



# Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)  
999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon  
Nakhon Pathom 73170, Thailand

**Name** Uthaiwan Suttisansanee, Ph.D.  
**E-mail address** uthaiwan.sut@mahidol.ac.th  
**Current positions** Associate Professor

## Education

2011 **Doctoral of Philosophy** (Biochemistry/Chemistry), University of Waterloo, Canada  
2006 **Master of Science** (Biochemistry/Chemistry), University of Waterloo, Canada  
2004 **Bachelor of Science (Hons.)** (Specialist in Biochemistry, minors in Chemistry and Mathematics), University of Toronto, Canada

## Research Interest

1. Natural Products and Functional Foods
2. Phytochemicals
3. Enzymology and Diseases (Obesity, Diabetes, Hypertension and Alzheimer's disease)
4. Peptide/Protein Biochemistry

## Professional and Academic Awards

2025 **ลิขสิทธิ์** เรื่อง FOODxCHANGE อาหารแลกเปลี่ยน เลขที่คำขอ 461590  
2025 **รางวัล NRCT Quality Achievement Award 2025** เรื่อง การพัฒนาผลิตภัณฑ์เครื่องดื่มเพื่อสุขภาพจากบัวหลวงเพื่อลดความเสี่ยงในการเกิดโรคอัลไซเมอร์ จากสำนักงานการวิจัยแห่งชาติ  
2022 **ลิขสิทธิ์** เรื่อง The Plantstery ปริศนาพฤกษาสู่โรค เลขที่คำขอ 429460 ทะเบียนข้อมูลเลขที่ ว.050545  
2021 **อนุสิทธิบัตร** เรื่อง สูตรผลิตภัณฑ์เครื่องดื่มน้อยหน้าเครื่องพร้อมดื่ม และกรรมวิธีการผลิตเครื่องดื่มน้อยหน้าเครื่องพร้อมดื่มดังกล่าว เลขที่คำขอ 2103001234  
2021 **อนุสิทธิบัตร** เรื่อง สูตรผลิตภัณฑ์เครื่องดื่มน้อยหน้าเครื่องสำเร็จรูป และกรรมวิธีการผลิตเครื่องดื่มน้อยหน้าเครื่องสำเร็จรูปดังกล่าว เลขที่คำขอ 2103001235  
2020 **อนุสิทธิบัตร** เรื่อง สูตรและกรรมวิธีการผลิตชาสกัดจากบัวหลวง เลขที่อนุสิทธิบัตร 25321  
2020 **อนุสิทธิบัตร** เรื่อง กรรมวิธีการสกัดสารกลุ่มแอนโธไซยานินจากน้อยหน้าเครื่อง เลขที่อนุสิทธิบัตร 26352  
2020 **Best Poster Award** – Honorable mention Place with the poster entitled "The effect of sacred lotus leaf stalk addition on physico-chemical and functional properties of red kidney bean paste" in The International Conference on Food and Applied Bioscience 2020, Chiang Mai, Thailand. February 2020 (Thongruk J)  
2019 **อนุสิทธิบัตร** เรื่อง สูตรขนมผสมสารต้านอนุมูลอิสระและไฟเบอร์จากบัวและกรรมวิธีการผลิตขนมดังกล่าว เลขที่คำขอ 1903002931  
2019 **Trademark** เรื่อง LotusEn เลขที่คำขอ 190139628  
2019 **ลิขสิทธิ์** เรื่อง บัวบานใบ เลขที่คำขอ 377934 ทะเบียนข้อมูลเลขที่ ศ1.49094  
2019 **ลิขสิทธิ์** เรื่อง MUKU เลขที่คำขอ 377802 ทะเบียนข้อมูลเลขที่ ศ1.49003  
2019 **ลิขสิทธิ์** เรื่อง MUsho card game เลขที่คำขอ 376038 ทะเบียนข้อมูลเลขที่ ว.42545  
2019 **อนุสิทธิบัตร** เรื่อง กรรมวิธีการผลิตน้ำนมเปปไทด์จากการย่อยน้ำนมโคด้วยเอนไซม์ เลขที่อนุสิทธิบัตร 18247  
2018 **ลิขสิทธิ์** เรื่อง MUsho เลขที่คำขอ 368946 ทะเบียนข้อมูลเลขที่ ศ1.46653  
2018 **อาจารย์ตัวอย่าง** สภาอาจารย์สถาบันโภชนาการ มหาวิทยาลัยมหิดล  
2018 **Best Poster Award** – with the poster entitled "The investigation on anti-Alzheimer's properties in various tea infusions" in The Innovation and Natural Products for Health and Well-Being, Nakhon Si Thammarat, Thailand. March 2018 (Kunkeaw T)  
2017 **อนุสิทธิบัตร** เรื่อง กรรมวิธีการสกัดสารจากใบเตยที่มีฤทธิ์ยับยั้งเอนไซม์โคลีนเอสเตอเรส และ/หรือ เอนไซม์เบตาซีรีเดส เลขที่อนุสิทธิบัตร 17189



