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Education :

Degree : Ph.D. (Food Science) Washington State University, USA.
 M.Sc. (Food Technology) Chulalongkorn University, Thailand
 B.Sc. (Agro-Industry) Prince of Songkla University, Thailand.

Present employment :

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Field of interest :

- Food Processing, Fruit and Vegetable Technology, Minimal Food Processing

Current researches:

- Shelf life extension of fresh and fresh cut produce by using the modified atmosphere packaging.
- Food processing development for retaining their biologically active compounds (especially in herbs, fruits & vegetables).

Publications :

Sirichote, A., Pisuchpen, S., Jongpanyalert, B. and Puengphian, C. 2013. Effect of maturity stages on quality changes of individual longkong fruits during storage at 15±1°C. *Agricultural Sci. J.* 44 : 3(Suppl.): 213-216. (In Thai)

Chantakun, K., Sirichote, A. and Tirawat, D. 2013. Effects of duration times for growth after germination on qualities of pea sprouts (Tow Meaw). *Agricultural Sci. J.* 44 : 3(Suppl.) : 208-212. (In Thai)

- Sirichote, A., Jongpanyalert, B., Pisuchpen, S., Rugkong, A., Chanawirawan, S. and Puengphian, C. 2011. Effect of ethylene absorber on quality of longkong (*Lansium domesticum* Corr.) bunches during storage. Agricultural Sci. J. 42 : 3(Suppl.) : 291-294. (In Thai)
- Sirichote, A., Jongpanyalert, B., Pisuchpen, S., Rugkong, A., Chanawirawan, S. and Puengphian, C. 2011. Quality changes of longkong (*Lansium domesticum* Corr.) fruits during storage at low temperature and modified atmosphere packaging (MAP). Agricultural Sci. J. 42 : 3(Suppl.) : 625-628. (In Thai)
- Sresook, S., Sirichote, A. and Suanphairoch, S. 2011. Growth and developmental stages and quality changes of white-fleshed dragon fruit (*Hylocereus undatus*). Agricultural Sci. J. 42 : 1 (Suppl.) : 311-314. (In Thai)
- Inthajak, N., Sirichote, A., Suanphairoch, S. and Puengphian, C. 2011. Changes of quality and respiration rate of longkong (*Lansium domesticum* Corr.) fruits after harvest and at the senescent stage. Agricultural Sci. J. 42 : 1 (Suppl.) : 87-90. (In Thai)
- Sirichote, A. and Puengphian, C. 2010. The major compounds of crude ginger (*Zingiber officinale* Roscoe) extracts from supercritical CO₂ extraction. *ISHS Acta Horticulturae*. 875:383-386.
- Dangkrajang, S., Sirichote, A. and Suwansichon, T. 2009. Development of roselle leather from roselle (*Hibiscus sabdariffa* L.) by-product. *As. J. Food Agro-Ind.* 2(4):788-795.
- Chanthakul, K., Chookaew, T., Wanalai, D., Sue-Ree, N. and Sirichote, A. 2009. Product development from roselle (*Hibiscus sabdariffa* L.) by-product. *Agricultural Sci. J.* 40(3) (Suppl.):687-690. (In Thai)
- Kitpipit, H., Sophanodora, P., Pisuchpen, S. and Sirichote, A. 2008. Effect of modified atmosphere and packaging on extending the shelflife of fresh-cut unripe mangosteen (Mangkhuut-cut). *Agricultural Sci. J.* 39:3 (Suppl.):269-274. (In Thai)
- Puengphian, C. and Sirichote, A. 2008. 6-Gingerol content and bioactive properties of ginger (*Zingiber officinale* Roscoe) extracts from supercritical CO₂ extraction. *As. J. of Food & Agro-Ind.* 1(01):29-36.
- Ruang Sri, P., Chumsri, P., Sirichote, A. and Itharat, A. 2008. Changes in quality and bioactive properties of concentrated roselle (*Hibiscus sabdariffa* Linn.) extract. *As. J. of Food & Agro-Ind.* 1(02):62-67.
- Chumsri, P., Sirichote, A. and Itharat, A. 2008. Studies on the optimum conditions for the extraction and concentration of roselle (*Hibiscus sabdariffa* Linn.) extract. *Songklanakarin J. Sci. Technol.* 30(Suppl.1):133-139.

