

Assoc.Prof. Anuvat Jangchud

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Education

Ph.D. (Food Science and Technology), University of Georgia

M.S. (Agro-Industrial Product Development), Kasetsart University

B.S. (Agro-Industrial Product Development), Kasetsart University

ประกาศนียบัตร (การจัดการและการวิเคราะห์ข้อมูลด้วยไมโครคอมพิวเตอร์)

สถาบันบัณฑิตพัฒนบริหารศาสตร์

Expertise

Statistical techniques and experimental design in product development

Development and characterization of edible film and coating

Development of fruit leather/vegetable leather

Modelling in product development Prolonging shelf life of fruits

Selected Works

1. Tepsongkroh, B., Jangchud, K., Jangchud, A., Chonpracha, P., Ardoin, R. and Prinyawiwatkul, W. 2020. Consumer perception of extruded snacks containing brown rice and dried mushroom. *International Journal of Food Science and Technology*. 55(1): 46-54.
2. Tepsongkroh, B., Jangchud, K., Jangchud, A., Charunuch, C. and W. Prinyawiwatkul. 2019. Healthy brown rice-based extrudates containing straw mushrooms: Effect of feed moisture and mushroom powder contents. *Journal of Food Processing and Preservation*. 43(9): art. no. e14089. 10 pp.
3. Leesuksawat, W., Jangchud, A., Jangchud, K., Dhamvithee, P. and Prinyawiwatkul, W. 2019. Development of an emotion lexicon and its application in demographic characteristics and behavior of coffee consumers in Thailand. *Agriculture and Natural Resources*. 53: 544-553.

4. Promsakha na Sakon Nakhon, P., Jangchud, K., Jangchud, A. and Charunuch, C. 2018. Optimization of pumpkin and feed moisture content to produce healthy pumpkin-germinated brown rice extruded snacks. *Agriculture and Natural Resources*. 52(6): 550-556.
5. Pupan, N., Dhamvithee, P, Jangchud, A. and Boonbumrung, S. 2018. Influences of different freezing and thawing methods on the physico-chemical, flavor, and sensory properties of durian puree (cv. Monthong). *Journal of Food Processing and Preservation*. 42 (7): art. no. e13669. 12 pp.