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EDUCATION

- 2011 - Post Doctoral (Food Technology), University of Natural Resources and Applied Life Sciences (BOKU), Vienna, Austria
- 2007 - Ph.D. (Food Technology), Chulalongkorn University, Bangkok, Thailand under Consortium Program with Massey University, New Zealand
- 2002 - M.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand
- 1999 - B.Sc. (Agro-industrial Product Development), Kasetsart University, Bangkok, Thailand

TEACHING COURSE

- Doctoral Degree - Multidisciplinary Aspects of Product Development System
- Master Degree - Statistics for New Product Formulation
- Shelf Life Evaluation of Agro-Industrial Products
- Bachelor Degree - Product Development Technology
- Shelf Life Evaluation of Food Products

ADMINISTRATIVE POSITION

- 2020-present Employee Senate, Chiang Mai University
- 2014-present Director, Food Innovation and Packaging Center (FIN), Chiang Mai University
- 2013-2020 Administrative Committee, Science and Technology Park (STeP), Chiang Mai University
- 2012-2014 Head, Master Degree of Agro-Industrial Management Program, Chiang Mai University
- 2012-2014 Associate Dean, Faculty of Agro-Industry, Chiang Mai University
- 2011-2012 Assistant Dean, Faculty of Agro-Industry, Chiang Mai University

RESEARCH INTEREST

Cereal and starch technology, Shelf life simulation, Functional food, Novel processing
Glycemic index, Product development

ACADEMIC PUBLIC SERVICE

Editor	<ul style="list-style-type: none">- International Journal of Food Science and Technology (IF: 3.612)- Journal of Food Processing and Preservation (IF: 2.609)- Scientific Reports (IF: 4.996)- Quality Assurance and Safety of Crops & Foods (IF: 1.672)- Frontiers in Nutrition (Section: Nutrition and Microbes) (IF: 6.590)- Food and Applied Bioscience Journal
Guest editor	<ul style="list-style-type: none">- Foods (Special issue: Innovative Research on Biopolymer Matrices in Food Engineering)- Frontiers in Nutrition (Special issue: Therapeutic and health-promoting properties of polysaccharides in personalized foods)- International Journal of Food Science and Technology (Special issue: Advanced biopolymer-based active packaging for food shelf life extension)- Journal of Food Processing and Preservation (Special issue: The International Conference on Food and Applied Bioscience 2022: Frontier Research in the Future Challenges)- Polymers (Special issue: Smart polymeric films and coatings for food packaging applications)- International Journal of Food Science and Technology (Special issue: Polysaccharides as active ingredients, nutraceuticals and functional foods)- Journal of Food Processing and Preservation (Special issue: MSMI Marine)- Chiang Mai Journal of Natural Sciences
Head of editorial committee	<ul style="list-style-type: none">- The 2th International Conference on Food and Applied Bioscience, Chiang Mai, Thailand- Thai-Italian Conference "Food and Agriculture for Sustainable Upland Development", Chiang Mai, Thailand
Scientific committee	<ul style="list-style-type: none">- The 49th International Congress on Science, Technology and Technology-based Innovation (STT49), Thailand (2023)- The 37th EFFoST International Conference 2023, Spain- The 10th World Sustainability Forum (2023)- The 5th International Conference on Food Properties, Thailand (2023)- The IRN-2022 Symposium on Plasma Tech – Driving Sustainable Future, Thailand (2022)- The 48th International Congress on Science, Technology and Technology-based Innovation (STT48), Thailand (2022)- Global Conference on Food Science and Technology (GCFST2022), Portugal- The 8th International Conference on Food Agriculture and Biotechnology (ICoFAB2021), Thailand

