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Education

B.Sc. (First honor) (Food Science and Technology), Kasetsart University

M.Sc. (Food Science), Kagawa University, Japan

Ph.D. (Colloid Science), Ehime University, Japan

Expertise

Physicochemical stability of emulsion model

Development of functional ingredients from natural sources

Development of lipid based food products

Selected Works

1. Cheetangdee N. 2018. Chapter 15: Rice Phenolics: Extraction, characterization and utilization in foods. In Watson R. Eds. Polyphenols in Plants: Isolation, Purification and Extract Preparation, 2nd Edition. Elsevier (an imprint of Academic Press) 442 p. ISBN: 9780128137680
2. Prabsangob N. 2021. Characteristics of sausages affected by reduction and partial substitution of pork backfat with pre-emulsified soybean oil. *Acta Alimentaria*. <https://doi.org/10.1556/066.2020.00162>
3. Prabsangob N.* and Benjakul S. 2019. Effects of tea catechin derivatives on stability of soybean oil/tea seed oil blend and oxidative stability of fried fish crackers during storage. *Food Science and Biotechnology*. 28: 679–689.
4. Prabsangob N.* and Benjakul S. 2018. Enhancement of thermal stability of soybean oil by blending with tea seed oil. *Emirates Journal of Food and Agriculture*. 30: 968–977.
5. Cheetangdee N. Characteristic of sausages as influenced by partial replacement of pork back-fat using pre-emulsified soybean oil stabilized by fish proteins isolate. *Agriculture and Natural Resources*. 51: 310–318.
6. Cheetangdee N. 2017. Effect of partial replacement of porcine fat with pre-emulsified soybean oil using fish protein isolate as emulsifier on characteristic of sausage. *Journal of Food Science and Technology*. 54: 1901–1909.

7. Cheetangdee N.* and Benjakul S. 2017. Effects of rice hull phenolic extract on the stability of emulsions stabilized by rice bran protein hydrolysate. *International Food Research Journal*. 24: 1588–1594.
8. Umesh P., Benjakul S.*, Prodpan T., Senphan T. and Cheetangdee N. 2017. A comparative study of the physicochemical properties and emulsion stability of coconut milk at different maturity stages. *Italian Journal of Food Science*. 29: 145–157.
9. Cheetangdee N.* and Benjakul S. 2016. Oxidation and colloidal stability of oil-in-water emulsion as affected by pigmented rice hull extracts. *Journal of the American Oil Chemists' Society*. 93: 519–529.
10. Prapun R., Cheetangdee N.* and Udomrati S. 2016. Characterization of virgin coconut oil (VCO) recovered by different techniques and fruit maturities. *International Food Research Journal*. 23: 2130–2137.
11. Cheetangdee N.* and Benjakul, S. 2015. Antioxidant activities of rice bran protein hydrolysates in bulk oil and oil-in-water emulsion. *Journal of the Science of Food and Agriculture*. 95: 1461–1468.
12. Cheetangdee N.* 2014. Effects of rice bran protein hydrolysates on the physicochemical stability of oil-in-water emulsions. *Journal of Oleo Science*. 63: 1231–1241. Cheetangdee N.* 2014. Pigmented rice hull extracts: Extraction of phenolic compounds and their antioxidant activity in oil-in-water emulsion. *Kasetsart Journal (Natural Science)*. 48: 778–789.
13. Cheetangdee N. and Fukada, K.* 2014. Emulsifying activity of bovine β -lactoglobulin conjugated with hexoses through the Maillard reaction. *Colloid and Surfaces A: Physicochemical and Engineering Aspects*. 450: 148–155.
14. Cheetangdee N.* and Fukada, K. 2012. Protein stabilized oil-in-water emulsions modified by uniformity of size by premix membrane extrusion and their colloidal stability. *Colloid and Surfaces A: Physicochemical and Engineering Aspects*. 403: 54–61.
15. Cheetangdee N., Mariko, O. and Fukada, K.* 2011. The coalescence stability of protein-stabilized emulsions estimated by analytical photo-centrifugation. *Journal of Oleo Science*. 60: 419–427.
16. Rangsansarid, J., Cheetangdee, N., Kinoshita, N. and Fukada, K.* 2008. Bovine serum albumin-sugar conjugates through the Maillard reaction: effect on interface behavior and emulsifying ability. *Journal of Oleo Science*. 57: 539–547.
17. Afach, J., Kawanami, Y.*, Cheetangdee, N., Fukada, K. and Izumori, K. 2008. Lipase-catalyzed synthesis of D-psicose fatty acid diesters and their emulsification activities. *Journal of the American Oil Chemists' Society*. 85: 755–760.