



**Name :** Dr. Nopparat Cheetangdee

**Education**

Ph.D (Colloid Science), Ehime University, Japan

M.Sc. Food Science, Kagawa University, Japan

B.Sc. Food Science & Technology with First Class Honors, Kasetsart University, Thailand

**Present employment :**

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**Field of interest:** Physicochemical Stability of Colloidal System, Fat and Oil Chemistry

**Current researches:**

Improvement of physicochemical stability of emulsion model

Frying stability of vegetable oils

Maximization of virgin coconut oil in food products

**Awards:**

October 2008 – October 2011: Awarded the scholarship by the Ministry of Education, Culture, Sports, Science and Technology of the Japanese Government (Monbukagakusho Scholarship) for studying doctoral course in the United Graduate School of Agriculture Sciences, Ehime University, Japan

October 2006 – September 2008: Awarded the scholarship by the Ministry of Education, Culture, Sports, Science and Technology of the Japanese Government (Monbukagakusho Scholarship) for studying master course in the Graduate School of Agriculture, Kagawa University, Japan

## **Publication:**

- Cheetangdee N.* and Fukada, K. 2014. Emulsifying activity of bovine Beta-lactoglobulin conjugated with hexoses through the Maillard reaction. *Colloid and Surf. A. accepted*
- Cheetangdee N.* and Fukada, K. 2012. Protein stabilized oil-in-water emulsions modified by uniformity of size by premix membrane extrusion and their colloidal stability. *Colloid and Surf. A.* 403: 54-61.
- Cheetangdee N.*, Mariko, O., and Fukada, K. 2011. The coalescence stability of protein-stabilized emulsions estimated by analytical photo-centrifugation. *J. OleoSci.* 60(8): 419-427.
- Cheetangdee N.* and Fukada, K. 2011. Preparation of a mono-dispersed protein stabilized oil-in-water emulsion by a multi-staged membrane extrusion method. *RJAS.* 1 (1): 35-40.
- Rangsansarid, J., *Cheetangdee, N.*, Kinoshita, N., and Fukada, K. 2008. Bovine serum albumin-sugar conjugates through the Maillard reaction: effect on interface behavior and emulsifying ability. *J. Oleo Sci.* 57(10): 539-547.
- Afach, J., Kawanami, Y., *Cheetangdee, N.*, Fukada, K., and Izumori, K. 2008. Lipase-catalyzed synthesis of D-psicose fatty acid diesters and their emulsification activities. *J. Am Oil Chem. Soc.* 85: 755-760.

## **Conferences/Meeting and Proceeding:**

- Cheetangdee, N.* 2013. Study on the properties of rice bran protein hydrolysates on the improvement of emulsion physicochemical stability. The Food Innovation Asia Conference 2013 "Empowering SMEs through Science and Technology", 13-14 June 2013, Bangkok, Thailand. (*Poster*)
- Cheetangdee, N.* and Fukada, K. 2010. Factors affecting the colloidal stability of protein based oil-in-water emulsions. The 2010 International Chemical Congress of Pacific Basin Societies (PacifiChem 2010), 15-20 December 2010, Honolulu, Hawaii, USA. (*Poster*)
- Cheetangdee, N.* and Fukada, K. 2010. Effect of pH and ionic strength on phase separation behavior of protein stabilized emulsions observed by centrifugal experiment. The 90<sup>th</sup> Annual Meeting of the Chemical Society of Japan, 26-29 March 2010, Kinki University, Osaka, Japan. (*Invited lecture*)
- Cheetangdee, N.* and Fukada, K. 2009. De-emulsification of hexadecane droplets stabilized by proteins: influence of pH and ionic strength. The 62<sup>nd</sup> Division Meeting on Colloid and Surface Chemistry, Chemical Society of Japan, 17-19 September 2009, Okayama University of Science, Okayama, Japan. (*Poster*)
- Cheetangdee, N.* and Fukada, K. 2008. Effects of pH and ionic strength on the mechanical strength of Beta-lactoglobulin films coating around hexadecane emulsion droplets. Kagawa University-Chiangmai University Academic Symposium, 16-18 October 2008, Kagawa University, Takamatsu, Japan. (*Poster*)
- Cheetangdee, N.* and Fukada, K. 2008. Study on interfacial film strength of Beta-lactoglobulin-stabilized O/W emulsion. The 61<sup>st</sup> Division Meeting on Colloid and Surface Chemistry, Chemical Society of Japan, 7-9 September 2008, Kyushu University, Kyushu, Japan. (*Poster*)
- Cheetangdee, N.* and Fukada, K. 2007. Study on dispersion stability of Beta-lactoglobulin-stabilized O/W emulsion. The 60<sup>th</sup> Division Meeting on Colloid and Surface Chemistry, Chemical Society of Japan, 20-22 September 2007, Shinshu University, Matsumoto, Japan. (*Poster*)