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Education:

Ph.D.(Food Technology)	Prince of Songkla University, Thailand
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Present employment:

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Field of interest: Bioactive peptide, Nutraceutical and functional foods

Current researches:

Bioactive peptide derived from rice bran and tilapia by-products

Publication:

Kangsananta, S., Murkovic, M., and Thongraung, C. 2014. Antioxidant and Nitric Oxide Inhibition Activities of Tilapia (*Oreochromis niloticus*) Protein Hydrolysate: Effect of Ultrasonic Pretreatment and Ultrasonic-Assisted Enzymatic Hydrolysis. International journal of food science and technology. (In Press)

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- Conferences/Meeting:**
- Thongraung, C. and Kangsanant, S. 2009. Effect of Maillard reaction conditions on browning and antioxidative capacity of sugar and a surimi wash water. 10th International Symposium on the Maillard Reaction (ISMR). August 29 – 31, 2009, Cairns, Australia.
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- Arunrat, K., Thongraung, C. and Siripongvutikorn, S. 2008. Chemical quality and antioxidative activity of fish protein hydrolysate produced from by- products. In Abstract of the 14th World Congress of Food Science and Technology. Shanghai. 19-23 October, 2008.

Khunrit, D. and Thongraung, C. 2007. Antioxidative properties of maillard reaction products of extractable solid of shrimp head and glucose. 10th ASEAN Food Conference 2007, Faculty of food science and technology University Putra Malaysia, Malaysia. 21-23 August 2007.

Tongchan, P., Thongraung, C., Siripongwuttikorn, S. and Prutipanlai, S., 2007 “Characteristics of calcium hydroxyapatites prepared from fish frame (Bigeye snapper)” International conference on 10th Asean Food (AFC 2007) August 21-23, Kuala Lumpur, Malaysia. pp 105