	- The International Symposium on Plasma Tech Challenges toward BCG (2021), Thailand
	- The 31 st Annual Meeting of Thai Society for Biotechnology and International Conference (TSB 2019), Thailand
	- The 3 rd International Conference on Food and Biosystems Engineering (FABE) 2017, Greece
	- The International Conference on Food and Applied Bioscience, Chiang Mai, Thailand (2014-2024)
Organizing committee	- Webinar on Nutritional Health and Food Science (2021)
	- FS Eco-Pack: The Future of Sustainable Eco-Packaging (2021)
Program committee	- The 4 th KU-CMU conference, Kagawa University, Japan
	- The 18 th Food Innovation Asia Conference 2016 (FIAC 2016)
Moderator	- International APEC Symposium, Chiang Mai, Thailand
	- International Conference on Food and Applied Bioscience, Chiang Mai, Thailand
Chair session	- The 3 rd International Conference Sustainable Agriculture, Food and Energy, Ho Chi Minh, Vietnam
	- Trilateral Symposium on SDGs: Chiang Mai University - Kagawa University - National Chiayi University (2021), Food Session
	- Trilateral Symposium on SDGs 2022 Online Research Seminar: "Sustainability & Food"
Co-Chair session	- The 3 rd CMU-KU conference, Chiang Mai, Thailand
	- The Joint Symposium Food Science and Technology, Nong Lam University, Vietnam
Consultant	- Chiang Mai Restaurant and Bistro Association
	- Northern Thailand Food Valley
	- The Federation of Thai Industries (Northern Area)
	- PM group Co., Ltd.
	- V.P.F Group Co., Ltd.
	- TÜV SÜD Thailand (Shelf life testing)
	- Central Laboratory (Thailand) Co., Ltd (Shelf life evaluation)
	- Development of melon products (NSTDA North region)
	- Development of egg jelly (CP)
	- Shelf life evaluation for various products including cracker, sesame oil, bee pollen, royal jelly, honey products, cashew nut, spread etc.
	- GMP, Pre-HACCP, HACCP and ISO22000
Auditor	- ISO 22000 (IQCS certification), the IRCA FSMS Auditor Certification

Training	<ul style="list-style-type: none"> - Visiting Professor: Talent Attraction Vice-Principal for Research Programme, University of Valencia, Spain (2022) - Foresight into the BCG Economy: Food and Agriculture Series., British Council & Food Innopolis, Thailand (2022) - Foresight for Food Industry: Train-the -Trainers Program, British Council & Food Innopolis, Thailand (2019) - Program in High Level Management of Chiang Mai University for Excellence, KNIT, Thailand (2016) - Managing Grains Storage Pests in South Est Asia, Murdoch University, Australia (2015) 	
Member	<ul style="list-style-type: none"> - AACC member (2006-2007) - Thai Refrigeration Association (present) 	
Journal reviewer (>500 manuscripts)	<ul style="list-style-type: none"> - Trends in Food Science and Technology - Journal of Food Engineering - International Journal of Biological Macromolecules - LWT-Food Science and Technology - Comprehensive Reviews in Food Science and Food Safety - Foods - Polymers - Molecules - Plants - Water Research - Plasma Science and Technology - Food Reviews International - Journal of Food Composition and Analysis - Food and Bioprocess Technology - Sustainability - Journal of Food Processing and Preservation - Journal of the Science of Food and Agriculture - Starch/Starke 	<ul style="list-style-type: none"> - International Journal of Food Science and Technology - Food Chemistry - Chemical Engineering Journal - Journal of Food Science and Technology - Plant Foods for Human Nutrition - Journal of Cereal Science - International Journal of Food Microbiology - Frontiers in Nutrition - PLOS ONE - Scientific Reports - Journal of Food Science - Journal of Functional Foods - Food Chemistry: X - Carbohydrate Research - Food Bioscience - Process Biochemistry - Food Control - Measurement: Foods - Metabolites - Journal of Food Quality - Chiang Mai Journal of Science

- International Journal of Food Properties
- Journal of Food Safety
- Journal of Food Biochemistry
- All Life
- Biocatalysis and Agricultural Biotechnology
- Cleaner Waste Systems
- Engineering Journal
- Croatian Journal of Food Technology Biotechnology and Nutrition
- Quality Assurance and Safety of Crops and Foods
- Journal of Agriculture
- Kasetsart Journal (Natural Science)
- Food Research
- Acta Scientiarum Polonorum Technologia Alimentaria
- European Food Science and Engineering
- Journal of Agricultural Science and Technology (Iran)
- International Food Research Journal
- Food Technology and Biotechnology
- Songklanakarin Journal of Science and Technology
- Journal of Science and Technology, Ubon Ratchathani University
- Food and Applied Bioscience Journal
- Srinakharinwirot Science Journal
- Agricultural Science Journal
- Agriculture and Natural Resources
- KMUTT Research and Development Journal
- Applied Science and Engineering Progress
- Applied Food Research
- Food Chemistry Advances
- Asia-Pacific Journal of Science and Technology

