



Name : Asst. Prof. Manee Vittayanont

Education

- Ph.D. (Food Science) Michigan State University (MSU), USA.
- M.Sc. (Food Science) Kasetsart University (KU), Bangkok Thailand.
- B.Sc. (Agro-Industry) Prince of Songkla University (PSU), Thailand.

Present employment :

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Field of interest: Food processing, Production and properties of food proteins, Utilization of processing wastes.

Current researches:

- Production and properties of collagen and gelatin poultry processing waste.
- Chondroitin sulfate and protein hydrolysates from poultry processing waste.
- Proteins from coconut virgin oil processing: separation, modification and functionalities.

Awards: -

Publication:

- Vittayanont, M., Virginia V.W., James, F.S. and Denise, M.S. 2001. Heat-Induced Gelation of Chicken Pectoralis Major Myosin and Beta-Lactoglobulin. *J. Agric. Food Chem.* 49: 1587-1594.
- Vittayanont, M., Virginia V.W., James F. Steffe and Denise M.S. 2002. Gelling Properties of Heat-Denatured Beta-Lactoglobulin Aggregates in a High Salt Buffer. *J. Agric. Food Chem.* 50:2987-2992.
- Vittayanont, M., James F.S, Stanley L. Flegler and Denise M.S. 2003. Interaction of Heat-denatured Beta-Lactoglobulin with Myosin during Heat-induced Gelation. *J. Agric. Food Chem.* 51: 760-765.
- Onsaard, E. Vittayanont, V, Sringam,S. and McClements, D.J. 2005. Properties and Stability of Oil-in-Water Emulsions Stabilized by Coconut Skim Milk Proteins. *J. Agric. Food Chem.* 53: 5747-5753.

- Onsaard, E. Vittayanont, V, Sringam,S. and McClements, D.J. 2006. Comparison of Properties of Oil-in-Water Emulsions Stabilized by Coconut Cream Proteins with Those Stabilized by Whey Protein Isolate. *Food Res. Int.* 39:78-86.
- Tusanee Jaroenviriyapap and Manee Vittayanont. 2009. Type and content of chondroitin sulfate and collagen in poultry tracheas. *Asian J. of Food and Agro-Industry.* 2(4): 811-818.
- Vittayanont, M., Jaroenviriyapap, T. 2014. Production of crude chondroitin sulfate from duck trachea. *International Food Research Journal.* (*In press*)

Conferences/Meeting and Proceeding:

- Manee Vittayanont and Soothawat Benjakul. 2005. Extraction and characterization of collagen from chicken feet. Proceeding of the IFT annual meeting. New Orleans USA. 17-20 July, 2005.
- Grommuang, F., Kijroongrojana, K. and Vittayanont, M. 2006. Extraction and Characterization of Gelatin from Chicken Feet. Proceeding of the First Joint PSU-UNS International Conference on BioScience: Food, Agriculture and Environment. Hat Yai, Songkhla. Thailand. August 17-19, 2006.
- Ekasit Onsaard and Manee Vittayanont: 2007. Effect of proportion and concentration of coconut protein fractions and heat treatment on emulsion stability of coconut milk model. Proceeding of the 10th Asean Food Conference. Kuala Lumpur Malaysia. during August 21-23th, 2007.
- Ekasit Onsaard and Manee Vittayanont: 2007. Modification of some functional properties of coconut insoluble protein by heat and enzymatic treatment. Proceeding of the 10th Asean Food Conference. Kuala Lumpur Malaysia during August 21-23th, 2007.
- Tusanee Jaroenviriyapap and Manee Vittayanont. 2009. Type and content of chondroitin sulfate and collagen in poultry tracheas. Poster presentation in the Food Innovation Asia Conference. Bangkok Thailand during 18-19th June 2009.
- Vittayanont, M. Jaroenviriyapap, T. and Jongdern, T. 2010. Preparation of crude chondroitin sulfate from duck trachea. Poster presentation in the First International Congress on Food Technology at Altaya Turkey during November 3-5th, 2010.
- Manee Vittayanont, Jaruta Sarayan and Onanong Kongguer. Recovery of coconut skim milk protein and some properties of its enzymatic hydrolysate. Poster presentation at the Third Joint PSU-UNS International Conference on BioScience: Food, Agriculture and Environment. Hat Yai, Songkhla. Thailand. October 7-8th, 2010.
- Manee Vittayanont, Preecha Tang and Pijitra Sumpuchanee. 2013. Preparation and Some Properties of Protein Hydrolysate from Broiler Esophagus. Proceeding of Chemical, Biological & Environmental Engineering (IPCBE): Nutrition and Food Sciences II. Volume 53:24-27.
- Manee Vittayanont, Kongkarn Kijroongrojana Tanapun Ekpitakdumrong and Tipwimon Inreudee. 2013. Extraction of Crude Chondroitin Sulfate from Duck Syrinx Cartilage by Enzymatic and Heat Treatments. Poster presentation at the Food Innovation Asia Conference. Bangkok, Thailand. 13-14th July, 2013.