



Name: Asst. Prof. Chakree Thongraung

Education:

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| Ph.D.(Food Technology) | Prince of Songkla University, Thailand |
| M.Sc. (Food Technology) | Prince of Songkla University, Thailand |
| B.Sc. (Agro-Industry) | Prince of Songkla University, Thailand |

Present employment:

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Field of interest: Bioactive peptide, Nutraceutical and functional foods

Current researches:

Bioactive peptide derived from rice bran and tilapia by-products

Publication:

Kangsananta, S., Murkovic, M., and Thongraung, C. 2014. Antioxidant and Nitric Oxide Inhibition Activities of Tilapia (*Oreochromis niloticus*) Protein Hydrolysate: Effect of Ultrasonic Pretreatment and Ultrasonic-Assisted Enzymatic Hydrolysis. International journal of food science and technology. (In Press)

- Kudre, T. and Thongraung, C. 2014. Organic solvent and laundry detergent stable crude protease from Nile tilapia (*Oreochromis niloticus*) viscera. *Journal of aquatic food product technology*. 23: 87-100.
- Thongraung, C. and Kangsanant, S., 2010. Influence of pH, NaCl and pre-incubation on utilisation of surimi wash water in generation of antioxidative material by using the Maillard reaction. *International journal of food science and technology*. 45(8): 1696-1702.
- PhatchareeratTongchan, P., Thongraung, C., Siripongwuttikorn, S., Prutipanlai, S., Niyomwas, S. 2009. Effect of calcium compound obtained from fish by-product on calcium metabolism in rat. *As. Food Ag-Ind.* 2(4): 669-676.
- Siripongvutikorn, S., Thongraung, C., Usawakesmanee, W., Buatoom, T., and Thammarutwasik, P. 2009. Development of instant garcinia (*garciniaatroviridis*) tom-yum mix as a high acid seasoning. *Journal of Food Processing and Preservation*. 33(1): 74-86
- Buaniaw, C., Chakree, T., and Siripongvutikorn, S. 2008. Effect of pH and ADP on oxygenation and lipid oxidation in seabass. *Songklanakarin J. Sci. Technol.* 30(suppl.1): 19-24.
- Kangsanant, S., Vittayanont, M., and Tongraung, C. 2008. Effect of NaCl on texture modification of cuttlefish mantle (*Sepia bremnanasteenstrup*). *Songklanakarin J. Sci. Technol.* 30(suppl.1): 11-18.
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- Undeland, I. Kelleher, S.D., Hultin, H.O., McClements, D.J. and Thongraung, C. 2003. Consistency and solubility changes in herring (*Clupeaharengus*) light muscle homogenates as a function of pH. *Journal of Agricultural and Food Chemistry*, 51: 3992-3998.

Conferences/Meeting:

- Thongraung, C. and Kangsanant, S. 2009. Effect of Maillard reaction conditions on browning and antioxidative capacity of sugar and a surimi wash water. 10th International

Symposium on the Maillard Reaction (ISMR). August 29 – 31, 2009, Cairns, Australia.

Khunrit, D. and Thongraung, C. 2009. Effect of whey protein powder on prevention of lipid autoxidation in tuna red fluid. 11th ASEAN Food Conference 2009, Faculty of Science, University Brunei Darussalam, Brunei Darussalam. 21 – 23 October 2009.

Tongchan, P., Thongraung, C., Siripongwuttikorn, S., Prutipanlai, S and Niyomwas, S., 2009 “Effect of calcium compound obtained from fish by-product on calcium metabolism in rat” International conference on Food Innovation Asia (FIAC 2009) June 18-19, Bangkok International Trade & Exhibition Centre (BITEC), Bangkok, Thailand. Volume 2, Issue 04

Arunrat, K., Thongraung, C. and Siripongvutikorn, S. 2008. Chemical quality and antioxidative activity of fish protein hydrolysate produced from by- products. In Abstract of the 14th World Congress of Food Science and Technology. Shanghai. 19-23 October, 2008.

Khunrit, D. and Thongraung, C. 2007. Antioxidative properties of maillard reaction products of extractable solid of shrimp head and glucose. 10th ASEAN Food Conference 2007, Faculty of food science and technology University Putra Malaysia, Malaysia. 21-23 August 2007.

Tongchan, P., Thongraung, C., Siripongwuttikorn, S. and Prutipanlai, S., 2007 “Characteristics of calcium hydroxyapatites prepared from fish frame (Bigeye snapper)” International conference on 10th Asean Food (AFC 2007) August 21-23, Kuala Lumpur, Malaysia. pp 105