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- 2017 **อนุสิทธิบัตร** เรื่อง กรรมวิธีการสกัดสารจากข้าวที่มีฤทธิ์ยับยั้งเอนไซม์ไลเปส และ/หรือ ต้านอนุมูลอิสระ เลขที่อนุสิทธิบัตร 14273
- 2017 **พนักงานมหาวิทยาลัยดีเด่น** ประเภทวิชาการ ปฏิบัติงานติดต่อกันไม่เกินกว่า 10 ปี สถาบันโภชนาการ มหาวิทยาลัยมหิดล
- 2017 **อาจารย์ตัวอย่าง** สภาอาจารย์สถาบันโภชนาการ มหาวิทยาลัยมหิดล
- 2016 **อนุสิทธิบัตร** เรื่อง สูตรและกรรมวิธีการผลิตเม็ดขนมบัวลอยกึ่งสำเร็จรูปจากแป้งข้าวกล้อง เลขที่อนุสิทธิบัตร 19380
- 2016 **IAFoST Early Career Scientists Section (ECSS) fellow**, The International Academy of Food Science and Technology (IAFoST)
- 2016 **Travel Scholarship from Thai Edible Oil Co., Ltd** – Poster presentation entitled “Health benefit, food safety and product development of local plants at conserved area of Plant Genetic Conservation Project under the Royal Initiative of Her Royal Highness Princess Maha Chakri Sirindhorn, Kanchanaburi Province, Thailand” in the 20<sup>th</sup> International Conference of FFC and 8<sup>th</sup> International Symposium of Academic Society for Functional Foods and Bioactive Compounds, Boston, USA. September, 2016
- 2016 **Travel Scholarship from Mahidol University** – Oral presentation entitled “Isolation of bioactive compounds and proteins from defatted rice bran powder: The investigation to obtain full benefits from rice bran oil production” in the 18<sup>th</sup> World Congress of Food Science and Technology, Dublin, Ireland. August, 2016
- 2016 **ICSC2016 Conference grant** – Oral presentation entitled “Biological properties and solubility of protein isolate from defatted rice bran” in the 7<sup>th</sup> International Crop Science Congress (ICSC), Beijing, China. August, 2016 (Yotpinta N)
- 2014 **ICAAI2014 Best Poster Presentation Award** – 3<sup>rd</sup>place with the poster entitled “Anti-acetylcholinesterase inhibitory activities of different varieties of chili peppers extracts” in The 2<sup>nd</sup> International Conference on Agriculture and Agro-Industry, Chiang Rai, Thailand. November, 2014 (Nantakornsuttanan N)
- 2014 **Young Scientist Award**, 17<sup>th</sup> IUFoST World Congress of Food Science and Technology, Montreal, Canada. August, 2014
- 2014 **Award presentation** in the field of plant extraction with the poster entitled “Anti-acetylcholinesterase properties of sweet pepper (*Capsicum annuum*) extracts in different solvents” in The 8<sup>th</sup> Conference on Tropical and Sub-tropical Crops, Bangkok, Thailand. July 2014 (Thuphairo K)
- 2014 **Best Poster Award** – 3<sup>rd</sup>place with the poster entitled “The investigation on antioxidant activities of *Pandanus amaryllifolius* leaves extracted under different extraction conditions” in The 2<sup>nd</sup> International Conference on Food and Applied Bioscience, Chiang Mai, Thailand. February, 2014 (Thatsanasuwan N)
- 2013-2014 **Amway for Nutrition Research Grant Award**, Nutrition Association of Thailand
- 2013 **Award presentation** in the field of plant extraction with the poster entitled “Anti-lipase activity of sweet pepper extracted from different solvents” in The 7<sup>th</sup> Conference on Tropical and Sub-tropical Crops, Bangkok, Thailand. August 2013
- 2013 **Award presentation** in the field of food with the poster entitled “Effect of extrusion on total phenolic content, antioxidant activities and physical properties of pregelatinized rice berry flour” in The 7<sup>th</sup> Conference on Tropical and Sub-tropical Crops, Bangkok, Thailand. August 2013
- 2013 **Amway for Nutrition Research Grant Award**, Nutrition Association of Thailand
- 2013 **Fellowship award** from The Nevin Scrimshaw International Nutrition Foundation Fellowship Program to attend the 20<sup>th</sup> International Congress of Nutrition, Granada, Spain



