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**Current position :** Assistant Professor and Deputy Director for Policy and Planning

**Education:**

1988 Ph.D. (Food Science) University of Wisconsin-Madison, USA.  
1983 M. Sc. (Food Science) University of Wisconsin-Madison, USA.  
1978 B. Sc. (Food Technology) Chulalongkorn University, Bangkok, Thailand.

**Research Interest and Expertise:**

1. Food processing
2. Food product development for nutritional purpose
- 3.

**National and International Consultancy Positions:**

Consultant, American Soybean Association of Thailand

Scientific Advisor, International Life Sciences Institute, Southeast Asia Regional Office

**Publications:**

**International Level:**

1. Patthamakanokporn O, Puwastien P, Nitithamyong A, Sirichakwal PP. Changes of antioxidant activity and total phenolic compounds during storage of selected fruits. *Journal of Food Composition and Analysis*. 2008;21(3):241-8.
2. Chearskul S, Supingklud N, Nitithamyong A, Sirichakwal P. Assessment of hormonal and metabolic effects of dietary fiber in young Thai women. *Journal of the Medical Association of Thailand*. 2006;89(7):997-1003.
3. Prakongpan T, Nitithamyong A, Luangpituksa P. Extraction and application of dietary fiber and cellulose from pineapple cores. *Journal of Food Science*. 2002;67(4):1308-13.
4. Chaiwanon P, Puwastien P, Nitithamyong A, Sirichakwal PP. Calcium fortification in soybean milk and in vitro bioavailability. *Journal of Food Composition and Analysis*. 2000;13(4):319-27.
5. Nitithamyong A, von Elbe JH, Wheeler RM, Tibbitts TW. Glycoalkaloids in potato tubers grown under controlled environments. *American Journal of Potato Research*. 1999;76(6):337-43.
6. Puwastien P, Nitithamyong A, Attig GA. Activities of the ASEAN Network of Food Data System (ASEANFOODS). *Food Chemistry*. 1996;57(1):179-81.
7. Chungcharoen A, Lund DB. Influence of solutes and water on rice starch gelatinization. *Cereal Chemistry*. 1987;64:240-3.

**National Level:**

**In English:**

1. Kulapichitr, F, Nitithamyong, A, Kosulwat, S. Extraction of dietary fiber from corn silk (*Zea mays*) and its application in food products. *KMUTT Research and Development Journal*. 2015;38(1), 20-34.

## Reports and Books:

### In English:

1. Chavasit, V, Kirawanich, P, Nitithamyong, A, Jittinandana, S, Tangsuphoom, N, Rimpeekool, W, Gadesa-ard, M. Design of a mobile food processing and preservation facility for use during disaster rehabilitation. Final Report (submitted to FAO). Institute of Nutrition, Mahidol University. 2010.
2. Nitithamyong A. Opportunities for soy/cow milk blends in recombined products. Proceeding of the 3rd International Symposium on Recombined Milk & Milk Products held in Penang, Malaysia, 23-26 May 1999.
3. Nitithamyong A, Chavasit V. Role of the food industry in improving nutritional status of the People. FAO/RAPA Report: 1992/6 p.70-79.
4. Charoenphol C, Nitithamyong A, Chavasit V. Fish crispies: A high protein extruded snack. Proceedings of the Asia Pacific Conference on Food Processing and Technology held in Kuala Lumpur, Malaysia, 24-25 September, 1992.
5. Dhanamitta S, Chungcharoen A, Valyasevi A. Nutrition and safety consideration in processed foods. Proceedings of the ASEAN-Australia Workshop on the identification of R&D needs on food standards for product quality improvement in ASEAN held in Chiang Mai, Thailand, 1988.
6. Valyasevi A, Singhavanich C, Chungcharoen A, Udomkesmalee E. Biotechnology for the development of health food products. Proceedings of the International Symposium on application of biotechnology for small industries development in developing countries held in Bangkok, Thailand, 1988.

### Proceedings:

#### In English:

1. Boonchan, S, Nitithamyong, A, Kettawan, A, Suttisansanee, U. Phenolic compounds and antioxidant activities of Corn Silk (*Zea mays* L.) extract and its application in food products. The 2nd ASEAN Plus Three Graduate Research Congress, February 2014.
2. Chaimanakij, W, Nitithamyong, A, Judprasong, K. Formulation of inulin-enriched instant rice porridge. The 13th ASEAN Food Conference, September 2013.
3. Chuaynual, C, Nitithamyong, A, Sungpuag, P. Extraction of a natural colorant from dragon fruit peel and determination of its properties. The 13th ASEAN Food Conference, September 2013.
4. Vijitragool K, Nitithamyong A, Tangsuphoom N. Formulation of reduced-fat spoonable salad dressing using okra (*Abelmoschus esculentus* (L.) Moench) gum as a fat replacer. The 1st ASEAN Plus Three Graduate Research Congress, March 2012.
5. Suparpkul, G, Nitithamyong, A, Tangsuphoom, N. Physical and chemical properties of okra (*Abelmoschus esculentus* (L.) Moench) gum and pectin. The 2nd Polymer Conference of Thailand, October 2011.
6. Hoonsuwan, P, Nitithamyong, A, Kosulwat, S. Formulation of rice-based noodles containing soy ingredients and hydrocolloids as quality improvers. The 5th Asian Congress of Dietetics, Bangkok, Thailand, November 2010.
7. Khoonin, W, Nitithamyong, A, Jittinandana, S. Formulation of frozen reduced-fat and cholesterol roti using a soy-based egg replacer. The 5th Asian Congress of Dietetics, Bangkok, Thailand, November 2010.
8. Kangsadalampai, K, Nitithamyong, A, Jittinandana, S. Formulation of modified butter cake using hairy basil (*Ocimum canum*) mucilage as a fat replacer. The 5th Asian Congress of Dietetics, Bangkok, Thailand, November 2010.

## Research Experiences

1. Antioxidation of okara tempe, a fermented product with *Rhizopus oligosporus*
2. Formulation of complementary food for infants in vitamin a-deficient areas
3. Formulation of dietary fiber-enriched instant noodles
4. Application of enzymes in improving the quality of wheat bran-enriched bread
5. The extraction and application of dietary fiber from Brewer's dried grain
6. The extraction and application of dietary fiber and cellulose from pineapple cores
7. Formulation of fiber-enriched doughnuts using ground soybean hulls and the effect on absorption of frying oil
8. Development of special ration for special operation of Thai soldiers
9. Formulation of low-fat, cholesterol-free spoonable salad dressing using carbohydrate-based fat replacers
10. Formulation of dietary fiber-enriched wheat noodles containing soybean hulls
11. Application of fiber ingredients in reduced-fat Chinese pork sausages
12. Biotransformation of aflatoxin B1 in dairy cow feeds to aflatoxin M1 in milk
13. Study on formulation of dietary fiber-enriched bread containing soybean hulls
14. Study of iodine content in food products preserved by iodated salt
15. Formulation of reduced-calorie frozen desserts using pectin as fat replacer and aspartame as sweetener
16. Nutritive values and sensory acceptability of red tilapia : A comparative study of freshwater and seawater cultured fish
17. Formulation of reduced-fat bakery products using modified starch
18. Study on the extraction of dietary fiber from soybean hulls and its application
19. Formulation of dietary fiber-enriched bakery products containing guava pomace and guava seeds
20. Formulation of fiber-enriched Thai traditional snacks using soybean hulls
21. Formulation of high-fiber snack bars containing soybean hulls, pineapple core and wheat bran