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Education

Ph.D. (Packaging Technology), Kasetsart University, Thailand

วท.ม. (เทคโนโลยีการบรรจุ), มหาวิทยาลัยเกษตรศาสตร์, ประเทศไทย

วท.บ. (วิทยาศาสตร์และเทคโนโลยีการอาหาร), มหาวิทยาลัยธรรมศาสตร์, ประเทศไทย

Expertise

Packaging for Fresh Fruits and Vegetables, Food Packaging, Mass transfer in polymers of Packaging Materials

Selected Works

1. Jariyasakoolroj, P., Leelaphiwat, P., Harnkarnsujarit, N. 2020.
2. Advances in research and development of bioplastic for food packaging. Journal of the Science of Food and Agriculture
3. 100(14), pp. 5032-5045
4. Leelaphiwat, P., Chanasinphawatkun, N., Prompa, K., Harnkarnsujarit, N. 2020. Properties and release kinetics of pine bark incorporated agar and carrageenan film. International Journal of Food Science and Technology 55(11), pp. 3392-3402
5. Kimbuathong, N., Leelaphiwat, P., Harnkarnsujarit, N. 2020. Inhibition of melanosis and microbial growth in Pacific white shrimp (*Litopenaeus vannamei*) using high CO₂ modified atmosphere packaging. Food Chemistry 312, 126114
6. Phal, S., Khan, M.R., Leelaphiwat, P., Chonhenchob, V. 2020. Development of alginate based active films containing turmeric essential oil. Key Engineering Materials 861 KEM, pp. 378-382
7. Nuamduang, P., Chonhenchob, V., Leelaphiwat, P. 2019. Effect of packaging on quality of fresh-cut kiwi.
8. Italian Journal of Food Science 31(5), pp. 90-95
9. Leelaphiwat, P., Wattanapongpisal, K., Leewiwatwong, W. 2019. Influence of aroma compound sorption on the thermal properties of biopolymer films. 21st IAPRI World Conference on Packaging 2018 - Packaging: Driving a Sustainable Future pp. 738-743

10. Leelaphiwat, P., Phupaibulpong, C., Jarunongkran, S. 2019. The effect of packaging materials and storage condition on the quality of jasmine rice. 21st IAPRI World Conference on Packaging 2018 - Packaging: Driving a Sustainable Future pp. 563-566
11. Leelaphiwat, P., Auras, R.A., Burgess, G.J., Harte, J.B., Chonhenchob, V. 2018. Preliminary quantification of the permeability, solubility and diffusion coefficients of major aroma compounds present in herbs through various plastic packaging materials. *Journal of the Science of Food and Agriculture*
12. 98(4), pp. 1545-1553
13. Khan, M.R., Suwanamornlert, P., Leelaphiwat, P., Chinsirikul, W., Chonhenchob, V. 2017.
14. Quality and biochemical changes of longan (*Dimocarpus longan* Lour cv. Daw) fruit under different controlled atmosphere conditions. *International Journal of Food Science and Technology*
15. 52(10), pp. 2163-2170
16. Leelaphiwat, P., Harte, J.B., Auras, R.A., Ong, P.K.C., Chonhenchob, V. 2017. Effects of packaging materials on the aroma stability of Thai 'tom yam' seasoning powder as determined by descriptive sensory analysis and gas chromatography–mass spectrometry.