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- 2012 **W.B. Pearson Medal** (Ph.D.) in the Faculty of Science for recognition of creative research, University of Waterloo, Ontario, Canada
- 1999-2010 **Golden Jubilee Scholarship**, Government of Thailand, Thailand

## Publications

### International level

1. Sahasakul Y, Aursalung A, Thangsiri S, Temviriyankul P, Inthachai W, Pongwichian P, Sasithorn K, **Suttisansanee U**. The effect of planting time on nutrients, phenolics, and antioxidant activities of rice grown in different soil salinities. *Scientific Reports* 2025; 15: 12567. <https://doi.org/10.1038/s41598-025-97864-w>
2. Kittibunchakul S, Whanmek K, Thangsiri S, Inthachai W, Prihandari R, Winuprasith T, Temviriyankul P, **Suttisansanee U**, Kemsawasd V. Enzymatic hydrolysis of house cricket (*Acheta domestica*) protein for the production of bioactive peptides with potential anti-aging and anti-NCD activities. *Future Foods* 2025; 12, 100851. <https://doi.org/10.1016/j.fufo.2025.100851>.
3. Imsumran A, Inthachai W, Temviriyankul P, Karinchai J, Laowanitwattana T, Buacheen P, Jaiaree A, **Suttisansanee U**, Wongnoppavich A, Pitchakarn P. Phytochemical Analysis and Phytometabolomic Profiling of *Ficus lindsayana* Leaf Extract with Evaluation of Antioxidant, Anti-Inflammatory, Cyto- and Genotoxic Activities. *International Journal of Molecular Sciences* 2025; 26(19): 9374. <https://doi.org/10.3390/ijms26199374>
4. Temviriyankul P, Inthachai W, Jaiaree A, Karinchai J, Buacheen P, Yodkeeree S, Laowanitwattana T, Chewonarin T, **Suttisansanee U**, Imsumran A, et al. Enhancement of Phytochemicals and Antioxidant Activity of Thai Fermented Soybean Using Box–Behnken Design Guided Microwave-Assisted Extraction. *Foods* 2025; 14(15): 2603. <https://doi.org/10.3390/foods14152603>
5. Inthachai W, Promyos N, **Suttisansanee U**, Chamchan R, Thangsiri S, Chantong B, Pitchakarn P, Temviriyankul P. Microwave-assisted optimization extraction for green chili paste and investigation of its alpha-glucosidase inhibitory activity with molecular docking and molecular dynamics simulation for anti-diabetic potential. *Journal of Agriculture and Food Research* 2025; 22: 102130. <https://doi.org/10.1016/j.jafr.2025.102130>.
6. Luealai P, Pongcharoen T, On-Nom N, **Suttisansanee U**, Temviriyankul P, Kriengsinyos W, Khemthong C, Chupeerach C. Shortening Leukocyte Telomere Length Associated with Elevated Blood Diabetes-Related Cardiovascular Risk Factor in Thai Adolescents. *Food Science and Nutrition*. 2025; 13(8): e70546. <https://doi.org/10.1002/fsn3.70546>.
7. Temviriyankul P, Thangsiri S, Inthachai W, On–Nom N, Sahasakul Y, Aursalung A, Chupeerach C, **Suttisansanee U**. Elucidation of phenolic profile and bioactive potential of *Aegina indica* L.: A comparative study between newly discovered yellow and native purple flowers. *Journal of Agriculture and Food Research* 2025; 22: 102158. <https://doi.org/10.1016/j.jafr.2025.102158>.
8. Temviriyankul P, Inthachai W, Jaiaree A, Karinchai J, Buacheen P, Yodkeeree S, Laowanitwattana T, Chewonarin T, **Suttisansanee U**, Imsumran A, Wongnoppavich A, Pitchakarn P. Enhancement of Phytochemicals and Antioxidant Activity of Thai Fermented Soybean Using Box–Behnken Design Guided Microwave-Assisted Extraction. *Foods* 2025; 14(15): 2603. <https://doi.org/10.3390/foods14152603>