AWARDS

- 2022 DIPROM Consultant Award for SMEs (Excellent Innovation), Department of Industrial Promotion, Ministry of Industry, Thailand
- 2015 Outstanding Young Researcher, Faculty of Agro-Industry, Chiang Mai University, Thailand
- 2015 Outstanding Research Award from ARDA, Thailand
- 2013 Supervisor (The Winner of Best Master Thesis Award) entitled “Production of fructooligosaccharides powder from longan syrup using enzymatic synthetic” from AIACC, Thailand
- 2013 Highest publication for New Researcher of Faculty of Agro-Industry, Chiang Mai University

PUBLICATION

- 2023 **Phimolsiripol, Y.**, Ruksiriwanich, W., Seesuriyachan, P. and Barba, F.J. 2023. Editorial: Therapeutic and health-promoting properties of polysaccharides in personalized foods. Frontiers in Nutrition. 10: 1245949.
- 2023 Nunta, R., Khemacheewakul, J., Sommanee, S., Mahakuntha, C., Chompoo, M., **Phimolsiripol, Y.**, Jantanasakulwong, K., Kumar, A., and Leksawasdi, N. 2023. Extraction of gymnemic acid from

- Gymnema inodorum* (Lour.) Decne. leaves and production of dry powder extract using maltodextrin. Scientific Reports. 13: 11193.
- 2023 Ruksiriwanich, W., Linsaenkart, P., Muangsanguan, A., Sringarm, K., Jantrawut, P., Arjin, C., Sommano, S.R., **Phimolsiripol, Y.** and Barba, F.J. 2023. Wound healing effect of supercritical carbon dioxide *Datura metel* L. leaves extracts: An in vitro study of anti-inflammation, cell migration, MMP-2 inhibition, and modulation of sonic Hedgehog pathway in human fibroblasts. Plants. 12: 2546.
- 2023 Kanthiya, T., Thajai, N., Chaiyaso, T., Rachtanapun, P., Thanakkasaranee, S., Kumar, A., Boonrasri, S., Kittikorn, T., **Phimolsiripol, Y.**, Leksawasdi, N., Tanadchangsang, N. and Jantanasakulwong, K. 2023. Enhancement in mechanical and antimicrobial properties of epoxidized natural rubber via reactive blending with chlorhexidine gluconate. Scientific Reports. 13: 9974
- 2023 Kaveh, S., Gholamhosseinpour, A., Hashemi, S.M.B., Jafarpour, D., Castagnini, J.M., **Phimolsiripol, Y.** and Barba, F.J. 2023. Recent advances in the application of ultrasound in fermented and non-fermented dairy products: Antibacterial and bioactive properties. International Journal of Food Science and Technology. 58: 3591-3607.
- 2023 Nadon, S., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., Ruksiriwanich, W., Sommano, S.R., Khaneghah, A.M., Castagnini, J.M., Barba, F.J. and **Phimolsiripol, Y.** 2023. Antioxidant and antimicrobial properties and GC-MS chemical compositions of Makwaen pepper (*Zanthoxylum myriacanthum*) extracted using supercritical carbon dioxide. Plants. 12: 2211.
- 2023 Chailangka, A., Leksawasdi, N., Seesuriyachan, P., Ruksiriwanich, W., Sommano, S.R., Jantanasakulwong, K., Rachtanapun, P., Castagnini, J.M., Barba, F.J. and **Phimolsiripol, Y.** 2023. Improving vitamin D stability and antioxidant activity in imitation mozzarella cheese by conjugated cricket protein with fructooligosaccharide. LWT-Food Science and Technology. 183: 114898.
- 2023 Taneja, A., Nair, G., Joshi, M., Sharma, S., Sharma, S., Jambrak, A.R., Roselló-Soto, E., Barba, F.J., Castagnini, J.M., Leksawasdi, N. and **Phimolsiripol, Y.** 2023. Artificial intelligence: Implications for the agri-food sector. Agronomy. 13: 1397.
- 2023 Khantham, C., Ruksiriwanich, W., Chaitep, T., Linsaenkart, P., Muangsanguan, A., Guzmán-Jiménez, A., Cerván-Martín, M., Bossini-Castillo, L., Gonzalez-Muñoz, S., Palomino-Morales, R.J., Leetrakool, N., Shaengkhamnang, B., Chittasupho, C., Jantrawut, P., Sommano, S.R., **Phimolsiripol, Y.** and Carmona, F.D. 2023. Sex-specific association of *SELL* gene polymorphisms with pattern hair loss in the Thai population: A candidate gene association study and *in silico* functional characterization. Journal of Dermatological Science. 109: 102-105.

