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### Education

Ph.D.(Product Development), Massey University

M.Tech. (First Class Honours) (Product Development), Massey University

B.S. (First Class Honours) (Food Science and Technology), Kasetsart University

### Expertise

Consumer product development Non-food product development

Cosmetic product development

Consumer research for agro-Industrial product development

### Selected Works

1. Sirichokworakit, S., Rimkeeree, H., Chantrapornchai, W., Sukatta, U. and Rukyhaworn, P. 2020. The effect of extraction methods on phenolic, anthocyanin, and antioxidant activities of Riceberry bran. *Suan Sunandha Science and Technology Journal*. 7(1): 7-13.
2. Yampeng, P. Rimkeeree, H. and Winitchai, S. 2019. Study of chemical composition and antioxidant properties of Sangyod and Tubtimchumpae rice bran oil. *The Proceedings of International Conference on Biodiversity: IBD2019*. May 22-24, 2019 at Centara Grand and Bangkok Convention Centre at Central World, Bangkok, Thailand: 89 -93.
3. Jangmesin, K., Rimkeeree, H. and Tadakittisarn, S. 2017. Enzymatic optimization of riceberry bran protein hydrolysate extraction and characterization. *Current Applied Science and Technology Journal*. Vol 17 (2):209-223.
4. Sophida P., Rimkeeree, H. and Ritthiruangdej, P. 2016. Development of gluten-free cookie from unripe banana flour. pp. 16-17. In *Proceedings of The 18th Food Innovation Asia Conference 2016*. 16 - 17 June 2016, BITEC Bangna, Bangkok, Thailand.
5. Aekpanpong T., Areekij, S., Thamasoponkul, C., Rimkeeree, H. and Ritthiruangdej, P.. 2013. Effect of partial substitution of wheat flour with taro flour on batter rheology and doughnut cake qualities, pp. 569-567. In

Proceedings of the 15th Food Innovation Asia Conference 2013.13-14 June 2013, BITEC Bangna, Bangkok, Thailand.

6. Silpradit, K., Rimkeeree H., Tadakittasarn S., Winitchai, Haruthaithanasan, V. 2009. Optimization of rice bran protein hydrolysate production using alcalase. Food Innovation Asia. Conference. 18-19 June 2009. 88p. BITEC Bangna, Bangkok, Thailand.
7. Supjarean S., Rimkeeree H., Chantrapornchai W, and Winitchai S. 2007. Development of leave on hair care product with rice bran Protein. The 1st Symposium on Cosmetics and Health Innovations.(CHI2007) May 26-27, 2007.40-44 p .
8. K. Tengspongathon, Nanthaichai, K., Mason, R. and Rimkeeree, H. 2006. Consumer preference of rice-based products: cross cultural study between Thailand and Australia. Journal of Agricultural Technology. Vol 2 (2): 137-153.
9. Matan, N., Rimkeeree, H., Mawson, A.J., Chompreeda, P., Haruthaithanasan, V, and Parker, M. 2006. Antimicrobial activity of cinnamon and clove oils under modified atmosphere conditions. International Journal of Food Microbiology 107 (2): 180-185.
10. Nitimongkonchai, N., Rimkeeree, H., and Chompreeda, P. 2003. Comparative effects between essential oil and chemical preservative with active and modified atmosphere packaging conditions. The 3rd World Congress on Medicinal and Aromatic Plants for Human Welfare: from Biodiversity through Science and Technology, Trade and Industry to Sustainable Use. 3-7 February 2003, Chaing Mai, Thailand
11. Cooper, H.R., H. Rimkeeree, P. Chompreeda, F. Cameron, and C.M. Triggs. 1998. Evaluation of Effectiveness of Different Facial Scales in Selected South East Asian Markets. Pangborn Sensory Science Symposium. Alesund, Norway.
12. Yeh, L.L., K.O. Kim, P. Chompreeda, H. Rimkeeree, N.J.N. Yau, and D.S. Lundahl. 1998. Comparison in Use of the 9-Point Hedonic Scale between Americans, Chinese, Koreans, and Thai. Journal of Food Quality and Preference 9 (6): 413-419.
13. Uaphithak, H. and Earle, M.D. 1995. Development of Rice Bran Oil Hand Cream. The Third Asean Conference on Cosmetics. Bangkok, Thailand.