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Education

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

M.S. (Agro-Industrial Product Development), Kasetsart University

B.S. (Food Technology and Biotechnology), Chulalongkorn University

Expertise

Color and color evaluation

Optical properties of food and non-food emulsions

Development of natural colorant from local produces

Sensory evaluation

Selected Works

1. Sirichokworrakit, S., Rimkeeree, H., Chantrapornchai, W., Sukatta, U. and Rukyhaworn, P. 2020. The effect of extraction methods on phenolic, anthocyanin, and antioxidant activities of riceberry bran. *Suan Sunandha Science and Technology Journal*. 7(1): 7-13.
2. Suravanichnirachorn, W., Haruthaithanasan, V., Suwonsichon, S., Sukatta, U., Maneeboon, T. and Chantrapornchai, W. 2018. Effect of carrier type and concentration on the properties, anthocyanins and antioxidant activity of freeze-dried Mao [*Antidesma bunius* (L.) Spreng] powders. *Agriculture and Natural Resources*. 52(4): 354-360.
3. Suravanichnirachorn, W., Haruthaithanasan, V., Suwonsichon, S., Sukatta, U. and Chantrapornchai, W. 2018. Stability of Mao (*Antidesma bunius* (L.) Spreng) powder in different food process models. *International Food Research Journal*. 25(6): 2666-2673.