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Education

Degree : Ph.D. (Food Technology) Univ. of Reading, UK
M.Sc. (Product Development in Agro-Industry)
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Present employment :

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Current researches: Development of functional food and seafood products, sensory evaluation of pigmented rice

Awards :

Publication :

Jantakoson, T., Kijroongrojana, K., Benjakul, S. 2012. Effect of high pressure and heat treatments on black tiger shrimp (*Penaeus monodon* Fabricius) muscle protein. Inter. Aquatic. Res. 4: 19.

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Chantararat, P., Kijroongrojana, K., Vittayanont, M. 2005. Effect of ice storage on muscle protein properties and qualities of emulsion fish sausage from bigeye snapper (*Priacanthus tayenus*) and lizard fish (*Saurida undosquamis*). Songklanakarin J. Sci. Technol. 27(1): 123-138 (in Thai)

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Conferences/Meeting and Proceeding :

Sutantirad, T., Kijroongrojana, K., Jongjareonrak, A. 2011. Optimization of germinated brown rice (Sangyod Phattalung) extraction for high yield of bioactive compounds and antioxidant activities. Proceeding of The 3rd International Conference on Biochemistry and Molecular Biology, April 6-8, p.189-193, Chaingmai, Thailand.

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