

## Assoc. Prof. Suvimol Charoensiddhi

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

Tel: 66-2562-5221 email: suvimol.ch@ku.th

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### Education

ปร.ด.(เทคโนโลยีอาหาร) มหาวิทยาลัยสงขลานครินทร์  
วท.บ.(อุตสาหกรรมเกษตร) มหาวิทยาลัยสงขลานครินทร์

### Expertise

Food ingredients for gut health and digestion; Functional foods and nutraceuticals;  
Dietary fibers and polysaccharides; Biorefinery processes

### Selected Works

1. Charoensiddhi, S., Abraham, R. E., Su, P., & Zhang, W. 2020. Seaweed and seaweed-derived metabolites as prebiotics. In: F. Toldrá (Ed.). Advances in Food and Nutrition Research Volume 91 (pp. 97-156). United States: Academic Press/Elsevier.
2. Charoensiddhi, S., Conlon, M.A., Methacanon, P., Franco, C.M.M., Su, P., Zhang, W. 2017. Gut health benefits of brown seaweed *Ecklonia radiata* and its polysaccharides demonstrated in vivo in a rat model. *Journal of Functional Foods.* 37. 676-684.
3. Charoensiddhi, S., Lorbeer, A.J., Franco, C.M.M., Su, P., Conlon, M.A., Zhang, W. 2018. Process and economic feasibility for the production of functional food from the brown alga *Ecklonia radiata*. *Algal Research.* 29. 80-91.
4. Charoensiddhi, S., Conlon, M.A., Franco, C.M.M., Zhang, W. 2017. The development of seaweed-derived bioactive compounds for use as prebiotics and nutraceuticals using enzyme technologies. *Trends in Food Science & Technologies.* 70. 20-33.
5. Alghazwi, M., Charoensiddhi, S., Smid, S., Zhang, W. 2020. Impact of *Ecklonia radiata* extracts on the neuroprotective activities against amyloid beta (A $\beta$ 1-42) toxicity and aggregation. *Journal of Functional Foods,* 68. 103893. <https://doi.org/10.1016/j.jff>
6. Thunyawanichnondh, J., Suebsiri, N., Leartamonchaikul, S., Pimolsri, W., Jittanit, W., & Charoensiddhi, S. 2020. Potential of Green Seaweed *Ulva rigida* in Thailand for Healthy Snacks. *Journal of Fisheries and Environment,* 44 (1). 29-39.
7. Plupjeen, S., Chawjiraphan, W., Charoensiddhi, S., Nitisinprasert, S., Nakphaichit, M. 2020. Lactococcus lactis KA-FF 1-4 reduces vancomycin-resistant enterococci and impacts the human gut microbiome. *3 Biotech,* 10:295, 1-11.

8. Charoensiddhi, S., Conlon, M.A., Vuaran, M.S., Franco, C.M.M., Zhang, W. 2017. Polysaccharide and phlorotannin-enriched extracts of the brown seaweed *Ecklonia radiata* influence human gut microbiota and fermentation in vitro. *Journal of Applied Phycology*. 29. 2407-2416.
9. Lorbeer, A.J., Charoensiddhi, S., Lahnstein, J., Lars, C., Franco, C.M.M., Bulone V., Zhang, W. 2017. Sequential extraction and characterization of fucoidans and alginates from *Ecklonia radiata*, *Macrocystis pyrifera*, *Durvillaea potatorum*, and *Seirococcus axillaris*. *Journal of Applied Phycology*. 29. 1515-1526.
10. Charoensiddhi, S., Lorbeer, A.J., Lahnstein, J., Bulone, V., Franco, C.M.M., Zhang, W. 2016. Enzyme-assisted extraction of carbohydrates from the brown alga *Ecklonia radiata*: Effect of enzyme type, pH and buffer on sugar yield and molecular weight profiles
11. Charoensiddhi, S., Conlon, M.A., Vuaran, M.S., Franco, C.M.M., Zhang, W. 2016. Impact of extraction processes on prebiotic potential of the brown seaweed *Ecklonia radiata* by in vitro human gut bacteria fermentation. *Journal of Functional Foods*. 24. 221-23
12. Charoensiddhi, S., Franco, C., Su, P., Zhang, W. 2015. Improved antioxidant activities of brown seaweed *Ecklonia radiata* extracts prepared by microwave-assisted enzymatic extraction. *Journal of Applied Phycology*. 27. 2049-2058.
13. Charoensiddhi, S. and Anprung, P. 2010. Characterization of bael fruit (*Aegle marmelos* (L.) Correa) hydrolysate as affected by enzyme treatment. *Journal of Food Biochemistry*. 34. 1249-1267.
14. Charoensiddhi, S. and Anprung, P. 2008. Bioactive compounds and volatile compounds of Thai bael fruit (*Aegle marmelos* (L.) Correa) as a valuable source for functional food ingredients. *International Food Research Journal*. 15. 287-295