

Dr.Nisit Watthanasakphuban

Department of Biotechnology, Faculty of Agro-Industry, Kasetsart University

Tel: 66-2562-5074 email: faginsw@ku.ac.th

Education

Dr.nat.techn. (Agriculture; Food Chemistry and Biotechnology)
University of Natural Resources and Life Sciences (BOKU), Vienna

M.Sc. (Biotechnology)

B.Sc. (Food Science)

Expertise

Synthetic biology, Protein engineering, Metabolic engineering,
Fermentation technology

Selected Works

1. Watthanasakphuban N, Tani A, Benjakul S, Maneerat S. 2015. Detection and preliminary characterization of a narrow spectrum bacteriocin produced by *Lactobacillus pentosus* K2N7 from Thai traditional fermented shrimp (Kung-Som). Songklanakarin J Sci Technol 38:47–55.
2. Hwanhlem N, Watthanasakphuban N, Riebroy S, Benjakul S, H-Kittikun A, Maneerat S. 2010. Probiotic lactic acid bacteria from Kung-Som: isolation, screening, inhibition of pathogenic bacteria. Int J Food Sci Technol 45:594–601.
3. Saelao S, Maneerat S, Thongruck K, Watthanasakphuban N, Wiriyaagulopas S, Chobert JM, Haertlé T. 2018. Reduction of tyramine accumulation in Thai fermented shrimp (kung-som) by nisin Z-producing *Lactococcus lactis* KTH0-1S as starter culture. Food Control 90:249– 258.
4. Sanchart C, Watthanasakphuban N, Boonseng O, Nguyen TH, Haltrich D, Maneerat S. 2018. Tuna condensate as a promising low-cost substrate for glutamic acid and GABA formation using *Candida rugosa* and *Lactobacillus futsaii*. Process Biochem 70:29–35.

5. Watthanasakphuban N, Virginia LJ, Haltrich D, Peterbauer C. 2021. Analysis and Reconstitution of the Menaquinone Biosynthesis Pathway in *Lactiplantibacillus plantarum* and *Lentilactibacillus buchneri*. *Microorganism*. 9, 1476.