

## Dr. Methavee Peanparkdee

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### Education

Ph.D. (Agricultural Science), Gifu University

M.Sc. (Food Technology), Chulalongkorn University

B.S. (Food Science and Technology), Kasetsart University

### Expertise

Extraction and HPLC analysis of phenolic compounds Bioactive compounds and antioxidant activity of plant extracts Encapsulation technology

### Selected Works

1. Peanparkdee, M., Iwamoto, S., Borompichaichartkul, C., Duangmal, K., & Yamauchi, R. (2016). Microencapsulation of bioactive compounds from mulberry (*Morus alba* L.) leaf extracts by protein-polysaccharide interactions. *International Journal of Food Science & Technology*, 51(3), 649-655.
2. Peanparkdee, M., Iwamoto, S., & Yamauchi, R. (2016). Microencapsulation: A review of applications in the food and pharmaceutical industries. *Reviews in Agricultural Science*, 4, 56-65.
3. Peanparkdee, M., Iwamoto, S., & Yamauchi, R. (2017). Preparation and release behavior of gelatin-based capsules of antioxidants from ethanolic extracts of Thai Riceberry bran. *Food and Bioprocess Technology*, 10(9), 1737-1748.
4. Peanparkdee, M., Yamauchi, R., & Iwamoto, S. (2018). Characterization of Antioxidants Extracted from Thai Riceberry Bran Using Ultrasonic-Assisted and Conventional Solvent Extraction Methods. *Food and Bioprocess Technology*, 11(4), 713-722.
5. Peanparkdee, M., Yamauchi, R., & Iwamoto, S. (2018). Stability of bioactive compounds from Thai Riceberry bran extract encapsulated within gelatin matrix during in vitro gastrointestinal digestion. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 546, 136-142.
6. Peanparkdee, M., Patrawart, J., & Iwamoto, S. (2019). Effect of extraction conditions on phenolic content, anthocyanin content and antioxidant activity of bran extracts from Thai rice cultivars. *Journal of Cereal Science*, 86, 86-91.
7. Peanparkdee, M., & Iwamoto, S. (2019). Bioactive compounds from by-products of rice cultivation and rice processing: Extraction and application in the food and pharmaceutical industries. *Trends in Food Science & Technology*, 86, 109-117.
8. Peanparkdee, M., & Iwamoto, S. (2020). Encapsulation for Improving in Vitro Gastrointestinal Digestion of Plant Polyphenols and Their Applications in Food Products. *Food Reviews International*, 1-19.

9. Peanparkdee, M., Patrawart, J., & Iwamoto, S. (2020). Physicochemical stability and in vitro bioaccessibility of phenolic compounds and anthocyanins from Thai rice bran extracts. Food Chemistry, 329, 127157.