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Education

Ph.D. (Food Science), Kansas State University

M.S. (Food Technology), Chulalongkorn University

B.S. (Food Technology and Biotechnology), Chulalongkorn University

Expertise

Sensory evaluation as a guidance tool for new product development

Substitution of wheat flour in bakery products

Inhibition of lipid oxidation in pre-cooked meat products

Selected Works

1. Ngoenchai, P., Alonso, J.R., Suwonsichon, T., Suwonsichon, S., Prinyawiwatkul, W. 2019. Effects of visual cues on consumer expectation, emotion and wellness responses, and purchase intent of red chili powders. *J. Food Sci.*, 84(10):3018-3026. DOI: 10.1111/1750-3841.14808.
2. Noidad, S., Limsupavanich, R., Suwonsichon, S., Chaosap, C. 2019. Effect of visual marbling levels in pork loins on meat quality and Thai consumer acceptance and purchase intent. *Asian-Australasian Journal of Animal Sciences*, 32(12): 1923-1932.
3. Suwonsichon, S. 2019. The importance of sensory lexicons for research and development of food products: A Review. *Foods*, 8 (1): art. no. 27
4. Koppel, K., Suwonsichon, S., Chambers, D., and Chambers, E. IV. 2018. Determination of Intrinsic Appearance Properties that Drive Dry Dog Food Acceptance by Pet Owners in Thailand, *Journal of Food Products Marketing*, 24:7, 830-845, DOI:10.1080/10454446.2017.1415828
5. Wiriyawattana, P., Suwonsichon, S. and Suwonsichon, T. 2018. Effects of drum drying on physical and antioxidant properties of riceberry flour. *Agriculture and Natural Resources*, 52 (5): 445-450.
6. Wiriyawattana P, Suwonsichon S, Suwonsichon T. 2018. Effects of aging on taste thresholds: A case of Asian people. *J Sens Stud*. e12436. DOI: 10.1111/joss.12436.

7. Rosales, C. K., Suwonsichon, S. and Klinkesorn, U. 2018. Influence of crystal promoters on sensory characteristics of heat-resistant compound chocolate. *Int J Food Sci Technol.* 53, 1459–1467. DOI: 10.1111/ijfs.13725.
8. Pinsuwan, A., Suwonsichon, S., Chompreeda, P. and Prinyawiwatkul, W. 2018. Development of Thai emotion lexicon for coffee drinking using word association and check-all-that-apply methods. *Journal of Food Science and Agricultural Technology* 4 (Spcl. Iss.):
9. Suravanichnirachorn, W., Haruthaithanasan, V., Suwonsichon, S., Sukatta, U., Maneeboon, T. and Chantrapornchai, W. 2018. Effect of carrier type and concentration on the properties, anthocyanins and antioxidant activity of freeze-dried mao [*Antidesma bunius* (L.) Spreng] powders. *Agriculture and Natural Resources*, 52 (4): 354-360.
10. Suravanichnirachorn, W., Haruthaithanasan, V., Suwonsichon, S., Sukatta, U., Maneeboon, T. and Chantrapornchai, W. 2018. Stability of mao (*Antidesma bunius* (L.) Spreng) powder in different food process models. *International Food Research Journal*, 25 (6): 2666-2673.
11. Rosales, C. K., Suwonsichon, S. and Klinkesorn, U. 2017. Ability of crystal promoters to delay fat bloom development in heat-resistant compound chocolate with or without the presence of crystal inhibitor. *Int J Food Sci Technol.* 52, 2343–2351. DOI:10.1111/ijfs.13517.
12. Rosales, C. K., Klinkesorn, U. and Suwonsichon, S. 2017. Effect of Crystal Promoters on Viscosity and Melting Characteristics of Compound Chocolate. *International Journal of Food Properties* 20(1): 119-132. DOI: 10.1080/10942912.2016.1147458.
13. Pujchakarn, T., Suwonsichon, S. and Suwonsichon, T. (2016), Development of a sensory lexicon for a specific subcategory of soy sauce: Seasoning soy sauce. *J Sens Stud.* 31(6): 443-452. DOI:10.1111/joss.12234.
14. Rosales, C.K., Suwonsichon, S. 2015. Sensory lexicon of pomelo fruit over various cultivars and fresh-cut storage. *J. Sensory Studies* 30(1): 21-32.
15. Ledeker C. N., Suwonsichon, S., Chambers, D.H., Adhikari, K. 2014. Comparison of sensory attributes in fresh mangoes and heat-treated mango purées prepared from Thai cultivars. *LWT Food Science and Technology.* 56: 138-144.
16. Kadri Koppel, Edgar Chambers IV, Laura Vázquez-Araújo, Loreida Timberg, Ángel A. Carbonell-Barrachin, Suntaree Suwonsichon. 2014. Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States. *J Food Quality and Pr*
17. Koppel, K.; Suwonsichon, S.; Chitra, U.; Lee, J.; Chambers IV, E. 2014. Eggs and Poultry Purchase, Storage, and Preparation Practices of Consumers in Selected Asian Countries. *Foods*, 3, 110-127.

18. Loreida Timberg, Kadri Koppel, Rain Kuldjärv, Edgar Chambers IV, Aussama Soontrunnarudrungsri, Suntaree Suwonsichon and Toomas Paalme. 2014. Seasoned Sprat Products Acceptance in Estonia and in Thailand, *Journal of Aquatic Food Product Technology*, 23,6, 5
19. Suwonsichon S, Chambers EIV, Kongpensook V, Oupadissakoon C. 2012. Sensory lexicon for mango as affected by cultivars and stages of ripeness. *J. Sensory Studies* 27(3): 148-160.
20. Oupadissakoon C, Chambers EIV, Kongpensook V, Suwonsichon S, Yenket R, Retiveau A. 2010. Sensory properties and consumer acceptance of sweet tamarind varieties grown in Thailand. *J. Sci. Food Agric* 90(6): 1081-1088.
21. Suwonsichon S, Chambers EIV, Chambers DH, Milliken GA. 2009. Effects of oral rinsing on the perception of residual cooling and burn in highly mentholated toothpaste. *J. Sensory Studies* 24(2): 290-300.
22. Vara-Ubol S, Chambers EIV, Kongpensook V, Oupadissakoon C, Yenket R, and Retiveau A. 2006. Determination of the sensory characteristics of rose apples cultivated in Thailand. *J. Food Sci.* 71:547-552.
23. Vara-ubol S, Chambers EIV, Chambers DH. 2004. Sensory characteristics of chemical compounds potentially associated with “beany” aroma in foods. *J. Sensory Studies* 19: 15-26.
24. Vara-ubol S, Bowers JA. 2002. Inhibition of oxidative flavor changes in meat by α -tocopherol in combination with sodium tripolyphosphate. *J Food Sci.* 67(4): 1300-1307.
25. Vara-ubol S, Bowers JA. 2001. Effect of α -tocopherol, β -carotene, and sodium tripolyphosphate on lipid oxidation of refrigerated cooked ground turkey and ground pork. *J Food Sci.* 66(5): 662-667.