



**Name:** Pharrunrat Tanaviyutpakdee

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**Current position:** Assistant Professor

#### Education

- 2015 Ph.D. (Toxicology), Mahidol University, Bangkok Thailand
- 1994 M.Sc. (Nutrition), Mahidol University, Bangkok Thailand
- 1989 B.Sc. (Medical Technology), Khon Kaen University, Khon Kaen Thailand

#### Research Interest and Expertise

1. Heavy metal contamination in foods
2. Aflatoxin contamination in foods
3. Natural toxicant in foods
4. Food additive in natural and processed foods
5. Risk assessment
6. Daily dietary consumption data of toxic substances
7. Exposure estimation for toxic substance in foods
8. How to reduce process-induced food toxicants

#### Research Experiences

1. Dietary exposure of aspartame, acesulfame-potassium and sucralose in Thai population 2017.
  2. Safety and Quality of Purple flesh sweet potato Chips: Cooking Temperature Effect on acrylamide content 2017
  3. Study on anti-glycation and antioxidant effects of Thai recommended sweet potato 2014
  4. Sweet potato consumption survey in Thailand 2013
  5. Aflatoxin contents in ready to eat Thai chili paste and effect of food additive on mold growth. 2005
  6. Exposure estimation of aflatoxin in unpolished rice.2005.
  7. The study of nitrosamine inhibition by Thai chili paste. 2005.
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8. The study of caffeine intake from snack and confectionary in children. 2003.
9. Effect of cooking processing on lead and cadmium content in vegetables and daily intake estimation. 2003.
10. The study of sulfur dioxide, EDTA, and polyphosphate in raw, cooked and canned crabmeat. 2003.
11. The study of caffeine content and daily intake of caffeine in snack and confectionary. 2002
12. The study of caffeine content in soft drink 2002
13. Pesticide residue levels in difference varieties of rice grown in Eastern Thailand 2002
14. Correlation between aflatoxin consumption and occurrence of aflatoxin adduct (Biomarker of aflatoxin caused cancer) 2001
15. Risk estimation of liver cancer due to aflatoxin exposure from ready to eat noodle in some area of Bangkok 1999
16. Study of aflatoxin contents in noodle dishes 1998
17. Daily Dietary Intake of Benzoic acid, Monosodium glutamate and Saccharin in Ubon-Ratchthani and Bangkok 1993.
18. Study of nitrate contents in Thai fresh fruits. 1993.

#### Training

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| 2018       | Training on ISO/IEC 17025:2017 by Department of Science Service Thailand                                         |
| 2015       | Food safety risk analysis at JIFSAN University of Maryland US supported by International Life Sciences Institute |
| 2012       | Assessor training course by Department of Science Service Thailand                                               |
| 2005, 2018 | Uncertainty in Analytical Measurement by Department of Science Service Thailand                                  |
| 2005       | Validation of Chemical Test Method by Department of Science Service Thailand                                     |
| 2005       | Food regulatory frameworks in Thailand (Risk assessment workshop)                                                |
| 18- 22     | กรกฎาคม 2548 โดย มกอช. ณ. โรงแรมรามามาเกตันส์                                                                    |
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- 2005 Training on parasite contamination in food and water (ฝึกอบรมเชิงวิชาการเรื่องการตรวจวิเคราะห์เชื้อปนเปื้อนปรสิตในอาหารและน้ำ 16-20 พฤษภาคม 2548 ณ. ภาควิชาปรสิตวิทยา คณะสาธารณสุขศาสตร์ มหาวิทยาลัยมหิดล)
- 2004 Training on metal analysis by neutron activation at Dalhose University Canada sponsored by IAEA
- 1999 ISO/IEC Guide 17025 by Department of Science Service
- 1998 Aflatoxin Analysis Workshop sponsored by Thai Industrial Standard Institute
- 1998 ISO Guide 25 by Institute of Nutrition, Mahidol University
- 1997 Organochlorine analysis workshop by Department of Environmental Quality Promotion, Ministry of Science Technology and Environmental Thailand
- 1996 Food Analysis (Aflatoxin analysis) by Asia Pacific Food Analysis Network Government Chemical Laboratory Brisbane, Australia
- 1995 Validity in Dietary Assessment Methods by Institute of Nutrition, Mahidol University Thailand

