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Education

น.บ.ท. (เนติบัณฑิตไทย) น.บ. (นิติศาสตรบัณฑิต), มหาวิทยาลัยรามคำแหง, ประเทศไทย

ปร.ด.(วิทยาศาสตร์การอาหาร), มหาวิทยาลัยเกษตรศาสตร์, ประเทศไทย

วท.บ.(วิทยาศาสตร์และเทคโนโลยีการอาหาร), มหาวิทยาลัยเกษตรศาสตร์, ประเทศไทย

Expertise

Food Packaging, Active packaging for shelf-life extension, Edible films and capsules,
Bioplastic for food packaging, Freezing technology of foods

Selected Works

1. Wangprasertkul, J., Siriwatanapong, R., Harnkarnsujarit, N. 2021. Antifungal packaging of sorbate and benzoate incorporated biodegradable films for fresh noodles. Food Control123,107763
2. Chatkitanan, T., Harnkarnsujarit, N. 2021.
3. Effects of nitrite incorporated active films on quality of pork. Meat Science
4. 172,108367
5. Wongphan, P., Harnkarnsujarit, N. 2021.
6. Edible packaging from hydroxypropyl thermoplastic cassava starch, agar and maltodextrin blends produced by cast extrusion. International Journal of Food Science and Technology
7. 56(2), pp. 762-772
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9. Phinainitisatra, T., Harnkarnsujarit, N. 2021. Development of starch-based peelable coating for edible packaging. International Journal of Food Science and Technology56(1), pp. 321-329
10. Srisa, A., Harnkarnsujarit, N. 2020. Antifungal films from trans-cinnamaldehyde incorporated poly(lactic acid) and poly(butylene adipate-co-terephthalate) for bread packaging. Food Chemistry333,127537
11. Khumkomgool, A., Saneluksana, T., Harnkarnsujarit, N. 2020.
12. Active meat packaging from thermoplastic cassava starch containing sappan and cinnamon herbal extracts via LLDPE blown-film extrusion. Food Packaging and Shelf Life 26,100557

13. Panrong, T., Karbowiak, T., Harnkarnsujarit, N. 2020. Effects of acetylated and octenyl-succinated starch on properties and release of green tea compounded starch/LLDPE blend films. *Journal of Food Engineering*284,110057
14. Jariyasakoolroj, P., Leelaphiwat, P., Harnkarnsujarit, N. 2020. Advances in research and development of bioplastic for food packaging. *Journal of the Science of Food and Agriculture*100(14), pp. 5032-5045
15. Leelaphiwat, P., Chanasinphawatkun, N., Prompa, K., Harnkarnsujarit, N. 2020. Properties and release kinetics of pine bark incorporated agar and carrageenan film. *International Journal of Food Science and Technology* 55(11), pp. 3392-3402
16. Chatkitanan, T., Harnkarnsujarit, N. 2020. Development of nitrite compounded starch-based films to improve color and quality of vacuum-packaged pork. *Food Packaging and Shelf Life*25,100521
17. Wongphan, P., Harnkarnsujarit, N. 2020.
18. Characterization of starch, agar and maltodextrin blends for controlled dissolution of edible films. *International Journal of Biological Macromolecules* 156, pp. 80-93
19. Chollakup, R., Pongburoos, S., Boonsong, W., (...), Sukatta, U., Harnkarnsujarit, N. 2020. Antioxidant and antibacterial activities of cassava starch and whey protein blend films containing rambutan peel extract and cinnamon oil for active packaging. *LWT*
- 20.
21. Huntrakul, K., Yoksan, R., Sane, A., Harnkarnsujarit, N. 2020. Effects of pea protein on properties of cassava starch edible films produced by blown-film extrusion for oil packaging. *Food Packaging and Shelf Life*24,100480
22. Kimbuathong, N., Leelaphiwat, P., Harnkarnsujarit, N. 2020. Inhibition of melanosis and microbial growth in Pacific white shrimp (*Litopenaeus vannamei*) using high CO₂ modified atmosphere packaging. *Food Chemistry*312,126114
23. Huntrakul, K., Harnkarnsujarit, N. 2020. Effects of plasticizers on water sorption and aging stability of whey protein/carboxy methyl cellulose films. *Journal of Food Engineering*272,109809
24. Panrong, T., Karbowiak, T., Harnkarnsujarit, N. 2019. Thermoplastic starch and green tea blends with LLDPE films for active packaging of meat and oil-based products. *Food Packaging and Shelf Life*21,100331
25. Fongin, S., Alvino Granados, A.E., Harnkarnsujarit, N., Hagura, Y., Kawai, K. 2019. Effects of maltodextrin and pulp on the water sorption, glass transition, and caking properties of freeze-dried mango powder. *Journal of Food Engineering*247, pp. 95-103
26. Sukyai, P., Anongjanya, P., Bunyahwuthakul, N., (...), Sothornvit, R., Chollakup, R. 2018. Effect of cellulose nanocrystals from sugarcane bagasse on whey protein isolate-based films. *Food Research International*107, pp. 528-535

27. Klinkesorn, U., Theerakulkait, C., Harnkarnsujarit, N. 2018. Introduction. *Italian Journal of Food Science*30(5)
28. Harnkarnsujarit, N., Li, Y. 2017. Structure–property modification of microcrystalline cellulose film using agar and propylene glycol alginate. *Journal of Applied Polymer Science*134(47),45533