

Asst.Prof. Tantawan Pirak

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Education

Ph.D. (Food Technology), Chulalongkorn University

B.S. (Food and Nutrition), Mahidol University

Expertise

Meat, and poultry product development

Meat protein and its interaction with hydrocolloids and other natural extracts

Applications of chitosan and protein hydrolysates in food, especially meat products

Interactions of chitosan and other hydrocolloids or natural extracts in food and meat products, and its antioxidant and antimicrobial activity

Protein-polysaccharide interaction and complexation

Selected Works

1. Boonviset, S. and Pirak, T. 2020. Physicochemical and sensory characteristics of reduced fat low sugar Chinese pork sausage as produced by chitooligosaccharide using commercial pectinase hydrolysis. *International Journal of Food Properties*. 23(1): 22-33. 2.
2. Inmanee, P., Kamonpatana, P., Ratphitagsanti, W., and Pirak, T. 2020. Effect of thermosonication and microwave heating for post pasteurization on chemical, physical, and sensory characteristics of prototype sausage. *Agriculture and Natural Resources*. 54(1): 39-47.
3. Inmanee, P., Kamonpatana, P., and Pirak, T. 2019. Ohmic heating effects on *Listeria monocytogenes* inactivation, and chemical, physical, and sensory characteristic alterations for vacuum packaged sausage during post pasteurization. *LWT-Food Science and Technology*. 108: 183-189.
4. Natnoi, S., and Pirak, T. 2019. Effect of ultrasonic-assisted extraction on the properties, antioxidant and inflammatory activities of carotenoids from gac (*Momordica cochinchinensis*) fruit pericarp. *Cogent Food and Agriculture*. 5: 1696512.

5. Sukkhown, P., Pirak, T., Chonpracha, P., Ardoin, R., and Prinyawiwatkul, W. 2019. Seafood Flavor perception, liking, emotion, and purchase intent of coated peanuts as affected by coating color and hydrolyzed squid peptide powder. *Journal of Food Science*. 84(6): 1570-1576.
6. Nguyen, B. M. N., and Pirak, T. 2019. Physicochemical properties and antioxidant activities of white dragon fruit peel pectin extracted with conventional and ultrasound-assisted extraction. *Cogent Food and Agriculture*. 5: 16333076.
7. Saengphol, E., and Pirak, T. 2019. Effect of Thai hoary basil (*Ocimum canum* Sims.) seed mucilage on fat reduction and quality characteristics of the chicken salt soluble protein gel and low-fat meat products. *Agriculture and Natural Resources*. 53(5): 487-499.
8. Balamurugan, S., P. Inmanee, J. De Souza, P. Strange, T. Pirak and S. Barbut. 2018. Effects of high pressure processing and hot water pasteurization of cooked sausages on inactivation of *Listeria monocytogenes*, *na*
9. Saengphol, E., and Pirak, T. 2018. Hoary basil seed mucilage as fat replacer and its effect on quality characteristics of chicken meat model. *Agriculture and Natural Resources*. 52: 382-387.
10. Sukkhown, P., Jangchud, K., Lorjaroenphon, Y. and Pirak, T. 2017. Flavored-Functional Protein Hydrolysates from Enzymatic Hydrolysis of Dried Squid By-Products: Effect of Drying Method. *Food Hydrocolloids*. 76: 103-112.
11. Pramualkijja, T., Pirak, T., and Kerdsup, P. 2016. Effect of salt, rice bran oil and malva nut gum on chemical, physical and physico – Chemical properties of beef salt – Soluble protein and its application in low fat salami. *Food Hydrocolloids*. 53: 303-310.
12. Sueprasarn, J., Reabroy, S. and Pirak, T. 2016. Antioxidant properties of Karanda (*Carissa carandas* Linn.) extracts and its application in Thai traditional fermented pork sausage (Nham). *International Food Research Journal*. 24(4): 1667-1675 (August 2017).
13. Pirak, T., Jangchud, A. and Jantawat, P. 2012. Characterization of Physical, Chemical, and Antimicrobial Properties of Allicin-Chitosan Complexes. *International Journal of Food Science and Technology*. 47: 1339–1347.