



**Name :** Asst. Prof. Sunisa Siripongvutikorn

### **Education**

Degree :      Ph.D. (Food Technology) Prince of Songkla University, Country Thailand  
                  M.Sc. Food Technology Prince of Songkla University, Country Thailand  
                  B.Sc. Pest Management Prince of Songkla University, Country Thailand

### **Present employment :**

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**Field of interest:** Postharvest of Fish, Nutraceutical and Functional Food

### **Current researches:**

Seafood marinade: Development and shelf-life extension  
Antioxidant and antibacterial properties of herbs/spices and curry paste and their application  
Application of natural material as functional food

### **Awards:-**

### **Publication:**

Pengseng, N., Siripongvutikorn, S\*., Usawakesmanee, W., Wattanachant, S. and Sutthirak, P.  
2013. Effect of Lipids and Thermal Processing on Antioxidant Activities of Tested Antioxidants and Tom-Kha Paste Extract. Food Nutrition and Science. 4 (8A): 229-243.

- Bunruk, B., Siripongvutikorn, S\* and Suttirak, P. 2013. Combined effect of garlic juice and Sa-Tay marinade on quality changes of oyster meat during chilled storage. *Food Nutrition and Sciences*.4: 690-700.
- 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., Koonwpaew, B. and Pongseng, N. 2012.
- Combined effect of low acid paste and modified atmospheric condition on quality changes of shrimp, *Litopenaeus vannamei* during chilled storage. *International Food Research Journal*. 19:1573-1580.
- 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*. 19:1581-1587.
- Junsri, M., Usawakesmanee\*, W. and Siripongvutikorn, S 2012. Effect of using starch on off-odors retention in tuna dark meat. *International Food Research Journal*. 19:709-714.
- Arunrat, K., Siripongvutikorn, S and Thongraung, C. 2011. Total phenolic content and antioxidant activity in seasoning protein hydrolysate as affected by pasteurization and storage. *Journal of Food Science and Engineering*. 1, 252-262.
- Seah, R., Siripongvutikorn, S\*., Usawakesmanee, W. 2011. Stability of antioxidant and antibacterial properties in heated turmeric-chili paste and its ingredients. *International Food Research Journal*, 18:397-404.
- Pongseng, 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*, 18:875-882.
- Wichachuchoet, S ., Usawakesmanee, W\*. Siripongvutikorn, S., Jitbunjerdkul, S and Wattanachant, S.2011. Quality changes of chicken frying oil as affected of frying conditions. *International Food Research Journal*, 18:606-611.
- Buaniaw, C., Siripongvutikorn, S., and Thongraung, C. 2010. Effectiveness of ethanolic galangal extract (*Alpinia galanga* Linn.) on inhibition of lipid oxidation in fish muscle systems. *International Journal of Food Science and Technology* 45 (11), 2373-2378.
- Wongwiwat, P., Wattanachant, S \*and Siripongvutikorn, S. 2010. Effect of phosphate treatments on microbiological, physicochemical changes of spent hen muscle marinated with Tom Yum paste during chilled storage. *Journal of the Science of Food and Agriculture*, 90 (8), 1293-1299.

