lilitchan S, Aryusuk K, Krisnangkura K. Free energy contribution to gas chromatographic separation of petroselinic and oleic esters. Chromatography Research International 2011; Article ID 252543, 9 pages, http://dx.doi.org/10.4061/2011/252543
2010	Krisnangkura K, Sansa-Ard C, Aryusuk K, Lilitchan S, Kittiratanapiboon K. An empirical approach for predicting kinematic viscosities of biodiesel blends. Fuel. 2010; 89(10): 2775-2780.
2008	Aryusuk K, Puengtham J, Lilitchan S, Jeyashoke N, Krisnangkura K. Effects of crude rice bran oil components on alkali-refining loss. J Am Oil Chem Soc. 2008; 85 (5): 475-479.
2008	Lilitchan S, Tangprawat C, Aryusuk K, (...), Chokmoh S, Krisnangkura K. Partial extraction method for the rapid analysis of total lipids and g-oryzanol contents in rice bran. Food Chem. 2008; 106 (2): 752-759.
2007	Srisaipet A, Aryusuk K, Lilitchan S, Krisnangkura K. The relationship between vapour pressure, vaporization enthalpy, and enthalpy of transfer from solution to

	gas: An extension of the Martin equation. The Journal of Chemical Thermodynamics. 2007; 39(7): 1077-1084.
2002	• Supathra Lomsugarit and Kanit Krisnangkura. An alternative approach for predicting peak width in GC.Chromatographia 2002; 56: 99-103.
2001	• Supathra Lomsugarit, Narumon Jeyashoke and Kanit Krisnangkura. Relationship between carbon number and peak width in gas chromatography. Journal of Chromatography A 2001; 926: 337-340.
2001	• Supathra Lomsugarit, Jirasak Katsuwon, Narumon Jeyashoke and Kanit Krisnangkura. An empirical approach for estimating the equivalent chain length of fatty acid methyl esters in multistep temperature-programmed gas chromatography.Journal of Chromatographic Science 2001; 39: 468-472.

Academic conferences

1. National

2022	• Petchsrisom K, Lilitchan S, Thakhiew W, Krisnangkura K. Characteristic of spray-dried avocado oil with different wall materials and antioxidants. The 11th Phayao Research Conference, 25-28 January 2022, Phayao, Thailand.
2021	• Sawanya Wangkulam, Supathra Lilitchan, Wasina Thakhiew, Kanit Krisnangkura. Oxidative stability of duck oil shortening. The 2021 National RGJ and RRI Conference. 14 June 2021.
2021	• Kanyamon Petchsrisom, Sawanya Wangkulam, Wasina Thakhiew, Kanit Krisnangkura, Supathra Lilitchan. Preparation and oxidative stability of non-dairy creamer from avocado oil added with antioxidant. The 2021 National RGJ and RRI Conference. 14 June 2021.
2021	• Yuthaphon Wongkitisophon, Wasina Thakhiew, Supathra Lilitchan, Sakamon Devahastin. Effect of vacuum rendering conditions on the yield and some quality properties of duck oil. The 2021 National RGJ and RRI Conference. 14 June 2021.
2019	• Kannikar Adulpadungsak, Supathra Lilitchan, Kornkanok Aryusuk. The physical and chemical properties of policosanol-based organogel shortening for replacing saturated

