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**Education**

Degree : Ph.D. (Agro Industrial Product Development) Kasetsart Univ., Thailand.  
M.Sc. (Fishery Products) Kasetsart Univ., Thailand.  
B.Sc. (Aquatic Science) Burapha Univ., Thailand.

**Present employment :**

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**Field of interest:** Food Processing, Product Development

**Current researches:**

Research and development of survival food for Thai soldiers  
Functional food product for elderly from bioactive protein of Sung  
Yod rice bran (*Oryza sativa* L.)

**Awards:** -

**Publication:**

Promjiam, P., Siripongvutikorn, S\* and **Usawakesmanee, W.** 2013. Effect of added garcinia fruit on total phenolic compound content, antioxidant properties and quality changes of the Southern sour curry paste, Keang-hleung, during storage. *Food Nutrition and Sciences*. 4: 812-820.

Siripongvutikorn, S., **Usawakesmanee, W.**, Wittaya, T., Koonpaew, B. and Pengseng, N. 2012. Combined effect of low acid paste and modified atmospheric condition on quality changes of white shrimp, *Litopenus vannamei*, during chilled storage. *International Food Research Journal* 19 (4):1573-1580.

- Kanpairo, K., **Usawakesmanee, W.** and Siripongvutikorn, S. 2012. The compositions and properties of spray dried tuna flavour powder produced from tuna precooking juice. *International Food Research Journal*. 19 (3): 893-899.
- Jumsi, M., Usawakesmanee, W. and Siripongvutikorn, S. 2012. Effect of using starch on off-odors retention in tuna dark meat. *International Food Research Journal*. 19 (2):709-714.
- Pengseng, N., Siripongvutikorn, S., **Usawakesmanee, W.** and Wattanachant, S. 2011. Combined effect of carbohydrate and thermal processing on antioxidant activity of galangal coconut-milk paste extract, Tom-Kha. *International Food Research Journal* 18 (3):875-882.
- Sunisa, W., **Worapong, U.**, Sunisa, S., Saowaluck, J. and Saowakon, W. 2011. Quality changes of chicken fryin goil as affected of frying conditions. *International Food Research Journal* 18 (2):606-611.
- Romson, S., Sunisa, S. and **Worapong, U.** 2011. Stability of antioxidant and antibacterial properties in heated turmeric-chilli paste and its ingredients. *International Food Research Journal* 18 (1):397-404.
- Naiyana Pengseng, Sunisa Siripongvutikorn, **Worapong Usawakesmanee** and Saowakon Wattanachant. 2010. Effect of thermal processing and protein nutrients on antioxidant activity of Tom-kha paste extract. *Asian Journal of Food and Agro-Industry*. 3 (04):398-408
- Romson Seah, Sunisa Siripongvutikorn and **Worapong Usawakesmanee**. 2010. Antioxidant and antibacterial properties in Keang-hleung paste and its ingredients. *Asian Journal of Food and Agro-Industry*. 3(02):213-220.

#### **Conferences/Meeting and Proceeding:**

- Orrawan tiwthao and Worapong Usawakesmanee. 2012. The reduction of fishery order in salmon skin by washing with salt solutions. 1<sup>st</sup> Mae Fa Luang International Conference 2012 (1<sup>st</sup> MFUIC2012): Future Challenges Towards ASEAN Integration, Nov. 29-Dec. 1, 2012. Mae Fa Luang University, Chiang Rai, Thailand.
- Naiyana Pengseng<sup>1</sup>, Sunisa Siripongvutikorn, **Worapong Usawakesmanee**, Saowakon Wattanachant. 2010. Effect of thermal processing and protein nutrient on antioxidant activity of Tom-Kha paste extract. *Food Innovation Asia Conference (FIAC 2010): Indigenous Food Research and Development to Global Market*, June 17-18, 2010. BITEC, Bangkok. Thailand.
- Sunisa Siripongvutikorn, **Worapong Usawakesmanee**, Thawean Boutoom and Busaya Koonpaew. 2010. Development of shrimp product marinated with Tom-Yum paste. *Food Innovation Asia Conference (FIAC 2010): Indigenous Food Research and Development to Global Market*, June 17-18, 2010. BITEC, Bangkok. Thailand.