KASETSART UNIVERSITY
FACULTY OF AGRO-INDUSTRY

Asst. Prof. Pinthip Rumpagaporn

Food Science and Technology Department, Faculty of Agro-Industry, Kasetsart University
Tel: 66-2562-5205 email: pinthip.r@ku.th

Education

Ph.D. (Food Science), Purdue University
Ms.C. (Food Science), Kasetsart University
B.S. (Food Science and Technology), Kasetsart University

Expertise

Dietary Fiber Rice Starch

Selected Works

1. Paosila, C., Rumpagaporn P. & Na Jom, K. 2020. Investigation of hydrolyzed ceramide in Thai color rice (Oryza sativa L.) and by-products. Food Res. 4 (Suppl. 4): 56-64.
2. Chayawat, J. & Rumpagaporn, P. 2020. Reducing chicken nugget oil content with fortified defatted rice bran in batter. Food Science and Biotechnology, 29: 1355–1363.
3. Kaur, A., Chen, T., Green, S.J., Mutlu, E., Martin, B.R., Rumpagaporn, P., Patterson, J.A., Keshavarzian, A. & Hamaker, B.R. 2019. Physical inaccessibility of a resistant starch shifts mouse gut microbiota to butyrogenic firmicutes. Mol. Nutr. Food Res. 63: 1801012 (1-8).
4. Truong, K.T.P. & Rumpagaporn, P. 2019. Oligosaccharides preparation from rice bran arabinoxylan by two different commercial endoxylanase enzymes. J. Nutr. Sci. Vitaminol. 65: S171-S174.
5. Rumpagaporn, P., Reuhs, B.L., Cantu-Jungles, T.M., Kaur, A., Patterson, J.A., Keshavarzian, A. & Hamaker, B.R. 2016. Elevated propionate and butyrate in fecal ferments of hydrolysates generated by oxalic acid treatment of corn bran arabinoxylan. Food Funct. DOI: 10.1039/C6FO00975A.
6. Bertoft, E., Annor, G.A., Shen, X., Rumpagaporn, P., Seetharaman, K. & Hamaker, B.R. 2016. Small differences in amylopectin fine structure may explain large functional differences of starch. Carbohydr. Polym. 140: 113-121.
7. Rumpagaporn, P., Reuhs, B.L., Kaur, A., Patterson, J.A., Keshavarzian, A. & Hamaker, B.R. 2015. Structural features of soluble cereal arabinoxylan fibers associated with a slow rate of in vitro fermentation by human fecal microbiota. Carbohydr. Polym. 130