

## Dr.Bandhita Wanikorn

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### Education

วท.บ. (สาขาพัฒนาผลิตภัณฑ์) เกียรตินิยม อันดับสอง มหาวิทยาลัยเกษตรศาสตร์

M.S. (Nutrition and Food Science), University of Reading

Ph.D. (Nutrition and Food Science), University of Reading

### Expertise

Food product development Functional Foods and Nutraceuticals Dietary phytochemicals with potential effects in metabolic syndrome prevention and therapy

### Selected Works

1. Saibandith B., PE J., R I. Olive Polyphenols and the Metabolic Syndrome. *Molecules*. 2017
2. Chomchan R., Siripongvutikorn S., Maliyam P., Saibandith B., Puttarak P., Protective Effect of Selenium-Enriched Ricegrass Juice against Cadmium-Induced Toxicity and DNA Damage in HEK293 Kidney Cells. *Foods*. 2018; 81(7): 1-14.
3. Tolulope Ashaolu, Bandhita Saibandith Chutha Takahashi Yupanqui, Santad Wichienchot, Human colonic microbiota modulation and branched chain fatty acid production affected by soy protein hydrolysate. 2018. *International Journal of Food Science and Technology*. 2018; 1-8.
4. Iyiola Oluwakemi Owolabi, Bandhita Saibandith, Santad Wichienchot, Chutha Takahashi Yupanqui Nutritional compositions, polyphenolic profiles and antioxidant properties of pigmented rice varieties and adlay seeds enhanced by soaking and germination conditions. 2018. *Functional Foods In Health And Disease*. 2018; 8(12): 561-578.
5. Yamsaengsung, R. & Saibandith, B.(2021). Deep Fat Frying of Food, Holden, N. M. Wolfe, M. L. Ogejo, J. A.Cummins and E. J. Metadata In (Eds.), *Introduction to Biosystems Engineering*., ASABE and Virginia Tech Publishing. [https://doi.org/10.21061/IntroBiosystemsEngineering/frying\\_food](https://doi.org/10.21061/IntroBiosystemsEngineering/frying_food)