

Assoc. Prof. Sudsai Trevanich

Food Science and Technology Department, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5030 email: sudsai.t@ku.ac.th

Education

Ph.D.(Food Science and Technology), Kyushu University

M.Sc.(Food Science and Technology), Kyoto University

วท.บ. (เกียรตินิยมอันดับ 1) (วิทยาศาสตร์และเทคโนโลยีการอาหาร) มหาวิทยาลัยเกษตรศาสตร์

Expertise

Food microbiology, Food safety, Rapid method

Selected Works

1. Bundidamorn, D., W. Supawasit and Trevanich, S.. 2018. A new single-tube platform of melting temperature curve analysis based on multiplex real-time PCR using EvaGreen for simultaneous screening detection of Shiga toxin-producing *Escherichia coli*, *Salmonella* spp. And *Listeria monocytogenes* in food. *Food control* 94(12): 195-204.
2. Sribuathong, S., Saengprakai, J. and Trevanich, S. 2014. In vitro anti-adherent assessment of selected lactic acid bacteria isolates against *Salmonella* Typhimurium and *Listeria* monocytogenes to Caco-2 cells. *Journal of Food Safety* 34(4): 270–282.
3. Saiyudthong, S. and Trevanich, S. 2013. An optimized EMA-RAPD-PCR for a reliable detection of viable *Salmonella* spp. in chicken products. *Journal of Food Safety* 33(3): 247-258.
4. Rukchona, C., Nopwinyuwong, A., Trevanich, S., Jinkarn, T. and Suppakul, P. 2014. Development of a food spoilage indicator for monitoring freshness of skinless chicken breast. *Talanta* 130: 547-554.