

Curriculum Vitae



Name: Dr. Thanasak Sae-leaw

Education

Ph.D. (Food Science and Technology)	Prince of Songkla University, Thailand
M.Sc. (Food Science)	Kasetsart University, Thailand
B.Sc. (Food Science and Technology)	Kasetsart University, Thailand

Present employment:

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Field of interest:

Extraction, characterization and utilization of lipids from agricultural by-products

Current researches:

Extraction and properties of oil from rice bran in southern part of Thailand

Publications:

Research articles

1. **Sae-leaw, T.**, Benjakul, S., Gokoglu, N. and Nalinanon, S. 2013. Changes in lipids and fishy odour development in skin from Nile tilapia (*Oreochromis niloticus*) stored in ice. *Food Chemistry*. 141(3): 2466-2472.
2. **Sae-leaw, T.** and Benjakul, S. 2014. Fatty acid composition, lipid oxidation, and fishy odour development in seabass (*Lates calcarifer*) skin during iced storage. *European Journal of Lipid Science and Technology*. 116(7): 885–894.
3. **Sae-leaw, T.** and Benjakul, S. 2015. Physico-chemical properties and fishy odour of gelatin from seabass (*Lates calcarifer*) skin stored in ice. *Food Bioscience*. 10: 59–68.
4. **Sae-leaw, T.**, Benjakul, S. and O'Brien, N. M. 2016. Effects of defatting and tannic acid incorporation during extraction on properties and fishy odour of gelatin from seabass skin. *LWT - Food Science and Technology*. 65: 661-667.
5. **Sae-leaw, T.**, O'Callaghan, Y. C., Benjakul, S. and O'Brien, N. M. 2016. Antioxidant activities and selected characteristics of gelatin hydrolysates from seabass (*Lates calcarifer*) skin as affected by production processes. *Journal of Food Science and Technology*. 53(1): 197-208.
6. **Sae-leaw, T.**, Benjakul, S. and O'Brien, N. M. 2016. Effect of pretreatments and drying methods on the properties and fishy odor/flavor of gelatin from seabass (*Lates calcarifer*) skin. *Drying Technology*. 34(1): 53–65.
7. **Sae-leaw, T.**, Benjakul, S., O'Brien, N. M. and Kishimura, H. 2016. Characteristics and functional properties of gelatin from seabass skin as influenced by defatting. *International Journal of Food Science and Technology*. 51(5): 1204-1211.
8. **Sae-leaw, T.**, O'Callaghan, Y. C., Benjakul, S. and O'Brien, N. M. 2016. Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysates from seabass (*Lates calcarifer*) skins. *International Journal of Food Science and Technology*. 51(7): 1545-1551.
9. **Sae-leaw, T.**, Benjakul, S. and O'Brien, N. M. 2016. Effect of pretreatments and defatting of seabass skins on properties and fishy odor of gelatin. *Journal of Food Biochemistry*. 40(6): 741-753.
10. **Sae-leaw, T.**, Karnjanapratum, S., O'Callaghan, Y. C., O'Keefe, M. B., Fitzgerald, R. J., O'Brien, N. M. and Benjakul, S. 2017. Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. *Journal of Food Biochemistry*. 41(3): e12350.

