

Assoc. Prof. Siree Chaiseri

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Education

B.S. (Food Science), Kasetsart University

M.S.(Food Science), Pennsylvania State University

Ph.D.(Food Science), Pennsylvania State University

Expertise

Food flavor, Confectionary

Selected Works

1. Kullananant, N., Chaiseri, S., Lorjaroenphon, Y. 2020. The superiority of ultrapasteurization over conventional heat treatments regarding Riceberry beverage aroma. *Journal of Food Science.* 85(6): 1764-1771.
2. 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.
3. Nokkaew, N., Shiratori, S., Gonlachanvit, S., Chaiseri S., Horkaew, P., Kanungsukkasem, V. 2018. Evaluation of the first radiolabeled 99 mTc-Jerusalem artichoke-containing snack bar on gastric emptying and satiety in healthy female volunteer. *Journal of the Medical Association of Thailand.* 101(4): S13-S21.