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9. Wangchuk T, On-nom N, **Suttisansanee U**, Khemthong C, Chamchan R, Thangsiri S, Chupeerach C. Influence of Sodium Reduction Using KCL and MSG on the Nutritional Profile and Consumer Acceptability of Bhutanese Cheese Curries. *Journal of Health Science and Medical Research* 2025; 43(4): e20251159. <https://doi.org/10.31584/jhsmr.20251159>.
10. Piluk P, Khemthong C, Chupeerach C, **Suttisansanee U**, Chamchan R, Thangsiri S, On-nom N. Development and characterization of high protein and fiber gluten free bread formulations from egg white powder and resistant starch. *LWT* 2025; 227: 117984. <https://doi.org/10.1016/j.lwt.2025.117984>.
11. Asawaphaithoonsert A, Khemthong C, Chupeerach C, **Suttisansanee U**, Chamchan R, Thangsiri S, On-nom N. Formulation of an acceptable biscuit for adults with chronic kidney disease and diabetes mellitus. *Future Foods* 2025; 11: 100666. <https://doi.org/10.1016/j.fufo.2025.100666>.
12. Dhakal M, Kemsawasd V, Whanmek K, Chathiran W, Intawong S, Srichamnong W, **Suttisansanee U**, Kittibunchakul S. Physicochemical characteristics, volatile components and bioactivities of fermented seasoning sauce produced from cricket (*Acheta domestica*) meal. *Future Foods* 2025; 11: 100505. <https://doi.org/10.1016/j.fufo.2024.100505>
13. Rai S, Whanmek K, Akanitkul P, Deeaum A, Winuprasith T, Kemsawasd V, **Suttisansanee U**, Santivarangkna C, Kittibunchakul S. Fabrication of Alginate/Chitosan Composite Beads for Improved Stability and Delivery of a Bioactive Hydrolysate from Shrimp (*Litopenaeus vannamei*) Head. *Food Science and Nutrition* 2025; 13(6): e70443. <https://doi.org/10.1002/fsn3.70443>.
14. Khemthong C, Thangsiri S, Chathiran W, Inthachat W, Chupeerach C, Temviriyankul P, On-Nom N, Srichamnong W, **Suttisansanee U**. The effect of pre- and post-harvesting techniques on phenolics, antioxidant activities and key enzyme inhibitions of commercially available ready-to-drink teas. *Journal of Agriculture and Food Research* 2025; 21: 101853. <https://doi.org/10.1016/j.jafr.2025.101853>.
15. Pormlikul T, On-Nom N, **Suttisansanee U**, Temviriyankul P, Trachootham D, Khemthong C, Muangpracha N, Thangsiri S, Praengam K, Chupeerach C. The Effect of Green Tea Beverage on Blood Cardiometabolic Risk Biomarkers in Dyslipidemia Subjects. *Food Science and Nutrition* 2025; 13(6): e70415. <https://doi.org/10.1002/fsn3.70415>.
16. Thangsiri S, Inthachat W, Temviriyankul P, Sahasakul Y, Trisonthi P, Pan-Utai W, Siriwan D, **Suttisansanee U**. Bioactive compounds and in vitro biological properties of *Arthrospira platensis* and *Athrospira maxima*: a comparative study. *Scientific Reports* 2024; 14: 23786. <https://doi.org/10.1038/s41598-024-74492-4>
17. Khemthong C, **Suttisansanee U**, Chaveanghong S, Chupeerach C, Thangsiri S, Temviriyankul P, Sahasakul Y, Santivarangkna C, Chamchan R, Aursalung A, On-nom N. Physico-functional properties, structural, and nutritional characterizations of *Hodgsonia heteroclita* oilseed cakes. *Scientific Reports* 2024; 14: 19241. <https://doi.org/10.1038/s41598-024-70276-y>
18. Thangsiri S, **Suttisansanee U**, Koirala P, Chathiran W, Srichamnong W, Li L, Nirmal N. Phenolic content of Thai Bao mango peel and its in-vitro antioxidant, anti-cholinesterase, and antidiabetic activities. *Saudi Journal of Biological Sciences* 2024; 31(8): 104033. <https://doi.org/10.1016/j.sjbs.2024.104033>
19. Pitchakarn P, Ting P, Buacheen P, Karinchai J, Inthachat W, Chantong B, **Suttisansanee U**, Nuchuchua O, Temviriyankul P. Multi-Endpoint Toxicological Assessment of Chrysin Loaded Oil-



