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

1. Puhin, K., Fukuoka, M. and Ratanasumawong, S. 2021. Effect of starch and non-starch components on water migration, microstructure, starch retrogradation and texture of flat rice noodles made from different rice varieties. Int. J. Food Sci. and Technol.
2. Ratanasumawong, S., P. Seesuk, U. Sirichayakornkun. 2019. Microstructure, water migration and texture of Thai chalky rice varieties. Journal of Nutritional Science and Vitaminology, 65, S188-S191.
3. Kawai, K. , Uneyama, I., Ratanasumawong, S., Hagura, Y., Kukami, K. 2019. Effect of Calcium Maltobionate on the Glass Transition Temperature of Model and Hand-made Hard Candies. J. Appl. Glycosci., 66, 89–96.
4. Rachatanapun, C., Aoonsaku., A., Rattanamanee, N., Aunkarawat, C. & Ratanasumawong, S. 2018. Effect of chitosan on physical properties, texture and shelf life of sushi rice. Italian Journal of Food Science, 30(5), 82–87.
5. Klinmalai,P.,T., Hagiwara,T., Sakiyama and S. Ratanasumawong. 2017. Chitosan effects on physical properties, texture, and microstructure of flat rice noodles. LWT. 76: 117-123.