## Publications

### National

1. **Pharrunrat Tanaviyutpakdee**, Chaniphun Butryee, Wanphen Wimonperapattana, Phatchari Mankong, Songsak Srianujata Risk Assessment of Aspartame, Acesulfame-K, and Sucralose Exposure from Food and Beverages in Thai Population. วารสารพิษวิทยาไทย 2564; 36(1): 113-130.
  2. พรพรรณ อนุศาสนี, ชนิพรรณ บุตรยี่, **ปรัญรัตน์ ธนวิยุทธ์ภักดี**, วีรยา การพานิช. การประเมินความเสี่ยงการได้รับสารป้องกันกำจัดศัตรูพืชกลุ่มคาร์บาเมตจากการบริโภคผักผลไม้ของประชากรไทย. วารสารพิษวิทยาไทย 2564; 36(1): 91-112.
  3. **ปรัญรัตน์ ธนวิยุทธ์ภักดี**, วีรยา การพานิช. และ รติกร อลงกรณ์โชติกุล ความสำคัญของการตรวจสอบความใช้ได้ของวิธีทดสอบสำหรับการประเมินความเสี่ยงการได้รับสัมผัสสารเคมีในอาหาร วารสารพิษวิทยาไทย 2565; 37(1): 27-44.
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4. **ปริญรัตน์ ธนวิทย์ภักดี** และ ทรงศักดิ์ ศรีอนุชาต สารให้ความหวานแทนน้ำตาลเพื่อสุขภาพและการควบคุมน้ำหนัก Thai Journal of Science and Technology. Vol 8 No 1 (2019) January-February: 93-104 DOI <https://doi.org/10.14456/tjst.2019.10>
5. **Tanaviyutpakdee P.** Glycation and Human Disease Development. Thai Journal of Toxicology vol 31 (2) 2016

#### International

1. **Pharrunrat Tanaviyutpakdee** and Weeraya Karnpanit. Exposure Assessment of Heavy Metals and Microplastic-like Particles from Consumption of Bivalves. *Foods* 2023, 12, 3018. <https://doi.org/10.3390/foods12163018>
  2. Phikulkhao N., **Tanaviyutpakdee P.**, Lam-ubol A., and Trachootham D. Nutri-phenethyl Isothiocyanate Jelly Promotes Detoxification of a Tobacco-specific Oral Carcinogen in Male Active Cigarette Smokers. *Cancer Screening and Prevention* 2022 vol. 2(1) | 30–41.
  3. Karnpanit W, Benjapong W, Srianujata S, Rojroongwasinkul N, **Tanaviyutpakdee P.**, Sakolkittinapakul J, Poowanawatien A, Jatutipsompol C and Jayasena V. Cultivation practice on nitrate, lead and cadmium contents of vegetables and potential health risks in children. *International Journal of Vegetable Science* 2018. DOI: 10.1080/19315260.2018.1541952
  4. Judprasong K, Archeepsudcharit N, Chantapiriyapoon K, **Tanaviyutpakdee P.**, Temviriyankul P. Nutrients and natural toxic substances in commonly consumed Jerusalem artichoke (*Helianthus tuberosus* L.) tuber *Food Chemistry* 2018; 238: 173–179.
  5. Karnpanit W, Benjapong W, Srianujata S, **Dhananiveskul N.**, Poowanawatien A & Jatutipsompol C. Nitrate, lead and cadmium contents in beans, leafy, fruit and root vegetables from conventional, good agricultural practice and organic cultivations, *Toxicology letters*. 2010; 196S: S342.
  6. Ikeda M, Zhang ZW, Srianujata S, **Hussamin N.**, Banjong O, Chitchumroonchokchai C, et al. Prevalence of hepatitis B and C virus infection among working women in Bangkok. *Southeast Asian Journal of Tropical Medicine and Public Health*. 1998; 29(3):469-74
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