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Education

Ph.D. (Applied Marine Biosciences), Tokyo University of Marine Science and Technology, Japan (2018 – 2021)

Dissertation: Functional properties of recovered protein from small-sized Japanese anchovy by salt water treatment

M.Sc. (Food Technology), Chulalongkorn University, Thailand (2012 – 2015)

Thesis: Changes in physicochemical properties of rice during storage under accelerated condition

B.Sc. (2nd Class Honours) (Food Technology), Chulalongkorn University, Thailand (2007 – 2011)

Senior project: Process development of sweet glazed sea bass

Experience

2019 – 2020 Teaching assistant, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, Japan (Chemical experiment: Determination of iron content)

2018 -2019 Teaching assistant, Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Tokyo, Japan (Food chemistry experiment: Viscoelasticity of surimi gel)

April 2016 – September 2017 Researcher, Center of Excellence in Food Processing Pilot Plant, Faculty of Science, Chulalongkorn University, Bangkok, Thailand

June – September 2012 Teaching assistant, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand (Lab Food Processing: Boiled Sugar Syrup & Pulled Candy)

July – November 2011 Research Assistant, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand

Scholarships

The Japanese Government (Monbukagakusho: MEXT) Scholarship

The 90th Anniversary of Chulalongkorn University Scholarship, at the Graduate School Chulalongkorn University

The 72nd Birthday Anniversary of His Majesty the King's scholarship awarded by the Graduate School, Chulalongkorn University

Awards

April 2017 Outstanding Research Award for Master's Degree, Ratchadaphiseksomphot Endowment Fund of Chulalongkorn University

June 2011 First runner up for FoSTAT–Nestlé Quiz Bowl 2011

Research interest

- Fishery chemistry and processing
- Fishery product development
- Utilization of by-product from industry and underutilized raw material

Publications

- Chen, C., Geng, J.-T., **Thanathornvarakul, N.**, Keratimanoach, S., Üçyol, N., Okazaki, E., & Osako, K. (2022). The influence of processing sequence and frozen storage on the seasoned alaska pollack (*Theragra chalcogramma*) roe product quality. *Food Chemistry*, 373, 131516.
- Jiarpinijnun A., Geng, J.-T., **Thanathornvarakul, N.**, Keratimanoach, S., Üçyol, N., Okazaki, E., & Osako, K. (2022). Identifying volatile compounds in rabbit fish (*Siganus fuscescens*) tissues and their enzymatic generation. *European Food Research and Technology*, 248, 1485-1497.
- Thanathornvarakul, N.**, Jiarpinijnun, A., Okazaki, E., Geng, J.-T., Takahashi, K., & Osako, K. (2021). A comparative study of physicochemical properties of recovered protein from Japanese anchovy (*Engraulis japonicus*) isolated by various recovery methods. *Food Science and Technology Research*, 27(1), 121–129.
- Thanathornvarakul, N.**, Anuntagool, J., & Tananuwong, K. (2016). Aging of low and high amylose rice at elevated temperature: Mechanism and predictive modeling. *Journal of Cereal Science*, 70, 155–163.

Presentations

- Thanathornvarakul, N.** (2021). The improvement of textural properties of recovered protein from Japanese anchovy (*Engraulis japonicus*) by adding soy protein. In the 1st International Joint Symposium Program "Agriculture and Food Security". August 2, 2021. (Oral presentation)
- Thanathornvarakul, N.**, Geng, J.-T., & Osako, K. (2021). Effect of recovery methods on biochemical characteristics of recovered protein from Japanese anchovy. In the 2021 Spring Meeting of JSFS. March 26-29, 2021, Tokyo, Japan. (Oral presentation)
- Thanathornvarakul, N.**, Takahashi, K., & Osako, K. (2020). Classification of residual protease in recovered protein from Japanese anchovy (*Engraulis japonicus*) using salt water treatment. In the 22nd Food Innovation Asia Conference. June 18-19, 2020, Bangkok, Thailand. (Poster presentation)
- Thanathornvarakul, N.**, Tananuwong, K., & Anantagool, J. (2014). Changes in physicochemical properties of rice during storage under accelerated condition. In the International Conference on Sustainable Global Agriculture and Food Security. July 16-18, 2014, Bangkok, Thailand. (Poster presentation)

Training

Retort supervisor. June 6-10, 2016, Department of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, Thailand.