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**Education**

ปร.ด.(เทคโนโลยีอาหาร) มหาวิทยาลัยสงขลานครินทร์

วท.บ.(อุตสาหกรรมเกษตร) มหาวิทยาลัยสงขลานครินทร์

**Expertise**

Technology of Fat and Oil Enrichment and encapsulation of Omega-3 Fatty Acid Food Emulsion

**Selected Works**

1. Prichapan, N., McClements, D. J. and Klinkesorn, U. 2021. Utilization of multilayer-technology to enhance encapsulation efficiency and osmotic gradient tolerance of iron-loaded W1/O/W2 emulsions: Saponin-chitosan coatings. Food Hydrocolloids, 112: 106334.
2. Mahisanunt, B., Hondoh, H. and Klinkesorn, U. 2020. In situ observation and physical-chemical characteristics of rambutan (Nephelium lappaceum L.) kernel olein crystals obtained from acetone fractionation. Journal of the American Oil Chemists Society, 97(11): 1203-1213.
3. Wanthong, T. and Klinkesorn, U. 2020. Rambutan (Nephelium lappaceum) kernel olein as a non hydrogenated fat component for developing model non-dairy liquid creamer: effect ofemulsifier concentration, sterilization, and pH. Journal of Food Science and Technology, 57: 4404–4413.
4. Prichapan, N. McClements, D. J. and Klinkesorn, U. 2020. Encapsulation of iron within W 1 /O/W emulsions formulated using a natural hydrophilic surfactant (saponin): impact of surfactant level and oil phase crystallization. Food Biophysics, 15: 346–354.
5. Pimchanok Witayaudom and Utai Klinkesorn. 2019. Influence of lipid content and dilution on properties and stability of nanostructured lipid carriers (NLCs) prepared from rambutan (Nephelium lappaceum L.) kernel fat and evaluation of their β-carotene loading capacity. Journal of Dispersion Science and Technology. 40(11): 1600-1610.