

**CURRICULUM VITAE FOR
INTHAWOOT SUPPAVORASATIT, Ph.D.**

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EDUCATION:

- 2007-2012 Ph.D. Food Science (Flavor Chemistry), University of Illinois, USA
2000-2003 M.Sc. Food Technology, Chulalongkorn University, Thailand
1996-1999 B.Sc. Food Technology, Chulalongkorn University, Thailand

WORKING EXPERIENCE:

- 2018-Present Deputy Dean (Academic and Student Affairs), School of Agricultural Resources, Chulalongkorn University, Bangkok, Thailand
2016-Present Assistant Professor, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand
2015-2019 Assistant Dean (Student Affairs), Faculty of Science, Chulalongkorn University, Bangkok, Thailand
2013-2020 Consultant on food flavor section for Maxway Co., Ltd.
2005-2016 Lecturer, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand
2003-2004 Assistant Product Manager (Flavor and Fragrance) for Technical Scents Co., Ltd.
2001-2003 Food Technologist (part-time) for Thai Polyphosphates and Chemicals Co., Ltd.

AWARDS AND GRANTS:

- 2016 - Best poster presentation in PACCON 2016: "Changes in gamma-aminobutyric acid content and physical properties of cooked germinated brown rice (Chai Nat 1) as affected by various cooking methods", presented by Mr. Wattana Tammabanha (Master's student)
2015 - TRF Grant for New Researcher, The Thailand Research Fund (TRG5880229) (2015-2017)
2014 - A New Researcher Grants sponsored by Ministry of Science & Technology, Coordinating Center for Thai Government Science and Technology Scholarship Students (CSTS), National Science and Technology Development Agency (NSTDA) (SCH-NR2014-096) (2014-2015)
- Agricultural Research Grant by Agricultural Research Development Agency (Public Organization) or "ARDA" (CRP5705010200)
2013 - Ratchadaphiseksomphot Endowment Fund of Chulalongkorn University (RES560530049-FW) (2013-2015)
- Grant for Development of Faculty Staff, Ratchadaphiseksomphot Endowment Fund of Chulalongkorn University (GDNS 56-055-23-015) (2013-2014)
2007-2012 - Royal Thai Government Scholarship: Ministry of Science and Technology
2011 - Alice and Charlotte Biester Merit Award (University of Illinois, USA)
- 3rd place in the IFT Food Chemistry Division poster competition: "Effect of enzymatic deamidation of soy protein isolate by protein-glutaminase on the functional properties of the protein"
2010 - Blanche Larson Merit Award (University of Illinois, USA)

RESEARCH INTEREST:

- Flavor-Protein Interactions
- Flavor Chemistry and Analysis
- Effect of Food Processing on Stability of Volatile Compounds in Foods
- Food Product Development
- Meat, Poultry, and Fishery Products

PUBLICATIONS:

- Kulapichitr, F.; Borompichaichartkul, C.; Fang, M.; **Suppavorasatit, I.**; Cadwallader, K. R. Effect of post-harvest drying process on chlorogenic acids, antioxidant activities and CIE-Lab color of Thai Arabica green coffee beans. *Food Chem.* **2022**, 130504. <https://doi.org/10.1016/j.foodchem.2021.130504>.
- Chen, X.; Fu, W.; Luo, Y.; Cui, C.; **Suppavorasatit, I.**; Liang, L. Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. *Compr. Rev. Food Sci. Food Saf.* **2021**, 3788-3817. <https://doi.org/10.1111/1541-4337.12759>.
- Temthawee, W.; Panya, A.; Cadwallader, K. R.; **Suppavorasatit, I.** Flavor binding property of coconut protein affected by protein-glutaminase: Vanillin-coconut protein model. *LWT-Food Sci. Technol.* **2020**, 109676. <https://doi.org/10.1016/j.lwt.2020.109676>.
- Noichinda, W.; **Suppavorasatit, I.** Enhancement of essential oil stability by cyclodextrins inclusion complex. *J. Food Tech. Siam U.* **2019**, 14(2), 108-119. (in Thai)
- Wongprasert, T.; **Suppavorasatit, I.** Influence of textural modification of gel food by hydrocolloids to flavor perception. *J. Food Tech. Siam U.* **2019**, 14(2), 95-107. (in Thai)
- Kulapichitr, F.; Borompichaichartkul, C.; **Suppavorasatit, I.**; Cadwallader, K. R. Impact of drying process on chemical composition and key aroma components of Arabica coffee. *Food Chem.* **2019**, 291, 49-58.
- Kunarayakul, S.; Thaiphanit, S.; Anprung, P.; **Suppavorasatit, I.** Optimization of coconut protein deamidation using protein-glutaminase and its effect on solubility, emulsification, and foaming properties of the proteins. *Food Hydrocolloid.* **2018**, 79, 197-207.
- Kulapichitr, F.; **Suppavorasatit, I.**; Borompichaichartkul, C.; Chodjarusawad, T.; Phatthara-aneksin, A.; Pratontep, S.; Lopetcharat, K. Impact of processing method and growing location on overall differences of brewed coffee using electronic tongue and sensory panel. *Acta Hort.* **2017**, 1179, 269-275.
- Kulapichitr, F.; Borompichaichartkul, C.; Pratontep, S.; Lopetcharat, K.; Boonbumrung, S.; **Suppavorasatit, I.** Differences in volatile compounds and antioxidant activity of ripe and unripe green coffee beans (*Coffea arabica* L. 'Catimor'). *Acta Hort.* **2017**, 1179, 261-268.
- Lopetcharat, K.; Kulpichitr, F.; **Suppavorasatit, I.**; Chodjarusawad, T.; Phatthara-aneksin, A.; Pratontep, S.; Borompichaichartkul, C. Relationship between overall difference decision and electronic tongue: Discrimination of civet coffee. *J. Food Eng.* **2016**, 180, 60-68.
- Suppavorasatit, I.**; Panworn, K.; Kiatruangkrai, C.; Chaiwanichsiri, S. Effect of cooking method on γ -aminobutyric acid content and physico-chemical property of germinated brown rice *J. Food Tech. Siam U.* **2015**, 10(1), 30-41. (in Thai)
- Suppavorasatit, I.** Flavor-protein interactions (Review article). *J. Food Tech. Siam U.* **2014**, 9(1), 21-30. (in Thai)
- Suppavorasatit, I.**; Lee, S. -Y.; Cadwallader, K. R. Effect of enzymatic protein deamidation on protein solubility and flavor binding properties in soymilk. *J. Food Sci.* **2013**, 78(1), C1-C7.
- Suppavorasatit, I.**; Cadwallader, K. R. Effect of enzymatic deamidation of soy protein by protein-glutaminase on the flavor-binding properties of the protein under aqueous conditions. *J. Agric. Food Chem.* **2012**, 60, 7817-7823.

