

PREEYA Dat-arun

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SUMMARY OF QUALIFICATIONS

EDUCATION **Master of Science Programme in Nutrition, 2006**
ATTAINMENT Faculty of Medicine, Ramathibodi Hospital and Institute of Nutrition,
Mahidol University, Bangkok, Thailand
Thesis title "*Development of deep-frying oil and soft margarine
containing balanced fatty acid profile and low trans-fatty acids*"

Bachelor of Science in Public Health, 2003
Field of Study: Nutrition, Faculty of Public Health, Mahidol
University, Bangkok, Thailand

AREA OF INTEREST

- Nutritionist
- Food science and Nutrition
- Effect of food in health and disease

WORKING EXPERIENCES

2004-2005 **Research Assistant**
Institute of Nutrition, Mahidol University, Nakhon Pathom, Thailand

2006-2015 **Researcher**
Nutraceutical and Functional Food Research and Development Center,
Faculty of Agro-Industry Prince of Songkla University, Hat Yai,
Songkla, Thailand

20015-Present **Researcher**
Interdisciplinary Graduate School of Nutraceutical and Functional
Food, Prince of Songkla University, Hat Yai, Songkla, Thailand

TRAINING

Dietary department (January 28 – February 28, 2002)
Organized by Samitivej Public Company Limited at Samitivej
Sukhumvit

Internship Training Program of Dietary department
(March 1- April 1, 2002)

Organized by Compass Group Service Company which catered Food and Beverage for In-Patient Kitchen at Bumrungrad Hospital

PATENT APPLICATIONS:

Formulation of Deep-frying oil (4266 DIP(TH))
Processing of soft-margarine (4267 DIP(TH))

PUBLICATIONS:

- Wichienchot, S., Hmadhlu, P. and Chansuwan, W. 2010. Oilgosaccharides of Jackfruit Flesh and Their Prebiotic Properties. Proceeding in International scientific conference on probiotic and prebiotics (IPC 2010). University city of Kosice, Slovakia, 15-17 June 2010.
- Wichienchot, S., Thammarutwasik, P., Jongjareonrak, A., Chansuwan, W., Hmadhlu, P., Hongpattarakere, T., Itharat, A. and Oraikul, B. 2011. Extraction and analysis of prebiotics from selected plants from Southern Thailand. Songklanakarin Journal of Science and Technology, 33(5): 517-523.
- Settharaksa, S., Jongjareonrak, A., Hmadhlu, P., Chansuwan, W. and Siripongvutikorn, S. 2012. Flavonoid, phenolic contents and antioxidant properties of Thai hot curry paste extract and its ingredients as affected of pH, solvent types and high temperature. International Food Research Journal 19(4): 1581-1587.
- Hmadhlu, P., Sae-Wong C., and Chinachoti P. 2016. Anti-oxidative and anti-inflammatory properties of Southern Thai foods extracts. International Food Research journal. (Accepted).

Conferences

- Hmadhlu, P.** and Chinachoti, P. Prevalence of overweight and obesity of Southern Thailand (Songkhla). Poster presentation on The 15th food innovation Asia conference 2013. 13th-14th 2013. Bitec, Bangkok, Thailand
- Hmadhlu, P.** and Chinachoti, P. Scavenging, reducing power and metal chelating properties of southern Thai food extracts. Poster presentation in the 5th International conference on natural products for health and beauty. May 4-6, 2015. Phuket, Thailand.
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