Curriculum Vitae

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

Name : Piyanut Sridonpai

Email Address : Piyanut.sri@mahidol.ac.th

- **Current position : Research Assistant**
- **Education**

2012	Master of Science (Food and Nutrition Toxicology), Institute of Nutrition, Mahidol University, Thailand
2005	Bachelor degree of Science (Food technology), Faculty Engineering and Industrial Technology, Silpakorn University, Thailand

- **Research Interest and Expertise**

1	Mutagenic effect by Somatic Mutation and Recombination Test (SMART)
2	Determination iodine in salt by Iodometric Titration
3	Food Composition Data System: data generation and compilation.

- **Research Experiences**

2016	Survey of sugar content in sweetened beverages sold in- and around-Mahidol University, Salaya campus.
2016	Laboratory performance study 12: Analysis of mandatory nutrients and preparation of nutrition labelling
2017	Study on the attitude, knowledge and consumption behaviors of the undergraduate students and government university staffs and the vendors' attitudes towards public policy to reduce sugar content in the beverages
2019	ASIA PACIFIC FOOD ANALYSIS NETWORK (APFAN). APFAN activity: Proficiency Testing 2 (PT-2) to Improve Food Laboratory Analyses in the Asia Pacific Region
2019	Survey and study nutritive values and bioactive compounds of indigenous plant foods at Srinakarindr Dam area, Kanchanaburi province
2020	Main nutrients and fatty acid profile of school-age children‘s popular food.(2020)

2020	Effects of different doses of selected Durian (*Durio zibethinus Murr*.) varieties on glucose and insulin responses in healthy and type2 diabetic subjects
2021	Systematic Development of Thai Food Composition Database Emphasized on Food Sources of Vitamin D
2021	Thailand: Assessment of the food environment around young children (< 5 years of age) with regard to availability and consumption of commercial complementary foods, commercial snack foods, and out of home foods
2021-2024	Establishment of Asian Food Composition Database
2022	Study of Lung Oyster and Bhutan Oyster Mushrooms in Mushroom Farm Treated with UVB Light on Increasing of Vitamin D Contents
2022	Artificial Intelligence Technology in Food Consumption Recommendation for Elderly and Throughout the Life Span
2023	Main nutrients and fatty acid profile of school-age children‘s popular food.(2023)

- **Training**

2018	Liquid chromatography mass spectrometry (LC-MS), Gas chromatography mass spectrometry (GC-MS) และ Inductively coupled plasma mass spectrometry (ICP-MS)
2018	ILSI SEA Region & ASEANFOODS FOODCOMP Training Course 2018: Development and Evaluation of Quality Food Composition Database
2019	Food Analysis Workshop: Proficience Testing and Reference Materials Development
2019	FAO/INFOODS training workshop on food composition
2023	APFAN PT3 International Workshop on Laboratory Quality Standards towards Global Competitiveness

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➢ Trainer

2017	THAIFOODS WORKSHOP 2017: DEVELOPMENT OF NATIONAL FOOD COMPOSITION DATABASE
2018	ILSI SEAR & ASEANFOODS FOODCOMP WORKSHOP 2018: DEVELOPMENT OF NATIONAL FOOD COMPOSITION DATABASE – MYANMAR
2021	DEVELOPMENT OF FOOD COMPOSITION DATABASE 2021: DEPARTMENT OF HEALTH, MINISTRY OF PUBLIC HEALTH, THAILAND.

➢ Publications

○ National

1 Chavasit V, Yamborisut U, Sridonpai P, Photi J, Meenongwah J, Visetchart P. Reliability of healthy eating and health behaveior questionnaire for thai adults. J Health Res. 2015, 29(5).

2 Judprasong K, Chavasit V, Sridonpai P, Photi J. Appropriate analytical methods of iodine in salts for small and medium size of salt producers. Science and Technology Thammasat University. 2017, 25(2); 235-247.

