

## Asst. Prof. Kullanart Tongkhao

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

Tel: 66-2562-5020 email: kullanart.t@ku.th

---

### Education

Ph.D. (Food Science), University of California, Davis

M.Sc. (Food and Nutritional Toxicology), Mahidol University

B.S. (Biotechnology), Mahidol University

### Expertise

Food microbiology, Food safety, Risk assessment

### Selected Works

1. Nampuak, C., & Tongkhao, K. (2020). Okra mucilage powder: a novel functional ingredient with antioxidant activity and antibacterial mode of action revealed by scanning and transmission electron microscopy. *International Journal of Food Science & Technology*, 55(2), 569-577.
2. Nasution, Z., Jirapakkul, W., Tongkhao, K., & Chanput, W. (2019, January). The Effect of Coconut Water on Adipocyte Differentiation and Lipid Accumulation in 3T3-L1 Cells. In *ANNALS OF NUTRITION AND METABOLISM* (Vol. 75, pp. 278-278). ALLSCHWILERSTRASSE 10, CH-4009 BASEL, SWITZERLAND: KARGER.
3. Cherdvorapong V, Tongkhao K. (2018). Antibacterial Activities of Green Mango Peel Extracts and Its Application in Fish Fillet. *Italian Journal of Food Science*, 46-50.
4. Treesuwan, K., Tongkhao, K., Tongchitpakdee, S., Jirapakkul, W., Khan, M. R., & Chonhenchob, V. (2018). Distribution of Microorganisms and Quality Changes of Commercial Trimmed Aromatic Coconut. *Italian Journal of Food Science*, 105-109.
5. Limwiwattana, D., Tongkhao, K. and Na Jom, K. 2015. Effect of Sprouting Temperature and Air Relative Humidity on Metabolic Profiles of Sprouting Black Gram (*Vigna mungo* L.). *Journal of Food Processing and Preservation*. 40(2016): 306-315.