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Education

Dr.rer.nat. (Food Technology), Technical University of Munich (TUM)

วท.ม. (เทคโนโลยีชีวภาพ) (นานาชาติ) มหาวิทยาลัยมหิดล

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Expertise

Food Chemical Safety, Metabolomics for Food Quality and Safety

Selected Works

1. Kriskamol Na Jom, Nutthapol Wattanakul, Raweephorn Kaewsaen, Wasaporn Preteseille Chanput. 2021. Combination of lipidomics and gene expression of THP-1 monocytes to indicate key anti-inflammatory compounds in rice bran oil. *Agriculture and Natural Resources* 55: 367-376.
2. Narinder P. S. Dhillon, Supornpun Srimat, Suwannee Laenoi, Anjana Bhunchoth, Bencharong Phuangrat, Nuchnard Warin, Rungnapa Deeto, Orawan Chatshawankphanich, Kriskamol Na Jom, Sudathip Sae-tan, Suk-Woo Jang, Hyungjun Noh, Roland Schafleitner, Yuan-Li Chan, Belén Picó, Cristina Sáez and Lawrence Kenyon. 2021. Resistance to three distinct begomovirus species in the agronomical superior tropical pumpkin line AVPU1426 developed at the World Vegetable Center. *Agronomy* 11 (6), 1256. doi.org/10.3390/agronomy11061256.
3. Boonyote Kamjijam, Prisana Suwannaporn, Hanna Bednarz, Kriskamol Na Jom and Karsten Niehaus. 2021. Elevation of gamma-aminobutyric acid (GABA) and essential amino acids in vacuum impregnation mediated germinated rice traced by MALDI imaging. *Food Chemistry (In Press)*: Available online 17 June 2021, 130399. doi.org/10.1016/j.foodchem.2021.130399.
4. Siew Lee Kok, Wan Jun Lee, Richard Lee Smith Jr, Norhidayah Suleiman, Kriskamol Na Jom, Kanithaporn Vangnai, Amir Hamzah Bin Sharaai, Gun Hean Chong. 2021. Role of virgin coconut oil (VCO) as coextractant for obtaining xanthones from mangosteen (*Garcinia mangostana*) pericarp with supercritical carbon dioxide extraction. *The Journal of Supercritical Fluids* 176: Available online 20 May 2021, 105305. doi.org/10.1016/j.supflu.2021.105305.
5. Chawin Paosila, Pinthip Rumpagaporn and Kriskamol Na Jom. 2020. Investigation of hydrolyzed ceramide in Thai color rice (*Oryza sativa L.*) and by-products. *Food Research* 4 (Suppl. 4): 56-64.

6. Shuangshuang Guo, Kriskamol Na Jom and Yan Ge. 2020. Effects of storage temperature and time on metabolic and flavouromic profiles of roasted germinated sunflower seeds. *Journal of Food and Nutrition Research* 59 (3): 219-232.
7. Piya Temviriyankul, Varittha Sritalahareuthai, Kriskamol Na Jom, Butsara Jongruaysup, Somying Tabtimsri, Kanchana Pruesapan, Sirinapa Thangsiri, Woorawee Inthachat, Dalad Siriwan, Somsri Charoenkiatkul, Uthaiwan Suttisansanee. 2020. Comparison of phytochemicals, anti-oxidant, and in vitro anti-Alzheimer properties of twenty-seven *Morus* spp. cultivated in Thailand. *Molecules* 25; 2600: 1-15.
8. Boonyote Kamjijam, Hanna Bednarz, Prisana Suwannaporn, Kriskamol Na Jom and Karsten Niehaus. 2020. Localization of amino acids in germinated rice grain: Gamma-aminobutyric acid and essential amino acids production approach. *Journal of Cereal Science* 93; 102958: 1-8.
9. Nutthapol Wattanakul, Sumallika Morakul, Yaowapa Lorjaroenphon and Kriskamol Na Jom. 2020. Integrative metabolomics-flavoromics to monitor dynamic changes of ‘Nam Dok Mai’ mango (*Mangifera indica* Linn) wine during fermentation and storage. *Food Bioscience* 35; 100549: 1-10.