

## Asst. Prof. Chawakwan Nitikornwarakul

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### Education

Ph.D. (Food Science), University of California, Davis

M.Sc. Food Technology, Institute Supérieur d'Agriculture de Lille

B.S. (Biotechnology), Kasetsart University

### Expertise

Food Engineering, High Pressure Processing, Fruit and Vegetable post-harvest

### Selected Works

1. Nitikornwarakul, C., Wangpradid, R., Sirimuangmoon, C., Lekjing, S., Nishioka, A., & Koda, T. (2022). Nutritious elderly diet: Pigmented rice-porridge from shear-heat milling process. *Italian Journal of Food Science*, 34(3), 25-34.
2. Khudyakov, D.A., Sosnin, M.D., Munassar, E.M.A., Techakanon, C., Siemer, C., Toepfl, S. and Shorstkii, I.A. (2022). Pulsed Electric Field Processing as an Effective Tomato Peeling Method. *Food Processing: Techniques and Technology*, 52(1), 189–198.
3. Kanke, Y., Yano, H., Koda, T., Techakanon, C., Lekjing, S., Noonim, P., & Nishioka, A. (2021). Comparison of properties of indica and japonica amorphous rice flours produced by shear and heat milling machine. *Food Science and Technology Research*, 27(4), 551-557.
4. Techakanon, C., & Venkatachalam, K. (2021). The effect of pasteurization conditions and storage time on microbial safety, quality and antioxidant properties of cider from rose apple (*Syzygium agueum* Alston cv. Taaptimjan). *Chiang Mai University Journal of Natural Sciences*, 20(2), e2021034.
5. Techakanon, C., & Sirimuangmoon, C. (2020). The effect of pasteurization and shelf life on the physicochemical, microbiological, antioxidant, and sensory properties of rose apple cider during cold storage. *Beverages*, 6(3), 43.