11. **Sae-leaw, T.**, Benjakul, S. and Simpson, B. K. 2017. Effect of catechin and its derivatives on inhibition of polyphenoloxidase and melanosis of Pacific white shrimp. *Journal of Food Science and Technology*. 54(5): 1098-1107.
12. Chuaychan, S., Benjakul, S. and **Sae-leaw, T.** 2017. Gelatin hydrolysate powder from the scales of spotted golden goatfish: Effect of drying conditions and juice fortification. *Drying Technology*. 35(10): 1195-1203.
13. **Sae-leaw, T.** and Benjakul, S. 2017. Lipids from visceral depot fat of seabass (*Lates calcarifer*): Compositions and storage stability as affected by extraction methods. *European Journal of Lipid Science and Technology*. 119(11): 1700198.
14. Karnjanapratum, S., Sinthusamran, S., **Sae-leaw, T.**, Benjakul, S. and Hideki Kishimura. 2017. Characteristics and gel properties of gelatin from skin of Asian bullfrog (*Rana tigerina*). *Food Biophysics*. 12(3): 289-298.
15. **Sae-leaw, T.** and Benjakul, S. 2018. Lipase from liver of seabass (*Lates calcarifer*): Characteristics and the use for defatting of fish skin. *Food Chemistry*. 240: 9-15.
16. **Sae-leaw, T.**, Benjakul, S. and Vongkamjan, K. 2018. Retardation of melanosis and quality loss of pre-cooked Pacific white shrimp using epigallocatechin gallate with the aid of ultrasound. 84: 75-82.
17. **Sae-leaw, T.** and Benjakul, S. 2018. Antioxidant activities of hydrolysed collagen from salmon scale ossein prepared with the aid of ultrasound. 53(12): 2786-2795.
18. **Sae-leaw, T.**, Buamard, N., Vate, N. K. and Benjakul, S. 2018. Effect of squid melanin-free ink and pre-emulsification on properties and stability of surimi gel fortified with seabass oil during refrigerated storage. *Journal of Aquatic Food Product Technology*. 27(8): 919-933.
19. Hamzeh, A., Benjakul, S., **Sae-leaw, T.** and Sinthusamran, S. 2018. Effect of drying methods on gelatin from splendid squid (*Loligo formosana*) skins. *Food Bioscience*. 26: 96-103.
20. Shiekh, K. A., Benjaul, S. and **Sae-leaw, T.** 2019. Effect of Chamuang (*Garcinia cowa Roxb.*) leaf extract on inhibition of melanosis and quality changes of Pacific white shrimp during refrigerated storage. *Food Chemistry*. 270: 554-561.
21. **Sae-leaw, S.** and Benjakul, S. 2019. Prevention of quality loss and melanosis of Pacific white shrimp by cashew leaf extract. *Food Control*. 95: 257-266.
22. **Sae-leaw, S.** and Benjakul, S. 2019. Distribution and characteristics of polyphenoloxidase from Pacific white shrimp (*Litopenaeus vannamei*). *Journal of Food Science*. In press. DOI: 10.1111/1750-3841.14593.

Review article

1. **Sae-leaw, S.** and Benjakul, S. 2019. Prevention of melanosis in crustaceans by plant polyphenols: A review. *Trends in Food Science and Technology*. 85: 1-9.

Book chapter

1. Benjakul, S., **Sae-leaw, S.** and Simpson, B. K. 2019. Byproducts from Fish Harvesting and Processing. In: *Byproducts from Agriculture and Fisheries: Adding Value for Food, Feed, Pharma and Fuels* (Eds. Simpson, B. K., Kwofie, E. M. and Aryee, A. N.). John Wiley & Sons, Inc. In press.

Conferences/Proceedings

1. **Sae-leaw T.**, Chantanawarangoon S. and Jirapakkul W. 2008. Effect of solvent on total phenolic content and antioxidant capacity of fingerroot (*Boesenbergia pandurata*). The 46th Kasetsart University Annual Conference. Kasetsart University, Thailand. 29 January-1 February 2008. Poster presentation.
2. **Sae-leaw, T.** and Benjakul, S. 2013. Changes of lipids, lipid oxidation and fishy odor development in Nile tilapia skin during iced storage. The 13th ASEAN Food Conference (AFC2013). The MAX Atria, Singapore Expo, Singapore. 9-11 September 2013. Poster presentation.
3. **Sae-leaw, T.** and Benjakul, S. 2014. Effect of pretreatments and defatting processes of seabass (*Lates calcarifer*) skin on properties and fishy odour of gelatin. The 8th International Congress of Food Technologists, Biotechnologists and Nutritionists. Remisens Premium Hotel Ambassador, Opatija, Croatia. 21–24 October 2014. Poster presentation.
4. **Sae-leaw, T.**, Benjakul, S. and O'Brien, N. M. 2015. Effect of pretreatments and drying methods on properties and fishy odour/flavour of gelatin from seabass skin. International Conference on Quality Improvement and Development of Food Product (QID-Food 2015), Bukittinggi, West Sumatra, Indonesia, 18 April 2015. Oral presentation.
5. **Sae-leaw, T.**, Benjakul, S., Vongkamjan, K. and Visessanguan. W. 2017. Retardation of melanosis and quality loss of pre-cooked Pacific white shrimp using epigallocatechin gallate with the aid of ultrasound. The 31st EFFoST International Conference, Melia Sitges, Sitges, Spain. 14 November 2017. Poster presentation.