

## Asst. Prof. Sasitorn Tongchitpakdee

Food Science and Technology Department, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5020 email: sasitorn.ch@ku.th

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### Education

Ph.D.(Food Science), Cornell University

M.S.(Food Science), University of California, Davis

วท.บ.(วิทยาศาสตร์และเทคโนโลยีการอาหาร) มหาวิทยาลัยเกษตรศาสตร์

### Expertise

Fruit and vegetable technology Bioactive compounds in fruits, vegetables and herbs

Functional foods and nutraceuticals

### Selected Works

1. Pothinuch, P. and Tongchitpakdee, S. 2019. Phenolic Analysis for Classification of Mulberry (*Morus* spp.) Leaves according to Cultivar and Leaf Age. JOURNAL OF FOOD QUALITY Volume: 2019 : 1-11
2. Nguyen, D., Kullanart Tongkhao, and Sasitorn Tongchitpakdee. 2019. Application of Citric Acid, Sodium Chloride and Peroxyacetic Acid as Alternative Chemical Treatment for Organic Trimmed Aromatic Coconut. Chiang Mai University Journal of Natural Sciences. 18 (4) : 427-443.
3. Klintham P., Tongchitpakdee S., Chinsirikul W., Mahakarnchanakul W. 2018. Two-step washing with commercial vegetable washing solutions, and electrolyzed oxidizing microbubbles water to decontaminate sweet basil and Thai mint: A case study. Food Control 94: 324-330.
4. Jang H., Srichayet P., Park W. J., Heo H.J., Kim D. O., Tongchitpakdee S., Kim T.J., Jung S. H., and C. Y. Lee. 2017. *Phyllanthus emblica* L. (Indian gooseberry) extracts protect against retinal degeneration in a mouse model of amyloid beta-induced Alzheimer's disease. Journal of Functional Foods. 37: 330-338
5. Pothinuch, P., Miyamoto, A., Nguyen, H., and Tongchitpakdee, S. 2017. Vasodilatory effects of mulberry (*Morus* spp.) leaf extract on porcine cerebral arteries in vitro: Possible underlying mechanisms. Journal of Functional Foods. 38A: 151-159.