

## Dr.-Ing. Tanat Uan-On

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## Education

Doctor of Engineer (Food technology) (Technische Universitaet Berlin)

วท.ม. (พัฒนาผลิตภัณฑ์อุตสาหกรรมเกษตร) มหาวิทยาลัยเกษตรศาสตร์

วท.บ. (ผลิตภัณฑ์ประมง) มหาวิทยาลัยเกษตรศาสตร์

## Expertise

Rheological properties of semi-solid food, Hydrocolloid application and Extraction

## Selected Works

- 1. 1. Uan-On, T., Rachtanapun, C., Chung, D., Jhoo, J. W., Kim, G. Y., Boonsupthip, W. 2019. Calcium impact on xanthan gel and frozen coconut quality. Italian Journal of Food Science, 31: 101-108
- 2. 1. Kudisri, R. and Uanon, T., 2019, Influence of Chitosan Nanoparticles on Cellulose Acetate Film from Durian Rind, Malaysian applied biology, 48(4), 69-74
- 3. 1. Uanon, T., Baibang, C. and Shywitkul, D., 2018, Extraction and Characterization of Zein Protein from Corn for Controlled Drug Release, Current Applied Science and Technology, 18: 167-179
- 4. 1. Uan-On, T. and Chareonthaikij, P., 2017, Utilization and effect of Calcium-ion particle from egg shell and fish bone as physical properties improvement on CMC film (Oral presentation). In proceeding on 1st conference Innovations in Food Science and Technology, 10th 12th May 2017, Erding, Germany, 27 33.
- 5. 1. Uan-On, T. and Chareonthaikij, P., 2017, Utilization and effect of Calcium-ion particle from egg shell and fish bone as physical properties improvement on CMC film (Oral presentation). In proceeding on 1st conference Innovations in Food Science and Technology, 10th 12th May 2017, Erding, Germany, 27 33.