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Education

D.Agr. (Agricultural Chemistry), The University of Tokyo

M.S. (Food Process Engineering), Asian Institute of Technology

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

Expertise

วิศวกรรมกระบวนการแปรรูปอาหาร

การใช้ไฮโดรคอลลอยด์ในการพัฒนาผลิตภัณฑ์

การประเมินอายุการเก็บของผลิตภัณฑ์ / Snack technology

การประเมินอายุการเก็บ Rice and starch technology

Selected Works

1. Pongsawatmanit, P., S. Ketjarut, P. Choosuk and P. Hanucharoenkul. 2018. Effect of carboxymethyl cellulose on properties of wheat flour-tapioca starch-based batter and fried, battered chicken product. *Agriculture and Natural Resources* 52 (6), 565-572.
2. Tunnarut, D. and R. Pongsawatmanit. 2018. Modified quality of seasoning syrup for coating and enhancing properties of a food model using xanthan gum. *Agriculture and Natural Resources* 52 (3), 298-304.
3. Tunnarut, D. and R. Pongsawatmanit. 2017. Quality enhancement of tapioca starch gel using sucrose and xanthan gum. *International Journal of Food Engineering*, 13 (8), 20170009.
4. Ketjarut, S. and R. Pongsawatmanit. 2015. Influence of tapioca starch on thermal properties of wheat flour-based batter and quality of fried battered chicken wingsticks. *International Journal of Food Engineering*, 11 (5), 641-650.
5. Chaethong, K. and Pongsawatmanit, R. 2015. Influence of sodium metabisulfite and citric acid in soaking process after blanching on quality and storage stability of dried chili. *Journal of Food Processing and Preservation*, 39 (6), 2161–2170.

6. Chaiya, B., R. Pongsawatmanit and W. Prinyawiwatkul. 2015. Optimisation of wheat flour based sponge cake formulation containing tapioca starch and xanthan gum. *International Journal of Food Science and Technology*, 50 (2), 532–540.
7. Pongsawatmanit, R., P. Chantaro and K. Nishinari. 2013. Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. *Journal of Food Engineering*, 117 (3): 333-341.
8. Chantaro, P., R. Pongsawatmanit, and K. Nishinari. 2013. Effect of heating-cooling on rheological properties of tapioca starch paste with and without xanthan gum. *Food Hydrocolloids*, 31 (2), 183-194.
9. Chaethong, K., D. Tunnarut and R. Pongsawatmanit. 2012. Quality and color parameters of dried chili and chili powder pretreated by metabisulfite soaking with different times and concentrations. *Kasetsart Journal (Nat. Sci.)*, 46 (3), 473-484.
10. Prabpree, R. and R. Pongsawatmanit. 2011. Effect of tapioca starch concentration on quality and freeze-thaw stability of fish sausage. *Kasetsart Journal (Nat. Sci.)*, 45 (2), 314-324.
11. Chaiya, B. and R. Pongsawatmanit. 2011. Quality of batter and sponge cake prepared from wheat-tapioca flour blends. *Kasetsart Journal (Nat. Sci.)*, 45 (2), 305-313.
12. Pongsawatmanit, R., N. Yakard and T. Suwonsichon. 2011. Effect of xanthan gum on the quality of syrup thickened by modified starch during heating and storage. *Kasetsart Journal (Nat. Sci.)*, 45 (1), 128-135.
13. Chantaro, P. and R. Pongsawatmanit. (2010). Influence of sucrose on thermal and pasting properties of tapioca starch and xanthan gum mixtures. *Journal of Food Engineering*, 98 (1), 44–50.
14. Pongsawatmanit, R. and S. Srijunthongsiri. (2008). Influence of xanthan gum on rheological properties and freeze–thaw stability of tapioca starch. *Journal of Food Engineering*, 88 (1), 137-143.
15. Pongsawatmanit, R., T. Temsiripong, and T. Suwonsichon. (2007). Thermal and rheological properties of tapioca starch and xyloglucan mixtures in the presence of sucrose. *Food Research International*, 40 (2), 239-248. Impact factor = 2.271 (Source: Journal C
16. Maisuthisakul, P., M. Suttajit, and R. Pongsawatmanit. (2007). Assessment of phenolic content and free radical-scavenging capacity of some Thai indigenous plants. *Food Chemistry*, 100, 1409–1418.
17. Pongsawatmanit, R., T. Harnsilawat, and D. J. McClements. (2006). Influence of alginate, pH and ultrasound treatment on palm oil-in-water emulsions stabilized by β -lactoglobulin. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 287, 59–67.
18. Pongsawatmanit, R., T. Temsiripong, S. Ikeda, and K. Nishinari. (2006) Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. *Journal of Food Engineering*, 77, 41-50.
19. Temsiripong, T., R. Pongsawatmanit, S. Ikeda, and K. Nishinari. (2005). Influence of xyloglucan on gelatinization and retrogradation of tapioca starch. *Food Hydrocolloids*, 19, 1054-1063.

20. Pongsawatmanit, R., P. Thanasukarn and S. Ikeda. 2002. Effect of sucrose on RVA viscosity parameters, water activity and freezable water fraction of cassava starch suspensions. *ScienceAsia*, 28, 129-134.