	and trans-fat in cookies. The 11th Science Research Conference (SRC 2019) Smart science smart world, 23-24 May 2019, Srinakarinwirot, Bangkok, Thailand.
2019	• Sakaorat Na Thalang, Supathra Lilitchan, Somchoke Kittisakulnam, Kanit Krisnangkura and. Effect of different combination of wall material on oxidative stability of encapsulated rice bran oil by freeze drying. The 11th Science Research Conference (SRC 2019) Smart science smart world, 23-24 May 2019, Srinakarinwirot, Bangkok, Thailand.
2019	• Wasina Thakhiew, Pataraporn Jaroeninwong, Suchavalee Glomkon, Supathra Lilitchan. Effect of ferulic acid and its derivatives on physical and chemical properties of encapsulated avocado oil using spray drying. The 11th Science Research Conference (SRC 2019) Smart science smart world, 23-24 May 2019, Srinakarinwirot, Bangkok, Thailand.
2019	• Kaikaew S, Lilitchan S, Satheannoppakao W, Krisnangkura K. The study of physical and chemical properties and oxidative stability of rice bran oil, canola oil and camellia oleifera seed oil. The 12th Tropical and Sub-Tropical Crops Research Symposium (CRDC 12), 12-13 December 2019, KX Building, King Mongkut's University of Technology Thonburi, Bangkok, Thailand.
2018	• Lalita Jithongtong, Kornkanok Aryusuk, Supat Chaiyakul, Kanit Krisnangkura and Supathra Lilitchan. Stability of emulsion from virgin rice bran oil in the addition of ferulic acid and its derivatives. RRI Congress IV: Unshelving research works with innovation tactics, 23 July 2018. Queen Sirikit National Convention Center, Bangkok, Thailand.
2018	• Lalita Jithongtong, Kornkanok Aryusuk, Supat Chaiyakul, Kanit Krisnangkura and Supathra Lilitchan. Stability of virgin rice bran oil emulsion with ferulic acid and its derivatives. RRI congress, 20 February 2018, Pathumwan Princess Hotel, Bangkok, Thailand.
2017	• Lalita Jithongtong, Kornkanok Aryusuk, Supat Chaiyakul, Kanit Krisnangkura and Supathra Lilitchan. Stability of emulsion from virgin rice bran oil in the addition of ferulic acid and its derivatives. The 4th International Conference on Rice Bran Oil

	2017 (ICRBO 2017) Rice Bran Oil Application: Pharma-Cosmetics, Nutraceuticals and Foods, 24-25 August 2017, Pathumwan Princess Hotel, Bangkok, Thailand.
2016	• Suwal K, Chaika C, Karnasuta Dh, Tangsuphoom N, Lilitchan S. Effect of edible coating from cassava starch and rice bran wax on fresh-cut mango cv. Nam dokmai. The 10th Tropical and Sub-Tropical Crops Research Symposium, July 28-26, 2016, University of the Thai Chamber of Commerce, Bangkok, Thailand.
2016	• Pradapchot N, Aksornchuen I, Teppathom N, Lilitchan, S. Effect of ferulic acid on enzymatic browning reaction in fresh-cut apple. The 10th Tropical and Sub-Tropical Crops Research Symposium, July 28-26, 2016, University of the Thai Chamber of Commerce, Bangkok, Thailand.
2015	• Sirichot Krajangsod, Kornkanok Aryusuk, Kanit Krisnangkura and Supathra Lilitchan. Controlled release of urea fertilizer by rice bran wax and other waxy materials. The 41th Congress on Science and Technology of Thailand (STT41), Suranaree University of Technology, Nakhon Ratchasima, Thailand. 6-7 November 2015
2014	• Sakulta ManaKla, Supathra Lilitchan, Kornkanok Aryusuk and Kanit Krisnangkura. Physical properties of interesterified palm oil for deep-frying process. The Proceedings of 52nd Kasetsart University Annual Conference. Kasetsart University, Bangkok, Thailand. February 4-7, 2014. (Proceeding)
2014	• Salisa Chumsantea, Kornkanok Aryusuk, Supathra Lilitchan, Narumon Jeyashoke and Kanit Krisnangkura. Monitoring reaction mixtures of preparation of policosanol from rice bran wax using a Phenogel column. 1st Joint ACS AGFD-ACS ICSCT Symposium on Agricultural and Food Chemistry. Montien Riverside, Bangkok, Thailand. March 4-5, 2014. (Proceeding)
2014	• Kasayapanand C, Srisittiruk W, Buangam S, Cheewaphan A, Lilitchan S. Extraction of Phenolic Acids from Defatted Rice Brans Using Ultrasonication. The 8th Tropical and Sub-Tropical Crops Research Symposium, July 21-22, 2014, University of the Thai Chamber of Commerce, Bangkok, Thailand.
2014	• Deemuenwai W, Janjamroon W, Prawatwong U, Teppathom N, Lilitchan S. Effect of Ferulic Acid and Oryzanol on Physical and Chemical Changes of Mayonnaise.

