



**Name :** Professor Dr. Soottawat Benjakul

### **Education**

Degree : Ph.D. (Food Science and Technology)      Oregon State University, USA  
          M.Sc. (Food Technology)                              Prince of Songkla University, Thailand  
          B.Sc. (Agro-Industry) 2nd Hons.                  Prince of Songkla University, Thailand

### **Present employment :**

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**Field of interest :** Chemistry and Biochemistry of Seafood , Utilization of Fish processing by Products

### **Current researches :**

- 1) Improvement of functional properties of gelatin and myofibrillar proteins
- 2) Characterization and applications of fish enzymes
- 3) Use of plant phenolics as the additives in fish and fish products

### **Awards:**

- 1) IFT Seafood Technology Division Student Paper Competition Award at the 1997 Annual Meeting of IFT, Orlando, Florida.
- 2) 25<sup>th</sup> Anniversary Faculty of Natural Resources Outstanding Alumni award
- 3) Thailand Young Scientist Award Year 2001
- 4) PSU distinguished research Year 2002
- 5) Scientific achievement award, The American Biographical Institute: 500 leaders of Science Year 2003

- 6) PSU outstanding young faculty award Year 2005
- 7) PSU outstanding research faculty award Year 2006
- 8) International Foundation for Science (IFS) Jubilee award Year 2006
- 9) Thailand Research Fund Top Research Award year 2007
- 10) Outstanding Researcher of Thailand (Agriculture and Biology) Year 2008
- 11) Senior Research Scholar of Thailand Research Fund Year 2008
- 12) Science and Technology Award (Toray Thailand Science Foundation) Year 2009
- 13) Outstanding scientist of Thailand Year 2011
- 14) Senior Research Scholar of Thailand Research Fund Year 2011
- 15) Outstanding Research, the Thailand Research Fund Year 2011

**Publication:**

- Benjakul, S. and Sophanodora, P. 1993. Chitosan production from carapace and shell of black tiger shrimp. ASEAN Food J. 8(4): 145-148.
- Benjakul, S. and Sophanodora, P. 1994. Improvement of deacetylation of chitin from black tiger shrimp (*Penaeus monodon*) carapace and shell. ASEAN Food J. 9(4): 136-140.
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- Benjakul, S. And Taylor, KDA.1994. Fatty acids comparison between male and female dogfish (*Squalus acanthias*) liver oil extracted by steaming method. Food. 24: 272-278.
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- Benjakul, S., Seymour, T. A., Morrissey, M. T. and An, H. 1997. Physicochemical changes in Pacific whiting muscle proteins during iced storage. J. Food Sci. 62: 729-733. (part of Ph.D. thesis)
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- Benjakul, S., Karoon, S. and Suwanno, A. 1999. Inhibitory effects of legume seed extracts on fish proteinases. J. Sci. Food Agric. 79: 1875-1881.
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- Benjakul, S., Visessanguan, W., Tanaka, M., Ishizaki, S., Taluengphol, A. and Chichanan, U. 2000. Physicochemical and textural properties of dried squid as affected by alkaline treatments. J. Sci. Food Agric. 80: 2142-2148.
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- Benjakul, S., Visessanguan, W. and Thummaratwasik, P. 2000. Isolation and characterization of trypsin inhibitors from some Thai legume seeds. J. Food Biochem. 24: 107-127.
- Benjakul, W. 2000. Article helps nurses gain insight on adolescents with diabetes. Pediatric nursing. 26: 86.
- Chantachum, S., Benjakul, S. and Sriwirat, N. 2000. Separation and quality of fish oil from precooked and non-precooked tuna heads. Food Chem. 69: 289-294.
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