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การศึกษา

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สาขาที่เชี่ยวชาญ

Mass transfer/Heat transfer in starchy food; Starchy food (Noodle, wheat flour based products); Adsorption of protein on solid surface; Food safety (Allergen)

ผลงาน

1. Puhin, K., Fukuoka, M. and Ratanasumawong, S. 2021. Effect of starch and non-starch components on water migration, microstructure, starch retrogradation and texture of flat rice noodles made from different rice varieties. *Int. J. Food Sci. and Technol.*
2. Ratanasumawong, S., P. Seesuk, U. Sirichayakornkun. 2019. Microstructure, water migration and texture of Thai chalky rice varieties. *Journal of Nutritional Science and Vitaminology*, 65, S188-S191.
3. Kawai, K. , Uneyama, I., Ratanasumawong, S., Hagura, Y., Kukami, K. 2019. Effect of Calcium Maltobionate on the Glass Transition Temperature of Model and Hand-made Hard Candies. *J. Appl. Glycosci.*, 66, 89–96.
4. Rachatanapun, C., Aoonsaku., A., Rattanamanee, N., Aunkarawat, C. & Ratanasumawong, S. 2018. Effect of chitosan on physical properties, texture and shelf life of sushi rice. *Italian Journal of Food Science*, 30(5), 82–87.
5. Klinmalai,P.,T., Hagiwara,T., Sakiyama and S. Ratanasumawong. 2017. Chitosan effects on physical properties, texture, and microstructure of flat rice noodles. *LWT*. 76: 117-123.