

Asst. Prof. Yaowapa Lorjaroenphon

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

Tel: 66-2562-5215 email: yaowapa.l@ku.th

Education

Ph.D. (Food Science and Human Nutrition), University of Illinois at Urbana-Champaign,
USA

วท.ม. (วิทยาศาสตร์การอาหาร) มหาวิทยาลัยเกษตรศาสตร์

วท.บ. (วิทยาศาสตร์และเทคโนโลยีการอาหาร) เกียรตินิยมอันดับสอง มหาวิทยาลัยเกษตรศาสตร์

Expertise

flavor chemistry | flavor analysis by instrumental and sensory measurements | flavor,
flavor enhancer, flavor modifier

Selected Works

1. Punyawee Juntasare; Lorjaroenphon, Y. Bitter-masking property of pea eggplant (*Solanum torvum* Sw.) fruit extract. *Food and Applied Bioscience Journal*, in press.
2. Nana Manosubsak; Lorjaroenphon, Y. The physical, chemical and sensory properties of original and low sodium soy sauces. *Food and Applied Bioscience Journal* 2020, 8(3), 48-57.
3. Kullananant, N.; Chaiseri, S.; Lorjaroenphon, Y. The superiority of ultrapasteurization over conventional heat treatments regarding Riceberry beverage aroma. *Journal of Food Science* 2020, 85(6), 1764-1771.
4. Mesiri, S.; Lorjaroenphon, Y. Effect of L-glutamine addition on aroma of coconut sugar. *Italian Journal of Food Science* 2019, 31(5), 15-21.
5. Methakullawat, C.; Lorjaroenphon, Y. Application of moringa seed as sweetness-inducing substance. *Italian Journal of Food Science* 2019, 31(5), 1-7.
6. Hong Le Bao, T.; Chaiseri, S.; Lorjaroenphon, Y. Potential of Szechuan pepper as saltiness enhancer. *International Journal of Food Properties* 2018, 21, 533-545.
7. Noomsiri, N.; Lorjaroenphon, Y. Application of sensory evaluation in flavor analysis of pomegranate juice. *Journal of Advanced Agricultural Technologies* 2018, 5(1), 73-77.

8. Charoenput, C.; Boonsupthip, W.; Lorjaroenphon, Y. Shelf-life of 2-acetylpyrazine- and vanillin-releasing films prepared by vacuum impregnation. *Italian Journal of Food Science* 2017, 30(5), 137-141.