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- in-Water Emulsion System in Different Biological Models. *Nanomaterials* 2024; 14(12):1001. <https://doi.org/10.3390/nano14121001>
20. Kongsung S, Inthachai W, Chantong B, **Suttisansanee U**, On-Nom N, Chupeerach C, Thangsiri S, Pitchakarn P, Temviriyankul P. Box–Behnken Design-Based Optimization of Phytochemical Extraction from *Diplazium esculentum* (Retz.) Sw. Associated with Its Antioxidant and Anti-Alzheimer's Properties. *Molecules* 2024; 29(10): 2204. <https://doi.org/10.3390/molecules29102204>
  21. Inthachai W, Chantong B, Pitchakarn P, Takoon C, Karinchai J, **Suttisansanee U**, Temviriyankul P. Enhancing Therapeutic Efficacy of Donepezil, an Alzheimer's Disease Drug, by *Diplazium esculentum* (Retz.) Sw. and Its Phytochemicals. *Pharmaceuticals* 2024; 17(3): 341. <https://doi.org/10.3390/ph17030341>
  22. On-Nom N, Thangsiri S, Inthachai W, Temviriyankul P, Sahasakul Y, Aursalung A, Chupeerach C, **Suttisansanee U**. Optimized Conditions for the Extraction of Phenolic Compounds from *Aeginetia indica* L. and Its Potential Biological Applications. *Molecules* 2024; 29(5): 1050. <https://doi.org/10.3390/molecules29051050>
  23. Karinchai J, Buacheen P, Rodthayoy D, Yodweerapong T, Imsumran A, Wongnoppavich A, Chantarasuwan B, **Suttisansanee U**, Temviriyankul P, Pitchakarn P. Anti-Inflammatory and Anti-Adipocyte Dysfunction Effects of *Ficus lindsayana* Latex and Root Extracts. *Pharmaceuticals* 2024; 17(3): 287. <https://doi.org/10.3390/ph17030287>
  24. Koirala P, Chunhavacharatorn P, **Suttisansanee U**, Benjakul S, Katewongsa K, Al-Asmari F, Nirmal N. Antioxidant and antimicrobial activities of mango peel and radish peel—a comparative investigation. *Frontiers in Sustainable Food Systems* 2024; 8: 1354393. <https://doi.org/10.3389/fsufs.2024.1354393>
  25. Nuchuchua O, Srinuanchai W, Chansrinoyom C, **Suttisansanee U**, Temviriyankul P, Nuengchamnonng N, Ruktanonchai U. Relationship of phytochemicals and antioxidant activities in *Gymnema inodorum* leaf extracts. *Heliyon* 2024; 10(1): e23175. <https://doi.org/10.1016/j.heliyon.2023.e23175>
  26. Kemsawasd V, Karnpanit W, Thangsiri S, Wongputtisin P, Kanpiengjai A, Khanongnuch C, **Suttisansanee U**, Santivarangkna C, Kittibunchakul S. Efficient recovery of functional biomolecules from shrimp (*Litopenaeus vannamei*) processing waste for food and health applications via a successive co-culture fermentation approach. *Current Research in Food Science* 2024; 9: 100850. <https://doi.org/10.1016/j.crfs.2024.100850>
  27. Inthachai W, Thangsiri S, Khemthong C, On-Nom N, Chupeerach C, Sahasakul Y, Temviriyankul P, **Suttisansanee U**. Green Extraction of *Hodgsonia heteroclita* Oilseed Cake Powder to Obtain Optimal Antioxidants and Health Benefits. *Foods* 2023; 12(23): 4281. <https://doi.org/10.3390/foods12234281>
  28. On-Nom N, Thangsiri S, Inthachai W, Temviriyankul P, Trisonthi P, Chupeerach C, Siriwan D, **Suttisansanee U**. Phenolic profiles and in vitro biochemical properties of Thai herb ingredients for chronic diseases prevention. *Scientific Reports* 2023; 13: 21690. <https://doi.org/10.1038/s41598-023-49074-5>
  29. Kittibunchakul S, Kemsawasd V, Hudthagosol C, Sanporkha P, Sapwarobol S, **Suttisansanee U**. The Effects of Different Roasting Methods on the Phenolic Contents, Antioxidant Potential, and In



