



Name : Dr. Rajnibhas Sukeaw Samakradhamrongthai

Education :

2016 Ph.D. (Agro-Industrial product development)
2011 M.Sc. (Agro-Industrial product development)
2009 M.B.A. (Agro-Industry Management)
1999 B.Sc. (Food science and Technology)

Present employment

Department of Food Technology
Faculty of Agro-Industry
Prince of Songkla University (Hat Yai Campus)
Telephone +66-7428-6330
Fax +66-7455-8866
E-mail rajnibhassukeaw.s@psu.ac.th ; rsk.smdrt@gmail.com

Field of interests : Food science and technology; Food product development technology and Experimental design; Sensory evaluation principle, Gas Chromatography technology, Aroma and flavor technology; Drying and extraction technology; Encapsulation and controlled release technology

Current researches :

1. Food product development from Thai local rice for elderly
2. Bioactive compounds of Thai local rice and Thai local aromatic plants
3. Aroma and Flavor from Agricultural material: Production, characterization, identification, and its application in food and non-food product
4. Sensory evaluation: Sensometrics approaches in sensory and consumer research

Research projects :

1. Development Jelly rice product to relive high blood pressure in elderly (Coordinated Researcher) (2017)
2. Development rice jelly product to inhibit angiotensin-converting-enzyme. (Principal researcher) (2017)
3. Development of Controlled-release Microcapsules of White Champaca Flavor and Its Application in Thai Dessert Model (Principal researcher) (2016)
4. Study of bioactive compounds from exotic Thai plant : fermented tea leaves (*Camellia sinensis*), sacred lotus (*Nelumbo nucifera*), purple corn (*Zea mays induratas*), fresh water algae (*Cladophora* spp.) (Principal researcher) (2015 – 2016)
5. Development of sacred lotus (*Nelumbo nucifera*) tea to retain its color and bioactive compounds (Principal researcher) (2015)
6. Development of High fiber snack from purple rice and rice bran using extrusion (Assistant researcher) (2014)
7. Development of green tea cereal breakfast using extrusion (Assistant researcher) (2014)
8. Post harvesting of *Citrus reticulata* Blanco Project (Assistant researcher) (2013)
9. Extraction of *Michelia champaca* Linn. essential oil and its application in instant Champa-flavoured tea powder (Principal researcher) (2012)
10. Effect of ascorbic acid on changing of color of dried persimmon product (Principal researcher) (2012)
11. Development of instant mango tea (Principal researcher) (2012)

Publications:

- Utama-ang, N., Cheewinworasak, T., Simaonthamgul, N., and **Samakradhamrongthai, R.** 2018. Effect of drying condition of Thai garlic (*Allium sativum* L.) on physicochemical and sensory properties. *International Food Research Journal*. X(X), XX–XX. (Article in press).
- Utama-ang, N., Kopermsub, P., Thakeow, P., and **Samakradhamrongthai R. (20xx)** Encapsulation of *Michelia champaca* L. extract and its application in instant tea. *International Journal of Food Engineering*. X(X), XX–XX. (Article in press).
- Utama-ang, N., Phawatwiangnak, K., Naruenartwongsakul, S., and **Samakradhamrongthai R.** 2017. Antioxidative effect of Assam Tea (*Camellia sinensis* Var. Assamica) extract on rice bran oil and its application in breakfast cereal, *Food Chemistry*. (221): 1733-1740, ISSN 0308-8146, <http://dx.doi.org/10.1016/j.foodchem.2016.10.112>.
- Samakradhamrongthai R.**, Thakeow, P., Kopermsub, P., and Utama-ang N. 2017. Application of multi-core encapsulated *Michelia alba* D.C. flavor powder in Thai steamed dessert (Nam Dok Mai), and its release profile. *Chiang Mai Journal of Science*. 44(2): 557–572.
- Samakradhamrongthai, R.**, Thakeow, P., Kopermsub, P. and Utama-Ang, N. 2016. Microencapsulation of white champaca (*Michelia alba* D.C.) extract using octenyl succinic anhydride (OSA) starch for controlled release aroma. *Journal of microencapsulation*. 33(8): 773–784. <http://dx.doi.org/10.1080/02652048.2016.1264493>
- Samakradhamrongthai, R.**, Thakeow, P. Kopermsub, P., and Utama-Ang, N. 2015. Encapsulation of *Michelia alba* D.C. extract using spray drying and freeze drying and application on Thai dessert from rice flour. *International Journal of Food Engineering*. 1(2), 77-85. “doi 10.18178/ijfe.1.2.77-85”

