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Education

Ph.D. (Food Science and Technology), University of Massachusetts

M.Sc. (Food Science and Technology), University of Massachusetts

วท.บ.(วิทยาศาสตร์และเทคโนโลยีการอาหาร) มหาวิทยาลัยเกษตรศาสตร์

Expertise

Food microstructure, Food polysaccharide, Starch chemistry

Selected Works

1. Limsangouan, N., Milasing, N., Thongngam, M., Khuwijitjaru, P., Jittanit, W. 2019. Physical and chemical properties, antioxidant capacity, and total phenolic content of xyloglucan component in tamarind (*Tamarindus indica*) seed extracted using subcritical water. *Journal of Food Processing and Preservation*. 43(10): e14146
2. Kupkanchanakul, W., Thongngam, M., Shi, Y.-C., Naivikul, O. 2018. Role of amylolytic activities during pregermination on rice kernel morphology and physicochemical properties of isolated starch. *Cereal Chemistry*. 95(4): 543-554.
3. Limpimwong, W., Kumrungsee, T., Kato, N., Yanaka, N., Thongngam, M. 2017. Rice bran wax oleogel: A potential margarine replacement and its digestibility effect in rats fed a high-fat diet. *Journal of Functional Foods*. 39: 250-256.