



Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

Name: Warangkana Srichamnong

E-mail address: Warangkana.sri@mahidol.ac.th

Current position: Associate Professor

Education

Post-doctoral Food and Nutrition science Rutgers University, US

Ph.D. Food Science and Technology UNSW, Australia

Bachelor Food Science and Technology UNSW, Australia

Visiting researcher Tokyo University of Marine Science, Japan

Research fellowship Reading University, England

Research Interest and Expertise

- Metabolomics analysis of biomolecule in edible biodiversity
- Diversifying diet and utilization of indigenous foods
- Fat and oil chemistry and innovative process control
- Innovative product development

Research Experiences

Principle investigators of government funds

Principle investigator of private company

Training

Food safety handling Reading University, England

Citi program Rutgers University, New Jersey, US

ISO 17025 internal audit National Institute of Metrology



Publications

International (2015-2024)

1. Chathiran, W., On-nom, N., Somsong, P., Tiyaon, P., Nirajan, K., **Srichamnong, W.** The efficacy and lipid degradation properties resulting from corncob biochar treatment for acrylamide reduction in reused palm oil,(2024) LWT, 192, 115720,ISSN 0023-6438,<https://doi.org/10.1016/j.lwt.2023.115720>.
2. On-nom, N., Suttisansanee, U.,Chathiran, W.,Charoenkiatkul, S.,Thiyajai, P., **Srichamnong, W.** (2023). Nutritional Security: Carbohydrate Profile and Folk Remedies of Rare Edible Mushrooms to Diversify Food and Diet: Thailand Case Study. Sustainability. 15. 14034. 10.3390/su151814034.
3. Zakaria, N.,Whanmek, K.,Thangsiri, S., Chathiran, W.,**Srichamnong, W.**,Suttisansanee, U.,Santivarangkna, C. (2023). Optimization of Cold Brew Coffee Using Central Composite Design and Its Properties Compared with Hot Brew Coffee. Foods. 12. 2412. 10.3390/foods12122412.
4. Gao, J., **Srichamnong, W.**, Chathiran, W.,Matthews, K. (2022). Influences of photosensitizer curcumin on microbial survival and physicochemical properties of chicken during storage. Poultry Science. 102. 102417. 10.1016/j.psj.2022.102417.
5. Wispen, S.,Somsong, P., Santivarangkna, C.,Tiyaon, P.,Chathiran, W., Matthews, K., **Srichamnong, W.** (2022). Changes in Bioactive Compounds, Antioxidant Activities and Chemical Properties of Pickled Tea By-Product Fermentation: Promising Waste Management and Value-Added Product. Fermentation. 8. 472. 10.3390/fermentation8100472.
6. Sopawong, P.,Warodomwichit, D.,**Srichamnong, W.**,Methacanon, P.,Tangsuphoom, N. (2022). Effect of Physical and Enzymatic Modifications on Composition, Properties and In Vitro Starch Digestibility of Sacred Lotus (*Nelumbo nucifera*) Seed Flour. Foods. 11. 2473. 10.3390/foods11162473.
7. Ahmed, S.,Parra, J.,Elouafi, I.,German, B.,Jarvis, A.,Lal, V., Lartey, A.,Longvah, T., Malpica, C.,Vazquez, N., Prenni, J., Aguilar-Salinas, C., **Srichamnong, W.**,Rajasekharan, M., Shafizadeh, T.,Siegel, J.,Steiner, R., Tohme, J., Watkins, S. (2022). Foodomics: A Data-Driven Approach to Revolutionize Nutrition and Sustainable Diets. Frontiers in Nutrition. 9. 874312. 10.3389/fnut.2022.874312.
8. **Srichamnong, W.**, Lasukhang, W.,. (2021). Structural and chemical analysis of resistant starch effected by pre-treatments, cooking methods, reheating and storage condition in parboiled germinated brown rice (*Oryza Sativa*). International Journal of Food Science & Technology. 57. 10.1111/ijfs.15458.



