

Associate Prof. Vanee Chonhenchob

Packaging and Materials Technology Department, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5052 Email: vanee.c@ku.ac.th

Education

Ph.D. (Food Science), Michigan State University, USA

M.S. (Packaging), Michigan State University, USA

วท.บ. (วิทยาศาสตร์และเทคโนโลยีการอาหาร), มหาวิทยาลัยเกษตรศาสตร์, ประเทศไทย

Expertise

Food Packaging, Active Packaging of Fresh Produce, Distribution Packaging

Selected Works

1. Khan, M.R., Suwanamornlert, P., Sangchote, S., Chonhenchob, V. 2020. Antifungal activity of propyl disulphide from neem against *Lasiodiplodia theobromae* and *Neofusicoccum parvum* causing stem end rot in mango. *Journal of Applied Microbiology*129(5),
2. Suwanamornlert, P., Kerddonfag, N., Sane, A., (...), Zhou, W., Chonhenchob, 2020. V. Poly(lactic acid)/poly(butylene-succinate-co-adipate) (PLA/PBSA) blend films containing thymol as alternative to synthetic preservatives for active packaging of bread. *Food Packaging and Shelf Life* 25,100515
3. Khan, M.R., Chinsirikul, W., Sane, A., Chonhenchob, V. 2020. Combined effects of natural substances and modified atmosphere packaging on reducing enzymatic browning and postharvest decay of longan fruit. *International Journal of Food Science and Technology*55(2), pp. 500-508
4. Phal, S., Khan, M.R., Leelaphiwat, P., Chonhenchob, V. 2020. Development of alginate based active films containing turmeric essential oil. *Key Engineering Materials*861 KEM, pp. 378-382
5. Suyraksa, S., Kamonpatana, P., Kerddonfag, N., Sane, A., Chonhenchob, V. 2020. Development of conductive packaging for beverage processing by ohmic heating. *Key Engineering Materials*861 KEM, pp. 213-217
6. Nuamduang, P., Chonhenchob, V., Leelaphiwat, P. 2019. Effect of packaging on quality of fresh-cut kiwi. *Italian Journal of Food Science* 31(5), pp. 90-95
7. Khan, M.R., Chinsirikul, W., Sane, A., Chonhenchob, V. 2019. Thymol fumigation in combination with modified atmosphere packaging as an alternative to SO₂ treatment on the decay prevention and pericarp

- browning of longan fruit. 21st IAPRI World Conference on Packaging 2018 - Packaging: Driving a Sustainable Future pp. 452-458
8. Paico, M.J.P., Jittanit, W., Jarupan, L., Chonhenchob, V. 2019. Effect of ozone on prolonging the shelf life of mango and broccoli during cold storage and distribution. 21st IAPRI World Conference on Packaging 2018 - Packaging: Driving a Sustainable Future pp. 443-451
 9. Suwanamornlert, P., Sangchote, S., Chinsirikul, W., Sane, A., Chonhenchob, V. 2018. Antifungal activity of plant-derived compounds and their synergism against major postharvest pathogens of longan fruit in vitro. *International Journal of Food Microbiology* 271, pp. 8-14
 10. Leelaphiwat, P., Auras, R.A., Burgess, G.J., Harte, J.B., Chonhenchob, V. 2018. Preliminary quantification of the permeability, solubility and diffusion coefficients of major aroma compounds present in herbs through various plastic packaging materials. *Journal of Food Packaging Preservation* 43(1), pp. 1-10
 11. Treesuwan, K., Tongkhao, K., Tongchitpakdee, S., (...), Khan, R.M., Chonhenchob, V. 2018. Distribution of microorganisms and quality changes of commercial trimmed aromatic coconut. *Italian Journal of Food Science* 30(5), pp. 105-109
 12. Khan, M.R., Suwanamornlert, P., Leelaphiwat, P., Chinsirikul, W., Chonhenchob, V. 2017. Quality and biochemical changes of longan (*Dimocarpus longan* Lour cv. Daw) fruit under different controlled atmosphere conditions. *International Journal of Food Science and Technology* 52(1), pp. 1-10
 13. Boonruang, K., Kerddonfag, N., Chinsirikul, W., Mitcham, E.J., Chonhenchob, V. 2017. Antifungal effect of poly(lactic acid) films containing thymol and R(-)-carvone against anthracnose pathogens isolated from avocado and citrus. *Food Control* 78, pp. 85-9
 14. Leelaphiwat, P., Harte, J.B., Auras, R.A., Ong, P.K.C., Chonhenchob, V. 2017. Effects of packaging materials on the aroma stability of Thai 'tom yam' seasoning powder as determined by descriptive sensory analysis and gas chromatography-mass spectrometry. *Journal of Food Packaging Preservation* 42(1), pp. 1-10