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Education

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

วท.ม. (เทคโนโลยีชีวภาพ) (นานาชาติ) มหาวิทยาลัยมหิดล

วท.บ. (เกียรตินิยมอันดับหนึ่ง) (วิทยาศาสตร์ทั่วไป) มหาวิทยาลัยเกษตรศาสตร์

Expertise

Food Chemical Safety, Metabolomics for Food Quality and Safety

Selected Works

- Wongmaneepratip, W., Jom, K. N., Lorjaroenphon, Y., Tongkhao, K., Udornpijitkul, P., & Vangnai, K. (2024). Effects of bifenthrin pesticide on fermented cultures and metabolite profiles of kombucha tea. *LWT*, 197, 115864.
- Ruangchaisirawet, Y., Lorjaroenphon, Y., & Na Jom, K. (2024). Combined metabolomics and flavoromics to follow the fermentation process in sweet fermented rice (Khao-Mak). *European Food Research and Technology*, 250(2), 511-520.
- Aung, Y. L., Lorjaroenphon, Y., Rumpagaporn, P., Sittipod, S., Jirapakkul, W., & Na Jom, K. (2022). Integrative metabolomics-flavoromics approach to assess metabolic shifts during ripening of mango (*Mangifera indica* L.) cultivar Nam Dok Mai Si Thong. *Chemical and Biological Technologies in Agriculture*, 9(1), 25.
- Keawkim, K., & Jom, K. N. (2022). Metabolomics and flavoromics analysis of chemical constituent changes during roasting of germinated Sacha inchi (*Plukenetia volubilis* L.). *Food Chemistry: X*, 15, 100399.
- Lin Aung, Y., Lorjaroenphon, Y., Rumpagaporn, P., Sae-tan, S., & Na Jom, K. (2021). Comparative Investigation of Combined Metabolomics-Flavoromics during the Ripening of Mango (*Mangifera indica* L.) cv. 'Nam Dok Mai Si Thong' and 'Nam Dok Mai No. 4'. *Plants*, 10(10), 2198.
- Guo, S., Klinkesorn, U., Lorjaroenphon, Y., Ge, Y., & Na Jom, K. (2021). Effects of germinating temperature and time on metabolite profiles of sunflower (*Helianthus annuus* L.) seed. *Food Science & Nutrition*, 9(6), 2810-2822.
- Kamjijam, B., Suwannaporn, P., Bednarz, H., Jom, K. N., & Niehaus, K. (2021). Elevation of gamma-aminobutyric acid (GABA) and essential amino acids in vacuum impregnation mediated germinated rice traced by MALDI imaging. *Food Chemistry*, 365, 130399.