- Phawatwiangnak, K., **Samakradhamrongthai, R.**, Naruenartwongsakul, S. and Utama-ang, N. Development of green tea breakfast cereal added rice bran. การประชุมวิชาการอุตสาหกรรมเกษตร ครั้งที่ 1, 7 กันยายน 2555 คณะอุตสาหกรรมเกษตร สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง กรุงเทพฯ ประเทศไทย
- Phawatwiangnak, K., **Samakradhamrongthai, R.**, Naruenartwongsakul, S. and Utama-ang, N. 2012. Effect of Moisture Content on Extruded Dough of Green Tea Breakfast Cereal. International Conference on food and Applied Science. February 6-7, 2012. Kantary Hills Chiang Mai Hotel, Chiang Mai, Thailand.
- Samakradhamrongthai R.**, Thakeow, P., Kopermsub, P., Chansakoaw, S. and Utama-ang N. 2012. Sensory acceptance and antioxidant activity of selected Thai aromatic plants. The 4th international conference on Natural Products for Health and Beauty (NATPRO4), 28-30 November 2012, Chiang mai Orchid Hotel, Chiang mai, Thailand.
- Samakradhamrongthai, R.**, Utama-ang, N. Kopoermsub, P., and Thakeow, P. 2012. Effect of extraction on volatile compounds and sensory evaluation of Champak (*Michelia Champaca* L.). The 1st ASEAN PLUS THREE GRADUATE RESEARCH CONGRESS (AGRC 2012). 1–2 March, The Empress Hotel, Chiang Mai, Thailand.

Conferences/Meeting and Proceeding

- Samakradhamrongthai R.**, Thakeow, P., Kopermsub, P., and Utama-ang N. 2015. Encapsulation of *Michelia alba* D.C. Extract using Spray Drying and Freeze Drying and Application on Thai Dessert from Rice Flour. 3rd International Conference on Food and Agricultural Sciences (ICFAS 2015), Dubai, UAE, December 05-06. (Oral presentation).
- Samakradhamrongthai R.**, Thakeow, P., Kopermsub, P., Chansakoaw, S. and Utama-ang N. 2012. Sensory acceptance and antioxidant activity of selected Thai aromatic plants. The 4th international conference on Natural Products for Health and Beauty (NATPRO4), 28-30 November 2012, Chiang mai Orchid Hotel, Chiang mai, Thailand. (Oral presentation)
- Samakradhamrongthai, R.**, Utama-ang, N. Kopoermsub, P., and Thakeow, P. 2012. Effect of extraction on volatile compounds and sensory evaluation of Champak (*Michelia Champaca* L.). The 1st ASEAN PLUS THREE GRADUATE RESEARCH CONGRESS (AGRC 2012). 1–2 March, The Empress Hotel, Chiang Mai, Thailand. (Oral presentation)
- Samakradhamrongthai, R.**, Utama-ang, N. and Thakeow, P. 2009. Identification of volatile compounds released from dry scented Thai flowers and their potential application in flower-mixed tea. Food Innovation Asia Conference 2009/ProPak asia 2009, 18 – 19 June, BITEC, Bangkok, Thailand, (Poster presentation)
- Samakradhamrongthai, R.** and Utama-ang, N. 2008. Development in instant mango tea. Internatioanl conference on tea production and tea products. 26 – 28 November, Mae Fah Luang University, Chiang Rai, Thailand (Poster presentation)

Scholarship obtained:

1. The Cooperation on Science and Technology Researcher Development Project (Co-STRD), Thailand under National Science and Technology Development Agency (NSTDA), Thailand

Research Title: Extraction of *Michelia champaca* Linn. essential oil and its application in instant Champa-flavoured tea powder

2. NSTDA-University-Industry Research Collaboration (NUI-RC), Thailand under National Science and Technology Development Agency (NSTDA), Thailand

Research Title: Development of controlled-release flavor from herb/flower microcapsule and its application in Thai dessert model

Awards:

Master thesis contest award with 1st place winning for work on thesis title “Extraction of *Michelia champaca* Linn. essential oil and its application in instant Champa-flavoured tea powder”