
BHUDSAWAN HIRANVARACHAT

Faculty of Agro-Industry, Department of Agro-Industrial Technology,

Prince of Songkla University, Hat Yai, Songkhla, Thailand, 90110

Email: bhudsawan.h@psu.ac.th Tel: +66 7428 6380

EDUCATION

- 2012 D.Eng. (Food Engineering), King Mongkut's University of Technology Thonburi
- Visiting research student at Department of Agricultural and Environmental Sciences, McGill University, Canada, Nov 2010-Jun 2011
- 2007 M.Eng. (Food Engineering), King Mongkut's University of Technology Thonburi
- 2005 B.Eng. (Food Engineering), King Mongkut's Institute of Technology Ladkrabang

WORKING EXPERIENCE

- July, 2012 – April, 2013 Postdoctoral Researcher, Department of Food Engineering, Faculty of Engineering, King Mongkut's University of Technology Thonburi
- May, 2013 – Dec, 2013 Postdoctoral Researcher, Division of Energy Technology, School of Energy, Environment and Materials, King Mongkut's University of Technology Thonburi

PUBLICATIONS

Refereed Papers

1. **Hiranvarachat, B.** and Devahastin, S., 2014, "Enhancement of microwave-assisted extraction via intermittent irradiation: Extraction of carotenoids from carrot peels," *Journal of Food Engineering*, Vol 126, pp. 17-26.
2. **Hiranvarachat, B.**, Devahastin, S., Chiewchan, N. and Raghavan, G.S.V., 2013, "Structural modification by different pretreatment methods to enhance microwave-assisted extraction of β -carotene from carrots," *Journal of Food Engineering*, Vol. 115, pp. 190-197.
3. **Hiranvarachat, B.**, Devahastin, S. and Chiewchan, N., 2012, "*In vitro* bioaccessibility of β -carotene in dried carrots pretreated by different methods," *International Journal of Food Science and Technology*, Vol. 47, pp. 535-541.
4. **Hiranvarachat, B.**, Devahastin, S. and Chiewchan, N., 2011, "Effects of acid pretreatments on some physicochemical properties of carrot undergoing hot air drying," *Food and Bioproducts Processing*, Vol. 89, pp. 116-127.
5. **Hiranvarachat, B.**, Suvarnakuta, P. and Devahastin, S., 2008, "Determination of isomerization kinetics and antioxidant activities of β -carotene in carrots undergoing different drying techniques and conditions," *Food Chemistry*, Vol. 107, pp. 1538-1546.

International Conference Presentations and Proceedings

1. **Hiranvarachat, B.**, Devahastin, S., Chiewchan, N. and Raghavan, G.S.V., 2012, "Optimization of microwave-assisted extraction of β -carotene from carrots," *Proceedings of the 1st International Symposium on Technology for Sustainability (ISTS 2011)*, pp. 419-422, Jan 26-29, 2012, Bangkok, Thailand [Oral Presentation].
2. **Hiranvarachat, B.**, Devahastin, S. and Chiewchan, N., 2010, "Effects of pretreatments on bioaccessibility of β -carotene in carrots undergoing hot air drying," *Proceedings of the 17th International Drying Symposium (IDS 2010)*, pp. 2003-2006, Oct 3-6, 2010, Magdeburg, Germany [Poster Presentation].

3. **Hiranvarachat, B.**, Devahastin, S. and Chiewchan, N., 2009, "Effects of acid pretreatments on some physical properties of carrot undergoing hot air drying," Proceedings of the 6th Asia-Pacific Drying Conference, Oct 19-21, 2009, Bangkok, Thailand [Oral Presentation].
4. **Hiranvarachat, B.**, Suvarnakuta, P., Chiewchan, N. and Devahastin, S., 2007, "Determination of isomerization kinetics of β -carotene in carrots undergoing different drying techniques and conditions," Proceedings of the 5th Asia-Pacific Drying Conference, Vol. 2, pp. 1019-1024, Aug 13-15, 2007, Hong Kong [Oral Presentation].