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- Vitro Inhibitory Activities of Sacha Inchi Seeds. *Foods* 2023; 12(22): 4178. <https://doi.org/10.3390/foods12224178>
30. On-nom N, **Suttisansanee U**, Chathiran W, Charoenkiatkul S, Thiyajai P, Srichamnong W. Nutritional Security: Carbohydrate Profile and Folk Remedies of Rare Edible Mushrooms to Diversify Food and Diet: Thailand Case Study. *Sustainability* 2023; 15(18): 14034. <https://doi.org/10.3390/su151814034>
  31. Sahasakul Y, Aursalung A, Thangsiri S, Temviriyankul P, Inthachat W, Pongwichian P, Sasithorn K, **Suttisansanee U**. Nutritional Compositions, Phenolic Contents and Antioxidant Activities of Rainfed Rice Grown in Different Degrees of Soil Salinity. *Foods* 2023; 12(15): 2870. <https://doi.org/10.3390/foods12152870>
  32. On-Nom N, Promdang P, Inthachat W, Kanoongon P, Sahasakul Y, Chupeerach C, **Suttisansanee U**, Temviriyankul P. *Wolffia globosa*-Based Nutritious Snack Formulation with High Protein and Dietary Fiber Contents. *Foods* 2023; 12(14): 2647. <https://doi.org/10.3390/foods12142647>
  33. Zakaria NH, Whanmek K, Thangsiri S, Chathiran W, Srichamnong W, **Suttisansanee U**, Santivarangkna C. Optimization of Cold Brew Coffee Using Central Composite Design and Its Properties Compared with Hot Brew Coffee. *Foods* 2023; 12(12): 2412. <https://doi.org/10.3390/foods12122412>
  34. van der Ven AM, Gyamfi H, **Suttisansanee U**, Ahmad MS, Su Z, Taylor RM, Poole A, Chiorean S, Daub E, Urquhart T, Honek JF. Molecular Engineering of *E. coli* Bacterioferritin: A Versatile Nanodimensional Protein Cage. *Molecules* 2023; 28(12): 4663. <https://doi.org/10.3390/molecules28124663>
  35. Inthachat W, Temviriyankul P, On-Nom N, Kanoongon P, Thangsiri S, Chupeerach C, **Suttisansanee U**. Optimization of Phytochemical-Rich *Citrus maxima* Albedo Extract Using Response Surface Methodology. *Molecules* 2023; 28(10): 4121. <https://doi.org/10.3390/molecules28104121>
  36. **Suttisansanee U**, Thiyajai P, Inthachat W, Pruesapan K, Wongwathanarat K, Charoenkiatkul S, Sahasakul Y, Temviriyankul P. Exploration of the nutritional and carotenoids profiles of vegetables in Thai cuisine as potential nutritious ingredients. *Heliyon* 2023; 9 (5): e15951. <https://doi.org/10.1016/j.heliyon.2023.e15951>.
  37. On-nom N, Thangsiri S, Inthachat W, Temviriyankul P, Sahasakul Y, Chupeerach C, Pruesapan K, Trisonthi P, Siriwan D, **Suttisansanee U**. Seasonal Effects on Phenolic Contents and In Vitro Health-Promoting Bioactivities of Sacred Lotus (*Nelumbo nucifera*). *Plants* 2023; 12(7): 1441. <https://doi.org/10.3390/plants12071441>
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