



**Name :** Asst. Prof. Mutita Meenune

**Education**

Degree :      Ph.D. (Food Science), Nottingham University, UK  
                  M.SC. (Food Science), Kasetsart University, Thailand  
                  B.Sc. (Chemistry-Biology), Prince of Songkla University, Thailand

**Present employment :**

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**Field of interest:** Starch Chemistry, Postharvest of Fruit & Vegetable, Flavour Chemistry

**Current researches:**

- Minimal process and modified atmosphere packaging of fresh-cut fruits
- Effect of processing methods on quality fruit juice and its stability during storage
- Starch-flavour interactions during heat processing and extrusion process
- Flavour changes/flavour formation in food products
- Rice grain during storage/Extrusion of rice starch-based products

## **Awards:**

Scholarship award for participating as a speaker in the 8<sup>th</sup> ASEAN Food Conference. 8-11 October 2003 on the topic of effect of heat treatment and high pressure treatment on changes in quality of palm sap. State Ministry for Research and Technology, Hanoi, Vietnam

## **Publication :**

- Naknean, P. and Meenune, M. 2016. Characterization of pasteurized palm sap (*Borassus flabellifer* Linn.) collected from various areas in Thailand. *Walailak Journal of Science and Technology*. 13 (3): 165-176.
- Toontom, N., Posri, W., Lertsiri, S. and Meenune, M. 2016. Effect of drying methods on Thai dried chilli's hotness and pungent odour characteristics and consumer liking. *International Food Research Journal*. 23(1):289-299.
- Thongpanja, H. and Meenune, M. 2015. Physical and chemical properties of Hom Bai Toei brown rice during storage. *Agricultural Sci. J.* 46(3/1):199-202.
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- Venkatachalam, K. and Meenune, M. 2014. Physiological changes of longkong fruit during different storage conditions. *Advances in Environmental Biology*. 8(21): 362-368.
- Keawpeng, I. Charunuch, C., Roudaut, G. and Meenune M. 2014. The optimization of extrusion condition of Phatthalung Sungyod rice extrudate : a preliminary study. *International Food Research Journal*. 21(6):2399-2304.

- Sangkasanya, S. and Meenune, M. 2014. Formation of volatile flavor compounds in longkong during storage under controlled atmospheric condition combined with intermittent warming treatment. *Agricultural Sci. J.* 45(3/1):85-88.
- Polthain, K., Phaleang, J. and Meenune, M. 2014. Effect of milling process and parboiling on cooking quality of Sungyod rice. *Agricultural Sci. J.* 45(3/1):417-420.
- Sangkasanya, S., Lertsiri, S. and Meenune, M. 2014. Changes in fruit quality and volatile flavor compounds during on-tree maturation of longkong. *International Food Research Journal.* 21(4): 1659-1665.
- Meenune, M., Thongpanja, H. and Kongsuwan, S. 2013. Influence of methyl jasmonate on quality changes in longkong fruit during storage under low temperature. *Agricultural Sci. J.* 44(3):257-260.
- Naknean, P., Meenune, M. and Roudaut, G. 2013. Changes in properties of palm sugar syrup produced by an open pan and a vacuum evaporator during storage. *International Food Research Journal.* 20(5):2323-2334.
- Keawpeng, I. and Meenune, M. 2012. Physicochemical properties of organic and inorganic Phatthalung Sungyod rice. *International Food Research Journal.* 19(3):857-861.
- Venkatachalam, K. and Meenune, M. 2012. Effect of methyl jasmonate on alleviation of chilling injury in longkong fruit during storage. *Agricultural Sci. J.* 43(3):423-426.
- Toontom, N., Meenune, M. and Posri, W. 2012. Effect of drying method on physical and chemical quality, hotness and volatile flavour characteristics of dried chilli. *International Food Research Journal.* 19(3):1023-1031.
- Venkatachalam, K. and Meenune, M. 2012. Physical and chemical quality changes of longkong (*Aglaia dookkoo* Griff.) during passive modified atmospheric storage. *International Food Research Journal.* 19(3):795-800.
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- Keawpeng, I. and Meenune M. 2011. Changes in cooking behavior of organic and inorganic Phatthalung sungyod rice during ageing. Thai Journal of Agricultural Science. 44(5):348-353.
- Laopornsawan, N., Kawerin, W. and Meenune, M. 2011. Effect of some chemical coatings on the quality of minimally-processed longkong. Agricultural Sci. J. 42(3):283-286.
- Sangkasanya, S. Karma, N. Vanakul, N. and Meenune, M. 2010. Changes in quality of longkong (*Aglaia dookkoo* Griff.) for export during storage under the combination of low temperature and packaging. Agricultural Sci. J. 41(1):145-148. (in Thai)
- Toontom, N., Meenune, M. and Posri W. 2010. Consumer preference on flavour profiles and antioxidant information of a Thai chili paste. British Food Journal. 112(11):1252-1265.
- Naknean, P., Meenune, M. and Roudaut, G. 2010. Characterization of palm sap harvested in Songkhla province, Southern Thailand. International Food Research Journal. 17(4):977-986.
- Phaichamnan, M., Posri, W. and Meenune, M. 2010. Quality profile of palm sugar concentrate produced in Songkhla province, Thailand. International Food Research Journal. 17(2):425-432.
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- Meenune, M., Karma, N. Vanakul, N. and Sangkasanya, S. 2009. Characteristics of longkong (*Aglaia dookkoo* Griff.) and its flavor formation. Agricultural Sci. J. 40(3):666-669.
- Naknean, P., Meenune, M. and Roudaut, G. 2009. Changes in physical and chemical properties during the production of palm sugar syrup by open pan and vacuum evaporator. Asian Journal of Food and Agro-Industry. 2(4):448-456.
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- Toontom, N., Meenune M. and Posri, W. 2008. Effects of dry chili and garlic on sensory characteristics and consumer acceptance of numprrik Tadang product. *KKU Research Journal. (Graduate Studies).* 8:7-17.
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- Thongdang, T., Meenune, M. and Chainui, C. 2008. Effect of sago starch addition and steaming time on making cassava cracker (keropok). *Starch J.* 60:568-576.
- Chainui, C. Meenune, M. and Thongdang, T. 2008. Physiochemical properties of cassava and sago starch blends. *The Journal of Scientific Research, Chulalongkorn University, (J. Sci. Res. Chula. Univ. Section T).* 6(1):55-70.

