Name : Dr. Dusida Tirawat

Education

Degree Ph.D (Agricultural Science) Kyushu University Japan
M.Sc Kyushu University Japan
B.Sc Kyushu University Japan

Present employment :

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Field of interest:

Food Processing/ Food safety/ Fruit and Vegetable Technology

Current researches:

Innovative technology for shelf life extension of fruits and vegetables

Effective methods to reduce spoilage/pathogenic food microorganisms, including pesticide on fresh product's surface

Awards:

A Royal Thai Government Scholarship for non-specific agencies (2001-2012)

Best Poster Award, The International Meeting on Chemistry, Kitakyushu, Japan (July 2010)

The JSPS Institutional Program for Young Researcher Overseas Visits Grant for International conference (Academic Year 2011, Period III)

Publication:

Tirawat, D., Meno, A., Fujiwara, H., Higo, K., Noma, S., Igura, N. and Shimoda, M. 2010. Development of Rapid Hygrothermal Pasteurization by Using Saturated Water Vapor.Innovative Food Science and Emerging Technologies. 11(3): 458-463.

Tirawat, D., Noma, S., Kunimoto, H., Tameda, S., Nishibayashi, E., Igura, N. and Shimoda, M. 2013. Decrease in the Number of Microbial Cells on Chinese Cabbage by Rapid Hygrothermal Pasteurization using Saturated Water. International Food Research Journal. 20(2): 981-985.

Tirawat, D., Kunimoto, H., Noma, S., Igura, N. and Shimoda, M. 2013. Comparison of decontamination efficacy between the rapid hygrothermal pasteurization and sodium hypochlorite treatments. Food and Nutrition Sciences. 4(6): 636-642.

Conferences/Meeting and Proceeding:

Dusida Tirawat, S.Noma, N.Igura, H.Fujiwara, K.Higo, Y.Konishi, and M.shimoda. 2008. Development of Rapid Hygrothermal Pasteurization ; Using in fresh-cut fruits and vegetables. The 55th annual Conference of the Japanese Society for food Science and Technology, 5-7 September 2008, Kyoto, Japan

Dusida Tirawat, A.Meno, S.Noma, N.Igura, and M.shimoda. 2009. Development of Rapid Hygrothermal Pasteurization. The Japanese Society for food Science and Technology in Western Japan Areas Conference, 2 March 2009, Fukuoka, Japan

Dusida Tirawat, S.Noma, N.Igura, H.Fujiwara, K.Higo, and M.shimoda. 2010. Development of Rapid Hygrothermal Pasteurization Using Saturated Water vapor. The annual conference of the Japanese Society for Bioscience,Biotechnology, and Agrochemistry, 26-30 March 2010, Tokyo, Japan

Dusida Tirawat, N.Maeda, S.Noma, N.Igura, and M.shimoda. 2010. The Rapid Hygrothermal Pasteurization against Pathogenic and Spoilage Microorganisms. The International Meeting on Chemistry, 10 July 2010, Kitakyushu, Japan. (Poster)

Dusida Tirawat, N. Maeda, H. Kunimoto, S. Noma, N. Igura and M. Shimoda. 2011. Novel surface decontamination method using a rapid hygrothermal pasteurization in the minimal processing of fruits and vegetables. The 2011 EFFoST (European Federation of Food Science and Technology) Annual Meeting, 9-11 November 2011, Berlin, Germany.(Poster)

Dusida Tirawat, N. Maeda, H. Misono, S. Noma, N. Igura and M. Shimoda. 2012. Bactericidal efficacy of the rapid hygrothermal pasteurization on hygiene indicator bacteria and spoilage microorganisms. The 14th Food Innovation Asia Conference 2012,14-15 June 2012, BITEC Bangna, Bangkok, Thailand. (Poster)

Kasidate Chantakun, Anchalee Sirichote and **Dusida Tirawat**. 2013. Effects of growth stages on quality of Pea sprouts (Tow Meaw). In proceedings of the 11th National Postharvest Technology Conference, Thaweechai, N. (Ed.) Thailand. 22-23 August 2013. P. 208-212.

Dusida Tirawat and Punnanee Sumpavapol. 2014. The efficacy of lactic acid combined with mild heat on microbial load reduction in sweet basil. The 1stASEAN Microbial Biotechnology Conference 2014, BITEC Bangna, Bangkok, Thailand. (Poster)