Suppavorasatit, I.; de Mejia, E.; Cadwallader, K. R. Optimization of the enzymatic deamidation of soy protein by protein-glutaminase and its effects on the functional properties of the protein. *J. Agric. Food Chem.* **2011**, *59*, 11621-11628.

Suppavorasatit, I.; Cadwallader, K. R. Flavor-soy protein interactions. In *Chemistry, texture, and flavor of soy.*; Cadwallader, K. R. and Chang, S. K. C. Eds. American Chemical Society: Washington, DC., 2010; pp 339-359.

PRESENTATIONS:

Hempattarasuwan, N.; **Suppavorasatit, I.** Effect of gelatin and konjac glucomannan on physico-chemical and sensory properties of high-protein gel. The 23rd Food Innovation Asia Conference 2021. June 17-18, 2021. Bangkok, Thailand. (poster presentation).

Kaowsuwan, A.; Piroonpan, T.; Potiyaraj, P.; **Suppavorasatit, I.** Effects of electron beam irradiation doses on physicochemical characteristics of tapioca starch-gelatin nanogel. The 23rd Food Innovation Asia Conference 2021. June 17-18, 2021. Bangkok, Thailand. (oral presentation, the 2nd place award).

Wongprasert, T.; **Suppavorasatit, I.** Development of silken tofu coagulated by glucono-delta-lactone for consumers with mastication and swallowing problems. The 22nd Food Innovation Asia Conference 2020. June 18-19, 2020. Bangkok, Thailand. (oral presentation, the honorable mention award).

Noichinda, W.; **Suppavorasatit, I.** Effect of preparation methods on β -cyclodextrin encapsulated holy basil (*Ocimum Sanctum* Linn.) essential oil properties. The 22nd Food Innovation Asia Conference 2020. June 18-19, 2020. Bangkok, Thailand. (oral presentation).

Samathayanon, C.; Bankeeree, W.; Pattananuwat, P.; **Suppavorasatit, I.**; Prasongsuk, S. Polyvinyl alcohol/xylan composite films from rice straw. The 30th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 22-23, 2018. Bangkok, Thailand. (poster presentation; the best poster award).

Boonying, J.; **Suppavorasatit, I.**; Chinprahast, N. Microencapsulation of ma-kwaen (*Zanthoxylum limonella* Alston.) essential oil by complex coacervation with gelatin-alginate. International Conference of Agriculture and Natural Resources. April 26-28, 2018. Bangkok, Thailand. (poster presentation).

Temthawee, W.; Panya, A.; **Suppavorasatit, I.** Effect of coconut protein modification by deamidation with protein-glutaminase on the binding property of vanillin. The 11th Srinakharinwirot University Research Conference. March 29-30, 2018. Bangkok, Thailand. (poster presentation).

Garanee, S.; Punnapayak, H.; **Suppavorasatit, I.**; Prasongsuk, S. Leaf protein concentrate from duckweed in Thailand. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Bangkok, Thailand. (poster presentation).

