



## Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

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**Name:** Benjamin Pomon

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**Current position:** Lecturer

### Education

May 2025 – Doctor of Philosophy (Ph.D.) in Food Science and Technology, Cornell University, NY, USA

May 2019 – Bachelor of Science (B.S.) in Food Science and Nutrition, University of Missouri-Columbia, MO, USA

### Research Interest and Expertise

Food chemistry, encapsulation and controlled release, hydrocolloids

### Research Experiences

#### Training

ALPS-IRB-W006418 Institutional Review Board Training Certification

### Publications

#### International

1. pH- responsive delivery of rebaudioside A sweetener via mucoadhesive whey protein isolate core-shell nanocapsules (Pomon et al., Food Hydrocolloids 129, 2022)
2. Improvement of lactoferrin thermal stability by complex coacervation using soy soluble polysaccharides (Lin et al., Food Hydrocolloids 131, 2022)
3. Thermal degradation of thaumatin at low pH and its prevention using alkyl gallates (Pomon et al., Food Hydrocolloids 139, 2023)
4. Fabrication of ethyl cellulose and hydroxypropyl cellulose composite microcapsules via solid-oil-oil emulsion for encapsulation of L-tryptophan (Pomon et al., Food and Bioprocess Technology, 2025)