- 2023 Sunanta, P. Kontogiorgos, V., Leksawasdi, N., **Phimolsiripol, Y.**, Wangtueai, S., Wongkaew, M., Sommano, S.R. 2023. Loss assessment during postharvest and handling of Thai garlic used for processing. Horticulturae. 9: 482.
- 2023 Chailangka, A., Leksawasdi, N., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Khaneghah, A.M., Castagnini, J.M., Barba, F.J., Kumar, A. and **Phimolsiripol, Y.** 2023. Natural ingredients and probiotics for lowering cholesterol and saturated fat in dairy products: An updated review. Quality Assurance and Safety of Crops and Foods. 15: 140-160.
- 2023 Mir, S. A., Mir, M. B., Shah, M. A., Hamdani, A. M., Sunooj, K. V., **Phimolsiripol, Y.**, Khaneghah, A. M. 2023. New prospective approaches in controlling the insect infestation in stored grains. Journal of Asia-Pacific Entomology. 26: 102058.
- 2023 Thongkong, S., Klangpetch, W., Unban, K., Tangjaidee, P., **Phimolsiripol, Y.**, Rachtanapun, P., Jantanasakulwong, K., Schönlechner, R., Thipchai, P. and Phongthai, S. 2023. Impacts of electroextraction using the pulsed electric field on properties of rice bran protein. Foods. 12: 835.
- 2023 Ruksiriwanich, W., Linsaenart. P., Khantham, C., Muangsanguan, A., Sringarm, K., Jantrawut, P., Prom-u-thai, C., Jamjod, S., Yamuangmorn, S., Arjin, C., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Barba, F.J., Sommano, S.R., Chittasupho, C., Chutoprapat, R. and Boonpisuttinant, K. 2023. Regulatory effects of Thai rice by-product extracts from *Oryza sativa* L. cv. Bue Bang 3 CMU and Bue Bang 4 CMU on melanin production, nitric oxide secretion and steroid 5 α -reductase inhibition. Plants. 12: 653.
- 2023 Jindapon, N., Klinmalai, P., Surayot, U., Tanadchangsaeng, N., Pichaiakrit, W., **Phimolsiripol, Y.**, Vichasilp, C. and Wangtueai, S. 2023. Preparation, characterization, and biological properties of hydroxyapatite from bigeye snapper (*Priacanthus tayenus*) bone. International Journal of Molecular Sciences. 24: 2776.
- 2023 Khantham, C., Ruksiriwanich, W., Sringarm, K., Prom-u-thai, C., Jamjod, S., Arjin, C., Muangsanguan, A., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Barba, F.J., Sommano, S.R., Chutoprapat, R. and Boonpisuttinant, K. 2023. Effects of bioactive composition in *Oryza sativa* L. cv. KDML105 bran extract on gene expression related to hair cycle in human hair follicle dermal papilla cells. Agronomy. 13: 295.
- 2023 Ghoshal, G., Bangar, S.P., Rachtanapun, P. and **Phimolsiripol, Y.** 2023. Editorial: Advanced biopolymer-based active packaging for food shelf-life extension. International Journal of Food Science and Technology. 58: 851-853.
- 2023 Bangar, S.P., Whiteside, W.C., Suri, S., Barua, S. and **Phimolsiripol, Y.** 2023. Native and modified biodegradable starch-based packaging for shelf-life extension and safety of fruits/vegetables. International Journal of Food Science and Technology. 58: 862-870.