3 Sridonpai P, Sridonpai P, Puwastien P, Nakngamanong Y, Sirichakwal P. Sugar content in sugar-sweetened beverages sold in and surrounding university: case study at Mahidol University, Salaya campus. Journal of Public Health. 2019, 49(1); 32-44.

4 Tirakomonpong N, Judprasong K, Sridonpai P, Saetang P, Puwastien P, Rojroongwasinkul N, Ongphiphadhanakul B. Vitamin D in commonly consumed freshwater and marine fish. Journal of Nutrition Association of Thailand. 2019, 54(1); 55-67.

○ **International**

1 Sukprasansap M, Sridonpai P, Phiboonchaiyanan PP. Eggplant fruits protect against DNA damage and mutations. Mutat Res Fund Mol Mech Mutagen. 2019, 813; 39–45.

2 Udomkun P, Tirawattanawanich C, Ilukor J, Sridonpai P, Njukwe E, Nimbona P, Vanlauwe B. Promoting the use of locally produced crops in making cereal-legume-based composite flours: An assessment of nutrient, antinutrient, mineral molar ratios, and aflatoxin content. Food Chemistry.2019, 286; 651–658.

3 Thiyajai P, Charoenkiatkul S, Kulpradit K, Swangpol S, Sridonpai P & Judprasong K*. Nutritional composition of indigenous durian varieties. Mal J Nutr 2020; 26(1): 093-099.

4. Sridonpai P, Judprasong K*, Tirakomonpong N, Saetang P, Puwastien P, Rojroongwasinkul N, Ongphiphadhanakul B. Effects of Different Cooking Methods on the Vitamin D Content of Commonly Consumed Fish in Thailand. Foods. 2022, 11, 819. https://doi.org/10.3390/foods11060819

5. Singhato A, Judprasong K*, Sridonpai P, Laitip N, Ornthai N, Yafa C, Chimkerd C. Effect of Different Cooking Methods on Selenium Content of Fish Commonly Consumed in Thailand.Foods. 2022, 11, 1808. https://doi.org/10.3390/foods11121808

6. Singhato A, Judprasong K*, Sridonpai P, Laitip N, Ornthai N, Yafa C, Chimkerd C. In Vitro Bioaccessibility of Selenium from Commonly Consumed Fish in Thailand. Foods. 2022, 11, 3312. https://doi.org/10.3390/foods11213312

7. Sridonpai P, Kongprapun P, Sungayuth N, Sukprasansap M, Chimkerd C and Judprasong K. Nutritive values and phytochemical compositions of edible indigenous plants in Thailand. Front. Sustain. Food Syst. https://doi.org/10.3389/fsufs.2022.870147

8. Sridonpai P, Suthipibul P, Boonyingsathit K, Chimkerd C, Jittinandana S, Judprasong K. Vitamin D Content in Commonly Consumed Mushrooms in Thailand and Its True Retention after Household Cooking. Foods. 2023, 12, 2141. https://doi.org/10.3390/foods12112141

9. Singhato A, Judprasong K, Sridonpai P, Laitip N, Ornthai N, Yafa C. Speciation of selenium in fresh and cooked commonly consumed fish in Thailand. Journal of Food Composition and Analysis. 2023, 120, 105303.

10 Judprasong K, Chheng S, Chimkerd C, Jittinandana S, Tangsuphoom N, Sridonpai P. Effect of Ultraviolet Irradiation on Vitamin D in Commonly Consumed Mushrooms in Thailand. Foods 2023,12, 3632. https://doi.org/10.3390/foods12193632

11. Sirisangarunroj P, Monboonpitak N, Karnpanit W, Sridonpai P, Singhato A, Laitip N, Ornthai N, Yafa C, Judprasong K. Toxic Heavy Metals and Their Risk Assessment of Exposure in Selected Freshwater and Marine Fish in Thailand. Foods 2023, 12, 3967. https://doi.org/10.3390/foods12213967