#### **Conferences/Meeting and Proceeding :**

- Bunrat , N. and Meenune, M. 2015. The optimization of spray dried conditions of Phatthalung Sungyod broken rice powder. *Proceedings of the 8<sup>th</sup> International Conference on Starch Technology.* 3-4 December 2015. The Sukosol Bangkok hotel, Thailand. Pp. 113-118. (*Poster*)
- Thongpanja, H and Meenune, M. 2015. Physical and chemical properties of Hom Bai Toei brown rice during storage. *Proceedings of the 13<sup>th</sup> National Postharvest Technology conference,* 18-19 June 2015. The Greenery Resort hotel, Khao Yai, Thailand. (*Poster*)
- Boonkong, S and Meenune, M. 2015. Effect of ethylene absorber on the quality and shelf-life assessment in coriander during storage. *Proceedings of 13<sup>th</sup> National Postharvest Technology conference,* 18-19 June 2015. The Greenery Resort hotel, Khao Yai, Thailand. (*Poster*)
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- Toontom, N., Meenune, M and Posri, W. 2014. Sensory profile analysis of dried Chee fah chilli. The International Bioscience Conference. 2014, Phuket Graceland Resort & Spa hotel, Phuket, Thailand. (*Poster*)
- Toontom, N., Meenune, M and Posri, W. 2014. Recognition thresholds and liking of sensations derived from capsaicin and one-penten-3-one among chilli users. EuroSense : A sense of life, 7-10 September 2014, Bella Center, Copenhagen, Denmark.
- Sangkasanya, S. and Meenune, M. 2014. Formation of volatile flavor compounds in longkong during storage under controlled atmospheric condition combined with intermittent warming treatment. The 12<sup>th</sup> National Postharvest Technology conference, 16-18 July 2014. The Empress hotel, Thailand. (*Poster*)
- Polthain, K., Phaleang, J. and Meenune, M. 2014. Effect of milling process and parboiling on cooking quality of Sungyod rice. The 12<sup>th</sup> National Postharvest Technology Conference, 16-18 July 2014. The Empress hotel, Thailand. (*Poster*)
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- Naknean, P. and Meenune, M. 2013. Moisture sorption isotherm and glass transition of palm sugar cake as affected by storage temperature. The 2<sup>nd</sup> International Conference on Nutrition and Food Sciences, 27-28 July, 2013, Moscow, Russia. (*Poster*)
- Naknean, P. and Meenune, M. 2013. Moisture sorption isotherm and glass transition of palm sugar cake as affected by storage temperature. International proceedings of chemicals, biological and environmental engineering : Nutrition and food sciences II. Vol. 53 Iacsit press, Singapore. pp. 66-70.

