

## Assoc.Prof. Nantawan Therdthai

Product Development Department, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5010 ext. 5510 Email: nantawan.t@ku.ac.th

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### Education

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

M.Appl.Sc. (Food Science and Technology), University of Western, Sydney

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

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

### Expertise

Microwave treatment Superheated steam treatment

Process modeling and optimization

Baking technology

Gluten free products

### Selected Works

1. Chin, L., Therdthai, N. and Ratphitagsanti, W. 2020. Effect of microwave cooking on quality of Riceberry Rice (*Oryza sativa* L.). *Journal of Food Quality*. Article ID 4350274.
2. Dang, L.T.K., Therdthai, N. and Ratphitagsanti, W. 2019. Effects of ultrasonic and enzymatic treatment on physical and chemical properties of brown rice. *Journal of Food Process Engineering*. 42: e13016.
3. Dang, L.T.K., Therdthai, N. and Ratphitagsanti, W. 2018. Improvement of structure and cooking quality of brown rice using ultrasonic and enzymatic treatments. *Journal of Food Processing and Preservation*. 42: e13814.
4. Srikanlaya, C., Therdthai, N., Ritthiruangdej, P. and Zhou, W. 2018. Effect of hydroxypropyl methylcellulose, whey protein concentrate and soy protein isolate enrichment on characteristics of gluten-free rice dough and bread. *International Journal of Food Science and Technology*. 53(7): 1760-1770.
5. Piyawanitpong, C., Therdthai, N. and Ratphitagsanti, W. 2018. Effect of precooking and superheated steam treatment on quality of black glutinous rice. *Journal of Food Quality*. Article ID 8496723, 9 pages.

6. Srikanlaya, C., Therdthai, N., Ritthiruangdej, P. and Zhou, W. 2017. Effect of butter content and baking condition on characteristics of the gluten-free dough and bread. *International Journal of Food Science and Technology*. 52(8): 1904-1913.
7. Horrungsawat, S., Therdthai, N. and Ratphitagsanti, W. 2016. Effect of combined microwave-hot air drying and superheated steam drying on physical and chemical properties of rice. *International Journal of Food Science and Technology*. 51(8): 1851-1859.
8. Therdthai, N., Tanvarakom, T., Ritthiruangdej, P. and Zhou, W. 2016. Effect of microwave assisted baking on quality of rice flour bread. *Journal of Food Quality*. 39(4): 245-254.
9. Bai-Ngew, S., Therdthai, N., Dhamvithee, P. and Zhou, W. 2015. Effect of microwave vacuum drying and hot air drying on the physicochemical properties of durian flour. *International Journal of Food Science and Technology*. 50(2):305-312.
10. Bai-Ngew, S., Therdthai, N., Dhamvithee, P. and Zhou, W. 2014. A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages. *International Journal of Food Science and Technology*. 49:230-237.
11. Nimmanpipug, N., Therdthai, N. and Dhamvithee, P. 2013. Characterization of osmotically dehydrated papaya with further hot air drying and microwave vacuum drying. *International Journal of Food Science and Technology*. 48:1193-2000.
12. Nimmanpipug, N. and Therdthai, N. 2013. Effect of osmotic dehydration time on hot air drying and microwave vacuum drying of papaya. *Food and Applied Bioscience Journal*. 1(1): 1-10.
13. Therdthai, N. and Visalrakkij, T. 2012. Effect of osmotic dehydration on dielectric properties, microwave vacuum drying kinetics and quality of mangosteen. *International Journal of Food Science and Technology*. 47:2606-2612.
14. Therdthai, N., Zhou, W. and Pattanapa, K. 2011. Microwave vacuum drying of osmotically dehydrated mandarin cv. (Sai-Namphaung). *International Journal of Food Science and Technology*, 46:2401-2407.
15. Therdthai, N. and Northongkom, H. 2011. Characterization of hot air drying and microwave vacuum drying of fingerroot (*Boesenbergia pandurata*). *International Journal of Food Science and Technology*. 46(3):601-607.
16. Bai-Ngew, S., Therdthai, N. and Dhamvithee, P. 2011. Characterization of microwave vacuum-dried durian chips. *Journal of Food Engineering*, 104, 114-122.
17. Pattanapa, K., Therdthai, N., Chantrapornchai, W. and Zhou, W. 2010. Effect of sucrose and glycerol mixtures in the osmotic solution on characteristics of osmotically dehydrated mandarin cv. (Sai-Namphaung). *International Journal of Food Science and Technology*. 45 (9):1918-1924.

18. Therdthai, N. and Zhou, W. 2009. Characterization of microwave vacuum drying and hot air drying of mint leaves (*Mentha cordifolia* Opiz ex. Fresen). *Journal of Food Engineering*. 91(3): 482-489.
19. Therdthai, N., Zhou, W. and Jangchud, K. 2007. Modeling of the effect of relative humidity and temperature on proving rate of rice-flour based dough. *LWT-Food Science and Technology*. 40(6): 1036-1040.