	The 8th Tropical and Sub-Tropical Crops Research Symposium, July 21-22, 2014, University of the Thai Chamber of Commerce, Bangkok, Thailand.
2013	• Sirirat Preecha, Piyawan Krisnangkura, Supathra Lilitchan, Kornkanok Aryusuk and Kanit Krisnangkura. Effect of g-irradiation on degradation of phenolic acids in methanol. The 15th FOOD INNOVATION ASIA CONFERENCE 2013. BITEC Bangna, Bangkok, Thailand. 13 -14 June 2013. (Proceeding)
2013	• Supathra Lilitchan, Jirawut Janpanjaeng, Thanapohn Lunchaisri, Waranya Wongwanich and Nuttachai Panusophon. Investigation of the physicochemical properties of palm olein oil blended with rice bran oil and oil uptake in deep-fat frying The 15th FOOD INNOVATION ASIA CONFERENCE 2013. BITEC Bangna, Bangkok, Thailand. 13 -14 June 2013. (Proceeding)
2012	• Apinya Cheewaphan, Supathra Lilitchan, Kornkanok Aryusuk, and Kanit Krisnangkura. Extraction of free phenolic acids from defatted rice bran using different solvents. SEATUC 2012, March 6-7, KMUTT, Thailand. (Proceeding)
2012	• Nattaya Ongphimai, Supathra Lilitchan, Kornkanok Aryusuk, Akkarach Bumrungpert and Kanit Krisnangkura. Determination of phenolic acids and antioxidant capacity in selected Thai fruits extract. International Conference of Food and Applied Bioscience, Chiang Mai University, Thailand. 6-7 February 2012. (Proceeding)
2012	• Wilailak Sonthirak, Supathra Lilitchan, Kornkanok Aryusuk, Rewadee Chongsuwat, Akkarach Bumrungpert and Kanit Krisnangkura. Effect of used frying oils on formation of acrylamide in fried banana slices. International Conference of Food and Applied Bioscience Chiang Mai University, Thailand. 6-7 February 2012. (Proceeding)
2010	• Chumsantea S, Aryusuk K, Lilitchan S, Jeyashoke N, Krisnangkura K. Effect of Salts on Demulsification in Chemical Refining of Edible Oil. International Conference on Agriculture and Agro-Industry (ICAAI 2010), Mae Fah Luang University, Chiang Rai, Thailand. November 19-20, 2010 (Proceeding)
2010	• Kornkanok Aryusuk, Piraporn Sombatsuwan, Supathra Lilitchan, Narumon Jeyashoke, Kanit Krisnangkura. Comparison of policosanol from rice bran wax

	prepared by saponification and transesterification. The 42nd APACPH Conference. Bali, Indonesia. 24-27 November 2010. (Abstract)
2010	Chaluntorn Sawetavong, Supathra Lilitchan, Patcharanee Pavadhgul, Kornkanok Ayusuk and Kanit Krisnangkura. Developed Method for Determination of Ferulic acid in Rice Bran. The 48th Kasetsart University Annual Conference, Thailand. February 3-5, 2010

