



Name : Asst. Prof. Saowakon Wattanachant

Education

Degree : Ph. D. (Food Technology) Prince of Songkla University , Thailand
M.Sc. (Food Science and Technology) Universiti Putra Malaysia, Malaysia
B.Sc. (Agro-Industry) Second class honors Prince of Songkla University, Thailand

Present employment :

Department of Food Technology
Faculty of Agro-Industry Prince of Songkla University
Hat Yai, Songkhla 90112 Thailand
Tel: (66-74) 286332
Fax (66-74) 558866
E-mail : saowakon.w@psu.ac.th

Field of interest:

Food Chemistry , Meat Science and Technology , Chemical modified starch , Thermal process for hermetically sealed foods

Current researches:

- Factor affecting non-destructive determination of water holding capacity of broiler breast meat
- Nutritional and physicochemical characteristics of raw and cooked mutton from Southern Thai cross-bred goat
- Research and development in survival food products

Awards:

Publication:

Saowakon S., Kharidah M., Dzulkiyly M. H., and Russly Abd R. 1997. A Comparison of Dual-modified Sago, Tapioca, and Waxy Corn for Application in Tomato Sauce. 6 Sept. 97. Submitted for AVBE Starch Award. Asian Institute of Technology.

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- Wattanachant, S.**, S. Benjakul and D. A. Ledward. 2004. Compositions, color and texture of Thai indigenous and broiler chicken muscles. *Poultry Sci.* 83: 123-128.
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- Wongwiwat, P., Yanpakdee, S. and **Wattanachant, S.** 2006. Effect of mixed spices in lemon glass marinade cuisine on changes in chemical physical and microbiological quality of ready-to-cooked Thai indigenous chicken meat during chilled storage. *Songklanakarin J. Sci. Technol.* 29(6): 1619-1632. (In Thai)
- Chuaynukool, K., **Wattanachant, S.** and Siripongwutikorn, S. 2007. Chemical and physical properties of raw and cooked spent hen, broiler and Thai indigenous chicken muscles in mixed herbs acidified soup (Tom Yum). *J. Food Tech.* 5(2) : 180-186.
- Wattanachant, S.**, Sornprasitt, T. and Polpara, Y. 2007. Quality characteristics of raw and canned goat meat in water, brine, oil and Thai curry during storage. *Songklanakarin J. Sci. Technol.* 30(Suppl.1): 41-50.
- Wattanachant, S.** 2008. Factors affecting the quality characteristics of Thai indigenous chicken meat. *Suranaree J. Sci. Technol.* 15(4): 317-322.
- Saowakon Wattanachant**, Sunisa Siripongwutikorn and Worapong Ussawagatmanee. 2009. Shelf-life Extension of Spent Hen Meat with Tom-Yum Paste Marinating. In 11th Asean Food Conference 2009 "Food Science and Technology: Innovative Approaches and Opportunities for Global Market" October 21-23, 2009, Banda Seri Begawan, Brunei Darussalam. S2/P56, Page 409-414.

Pirinya Wongwiwat, **Saowakon Wattanachant**, and Sunisa Siripongvutikorn. 2010. Effect of phosphate treatments on microbiological, physicochemical changes of spent hen muscle marinated with Tom-Yum paste during chilled storage. *J. Sci. Food Agri.* 90: 1293-1299.

Attchariya, C., **Wattanachant, S.** and Benjakul, S. 2010. Quality characteristics of raw and cooked spent hen Pectoralis major muscles during chilled storage: Effect of salt and phosphate. *Inter. Food Res. J.* 17: 247-255.

Chueachuaychoo, A., **Wattanachant, S.** and Benjakul, S. 2011. Quality characteristics of raw and cooked spent hen Pectoralis major muscles during chilled storage: Effect of Tea Catechins. *Inter. J. Poultry Sci.* 10: 12-18.

Conferences/Meeting and Proceeding: