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Education

Ph.D. (Food Science), Kansas State University

Ms.C. (Food Science), Kasetsart University

B.S. (First Class Honours) (Food Science and Technology), Kasetsart University

Expertise

Food chemical safety, Mitigation of toxicants formed during processing, Risk assessment, Mycotoxin, Meat technology

Selected Works

1. Dhital s, Vangnai K. 2019. Meat tenderization effect of protease from mango peel crude extract. International Food Research Journal 26(3): 991-998.
2. Wongmaneepratip W, Na-Jom K, Vangnai K. 2019. Inhibitory effects of dietary antioxidants on formation of carcinogenic polycyclic aromatic hydrocarbons in grilled pork, Asian-Australasian Journal of animal Sciences 32(8): 1205-1210
3. Malarut J, Vangnai K. 2018. Influence of wood types on quality and carcinogenic polycyclic aromatic hydrocarbons (PAHs) of smoked sausages. Food Control 85:98-106.
4. Thein CC, Phuatphong R, Vangnai K. 2018. Physicochemical properties of Chinese-style sausage with the incorporation of mechanically debones chicken meat. Italian Journal of Food Science, 30: 100-104.
5. Vangnai K, Phamornsuwana T, Puhin K. Sridunsua R, Rathanachai S. 2018 Oxidative stability of human Breast milk during freeze-storage. Italian Journal of Food Science, 30: 120-125.