

## Assoc.Prof. Wannasawat Ratphitagsanti

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### Education

Ph.D. (Food Science and Technology), The Ohio State University

M.S. (Food Science), University of Missouri

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

### Expertise

High pressure processing for microbial inactivation and product quality enhancement

Thermal processing of low-acid foods

Ultra-super heated steam technology for toxin destruction and product quality improvement

Utilization of rice flour and legume flour in value-added products

Application of agricultural by-products as alternative ingredients in food system

### 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*. 4350274.
2. Inmanee, P., Ratphitagsanti, W., Kamonpatana, P. and Pirak, T. 2020. Effect of thermosonication or microwave heating for post pasteurization on chemical, physical, and sensory characteristics of prototype sausage. *Agriculture and Natural Resources*. 54: 39-47.
3. 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.
4. Boonmawat S., W. Ratphitagsanti and V. Haruthaitanasan. 2019. Effect of superheated steam heating on quality and antioxidant activities of riceberry bran. *Agriculture and Natural Resources* 53(2): 130-138.

5. Duangkaew N. and W. Ratphitagsanti. 2019. Influence of long-term aging of rice paddy on qualities of fresh and dried rice noodle. *Journal of Food Science and Agricultural Technology* 5 (Spcl. Iss.): 77-82.
6. Mattar C. and W. Ratphitagsanti. 2018. Development of calcium enriched rice pasta by extrusion process. *Journal of Food Science and Agricultural Technology* 4 (Spcl. Iss.): 79-85.
7. Sukchum A. and W. Ratphitagsanti. 2018. Addition of dietary fiber for enriched nutrition of gluten-free macaroni. *Journal of Food Science and Agricultural Technology* 4 (Spcl. Iss.): 86-92.
8. Dang L.T.K., N. Therdthai and W. Ratphitagsanti. 2019. Effects of ultrasonic and enzymatic treatment on physical and chemical properties of brown rice. *Journal of Food Process Engineering* 42(3): art. no. e13016
9. Dang L.T.K., N. Therdthai and W. Ratphitagsanti. 2018. Improvement of structure and cooking quality of brown rice using ultrasonic and enzymatic treatments. *Journal of Food Processing and Preservation* 42(11): art. no. e13814
10. Namthongthai P., W. Ratphitagsanti, C. Charunuch and P. Kamonpatana. 2018. Development of rice spaghetti using propylene glycol alginate and soy flour by twin-screw extrusion. *KMUTNB International Journal of Applied Science and Technology* 11(3): 167-172.
11. Piyawanitpong C., N. Therdthai and W. Ratphitagsanti. 2018. Effect of precooking and superheated steam treatment on quality of black glutinous rice. *Journal of Food Quality* 2018: art. no. 8496723
12. Pukkasorn P., W. Ratphitagsanti and V. Haruthaitanasan. 2018. Effect of ultra-superheated steam on aflatoxin reduction and roasted peanut properties. *Journal of the Science of Food and Agriculture* 98(8): 2935-2941.
13. Ratphitagsanti W., S. De Lamo-Castellvi and V.M. Balasubramaniam. 2009. Bacterial spore inactivation by pressure-assisted thermal processing: challenges in finding a suitable biological indicator for process validation, pp. 413-450. In M. Gomez and J. Moldenhauer, eds. *Biological indicators for sterilization processes*. Davis Healthcare International Publishing, River Grove, USA.