

Assoc. Prof. Weerachet Jittanit

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Education

Ph.D. (Food Science and Technology), The University of New South Wales

M.Comm. (Finance), The University of Sydney

วศ.ม. (วิศวกรรมอาหาร) มหาวิทยาลัยเทคโนโลยีพระจอมเกล้าธนบุรี

วศ.บ. (วิศวกรรมเครื่องกล) สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง

Expertise

Drying Technology Freezing Technology Ohmic Heating

Selected Works

1. Khuenpet, K., Jittanit, W. 2020. The effects of pasteurization by conventional and ohmic heating methods and concentration processes on the Madan (*Garcinia schomburgkiana* Pierre) juice properties. *Applied Engineering in Agriculture.* 36(2): 205-219.
2. Thunyawanichnondh, J., Suebsiri, N., Leartamonchaikul, S., Pimolsri, W., Jittanit, W., Charoensiddhi, S. 2020. Potential of green seaweed *Ulva rigida* in Thailand for healthy snacks. *Journal of Fisheries and Environment.* 44(1): 29-39.
3. Suebsiri, N., Kokilakanistha, P., Laojaruwat, T., Tumpanuvatr, T., Jittanit, W. 2019. The application of ohmic heating in lactose-free milk pasteurization in comparison with conventional heating, the metal contamination and the ice cream products. *Journal of Food Engineering.* 262: 39-48.