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Education

Ph.D. (Major: Food Science and Technology), 2007-2012

University of California, CA, USA.

Dissertation: Effect of fruit characteristics and postharvest treatments on the textural quality of fresh-cut mangos

B.S. (Major: Food Technology), 2002-2006

Chulalongkorn University, Bangkok, Thailand.

Senior project: Solubility improvement of tomato powder

Research interest

- Characterization of flavor compositions of indigenous fruits, vegetables and herbs
- Postharvest Technology
- Processing of fruits and vegetables
- Sensory Evaluation

Publications

1. Phewpan, A., Phuwaprisirisan, P., Takahashi, H., Ohshima, C., **Ngamchuachit, P.**, Techaruvichit, P., Dirndorfer, S., Dawid, C., Hofmann, T., Keeratipibul, S. **2020**. Investigation of kokumi substances and bacteria in Thai fermented freshwater Fish (Pla-ra). *J. Agric. Food Chem.*, 68(38), 10345-10351.
2. Korkitpoonpol, J., Suwannaprom, N., Wongravee, K., Phuwapraisirisan, P., Boonbumrung, S., Keeratipibul, S., **Ngamchuachit, P.** **2020**. Flavor profile in fresh-squeezed juice of four Thai lime cultivars: Discovery of the compounds that influence master chef's selection. *Applied Science and Engineering Progress*.13(2), 146-157.
3. **Ngamchuachit, P.**, Kitai, Y., Keeratipibul, S., Phuwapraisirisan, P. **2020**. Comparison of dynamic headspace trapping on tenax TA and headspace stir bar sorptive extraction for analysis of grilled chicken (Yakitori) volatiles. *Applied Science and Engineering Progress*, 13(3), 1-11.
4. Sabphon, C., Srichoosilp, A., Wanichwecharungruang, S., **Ngamchuachit, P.**, Thiraphibundet, P. **2020**. Dissolvable and edible film for long-lasting kaffir lime aroma in food. *Int. J. Food Sci. Technol.* 55(4), 1523-1530.
5. Suwannaprom, N., Keeratipibul, S., Boonbumrung, S. **Ngamchuachit, P.** **2018**. Effect of storage temperature and time on volatile profile of fresh-squeezed Thai lime juice. *Acta. Hortic.* 1205, 381-386.
6. Sirijariyawat, A., **Ngamchuachit, P.**, Boonnattakorn, R., Saenmuang, S. **2018**. The combined effect of calcium, pectin methylesterase and mild heat on frozen mango quality. *AIMS Agric. Food.* 3(4), 455-466.

7. Pinsorn, P., Oikawa, A., Watanabe, M., Sasaki, R., **Ngamchuachit, P.**, Hoefgen, R., Saito, K., Sirikantaramas, S. **2018**. Metabolic variation in the pulps of two durian cultivars: Unraveling the metabolites that contribute to the flavor. *Food Chemistry*. 268, 118-125.
8. Tipchuwong, N., Chatraporn, C., **Ngamchuachit, P.**, Tansawat, R. **2017**. Increasing retention of vitamin D3 in vitamin D3 fortified ice cream with milk protein emulsifier. *International Dairy Journal*. 74. 74-79.
9. **Ngamchuachit, P.**, Mitcham, E.J., Barrett, D.M. **2016**. Spatial variance of physicochemical properties within mangos and the effect of initial ripeness stage on the quality of fresh-cut mangos. *Journal of the Science of Food and Agriculture* 96, 3613-3620.
10. Chansathirapanich, W., **Ngamchuachit, P.**, and Tansawat, R. **2016**. Effect of fat content on characteristics of ice cream fortified with calcium and vitamin D3. *Thai Journal of Pharmaceutical Sciences* 40, 132-138.
11. **Ngamchuachit, P.**, Sivertsen, H.K., Mitcham, E.J., and Barrett, D.M. **2015**. Influence of cultivar and ripeness stage at the time of fresh-cut processing on instrumental and sensory qualities of fresh-cut mangos. *Postharvest Biology and Technology* 106, 11-12.
12. Kirttil, E., Oztop, M. H., Sirijariyawat, A., **Ngamchuachit, P.**, Barrett, D. M., and McCarthy, M. J. **2014**. Effect of pectin methyl esterase (PME) and CaCl₂ infusion on the cell integrity of fresh-cut and frozen-thawed mangos: An NMR relaxometry study, *Food Research International* 66, 409-416.
13. **Ngamchuachit, P.**, Sivertsen, H. K., Mitcham, E. J., and Barrett, D. M. **2014**. Effectiveness of Calcium Chloride and Calcium Lactate on Maintenance of Textural and Sensory Qualities of Fresh-Cut Mangos, *Journal of Food Science* 79, C786-C794.
14. **Ngamchuachit, P.**, Barrett, D. M., and Mitcham, E. J. **2014**. Effects of 1-Methylcyclopropene and Hot Water Quarantine Treatment on Quality of "Keitt" Mangos, *Journal of Food Science* 79, C505-C509.