- Sirichote, A., Jongpanyalert, B., Srisuwan, L., Chanthachum¹, S., Pisuchpen, P. and Ooraikul, B. 2008. Effects of minimal processing on the respiration rate and quality of rambutan cv. 'Rong-Rien'. Songklanakarin J. Sci. Technol. 30 (Suppl.1):57-63.
- Sirichote, A., Chantachum, S., Pisuchpen, S., Jongpanyalert, B., Srisuwan, L. and Ooraikul, B. 2007. Shelf life extension of rambutan by minimal processing, modified atmosphere packaging and cold storage. *ISHS Acta Horticulturae*. 804 :535-540.
- Thongsombat, W., Sirichote, A. and Chanthachum, S. 2007. The Production of Guava Juice Fortified with Dietary Fiber. *J. Songklanakarin*. 29 (Suppl. 1: Thai Herbs II):187-196.
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- Tarigan, E., Prateepchaikul, G., Yamsaengsung, R., Sirichote, A. and Tekasakul, P. 2006. Sorption isotherms of shelled and unshelled kernels of candle nuts. *J. of Food Engineering*, 75(4):447-452.

Text Book :

- Ooraikul, B., Sirichote, A. and Siripongvutikorn. 2008. Southeast Asian Diets and Health Promotion. In *Wild-Type Food in Health Promotion and Disease Prevention. The Columbus Concept*. (Fabien De Meester and Ronald Ross Watson, Eds.). Humana Press, New Jersey, USA. p.515-533.

Petty Patent :

- Sirichote, A., Thammaratwasik, P. and Pisuchpen, S., 2004. The production of concentrated cashew apple juice. Petty Patent No. 0403000022. Deptment of Intellectual Property, Ministry of Commerce, Thailand.

Conferences/Meeting and Proceedings :

- Sirichote, A., Jongpanyalert, B. and Puengphian, C. 2013. Fruit quality of *Garcinia atroviridis* Griff. as affected by maturity and vacuum drying. Poster Presentation. The 2nd Southeast Asia Symposium on Quality Management in Postharvest Systems. 4-6 December 2013. Lane Xang Hotel, Vientiane, Lao PDR. Abstract Book, p.095.
- Sirichote, A., Pisuchpen, S., Rugkong, A., Jongpanyalert, B., Chanawirawan, S. and Puengphian, C. 2013. Storage quality of longkong (*Lansium domesticum* Corr.) fruit as affected by ozonated water and sodium hypochlorite pretreatment. Poster Presentation. The 2nd Southeast Asia Symposium on Quality Management in Postharvest Systems. 4-6 December 2013, Lane Xang Hotel, Vientiane, Lao PDR. Abstract Book, p.060.
- Sirichote, A., Pisuchpen, S., Jongpanyalert, B. and Puengphian, C. 2013. Effect of maturity stages on quality changes of individual longkong fruits during storage at 15±1°C. Poster Presentation. The 11th

National Postharvest Technology Conference 2013, 22-23 August 2013. Novotel Hua Hin Cha-Am Beach Resort & Spa, Cha-am, Phetchaburi. Abstract Book. p.15. (In Thai)

Chantakun, K., Sirichote, A. and Tirawat, D. 2013. Effects of duration times for growth after germination on qualities of pea sprouts (Tow Meaw). Poster Presentation. The 11th National Postharvest Technology Conference 2013, 22-23 August 2013. Novotel Hua Hin Cha-Am Beach Resort & Spa, Cha-am, Phetchaburi. Abstract Book. p.12. (In Thai)

Sae-Ung, T., Thiangthum, L., Puengphian, C. and Sirichote, A. 2013. Effects of maltitol syrup on osmotic dehydration and quality of intermediate moisture Som-kheak (*Garcinia atroviridis*) slices. Poster Presentation. The 15th Food Innovation Asia Conference 2013. 13-14 June 2013, BITEC, Bangna, Bangkok, Thailand. Abstract Book p.251.

Jakong, T., Prakainurat, E., Puengphian, C. and Sirichote, A. 2013. Some acidity regulators and storage temperatures affected on longkong (*Lansium domesticum* Corr.) syrup quality. Poster Presentation. The 15th Food Innovation Asia Conference 2013. 13-14 June 2013, BITEC, Bangna, Bangkok, Thailand. Abstract Book p.71.

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Somsook, K., Thongtumrongrat, O., Puengphian, C., Chantakun, K. and Sirichote, A. 2012. The study of some factors affecting on quality of reduced sugar mixed fruit longkong jam and its quality changes during storage. Poster Presentation. The 14th Food Innovation Asia Conference 2012, 14-15 June 2012, BITEC, Bangna, Bangkok, Thailand. Abstract Book. p.167.

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Ruangsi, P., Sirichote, A. and Puengphian, C. 2010. The chemical and antioxidant property changes of fresh and dried roselle calyxes and concentrated roselle extract products during storage. Poster Presentation. The 12th Agro-Industrial Conference, 17-18 June 2010. BITEC, Bangna, Bangkok, Thailand. Abstract Book. p.105.

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