



Curriculum Vitae

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



ชื่อ - นามสกุล: ภักคพงษ์ ภูเจริญรักษ์

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➤ ตำแหน่งปัจจุบัน (Current position): นักปฏิบัติการวิจัย (Researcher)

➤ การศึกษา (Education)

2022 M.Sc. (Toxicology and Nutrition for Food Safety), Mahidol University

2020 B.Sc. (Home Economics (Dietetic and nutrition therapy)), Srinakharinwirot University

➤ งานวิจัยที่สนใจและมีความเชี่ยวชาญ (Research Interest and Expertise)

1. Research and development of functional ingredients/food and their properties on health
2. Health Potential of food waste and by-product from agriculture/food industry
3. Analytical with chromatography technique

➤ การฝึกอบรม (Training)

2024 Standard Laboratory Safety, National Research Council of Thailand, Thailand

2024 CRC Academy Program, Clinixir, Thailand

2023 In vivo approaches in cancer research: tracking cancer cells in lab mice using bioluminescence, Department of Physiology and Laboratory Animal Facility, Faculty of Science, Thailand

2023 Biosafety and Biosecurity, Center for Occupational Safety, Health and Workplace Environment Management, Mahidol University, Thailand

2023 Analytic Statistic, Department of Science Service, Ministry of Higher Education, Science, Research and Innovation, Thailand

2023 Fatty Acid Analysis Workshop, Mahidol University Frontier Research Facility (MU-FRF), Thailand

2023 LC-MS Technique and Its Applications in Omics Research, Faculty of Science Chulalongkorn University, Thailand

2023 Data Protection Principles, Mahidol University, Thailand

2022 Human Research Ethics for Biomedical Research, Human Subject Research Mahidol University, Thailand

2022 Basic SciVal, Mahidol University, Thailand

2022 Choosing Right Journals for Your Manuscripts, Mahidol University, Thailand

2022 GC-HRMS Orbitrap Exploris Operation Course, SciSpec (ThermoFisher Scientific), Thailand

2022 Basic GC-MS, Scispec, Thailand



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➤ การเผยแพร่ผลงาน (Publications)

○ ระดับนานาชาติ (International)

1. Leechanavanicpan P, **Phucharoenrak P**, Phansuea P, Trachootham D. Coconut Milk Consumption and Breast Cancer Risk in Thai Women: A Case-Control Study. *Nutrition and Cancer*, 2024. DOI:10.1080/01635581.2024.2390202
2. Jiamjariyatam R, Mekkerdchoo O, **Phucharoenrak P**, Zheng L. Effects of freeze-drying and vacuum-drying on the quality, total phenolic contents, and antioxidant activities of bee honey in northern Thailand. *AIMS Agriculture and Food*, 2024, 9(2): 430-444. DOI:10.3934/agrfood.2024025
3. Thamsorn S, **Phucharoenrak P**, Winuprasith T, Trachootham D. Grilled plant (Soy, Rice, Corn)-Based patties contain lower amounts of heterocyclic aromatic amines but not polycyclic aromatic hydrocarbons than grilled beef patties, *Food Control*. 2024; 161:110398. DOI:10.1016/j.foodcont.2024.110398.
4. **Phucharoenrak P**, Trachootham D. Bergaptol, a Major Furocoumarin in Citrus: Pharmacological Properties and Toxicity. *Molecules*. 2024 Feb 4;29(3):713. DOI:10.3390/molecules29030713.
5. Panduang T, **Phucharoenrak P**, Kampanit W, Trachootham D. Cooking Methods for Preserving Isothiocyanates and Reducing Goitrin in *Brassica* Vegetables. *Foods*. 2023; 12(19):3647. DOI:10.3390/foods12193647
6. Jiamjariyatam R, **Phucharoenrak P**, Samosorn S, Dolsophon K, Lorliam W, Krajangsang S, Tantayotai P. Influence of Different Extraction Methods on the Changes in Bioactive Compound Composition and Antioxidant Properties of Solid-State Fermented Coffee Husk Extracts. *Scientific World Journal*. 2023 Sep 21; 2023:6698056. DOI:10.1155/2023/6698056.
7. **Phucharoenrak P**, Muangnoi C, Trachootham D. Metabolomic Analysis of Phytochemical Compounds from Ethanolic Extract of Lime (*Citrus aurantifolia*) Peel and Its Anti-Cancer Effects against Human Hepatocellular Carcinoma Cells. *Molecules*. 2023; 28(7):2965. DOI:10.3390/molecules28072965
8. Puntawonnawin C, **Ruknetsakhon P**, Rattanapiroj T, Kaenthong S, Thongrod W, Jiamjariyatam R. Application of Bioactive Compounds from Lotus (*Nelumbo Nucifera*) Petals in Gummy Jelly Products. *Journal of Culinary Science & Technology*. 2022. DOI:10.1080/15428052.2022.2083039
9. **Phucharoenrak P**, Muangnoi C, Trachootham D. A Green Extraction Method to Achieve the Highest Yield of Limonin and Hesperidin from Lime Peel Powder (*Citrus aurantifolia*). *Molecules*. 2022; 27(3):820. DOI:10.3390/molecules27030820