- Seah, R., Siripongvutikorn, S\*., Usawakesmanee, W. 2010. Antioxidant and antibacterial properties in Keang-hleung and its ingredients . Asian Journal Food Agro-Industry, 3(02), 213-220.
- Ifesan, B.O.T., Siripongvutikorn, S., Thummaratwasik, P., Kanthachote, D. 2010. Stability of antibacterial property of Thai green curry during chilled storage *Journal of Food Processing and Preservation* 34 (SUPPL. 1). 308-321.
- Ifesan, B.O., Siripongvutikorn, S., Hutadilok-Towatana, N Voravuthikunchai, S.P. 2009. Evaluation of the Ability of *Eleutherine americana* Crude Extract as Natural Food Additive in Cooked Pork. *Journal of Food Science*. 74 (7) , 352-357.
- Ifesan, B.O., Siripongvutikorn, S., Voravuthikunchai, S.P.2008. Application of *Eleutherine americana* Crude Extract in Homemade Salad Dressing. *Journal of Food Protection*. 72(6):650-655.
- Ayasuk, S., Siripongvutikorn, S\*., Thummaratwasik, P. and Usawakesmanee. W. 2009. Effect of heat treatment on antioxidant properties of Tom-Kla paste and herbs/spices used in Tom-Kla paste. *Kasetsart Journal (Natural Science)*. 43: 305-312.
- Pakawatchai, C., Siripongvutikorn, S\*., Usawakesmanee, W. 2009. Effect of herb and spice pastes on the quality changes in minced salmon flesh waste during chilled storage. *Asian Journal Food Agro-Industry*. 2(04): 481-492
- Siripongvutikorn, S., Thongraung, C., Usawakesmanee, W., Bourtoom, T. and Thammarutwasik, P. Development of instant garcinia (*Garcinia atroviridis*) Tom-Yum mix as a high acid seasoning. 2009. *Journal of Food Processing and Preservation*. 33:74-86
- Siripongvutikorn, S., Ayusook, S., Pengseng, N. and Usawakesmanee, W. 2008. Development of green curry paste marinade for white shrimp (*Litopenaeus vannamei*). *Songklanakarin J. Sci. Technol.* 30 (Suppl.1): 35-40.
- Buaniew, C., Usawakesmanee, W., Siripongvutikorn, S. and Thongraung, C. 2008. Effect of pH and ATP on hemoglobin accelerates lipid oxidation in unwashed and washed seabass (*Lates calcarifer*) muscle. *Songklanakarin J. Sci. Technol.* 30 (Suppl.1): 19-23.
- Chuayanukool, K., Wattanachant, S and Siripongvutikorn, S. 2007. Chemical and physical properties of raw and cooked spent hen, broiler and Thai indigenous chicken muscle in mixed herbs acidified soup (Tom-Yum). *J. Food Tech.* 5: 180-186.
- Siripongvutikorn, S., Thammarutwasik, P. and Huang, Y, W. 2005. Antibacterial and antioxidant effect of Thai seasoning, Tom-Yum. *LTW*. 38:347-352.

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

#### **Invited speaker**

- Sunisa Siripongvutikorn, 2010. International Symposium as Guest Speaker for the Status and Future of Functional Foods; Asian Perspectives held on November 10, 2010 in Cheonan, Korea.

**Proceeding :**

- PAKAWATCHAI, Charupat; SIRIPONGVUTIKORN, Sunisa and USAWAKESMANEE, Worapong. 2009. Effect of Herb and Spice Pastes on the Quality Changes of Minced Salmon Flesh Waste during Chilled Storage FIAC2009 POSTER PRESENTATION. 11<sup>th</sup> Agro-Industry Conference. 18-19 June BITEC, Bangkok, Thailand. Food Innovation Conference.
- SEAH, Romson; SIRIPONGVUTIKORN, Sunisa. 2009. Antioxidant and Antibacterial Properties in Keang-hleung Paste and Its Ingredients. FIAC2009 POSTER PRESENTATION. 11<sup>th</sup> Agro-Industry Conference. 18-19 June BITEC, Bangkok, Thailand. Food Innovation Conference.
- Sunisa Siripongvutikorn, Busara Prasartong, Veerachai Pecharatong and Worapong Usawakesmanee. 2009. Application of a Thai Barbecue Seasoning, Sa-teh Paste, Marinade for White Shrimp (*Litopenaeus vannamei*). In 11<sup>th</sup> Asean Food Conference 2009 "Food Science and Technology: Innovative Approaches and Opportunities for Global Market" October 21-23, 2009, Banda Seri Begawan, Brunei Darussalam. Page137-147.
- Chartwangsakul, N., Siripongvutikorn, S. and Bourtoom, T. 2007. Effect of heat treatment on physical, chemical and biological attributes of garcinia (*Garcinia atroviridis* Griff. Ex T.Andres) Tom-Yum paste. In proceeding of 10<sup>th</sup> ASEAN FOOD CONFERENCE 2007: Food for Mankind-Contribution of Science and Technology. Kula Lumpur, Malaysia.
- Siripongvutikorn, S., Thammaratwasik, P. and Huang, Y-W. 2004. Natural preservative properties of Tom-Yum mix and its application in marinated fish 10<sup>th</sup> World Congress on Clinical Nutrition (Oral session). Phuket Province. Thailand
- Siripongvutikorn, S., Thammarutwasik, P. and Huang, Y, W. 2003. Natural preservative property of Tom-Yum mix In 2003 IFT Annual Meeting Technical Program, Chicago, USA.
- Siripongvutikorn, S., Thammarutwasik, P. and Huang, Y, W. 2002. Antibacterial effects and antioxidant content of Tom-Yum. In 2002 IFT Annual Meeting Technical Program, California, USA.