Abstract/ Presentations

1. Pummanee, P., Anantanasakul, P. Korkitpoonpol, J., **Ngamchuachit, P.** **2018**. Influence of freezing process and storage time on the volatile and nonvolatile profiles and sensory properties of lime juice.
Poster presentation at The 16th National Postharvest Technology Conference (NPHT2018) (12-13 July 2018)
2. Suwannaprom, N., Korkitpoonpol, J., Keeratipibul, S., Boonbumrung, S., **Ngamchuachit, P.** **2017**. Influence of cultivars on volatile profile of Thai lime juice.
Poster presentation at The 43rd Congress on Science and Technology of Thailand (STT 43) 2017 (17 – 19 October, 2017)
3. Suwannaprom, N., Keeratipibul, S., **Ngamchuachit, P.** **2017**. Influence of cultivars and drying methods on volatile profile of Thai chili peppers.
Poster presentation at The 43rd Congress on Science and Technology of Thailand (STT 43) 2017 (17 – 19 October, 2017)
4. Korkitpoonpol, J., **Ngamchuachit, P.** **2017**. Influence of storage time and temperature on non-volatile profile of fresh-squeezed Thai lime juice
Poster presentation at The 19th Food Innovation Asia Conference 2017 (FIAC 2017) (15-17 June, 2017)
5. Suwannaprom, N., Keeratipibul, S., Boonbumrung, S., **Ngamchuachit, P.** Effect of storage temperature and time on volatile profile of fresh-squeezed Thai lime juice.
Poster presentation at International Symposia on Tropical and Temperate Horticulture - ISTTH2016 (20-25 November 2016)
6. Suthinand, D., Boonyachai, T., **Ngamchuachit, P.** **2016**. The Effect of dipping treatments on the instrumental and sensory quality characteristics of fresh-cut 'Fuji' apples. II Asian Horticultural Congress - AHC2016 (26 – 28 September, 2016)
Poster presentation at The 43rd Congress on Science and Technology of Thailand (STT 43) 2017 (17 – 19 October, 2017)
7. **Ngamchuachit, P.** Mitcham, E.J., and Barrett, D.M. **2014**. Effect of fruit characteristics and postharvest treatments on the quality of whole and fresh-cut mangoes
Oral presentation at The 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension (APS2014), Ho Chi Minh City, Vietnam (8-11 December, 2014)

8. **Ngamchuachit, P. 2014.** Postharvest treatments of mango
Oral presentation at Thai-Japan International Joint Seminar on High-quality Processing with Low Carbon Emission and Utilization of Local Marine and Agricultural Products, Tokyo University of Marine Science and Technology, Tohoku, Japan (3-7 January, 2014))
9. **Ngamchuachit, P.,** Barrett, D.M., and Mitcham, E.J. **2012.** Effects of 1-methylcyclopropene (1-MCP) and hot water treatment on textural quality of 'Keitt' mangoes
Poster presentation at Institute of Food Technologists (IFT) annual meeting 2012 (13 – 16 July, 2012)
10. **Ngamchuachit, P.,** Sivertsen, H., Mitcham, E.J. and Barrett, D.M. **2012.** Comparison of effects of calcium chloride and calcium lactate on maintaining textural and sensory quality of fresh-cut 'Kent' and 'Tommy Atkins' mangoes
Poster presentation at Institute of Food Technologists (IFT) annual meeting 2012 (13 – 16 July, 2012)
11. **Ngamchuachit, P.,** Sivertsen, H., Mitcham, E.J. and Barrett, D.M. **2011.** Influence of ripeness stage for fresh-cut processing of 'Kent' and 'Tommy Atkins' mangoes on sensory and instrumental quality measurements
Poster presentation at Institute of Food Technologists (IFT) annual meeting 2012 (11-14 June, 2011)