



Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

Name Punnee Ponprachanuvut
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Current position Researcher

Education

2011 Master of Science (FOOD TECHNOLOGY), Silpakorn University, Thailand.
2009 Bachelor Degree, Science Food Technology, Silpakorn University, Thailand

Research Interest

1. Food composition database.
2. Dietary Assessment Computer Software.
3. Dietary assessment.
4. School lunch.

Research Experiences

1. Computer software databases generation
To be responsible for operation and preparation all necessary databases of food factors and nutritive values for developing various dietary assessment computer program including; edible portion, portion size, cook to raw conversion factor, cooking oil factor, nutrient retention, food illustration and recipes etc.
2. Food composition database compilation and development
To search and compile food composition data from local published reports in Thailand, regional and international research papers or from INMU food chemistry laboratory reports for any missing nutritive values.
3. Development of Innovative tools for using food composition database and user technical supporter for the 'INMU Dietary Assessment Computer Software'.
4. The administrator of <http://www.facebook.com/INMUCAL> and <http://www.inmu.mahidol.ac.th/inmucal> that are webpage of INMUCAL-Nutrients V.3 program.

Training

1. Certificate of completion: 13th International Postgraduate Course on the Production and Use of Food Composition Data in Nutrition (FoodComp Course-2015) in Wageningen, Netherlands, 2015.



2. Certificate of completion: The FAO/INFOODS e-Learning Course on Food Composition Data, 2015.

Publications

National

1. Kitpitakkul U, **Ponprachanuvut P**, Charoonruk G, Subsuwan C, Banjong O. Development of healthy food media for online training. The 9th Thailand Congress of Nutrition. 2015: 146.
2. **Ponprachanuvut P**, Egkantrong P, Banjong O, Chittchang U. Development of Northern recipes yield factor database. The 9th Thailand Congress of Nutrition. 2015: 147.
3. Keeratichamroen A, **Ponprachanuvut P**, Banjong O, Somjai A. Food composition database development from nutrient labeling of milk products. The 9th Thailand Congress of Nutrition. 2015: 159.
4. Peemanee K, Banjong O, Wanijjakul C, **Ponprachanuvut P**, Chittchang U. Development of Nutrients Calculation Program : INMUCAL-Ntrients V.3. The 7th Thailand Congress of Nutrition. 2013: 172.
5. **Ponprachanuvut P**, Peemanee K, Banjong O, Chittchang U. Development of Recipe Composition Program: INMU-RecipeDatabase. The 7th Thailand Congress of Nutrition. 2013: 139.
6. **Ponprachanuvut P**, Anantasuk S, Banjong O, Sangpueak P. Comparison of nutrients between labeling and analyze value: beverage group. The 7th Thailand Congress of Nutrition. 2013: 181.

International

1. Sonwai S, **Ponprachanuvut P**. Studies of fatty acid composition, physicochemical and thermal properties, and crystallization behavior of mango kernel fats from various Thai varieties. Journal of Oleo Science 2014;63(7): 661-669.
2. Sonwai S, **Ponprachanuvut P**. Characterization of physicochemical and thermal properties and crystallization behavior of Krabok (Irvingia Malayana) and rambutan seed fats. Journal of Oleo Science. 2012;61(12): 671-679.

Intellectual Property

Banjong O, Chittchang U, Wanijjakul C, Peemanee K, **Ponprachanuvut P**. INMU-RecipeDatabase computer program, Thailand V1.4801. 2013 October 2.