



Curriculum Vitae

Name: Kwanhathai (Kwan) Chaethong, PhD
Lecturer, Faculty of Agro-Industry
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Academic degree:

Ph.D. (Agro-Industrial Product Development), Kasetsart University
M.Sc. (Food Technology), Prince of Songkla University
B.Sc. (Agro-Industry) 2nd Hons., Prince of Songkla University

Field of interest:

Product Development, Local Ingredients and Application

Awards and Scholarships:

- 2001 Recipient of 3rd place in the 1st FoSTAT Quiz Bowl
- 2002 The scholarship for the Excellence from Prince of Songkla University
- 2009 The Thailand Research Fund (TRF) and Kasetsart University under the Royal Golden Jubilee Ph.D. Program (PHD/0305/2550)
- 2018 Honorable award from "RSU Crispy Corn" product under theme "Local Identity to Healthy Product" in Food Innovation Contest 2018
- 2020 Champion and Most Business Opportunity awards from "Bok Bok bar" product under theme "Local Ingredient" in FoodInnopolis Innovation Contest 2019/20

Publications:

1. กัญญาภัก จันทะมาลา, รฤต อภิสิทธิ์วงศ์ และ **ขวัญหทัย แซ่ทอง**. (2566). การผลิตเครื่องดื่มนมกระบอก (*Irvingia malayana* Oliv. ex A.W. Benn.), วารสารวิจัย มจร.ศรีวิชัย, 15(2), พฤษภาคม – สิงหาคม.
2. Sukchum, N., Surasereewong, S., & **Chaethong, K.** (2022). Volatile compounds and physicochemical characteristics of Thai roasted chili seasoning. *Food Research*, 6(2), 309-318. DOI: 10.26656/fr.2017.6(2).244.
3. ณิชากรณี สุขชุ่ม, สุพิชญา สุรเสวีวงศ์ และ **ขวัญหทัย แซ่ทอง**. (2565). อิทธิพลของสภาวะการผลิตและการเก็บรักษาต่อสมบัติทางเคมีกายภาพของพริกป่นและพริกป่นคั่ว. วารสารวิชาการและวิจัย มจร. พระนครศรีอยุธยา 16(1), 83-94.
4. Surasereewong, S., Sukchum, N., & **Chaethong, K.** (2021, May). Optimization of roasting conditions for Thai chili seasoning. *Journal of Current Science and Technology*, 11(2), 218-229. DOI: 10.14456/jcst.2021.23.
5. **ขวัญหทัย แซ่ทอง**, รฤต อภิสิทธิ์วงศ์ และ กัญญาภัก จันทะมาลา. (2563). ผลิตภัณฑ์นมกระบอกเสริมแคลเซียมและกระบวนการผลิต. อนุสิทธิบัตรไทย เลขที่คำขอ 2103001116.
6. **Chaethong, K.** and R. Pongsawatmanit. 2015. Influence of sodium metabisulfite and citric acid in soaking process after blanching on quality and storage stability of dried chili *Journal of Food Processing and Preservation*, 39 (6), 2161–2170.
7. **Chaethong, K.**, D. Tunnarut and R. Pongsawatmanit. 2012. Quality and color parameters of

dried chili and chili powder pretreated by metabisulfite soaking with different times and concentrations. *Kasetsart Journal (Nat. Sci.)*, 46 (3), 473-484.

Conferences/ Meeting:

1. Olsson, V., **Chaethong, K.**, Nyberg, M., Gerberich, J., Forsberg, S. & Wendin, K. 2019. Cultural differences in insect acceptance – a comparison between students on Sweden and Thailand. Paper presented at 11th International Conference on Culinary Arts and Sciences (ICCAS), Cardiff, UK.
2. **Chaethong, K.**, Nuamkratok, K. & Pimpol, U. 2017. Development of Miang Kham (Savoury Leaf Wraps) Snack. Paper presented at the meeting of the International Conference on Food Science and Nutrition 2017 (ICFSN 2017), Kota Kinabalu, Sabah, Malaysia.
3. Pongsawatmanit, R., **K. Chaethong** and O. Miyawaki 2015. Optimization of roasting temperature and time for chili powder preparation using response surface methodology. Academic Plaza in FOOMA JAPAN, 2015 International Food Machinery and Technology Exhibition 2015, Vol. 22, p 55-62. Held on June 9-12, 2015 at Tokyo Big Sight, Tokyo. Organized by The Japan Food Machinery Manufacturers' Association.
4. Pongsawatmanit, R., **K. Chaethong**, T. Suzuki, and O. Miyawaki. 2013. Effect of roasting temperature on chili powder quality. Academic Plaza in FOOMA JAPAN, 2013, International Food Machinery and Technology Exhibition 2013, Tokyo Big Sight Ariake, Koto-Ku, Tokyo, June 11-14, 2013, p 263-266.
5. **Chaethong, K.**, R. Pongsawatmanit, 鈴木隆元, 宮脇長人. 2012. Change in physicochemical properties and antioxidant activity of dried chili and chili powder during storage. (2D07). 13th Annual Meeting of Japan Society for Food Engineering (JSFE), August 9-10, 2012, Hokkaido University, Sapporo, Hokkaido, Japan.
6. **Chaethong, K.**, J. Thanaprechawong and R. Pongsawatmanit. 2011. Properties of dried chili pretreated with metabisulfite and citric acid. The 22nd National Graduate Research Conference. Held on October 6-7, 2011, at Kasetsart University, Bangkok, Thailand.
7. **Chaethong K.**, J. Thanaprechawong, D. Tunnarut, K. Kaewcham and R. Pongsawatmanit. 2010. Effect of soaking time and metabisulfite concentration on color of dried chili. (STT36-H-H0027). The 36th Congress on Science and Technology of Thailand (STT 36). Bangkok International Trade & Exhibition Centre (BITEC), Bangkok, Thailand, October 26-28, 2010. *Organized by* The Science Society of Thailand under the Patronage of His Majesty the King in association with Faculty of Science, Thammasart University, Thailand
8. **Charetong, K.** and Meenune, M. 2004. Effect of Heat and High Pressure on Physical and Chemical Properties of Khao Dawk Mali 105 Rice. The 4th National Symposium on Graduate Research. Held on August 10-11, 2004, at Lotus Hotel Pang Suan Keaw, Chiang Mai, Thailand.