

Assoc. Prof. Savitree Ratanasumawong

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Education

Doctor of Marine Science (Applied Marine Bioscience), Tokyo University of Marine Science and Technology

M.S. (Food Science and Technology), Tokyo University of Fisheries

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

Expertise

- Noodle technology (especially rice noodles)
- Gluten-free products
- Rice based products
- Physico-chemical properties of starchy food
- Rehydration of starchy food
- Mass transfer/ Heat transfer in starchy food

Selected Works

- Adiba, I. F., Sae-tan, S., Katekhong, W., Ritthiruangdej, P., Chaveesuk, R., & Ratanasumawong, S. (2024). Effect of ingredients on cooking quality, textural properties, and microstructure of fresh mung bean by-product gluten-free pasta. *International Journal of Food Science & Technology*, 59(4), 2581-2591.
- Makchuay, T., Tongchitpakdee, S., & Ratanasumawong, S. (2023). Effect of Mulberry Leaf Tea on Texture, Microstructure, Starch Retrogradation, and Antioxidant Capacity of Rice Noodles. *Journal of Food Processing and Preservation*, 2023(1), 2964013.
- Tantala, J., Meethongchai, S., Suethong, W., Ratanasumawong, S., & Rachtanapun, C. (2022). Mold-free shelf-life extension of fresh rice noodles by synergistic effects of chitosan and common food preservatives. *Food Control*, 133, 108597.