



Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)
999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon



ชื่อ – นามสกุล

นिरมล ม่วงประชา

Name

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➤ ตำแหน่งปัจจุบัน (Current position) : เจ้าหน้าที่วิจัย

➤ การศึกษา (Education)

2013	Bachelor of Science (Biotechnology), Faculty of Science, Burapha University, Thailand.
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➤ งานวิจัยที่สนใจและมีความเชี่ยวชาญ (Research Interest and Expertise)

1	Food product development for nutritional purposes
2	Food processing

➤ ประสบการณ์ในการทำวิจัย (Research Experiences)

ปี	
2021	- Development of Nutritious Food Products from Cricket Powder. - Development of ready-to-drink Whey Protein.
2020	- Development of Complete Balanced Nutrition Instant Diet for Dysphagia Patients from vegetable powder.
2019	- Sensory evaluation of texture-modified pork, boiled rice product for elderly. - Development of Nutritious Tube Feeding Diet Using Water Spray Retort. - Development of energy gel product using water spray retort.
2018	- Development of cream soup product using water spray retort for athlete.
2017	- Development of Complete Balanced Nutrition Instant Diet for elderly.
2016	- Development of pudding product using water spray retort. - Development of nutritious food using water spray retort for infant and toddler. - Development of crispy grain cereal.



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➤ การฝึกอบรม (Training)

ปี	
2021	- Health claims and functional food innovation roadmap, Food Innovation & Regulation Network (FIRN), Thailand
2019	- Introduction to 3D printing technology, Institute for Technology and Innovation Management, Mahidol University, Thailand - Human Subject Protection in Biomedical Research No.3/2019, Center of Ethical Reinforcement for Human Research Mahidol University, Thailand
2017	- Shelf life calculation of food products, FoStat, Thailand
2016	- Techniques for sensory evaluation and consumer testing, FoStat, Thailand
2015	- Statistic and consumer testing for product development and marketing by Faculty of Engineering and Industrial Technology Silpakorn University, Thailand
2014	- Case studies of product development for the SME food industry by Food technology, Silpakorn University, Thailand - Product development and sensory testing for food industry by National Food Institute, Thailand - Food additive by Food technology, Silpakorn University, Thailand - Creating GDA nutrition labels by FDA, Thailand

➤ การเผยแพร่ผลงาน (Publications)

○ ระดับนานาชาติ (International)

1	Mitbumrung, W., Rungraung, N., Muangpracha, N., Akanitkul, P., & Winuprasith, T*. (2022). Approaches for Extracting Nanofibrillated Cellulose from Oat Bran and Its Emulsion Capacity and Stability. Polymers, 14, 327.
2	Rungraung, N., Trachootham, D., Muangpracha, N., Purttiponthanee, S., & Winuprasith, T. (2020). Textural properties and sensory acceptability of texture-modified pork balls for the elderly. Asia-Pacific Journal of Science and Technology, 25(01).