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### Education

Ph.D. (Food Science & Technology) Cornell University,

B.Sc. Food Science (Honours), University of Guelph, Ontario, Canada

### Expertise

Food safety, food microbiology & applied microbiology

### Selected Works

1. Olatunde, O. O., Benjakul, S., and Vongkamjan, K. 2020. Shelf-life of refrigerated Asian sea bass slices treated with cold plasma as affected by gas composition in packaging. *Int J Food Microbiol.* 324: 108612-108622.
2. Olatunde, O. O., Benjakul, S., and Vongkamjan, K. 2020. Microbial diversity, shelf-life and sensory properties of Asian sea bass slices with combined treatment of liposomal encapsulated ethanolic coconut husk extract and high voltage cold plasma. *LWT.* 134: 110232-110241.
3. Olatunde, O. O., Benjakul, S., and Vongkamjan, K. 2020. Cold plasma combined with liposomal ethanolic coconut husk extract: A potential hurdle technology for shelf-life extension of Asian sea bass slices packaged under modified atmosphere. *Innov Food Sci Emerg Technol.* 65: 102448-102459.
4. Nwabor, O.F., Singh, S., Paosen, S., Vongkamjan, K. and Voravuthikunchai, S.P. 2020. Enhancement of food shelf life with polyvinyl alcohol-chitosan nanocomposite films from bioactive Eucalyptus leaf extracts. *Food Biosci.* 36: 100609-00621.
5. Petsong, K., Benjakul, S. and Vongkamjan, K. 2020. Optimization of wall material for phage encapsulation via freeze-drying and antimicrobial efficacy of microencapsulated phage against Salmonella. *J Food Sci Technol.* DOI: <https://doi.org/10.1007/s13197-020-04705-x>
6. Nwabor, O.F., Singh, S., Ontong, J.C., Vongkamjan, K., Voravuthikunchai, S.P. 2020. Valorization of wastepaper through antimicrobial functionalization with biogenic silver nanoparticles, a sustainable packaging composite. *Waste Biomass Valoris.* DOI: <https://doi.org/10.1007/s12649-020-01237-5>

7. Olatunde, O.O., Benjakul, S., Vongkamjan, K. and Amnuait, T. 2020. Influence of stabilising agents on the properties of liposomal encapsulated ethanolic coconut husk extract. *Int J Food Sci Technol.* 55: 702-711.
8. Vu H.T.K., Benjakul, S., and Vongkamjan, K. 2019. Characterization of *Listeria* prophages in lysogenic isolates from foods and food processing environments. *PLoS ONE* 14(4): e0214641.  
<https://doi.org/10.1371/journal.pone.0214641>
9. Petsong, K., Benjakul, S., Chaturongakul, S., Switt, A. I. M., and Vongkamjan, K. 2019. Lysis profiles of *Salmonella* phages on *Salmonella* isolates from various sources and efficiency of a phage cocktail against *S. Enteritidis* and *S. Typhimurium*. *Microorganisms.* 7(4), 100.
10. Petsong, K., Benjakul, S., Chaturongakul, S., Switt, A. I. M., and Vongkamjan, K. 2019. Lysis profiles of *Salmonella* phages on *Salmonella* isolates from various sources and efficiency of a phage cocktail against *S. Enteritidis* and *S. Typhimurium*. *Microorga*
11. Sripaurya B, Ngasaman, R., Benjakul, S., and Vongkamjan, K. 2019. Virulence genes and antibiotic resistance of *Salmonella* recovered from a wet market in Thailand. *J Food Saf.* 39:e12601.
12. Nwabor, O.F., Vongkamjan, K., and Voravuthikunchai, S. P. 2019. Antioxidant properties and antibacterial effects of eucalyptus camaldulensis ethanolic leaf extract on biofilm formation, motility, hemolysin production, and cell membrane of the foodborne pa
13. Vu H.T.K., Benjakul, S., Vuddhakul, V., and Vongkamjan, K. 2019. Host range of *Listeria* prophages induced from lysogenic *Listeria* isolates from foods and food-related environments in Thailand. *Chiang Mai Univ J Nat Sci.* 18:141-155.
14. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. Comparative study on nitrogen and argon-based modified atmosphere packaging on microbiological, chemical, and sensory attributes as well as on microbial diversity of Asian sea bass. *Food Packaging She*
15. Olatunde, O.O., S. Benjakul, K. Vongkamjan and T. Amnuait, 2019. Liposomal Encapsulated Ethanolic Coconut Husk Extract: Antioxidant and Antibacterial Properties. *J Food Sci.* 84: 3664-3673.
16. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. Combined effects of high voltage cold atmospheric plasma and antioxidants on the qualities and shelf-life of Asian sea bass slices. *Innov Food Sci Emerg Technol.* 54: 113-122.
17. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. Combined Effect of ethanolic coconut husk extract and modified atmospheric packaging (map) in extending the shelf life of Asian sea bass slices. *J. Aquat. Food Prod. Technol.* 28: 689-702.

18. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. Dielectric barrier discharge high voltage cold atmospheric plasma: an innovative nonthermal technology for extending the shelf-life of Asian sea bass slices. *J Food Sci.* 84: 1871-1880.
19. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. Dielectric barrier discharge cold atmospheric plasma: Bacterial inactivation mechanism. *J Food Saf.* e12705.
20. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2019. High voltage cold atmospheric plasma: Antibacterial properties and its effect on quality of Asian sea bass slices. *Innov Food Sci Emerg Technol.* 52: 305-312.
21. Sae-leaw, T., Benjakul, S., and Vongkamjan, K. 2018. Retardation of melanosis and quality loss of pre-cooked Pacific white shrimp using epigallocatechin gallate with the aid of ultrasound. *Food Control.* 84: 75-82.
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23. Pongsetkul, J., Benjakul, S., Sumpavapol, P., Vongkamjan, K., and Osako, K.. 2018. *Bacillus subtilis* K-C3 isolated from Thai salted shrimp paste (Kapi): Its extracellular enzymes and use as a starter culture in Kapi production. *J. Food Biochem.* 42: e12649
24. Olatunde, O.O., Benjakul, S., and Vongkamjan, K. 2018. Antioxidant and antibacterial properties of guava leaf extracts as affected by solvents used for prior dechlorophyllization. *J. Food Biochem.* 42: e12600.
25. Olatunde, O. O., Benjakul, S., and Vongkamjan, K. 2018. Coconut husk extract: antibacterial properties and its application for shelf-life extension of Asian sea bass slices. *Int J Food Sci Technol.* 54: 810-822.
26. Chalad, C., Kongrueng, J., Vongkamjan, K., Robins, W.P., Vuddhakul, V., and Mekalanos, J.J. 2018. Modification of an agar well diffusion technique to isolate yeasts that inhibit *Vibrio parahaemolyticus*, the causative agent of acute hepatopancreatic necrosis disease. *Aquacult Res.* 49: 3838-3844.
27. Pongsetkul, J., Benjakul, S., Sumpavapol, P., Vongkamjan, K. and Osako, K. 2018. Quality of kapi, salted shrimp paste of Thailand, inoculated with *Bacillus* spp. K-C3. *J. Aquat Food Prod T.* 27: 830-843.
28. Petsong, K., Uddin, M.J., Vongkamjan, K. and Ahn, J. 2018. Combined effect of bacteriophage and antibiotic on the inhibition of the development of antibiotic resistance in *Salmonella Typhimurium*. *Food Sci. Biotechnol.* 27: 1239-1244
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39. Vongkamjan, K., and Wiedmann, M. 2015. Starting from the bench—prevention and control of foodborne and zoonotic diseases. *Prev. Vet. Med.* 118:189-195
40. Odedina, G. F., Vongkamjan, K., and Voravuthikunchai, S. P. 2015. Potential bio-control agent from *Rhodomyrtus tomentosa* against Listeria monocytogenes. *Nutrients.* 7:7451-7468.
41. Arfat, Y. A., Benjakul, S., Vongkamjan, K., Sumpavapol, P., and Yarnpakdee, S. 2015. Shelf-life extension of refrigerated sea bass slices wrapped with fish protein isolate/fish skin gelatin-ZnO nanocomposite film incorporated with basil leaf essential oil

42. Addeen, A., Benjakul, S., Maqsood, S., and Vongkamjan, K. 2015. Chicken blood promotes growth of *Listeria monocytogenes*, *Salmonella Typhimurium*, *Campylobacter jejuni* and *Pseudomonas aeruginosa* in minced chicken during refrigerated storage. *Int Food Res J*.
43. Denes, T., Vongkamjan, K., Ackermann, H. W., Moreno Switt, A. I., Wiedmann, M., and den Bakker, H. C. 2014. Comparative genomic and morphological analyses of *Listeria* phages isolated from farm environments. *Appl. Environ. Microbiol.* 80:4616-4625.
44. Vongkamjan, K., Roof, S., Stasiewicz, M., and Wiedmann, M. 2013. Susceptibility to listeriaphages of persistent *L. monocytogenes* isolated from a smoked fish processing plant. *Food Microbiol.* 35: 38-48.
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