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9. **Srichamnong, W.**, Kalambaheti, N., Woskie, S., Kongtip, P., Sirivarasai, J., Matthews, K. (2021). Occurrence of antibiotic-resistant bacteria on hydroponically grown butterhead lettuce (*Lactuca sativa* var. capitata). *Food Science & Nutrition*. 9. 10.1002/fsn3.2116.
10. Limsangouan, N., Charunuch, C., Sastry, S., **Srichamnong, W.**, Jittanit, W. (2020). High pressure processing of tamarind (*Tamarindus indica*) seed for xyloglucan extraction. *LWT*. 134. 110112. 10.1016/j.lwt.2020.110112.
11. Khuropakhonphong, R., Whanmek, K., Purttiponthanee, S., Chathiran, W., **Srichamnong, W.**, Santivarangkna, C., Trachootham, D. (2020). Bulgarian yogurt relieved symptoms and distress and increased fecal short-chain fatty acids in healthy constipated women: A randomized, blinded crossover controlled trial. *NFS Journal*. 22. 10.1016/j.nfs.2020.12.005.
12. Somsong, P., Santivarangkna, C., Tiyyon, P., Hsieh, C.-M., **Srichamnong, W.** (2020) Sustainability (Switzerland), 12 (14), DOI: 10.3390/su12145853
13. Tangpanithandee, N., On-Nom, N., **Srichamnong, W.** Effect of vegetable oil blending on acrylamide during potato deep-frying (2019) *Malaysian Applied Biology*, 48 (4), pp. 47-51
14. Nguyen, T.T., Jittanit, **W.**, **Srichamnong, W.** Production of xyloglucan component extracted from tamarind (*Tamarindus indica*) seeds using microwave treatment for seed decortication (2019) *Journal of Food Processing and Preservation*, 43 (8)
15. Suttireung, P., Winuprasith, T., **Srichamnong, W.**, Paemuang, W., Phonyiam, T., Trachootham, D. Riceberry rice puddings: rice-based low glycemic dysphagia diets (2019) *Asia Pacific journal of clinical nutrition*, 28 (3), pp. 467-475
16. Sankomkai, W., Suttisunsanee, U., Somsong, P., **Srichamnong, W.** Effect of storage temperature on antioxidant activities of *Citrus medica* L. var. limetta (2018) *Acta Horticulturae*, 1210, pp. 257-262.
17. Khuenpet, K., Jittanit, W., Sirisansaneeyakul, S., **Srichamnong, W.** The application of purification process for inulin powder production from Jerusalem artichoke (*Helianthus tuberosus* L.) tuber powder (2018) *Journal of Food Processing and Preservation*, 42 (8).
18. **Srichamnong W.**, Ting P., Pitchakarn P., Nuchuchua O., Temviriyankul P., (2017) Safety assessment of *Plukenetia volubilis* (Inca peanut) seeds, leaves, and their products. *Food Sci Nutr*. 1–8. DOI: 10.1002/fsn3.633
19. **Srichamnong W.**, Thiyajai P., Charoenkiatkul S. Conventional steaming retains tocopherols and γ -oryzanol better than boiling and frying in the jasmine rice variety Khao dok mali 105. (2016) *Food chemistry* 191: 113-119.
20. **Srichamnong W.** Srzednicki Internal discoloration of various varieties of Macadamia nuts as influenced by enzymatic browning and Maillard reaction (2015) *Scientia Horticulturae*, 192, 31 : 180-186



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Other (Patent)

Cryogen technique for macadamia nut cracker	Patent No. 9520
Processing of low/reduced sugar juices production	Patent No. 18629
Processing of gelling agent production from mushroom	Patent No. 18278
Production of fermented milk contains Conjugated Linoleic Acid (CLA)	Patent No. 20449

Award

Outstanding Academic Staff Award 2023 by INMU (Period of work 10 - 20 years)