2. International

2022	Yutthaphon Wongkitisophon, Wasina Thakhiew, Supathra Lilitchan, Sakamon Devahastin. The yield and quality characteristics of vacuum rendered duck oil as obtained from different conditions. The 6th International Conference on Food and Applied Bioscience 2022. 14-15 Feb 2022, Chaimai Grandview Hotel & Convention Center, Chaimai, Thailand.
2021	Suparada Kaikaew, Supathra Lilitchan, Warapone Satheannoppakao and Kanit Krisnangkura. Preparation and physicochemical properties of rice bran oil blended with canola oil, camellia oleifera seed oil and flaxseed oil for use as cooking oil. The 23rd Food Innovation Asia Conference 2021 (FIAC 2021), Food Innovation and Sustainability through Bio-Circular-Green Economy, 17-19 June 2021
2020	Sawanya Wangkulam, Supathra Lilitchan, Wasina Thakhiew and Kanit Krisnangkura. Physical and Chemical Properties and Oxidative Stability of Duck Organogel Shortening. The 5th International Conference on Food and Applied Bioscience 2020 “Insights for Research and Industry 4.0”, 6-7 February 2020, Chaimai Grandview Hotel & Convention Center, Chaimai, Thailand.
2019	Supathra Lilitchan, Kannikar Adulpadungsak, Kornkanok Aryusuk, Kanit Krisnangkura. Production of organogel-based emulsion from rice bran oil by freeze texturization. The 6th International Conference on Rice Bran Oil 2019 (ICRBO 2019) Rice Bran Oil Application: Pharma-Cosmetics, Nutraceuticals and Foods, 26-28 June 2019, China Import and Export Fair Complex, Guangzhou, China.
2017	Piraporn Sombutsuwan, Kornkanok Aryusuk, Supathra Lilitchan, Narumon Jeyashoke1, Kanit Krisnangkura. Effect of ethanol concentrations on the

	enrichment of γ -oryzanol from rice bran acid oil. SEATUC 2017, March 13-14, HCMUT, Vietnam.
2012	● Supathra Lilitchan, Piyawadee Sammarphet, Nittaya Thepratom, Promluck Somboonpanyakul, Kornkanok Aryusuk and Kanit Krisnangkura. Investigation of the Papaya Seed Oil Properties for Development into Edible Oil. 103RD AOCS Annual meeting & Expo. 2012, April 29-May 2, Long Beach, California, USA. (Abstract)
2011	● Aryusuk K, Numthongkum P, Sombatsuwan P, Chumsantea S, Jeyashoke N, Lilitchan S, Krisnangkura K. Production of Value Added Products from Thai Rice Bran Wax. World Conference on Oilseed Processing, Fats & oils Processing, Biofuels & Applications, Hilton Izmir, Izmir, Turkey. June 21-23, 2011. (Abstract)
2010	● Chalunthon Sawetavong and Supathra Lilitchan. The determination of bioactive compounds in the different rice brans. The 3rd International Rice Congress. Hanoi, Vietnam. 8-12 November 2010. (Proceeding)
2003	● Robert G. Ackman and Supathra Lomsugarit. Chlorophyll, phytol and the delicate flavor of Blue Mussels. 94th AOCS Annual Meeting & Expo; 2003; Kansas City, Missouri, p.11.

Textbooks, books and book chapters

- **สุภัทรา ลิลิตชาญ**. เคมีอาหารของไขมันและน้ำมัน. กรุงเทพมหานคร: บริษัท โรงพิมพ์วิฑูรย์การปก (1997) จำกัด, 2561.
- **สุภัทรา ลิลิตชาญ**. การแปรรูปอาหาร. ใน: วราภรณ์ เสถียรนพแก้ว, สุภัทรา ลิลิตชาญ, จีรนนท์ แก้วกล้า , พร้อมลักษณ์ สมบูรณ์ปัญญากุล, บรรณาธิการ. โภชนาการในงานสาธารณสุข Nutrition in Public Health. กรุงเทพฯ: บริษัท โรงพิมพ์วิฑูรย์การปก 1997 จำกัด; 2558. หน้า 143-163.
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