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- Sangkasanya, S., Lertsiri, S. and Meenune, M. 2013. Isolation and identification of volatile flavor compounds in longkong. The 15<sup>th</sup> Food Innovation Asia Conference, 13-14 June 2013, BITECH, Bangkok, Thailand. (*Poster*)
- Toontom, N., Posri, W. and Meenune, M. 2013. Investigating threshold intensity of hotness and pungent odour perceived by different groups of chilli-users. The 15<sup>th</sup> Food Innovation Asia Conference, 13-14 June 2013, BITECH, Bangkok, Thailand. (*Poster*)
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- Bunrat, N., Kanjanumpha, K., Sea-Lim, S., Keawpeng, I., Meenune, M. and Charunuch, C. 2012. Development of extrudate from Phatthalung Sungyod rice. Proceeding of the 2<sup>th</sup> National Rice, 21-23 December 2012, Swissotel Le Concorde, Bangkok, Thailand. PP. 601-604. (*Poster*)
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- Keawpeng, I., Meenune, M., Charunuch, C. and Roudaut, G. 2012. Effect of Free fatty acid and sucrose addition on physicochemical properties of Phatthalung Sungyod rice extrudate. The 6<sup>th</sup> International Conference on Starch Technology (Starch Update 2011), 13-14 February 2012, Centara Grand at Central Plaza Ladprao, Bangkok, Thailand. (*Poster*)
- Ninsuwan, J., Mesupree, T., Seechamnaturakit, V. and Meenune, M. 2012. Reduction of browning in toddy palm dice during drying process. The 11<sup>st</sup> National Horticulture Congress, 1-3 February 2012, The Empress, Chaingmai, Thailand. (*Poster*)
- Kama, N., Vanakul, N. and Meenune, M. 2012. Quality of fresh longkong for export and its quality changes during shelf-life extension. The 11<sup>st</sup> National Horticulture Congress., 1-3 February 2012, The Empress, Chaingmai, Thailand. (*Poster*)
- Venkatachalam, K. and Meenune, M. 2012. Influence of different modified atmospheric packaging on retention of longkong fruit (*Aglaia dookoo* griff.) quality at room temperature. The International symposium on tropical and subtropical fruits. 19-20 December 2012, Imperial Mae Ping hotel, Chiangmai, Thailand. (*Oral*)
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- Venkatachalam, K. and Meenune, M. 2011. Physiological and biochemical quality changes of longkong (*Aglaia dookkoo* Griff.) during passive modified atmospheric package at ambient temperature. The 3<sup>rd</sup> Biochemistry and Molecular Biology Conference, 6-8 April 2011. The Empress convention center, Chiang Mai, Thailand. (*Poster*)
- Venkatachalam, K. and Meenune, M. 2011. Physical and chemical quality changes of longkong (*Aglaia dookkoo* Griff.) during passive modified atmospheric storage. International Conference on Food Research (ICFR2010), 22-24 November 2010, Marriott Putrajaya, Malaysia. (*Oral*)
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- Toontom, N., Meenune, M., Wichaphon, J. and Posri, W. 2009. Flavour profile analysis of Thai chilli paste using GC-MS, E-nose and trained panel. SPISE 2009 Food consumer insights in Asia: Current issues and future, August 7-9, 2009. HoChiMinh City, Vietnam. (*Poster*)
- Toontom, N., Meenune M. and Posri, W. 2008. Effects of dry chili and garlic on sensory characteristics and consumer acceptance of numprik Tadang product. Proceedings of the 10<sup>th</sup> Graduate Research Conference, 18 January. Khon Kaen University, Khon Kaen. (*Oral*)
- Toontom, N., Meenune M. and Posri, W. 2008. Storage effects of fresh chilli and processing effects of Tadang chilli paste on capsaicin content, phenolic compound and antioxidant activity. Proceedings of the 6<sup>th</sup> Postharvest Technology Conference, 14-15 August. 2008. Charoen Thani Princess. Khon Kaen. (*Oral*)
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