- 2023 Nunta, R., Techapun, C., Sommanee, S., Mahakuntha, C., Pominta, K., Punyodom, W., **Phimolsiripol, Y.**, Rachtanapun, P., Wang, W., Zhuang, X., Qi, W., Jantanasakulwong, K., Reungsang, A., Kumar, A. and Leksawasdi, N. 2023. Valorization of rice straw, sugarcane bagasse and sweet sorghum bagasse for the production of bioethanol and phenylacetylcarbinol. Scientific Reports. 13: 727.
- 2023 Thajai, N., Rachtanapun, P., Thanakkasaranee, S., Chaiyaso, T., **Phimolsiripol, Y.**, Leksawasdi, N., Sommano, S.R., Sringarm, K., Chaiwarit, T., Ruksiriwanich, W., Jantrawut, P., Kodsangma, A., Ross, S., Worajittiphon, P., Punyodom, W. and Jantanasakulwong, K. 2023. Antimicrobial thermoplastic starch reactive blend with chlorhexidine gluconate and epoxy resin. Carbohydrate Polymers. 301: 120328.
- 2023 Hadian, Z., Kamalabadi, M., **Phimolsiripol, Y.**, Balasubramanian, B., Lorenzo Rodriguez, J.M. and Khaneghah, A.M. 2023. Preparation, characterization, and antioxidant activity of β -cyclodextrin nanoparticles loaded *Rosa damascena* essential oil for application in beverage. Food Chemistry. 403: 134410.
- 2022 Bangar, S.P., Suri, S., Nayi, P. and **Phimolsiripol, Y.** 2022. Cold plasma for microbial safety: Principle, mechanism, and factors responsible. Journal of Food Processing and Preservation. 46: e16850.
- 2022 Ruksiriwanich, W., Khantham, C., Muangsanguan, A., **Phimolsiripol, Y.**, Barba, F.J., Sringarm, K., Rachtanapun, P., Jantanasakulwong, K., Jantrawut, P., Chittasupho, C., Chutoprapat, R., Boonpisuttinant, K. and Sommano, S.R. 2022. Guava (*Psidium guajava* L.) leaf extract as bioactive substances for anti-androgen. Plants. 11: 3514.
- 2022 Bangar, S.P., Ashogbon, A.O., Lorenzo, J.M., **Phimolsiripol, Y.** and Chaudhary, V. 2022. Recent advancements in properties, modifications, and applications of legume starches. Journal of Food Processing and Preservation. 46: e16997.
- 2022 Sawangrat, C., **Phimolsiripol, Y.**, Leksakul, K., Thanapornpoonpong, S., Sojithamporn, P., Lavilla, M., Castagnini, J.M., Barba, F.J. and Boonyawan, D. 2022. Application of pinhole plasma jet activated water against *Escherichia coli*, *Colletotrichum gloeosporioides*, and decontamination of pesticide residues on chili (*Capsicum annuum* L.). Foods. 11: 2859.
- 2022 Ramon-Mascarell, F., Martí-Quijal, F.J., Castagnini, J.M., **Phimolsiripol, Y.**, Ruksiriwanich, W., Rajoka, M.S.R., Mehwish, H.M. and Barba, F.J. 2022. Influence of geographical location on the recovery of pigments and antioxidants from *Spirulina (Arthrospira platensis)* assisted by pulsed electric fields with different binaries solvents. Separations. 9: 257.
- 2022 Jantanasakulwong, K., Thanakkasaranee, S., Seesuriyachan, P., Singjai, P., Saenjaiban, A., Photphroet, S., Pratinthong, K., **Phimolsiripol, Y.**, Leksawasdi, N., Chaiyaso, T., Sommano, S.R.,

