

Asso. Prof. Prisana Suwannaporn

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Education

Ph.D. (Management of Technology), Asian Institute of Technology

M.App.Sc. (Food Science and Technology), University of New South Wales

วท.บ.(วิทยาศาสตร์การอาหาร) มหาวิทยาลัยเกษตรศาสตร์

Expertise

New product development management in food industry Marketing and consumer research of food products Use of statistical methods for food science research Food Processing Cereal and Baking Technology

Selected Works

1. Pantoa, T., Baricevic-Jones, I., Suwannaporn, P., 2020. Young rice protein as a new source of low allergenic plant-base protein. *Journal of Cereal Science* 93: 102970.
2. Pantoa, T., Kubota, M., Suwannaporn, P., and Kadowaki, M. 2020. Characterization and bioactivities of young rice protein hydrolysates. *Journal of Cereal Science* 95: 103049.
3. Boonyote, K., Bednarz, H., Suwannaporn, P., Na Jom, K., and Niehaus, K. 2020. Localization of amino acids in germinated rice grain: Gamma-aminobutyric acid and essential amino acids production approach. *Journal of Cereal Science* 93: 102958.
4. Ngamsuk, S., Hsu, J.L., Huang, T.C., Suwannaporn, P., 2019. Ultrasonication of young Riceberry milk with bioactive peptides from rice bran: its bioactivities and absorption. *Journal of Food and Biosprocess Technology* 13:462-474
5. Kaewmanee, W., Suwannaporn, P., Huang, T.C., Al-Ghazzwi, F., and Tester, R.F. 2019. In-vivo prebiotic properties of *Ascophyllum nodosum* polysaccharide hydrolysates from lactic acid fermentation. *Journal Applied Phycology*. 31:3153–3162.