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Education

Ph.D.(Food Science), University of Guelph

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

วท.บ.(วิทยาศาสตร์และเทคโนโลยีการอาหาร) มหาวิทยาลัยเกษตรศาสตร์

Expertise

Food colloids Food rheology and microstructure Food proteins

Selected Works

1. Prajontat, P., Saparpakorn, P., Asamo, S., Hongsprabhas, P., Israkarn, K. 2019. Alkali-treated starches as a new class of templates for CaCO₃ spherulite formation: Experimental and theoretical studies. Journal of Crystal Growth. 522: 45-52.
2. Hunthayung, K., Klinkesorn, U., Hongsprabhas, P., Chanput, W. 2019. Controlled release and macrophage polarizing activity of cold- pressed rice bran oil in a niosome system. Food and Function. 10(6): 3272-3281.
3. Chanjarujit, W., Hongsprabhas, P., Chaiseri, S. 2018. Physicochemical properties and flavor retention ability of alkaline calcium hydroxide-mungbean starch films. Carbohydrate Polymers. 198: 473-480.