

Assoc. Prof. Pakamon Chitprasert

Biotechnology Department, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5085 email: pakamon.c@ku.ac.th

Education

Ph.D. (Chemical Engineering), University of Michigan

M.S. (Chemical Engineering), University of Michigan

วท.บ.(เทคโนโลยีชีวภาพ) มหาวิทยาลัยเกษตรศาสตร์

Expertise

Increasing survival of *Lactobacillus reuteri* KUB-AC5 as probiotics in feeds by encapsulation with biopolymers Controlled-release delivery systems for bioactive compounds in feeds

Selected Works

1. - Thiengkaew, P., S. Thanitwatthanasak, S. Srisala, B. Jittorntrum, R. Chunhabundit and P. Chitprasert. 2021. Response surface optimization of microfluidic formulations of nanobilosomes for enhancement of aqueous solubility, digestive stability, and cellular antioxidant activity of mangiferin. *Food. Chem.* 351: 129315.
2. Ratanasumarn, N. and P. Chitprasert 2020. Cosmetic potential of lignin extracts from alkaline-treated sugarcane bagasse: Optimization of extraction conditions using response surface methodology. *Int. J. Biomac.* 153: 138–145.
3. Ngamakeue, N. and P. Chitprasert. 2019. Effects of beeswax-carboxymethyl cellulose composite coating on shelf-life stability and intestinal delivery of holy basil essential oil-loaded gelatin microcapsules. *Int. J. Biomac.* 135: 1088–1097.
4. Thanitwatthanasak, S., L.M.C. Sagis and P. Chitprasert. 2019. Pluronic F127/Pluronic P123/vitamin E TPGS mixed micelles for oral delivery of mangiferin and quercetin: Mixture design optimization, micellization, and solubilization behavior. *J. Mol. Liq.* 274: 223–238.

5. Juttuporn, W., Thiengkaew, P., Rodklongtan, A., Rodprapakorn, M. and P. Chitprasert. 2018. Ultrasound-Assisted Extraction of Antioxidant and Antibacterial Phenolic Compounds from Steam-Exploded Sugarcane Bagasse. *Sugar Tech.* 20(5): 599 – 608.
6. Rodklongtan, A. and P. Chitprasert. 2017. Combined effects of holy basil essential oil and inlet temperature on lipid peroxidation and survival of *Lactobacillus reuteri* KUB-AC5 during spray drying. *Food Res. Int.* 100: 276–283.
7. - Chitprasert, P. and N. Ngamekaue. 2017. Stability enhancement of *Ocimum sanctum* Linn. essential oils using stearic acid in aluminum carboxymethyl cellulose film-coated gelatin microcapsules. *J. Food Sci.* 82(6): 1310–1318.
8. Ngamakeue, N. and P. Chitprasert. 2016. Encapsulation of holy basil essential oil in gelatin: effects of palmitic acid in carboxymethyl cellulose emulsion coating on antioxidant and antimicrobial activities. *Food Bioprocess Technol.* 9(10): 1735–1745.
9. Chitprasert, P. and P. Sutaphanit. 2014. Holy basil (*Ocimum sanctum* Linn.) essential oil delivery to swine gastrointestinal tract using gelatin microcapsules coated with aluminum carboxymethyl cellulose and beeswax. *J. Agri. Food Chem.* 62: 12641–12648.
10. Wangpradit, R. and P. Chitprasert. 2014. Chitosan-coated *Lentinus polychrous* Lév.: Integrated biosorption and biodegradation systems for decolorization of anionic reactive dyes. *Int. Biodeter. Biodegr.* 93: 168–176.
11. Rodklongtan, A., O. La-Ongkham, S. Nitisinprasert and P. Chitprasert. 2014. Enhancement of *Lactobacillus reuteri* KUB-AC5 survival in broiler gastrointestinal tract by microencapsulation with alginate-chitosan semi-interpenetrating polymer networks. *J. Appl. Microbiol.* 117: 227–238.
12. Nitayapat, N. and P. Chitprasert. 2014. Characterisation of FOGs in grease trap waste from the processing of chickens in Thailand. *Waste Manag.* 34: 1012–1017.
13. Sutaphanit, P. and P. Chitprasert. 2014. Optimisation of microencapsulation of holy basil essential oil in gelatin by response surface methodology. *Food Chem.* 150: 313–320.
14. Chitprasert, P., P. Sudsai and A. Rodklongtan. 2012. Aluminum carboxymethyl cellulose–rice bran microcapsules: Enhancing survival of *Lactobacillus reuteri* KUB-AC5. *Carb. Polym.* 90: 78–86.