

Assoc.Prof. Thongchai Suwonsichon

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Education

Ph.D. (Food Science) University of Massachusetts

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

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

Expertise

Texture and texture evaluation

Rheology Sensory evaluation

Non destructive measurement using Near Infrared Spectroscopy (NIRS)

Consumer test

Selected Works

1. Ruangratanakorn, J., Suwonsichon, T., Kasemsumran, S. and Thanapase, W. 2020. Installation design of on-line near infrared spectroscopy for the production of compound fertilizer. *Vibrational Spectroscopy*. 106: art. no. e103008. 9 pp.
2. Ngoenchai, P., Alonso, J.R., Suwonsichon, T., Suwonsichon, S. and Prinyawiwatkul, W. 2019. Effects of visual cues on consumer expectation, emotion and wellness responses, and purchase intent of red chili powders. *Journal of Food Science*. 84(10): 3018-3026.
3. Sunthornvarabhas, J., Liengprayoon, S., Lerksamran, T., Buratcharin, C., Suwonsichon, T., Vanichsiratana, W. and Sriroth, K. 2019. Utilization of lignin extracts from sugarcane bagasse as bio-based antimicrobial fabrics. *Sugar Technology*. 21(2): 355-363.
4. Rongtong, B., Suwonsichon, T., Ritthiruangdej, P. and Kasemsumran, S. 2018. Determination of water activity, total soluble solids and moisture, sucrose, glucose and fructose contents in osmotically dehydrated papaya using near-infrared spectroscopy. *Agriculture and Natural Resources*. 52(6): 557-564.

5. Rongtong, B., Suwonsichon, T., Ritthiruangdej, P. and Kasemsumran, S. 2018. Determination of sulfur dioxide content in osmotically dehydrated papaya and its classification by near infrared spectroscopy. *Journal of Near Infrared Spectroscopy*. 26(6): 359-368.