

## Asst. Prof. Sumallika Morakul Ph.D.

Biotechnology Department, Faculty of Agro-Industry, Kasetsart University

Tel: +66-2562-5074 #5351 email: fagiskm@ku.ac.th

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### Education

Ph.D. (Biotechnologie Microbiologie), Montpellier SupAgro

M.Sc. (Biotechnology), Kasetsart University

B.Sc. (Agro-Industrial Biotechnology), Chiang Mai University

### Expertise

Alcoholic Fermentation Alcoholic Beverages

### Selected Works

1. Saithong, P., Vanichsiratana, V., and Morakul, S. Screening of acetate-tolerant yeast and its effect on controlling bacterial contamination during ethanol production from sugar cane molasses. Accepted to publish in Sugar technology <https://doi.org/10.1007/s13205-020-02271-9>
2. Kraikaew, J., Morakul, S. & Keawsompong, S. Nutritional improvement of copra meal using mannanase and *Saccharomyces cerevisiae*. (2020) 3 Biotech 10, 1-10. <https://doi.org/10.1007/s13205-020-02271-9>
3. Wattanakulm, N., S. Morakul, Y. Lorjaroenphon and K. Na Jom. 2020. Integrative metabolomics-flavoromics to monitor dynamic changes of 'Nam Dok Mai' mango (*Mangifera indica* Linn) wine during fermentation and storage. (2020) Food Bioscience 35, 100549. <https://doi.org/10.1016/j.fbio.2020.100549>
4. Wattanakulm, N., S. Morakul, Y. Lorjaroenphon and K. Na Jom. 2019. Metabolic profiles analysis and DPPH radical-scavenging assay of 'Nam Dok Mai' mango wine during fermentation. (2019) Asia-Pacific Journal of Science and Technology, 24(4), pp1-7 (Article ID.: APST-24-04-05) (Scopus)
5. Sittichoke Ketkaeo, Werasit Sanpamongkolchai, Sumallika Morakul, Shuichiro Baba, Genta Kobayashi, Masatoshi Goto, Induction of mutation in *Monascus purpureus* isolated from Thai fermented food to develop low citrinin-producing strain for application in the red koji industry. (2019). The Journal of General and Applied Microbiology, Article ID 2019.04.008, [Advance publication] Released August 28, 2019, Online ISSN 1349-8037, Print ISSN 0022-1260, <https://doi.org/10.2323/jgam.2019.04.008>

6. สิทธิโชค เกตุแก้ว, วีระสิทธิ์ สรรพมงคลไชย, มาชาโตชิ โกโตะ และ สุมลลิกา โมรากุล. การเปรียบเทียบผลของวิธีการทำให้เกิดการกลายพันธุ์ทางกายภาพและเคมีต่อการผลิตสารซีตรินินของเชื้อรา *Monascus purpureus* KUPM5. Comparison the effect of physical and chemical mutagenesis on citrinin production by *Monascus purpureus* KUPM5 (2562). The Proceedings of 57th Kasetsart University Annual Conference Subject:Agro-Industry. กรุงเทพฯ 695-701.
7. Kulanam, K., S. Pornpukdeewattana, S., Morakul. Koji culture for rice wine production (2017) The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference (Proceeding). Bangkok.
8. วีระสิทธิ์ สรรพมงคลไชย, ภาสกร วิเวกพรมราช, ประมุข กระจกสุขสถิต, มังกร โรจน์ประภากร และ สุมลลิกา โมรากุล. การศึกษาสภาวะที่เหมาะสมในการผลิตเอนไซม์ย่อยแป้งจากเชื้อ *Aspergillus oryzae* อาศัยเครื่องโคจิโดยวิธีทะกุจิ. Optimizing of dextrinizing enzymes production from *Aspergillus oryzae* in Koji machine using Taguchi method (2560). The Proceedings of 55th Kasetsart University Annual Conference Subject:Agro-Industry. กรุงเทพฯ 738-745.
9. Morakul, S., Mouret, J.-R., Nicolle, P., Aguera, E., Sablayrolles, J.-M., Athès, V. A Dynamic Analysis of Higher Alcohol and Ester Release During Winemaking Fermentations (2013) Food and Bioprocess Technology, 6 (3), pp. 818-827.
10. Mouret, J.R., Morakul, S., Nicolle, P., Athes, V., Sablayrolles, J.M. Gas-liquid transfer of aroma compounds during winemaking fermentations (2012) LWT - Food Science and Technology, 49 (2), pp. 238-244.
11. Morakul, S., Mouret, J.-R., Nicolle, P., Trelea, I.C., Sablayrolles, J.-M., Athes, V. Modelling of the gas-liquid partitioning of aroma compounds during wine alcoholic fermentation and prediction of aroma losses (2011) Process Biochemistry, 46 (5), pp. 1125-1131.
12. Morakul, S., Athes, V., Mouret, J.-R., Sablayrolles, J.-M. Comprehensive study of the evolution of gas-liquid partitioning of aroma compounds during wine alcoholic fermentation (2010) Journal of Agricultural and Food Chemistry, 58 (18), pp. 10219-10225.