



Name : Asst. Prof. Dr. Piyarat Sirivongpaisal

Education

Degree : Ph.D. (Food Technology) Univ. of Chulalongkorn, Country: Thailand
 M.Sc. (Food Engineering) Univ. of King Mongkut of Thonburi, Country: Thailand
 B.Sc. (Agro-Industry) Univ. of Prince of Songkla, Country: Thailand

Present employment :

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Field of interest: Food Engineering, Starch Technology, Functional Properties of Polysaccharide

Current researches:

- Production, modification and application of flour and starch from rice, banana and bean for functional food products
- Structure and functional properties of polysaccharide
- Food engineering (especially on drying, baking and freezing technology)

Awards: -

Publication:

Phrukwiwattanakul P., Wichienchotand S. and **Sirivongpaisal P.** 2014. COMPARATIVE STUDIES ON PHYSICO-CHEMICAL PROPERTIES OF STARCHES FROM JACKFRUIT SEED AND MUNG BEAN. *International Journal of Food Properties*. (Inpress)

Khunae, P., Tran, T., and **Sirivongpaisal, P.** 2010. Effect of Hydrothermal Treatment on the Rheological Properties of High-Amylose Rice Starch. (Reid, D. S., Sajjaanantakul, T., Lillford, P. J., and Charoenrein, S., ed.). p.635-640. *In Water Properties in Food, Health, Phamaceutical and Biological System: ISOPOW 10*. Wiley-Blackwell. New York.

Banchuen1, J., Thammarutwasik, P., Oraikul, B., Wuttijumnong, P. and **Sirivongpaisal, P.** 2010. Increasing the bio-active compounds contents by optimizing the germination conditions of Southern Thai Brown Rice. *Songklanakarin J. Sci. Technol.* 32 (3), 219-230.

Banchuen1, J., Thammarutwasik, P., Oraikul, B., Wuttijumnong, P. and **Sirivongpaisal, P.** 2009. Effect of Germinating Processes on Bioactive Component of Sangyod Muang Phatthalung Rice. *Thai Journal of Agricultural Science.* 42(4): 191-199.

Na Nakorn K., Tongdang T. and **Sirivongpaisal P.** 2009. Crystallinity and Rheological Properties of Pregelatinized Rice Starches Differing in Amylose Content. *Starch/Stärke*, 61, 101-108.

Conferences/Meeting and Proceeding:

Muadiad, K. and **Sirivongpaisal, P.** 2013. Effect of frozen storage on structure and properties of roti dough supplemented with rice bran. *Proceeding: 7th International Conference on Starch Technology.* October. Bangkok, Thailand.

Phrukwiwattanakul P., Wichienchotand S. and Sirivongpaisal P. 2013. Effect of retrogradation time on thermal property and resistant starch content of debranched jackfruit seed starch. *Proceeding: 7th International Conference on Starch Technology.* October. Bangkok, Thailand.

Muadiad, K. and **Sirivongpaisal, P.** 2012. Effect of dietary fiber from rice bran on properties of dough and crispy roti product. *Proceeding: International Conference and IMT-GT Halal Product Exhibition 2012.* July 11-15, Hat Yai, Thailand.

Sirivongpaisal, P. and Chansawang, P. 2012. Pasting properties and flow behavior of Heat-Moisture Treated Rice Starches Differing in Amylose Content. *Proceeding: 6th International Conference on Starch Technology.* February. 235-242, Bangkok, Thailand.

Sirivongpaisal, P. and Chansawang, P. 2012. Effect of corn silk dietary fiber on rheological properties of Roti dough. *Proceeding: 6th International Conference on Starch Technology.* February 359-365, Bangkok, Thailand.