Khayanna, N.; **Suppavorasatit, I.**; Prasongsuk, S. β -Glucan production by black yeast *Aureobasidium thailandense* NRRL 58543 and its prebiotic property. The 29th Annual Meeting of the Thai Society for Biotechnology and International Conference. November 23-25, 2017. Bangkok, Thailand. (poster presentation; the best poster presentation in Food & Agricultural Biotechnology session award).

Jeenapak, S.; **Suppavorasatit, I.**; Prasongsuk, S.; Potiyaraj, P. Properties of modified corn stover xylan by citric acid. The International Polymer Conference of Thailand (PCT-7). June 1-2, 2017. Bangkok, Thailand. (poster presentation).

Kunarayakul, S.; Anprung, P.; **Suppavorasatit, I.** Comparison study on selected functional properties of coconut proteins affected by deamidation methods. The 42nd Congress on Science and Technology of Thailand (STT42). November 30-December 2, 2016. Bangkok, Thailand. (poster presentation).

- Tammabancha, W.; Chaiwanichsiri, S.; Chinprahast, N.; **Suppavorasatit, I.** Changes in gamma-aminobutyric acid content and physical properties of cooked germinated brown rice (Chai Nat 1) as affected by various cooking methods. The Pure and Applied Chemistry International Conference 2016. February 9-11, 2016. Bangkok, Thailand. (poster presentation, the best poster presentation award).
- Lopetcharat, K.; Kulpichitr, F.; **Suppavorasatit, I.**; Chodjarusawad, T.; Phatthara-aneksin, A.; Pratontep, S.; Borompichaichartkul, C. Can human and electronic tongue recognize civet coffees? The 3rd Annual Meeting of Thailand Sensory Science and Consumer Research Network 2015. December 17-18, 2015. Bangkok, Thailand. (oral presentation).
- Suppavorasatit, I.**; Kulapichitr, F.; Borompichaichartkul, C.; Pratontep, S.; Lopetcharat, K.; Boonbumrung, S. Differences in volatile compound and antioxidant activity of ripe and unripe green coffee beans (*Coffea arabica* L. cv. Catimor). The 3rd ISHS Southeast Asia Symposium on Quality Management in Postharvest Systems. August 13-15, 2015. Siem Reap, Cambodia. (poster presentation).
- Kulapichitr, F.; **Suppavorasatit, I.**; Borompichaichartkul, C.; Pratontep, S.; Lopetcharat, K. Impact of processing method and growing location on overall differences of brewed coffee using electronic tongue and sensory panel. The 3rd ISHS Southeast Asia Symposium on Quality Management in Postharvest Systems. August 13-15, 2015. Siem Reap, Cambodia. (oral presentation).
- Bangthamai, K.; **Suppavorasatit, I.** Tofu coagulated by natural acids from tropical plant sources. The 17th Food Innovation Asia Conference. June 18-19, 2015. Bangkok, Thailand. (poster presentation).
- Chodjarusawad, T.; Phatthara-aneksin, A.; Yuwaphan, V.; Lopetcharat, K.; Kulpichitr, F.; **Suppavorasatit, I.**; Borompichaichartkul, C.; Pratontep, S. Robust artificial tongue based on cyclic voltammetry for discrimination of flavor and food quality. The 17th Food Innovation Asia Conference. June 18-19, 2015. Bangkok, Thailand. (oral presentation).
- Phatthara-aneksin, A.; Yuwaphan, V.; Chodjarusawad, T.; Lopetcharat, K.; Kulapichitr, F.; **Suppavorasatit, I.**; Borompichaichartkul, C.; Pratontep, S. Classification of Arabica coffee by electronic tongue. The 10th Annual Siam Physics Congress. May 20-22, 2015. Krabi, Thailand. (poster presentation).
- Suppavorasatit, I.**; Roochob, A.; Pakeeree, P.; Kittiworawat, S. Production of black sesame seeds-fortified soybean curd (Tau-Huay) and its storage study. 1st Joint ACS AGFD-ACS ICST Symposium on Agricultural and Food Chemistry. March 4-5, 2014. Bangkok, Thailand. (poster presentation).
- Panworn, K.; Kiatruangkrai, C.; Chaiwanichsiri, S.; **Suppavorasatit, I.** Effect of cooking methods on γ -aminobutyric acid (GABA) content and sensory properties of germinated brown rice (cv. Chai Nat 1). The 15th Food Innovation Asia Conference. June 13-14, 2013. Bangkok, Thailand. (poster presentation)
- Suppavorasatit, I.**; de Mejia, E.; Cadwallader, K. R. Effect of enzymatic deamidation of soy protein isolate by protein-glutaminase on the functional properties of the protein. IFT Annual Meeting. June 11-14, 2011. New Orleans, LA, USA. (3rd Place in poster competition, Food Chemistry Division).