KASETSART UNIVERSITY
FACULTY OF AGRO-INDUSTRY

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Education

Ph.D. (Food Processing) (Applied Marine Biosciences), Tokyo University of Marine Science and Technology

Ms.C. (Food Science and Technology), Tokyo University of Marine Science and Technology

B.S. (First Class Honours) (Food Technology), Chulalongkorn University

Expertise

Utilization of byproduct from food industry

Functional properties of alternative proteins

Selected Works

1. Limpisophon, K., Shibata, J., Yasuda, Y., Tanaka, M., & Osako, K. (2020). Optimization of hydrolysis conditions for production of gelatin hydrolysates from shark skin byproduct and evaluation of their antioxidant activities. Journal of Aquatic Food Product Technology, 29(8), 736-749.
2. Hirunrattana, P., and Limpisophon, K. (2019). Production of calcium-rich snack from salmon bone Italian Journal of Food Science (SI), 192-197.
3. Limpisophon, K., E-tun, S., Koeipudsa, C., Charoensuk, D., & Malila, Y. (2019). Characterization of breast meat collected from spent Lohmann Brown layers in comparison to commercial Ross broilers. Brazilian Journal of Poultry Science, 21(3), eRBCA-2018-0941.
4. Koeipudsa, C., Malila, Y., & Limpisophon, K. (2019). Improving tenderness of breast meat of spent-laying hens using marination in alkaline or acidic solutions. Asia-Pacific Journal of Science and Technology, 24(4), 1-8.
5. Syahidawati, A. and Limpisophon, K. (2019). The effects of salt extraction and heating condition on protein characteristics and its antioxidant activity of Salmon (Salmo salar) bone extract. Agriculture and Natural Resources, 1, 71-78.
6. Limpisophon, K. and Schleining, G. (2018). Addition of gallic acid to enhance antioxidative and physical properties of fish gelatin film for edible oil pouch. Italian Journal of Food Science, SI, 152-156.
7. Limpisophon, K. and Schleining, G. (2017). Use of gallic acid to enhance the antioxidant and mechanical properties of active fish gelatin film. Journal of Food Science, 82, 80-89.

8. Limpisophon, K., Iguchi, H., Tanaka, M., Suzuki, T., Okazaki, E., Saito, T., Takahashi, K., & Osako, K. (2015). Cryoprotective effect of gelatin hydrolysate from shark skin on denaturation of frozen surimi compared with that from bovine skin. Fisheries Science, 81, 383-392.