- Jantrawut, P., Chomdej, S., Chotinan, S., Barba, F.J., Regenstein, J.M., Reungsang, A. and Rachtanapun, P. 2022. Sparking nano-metals on a surface of polyethylene terephthalate and its application: Anti-coronavirus and anti-fogging properties. International Journal of Molecular Sciences. 23: 10541.
- 2022 Wangtueai, S. and **Phimolsiripol, Y.** 2022. Editorial: Marine food innovation. Journal of Food Processing and Preservation. 46(8): e16624.
- 2022 Abdolmaleki, K., Javanmardi, F., Gavahian, M., **Phimolsiripol, Y.**, Ruksiriwanich, W., Mir, S.A. and Khaneghah, A.M. 2022. Emerging technologies in combination with probiotics for aflatoxins removal: An updated review. International Journal of Food Science and Technology. 57: 5712-5721.
- 2022 Bangar, S.P., Sharma, N., Singh, A., **Phimolsiripol, Y.** and Brennan, C.S. 2022. Glycaemic response of pseudocereals based gluten-free food products: A review. International Journal of Food Science and Technology. 57: 4936-4944.
- 2022 Pakakaew, P., Taesuwan, S., Klangpetch Ueno, W., **Phimolsiripol, Y.**, Kumphune, S. and Utama-ang, N. 2022. The shortest innovative process for enhancing the S-allylcysteine content and antioxidant activity of black and golden garlic. Scientific Reports. 12: 11493.
- 2022 Chailangka, A., Seesuriyachan, P., Wangtueai, S., Ruksiriwanich, W., Jantanasakulwong, K., Rachtanapun, P., Sommano, S.R., Leksawasdi, N., Barba, F.J. and **Phimolsiripol, Y.** 2022. Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. Food Chemistry. 395: 133594.
- 2022 Ruksiriwanich, W., Khantham, C., Muangsanguan, A., Chittasupho, C., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Sommano, S.R., Sringarm, K., Ferrer, E. and Barba, F.J. 2022. Phytochemical constitution, anti-inflammation, anti-androgen, and hair growth promoting potential of shallot (*Allium ascalonicum* L.) extract. Plants. 11: 1499.
- 2022 Sommano, S.R., Sunanta, P., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., Seesuriyachan, P., **Phimolsiripol, Y.**, Sringarm, K., Ruksiriwanich, W., Jantrawut, P. and Chittasupho, C. 2022. Mass spectrometry-based metabolomics of phytocannabinoids from non-cannabis plant origins. Molecules. 27: 3301.
- 2022 Taneja, A., Sharma, R., Ayush, K., Sharma, A., Khaneghah, A.M., Regenstein, J.M., Barba, F.J., **Phimolsiripol, Y.** and Sharma, S. 2022. Innovations and applications of 3-D printing in food sector. International Journal of Food Science and Technology. 57: 3326-3332.
- 2022 Lemos, A.T., Casal, S., Barba, F.J., **Phimolsiripol, Y.**, Delgadillo, I. and Saraiva, J.A. 2022. Preservation of high-pressure pasteurised milk by hyperbaric storage at room temperature versus

- refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation. Food Chemistry. 387: 132887.
- 2022 Bangar, S.P., Sharma, N., Bhardwaj, A., Kumar, M. and **Phimolsiripol, Y.** 2022. Lactic acid bacteria: A bio-green preservative for food safety and shelf-life extension. Quality Assurance and Safety of Crops and Foods. 14(2): 13-31.
- 2022 Wongkaew, M., Tangjaidee, P., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., Seesuriyachan, P., **Phimolsiripol, Y.**, Chaiyaso, T., Ruksiriwanich, W., Jantrawut, P. and Sommano, S.R. 2022. Mango Pectic-Oligosaccharides: A novel prebiotic for functional food. Frontiers in Nutrition. 9: 798543.
- 2022 Kanthiya, T., Kiattipornpithak, K., Thajai, N., **Phimolsiripol, Y.**, Rachtanapun, P., Thanakkasaranee, S., Leksawasdi, N., Tanadchangsaeng, N., Sawangrat, C., Wattanachai, P. and Jantanasakulwong, K. 2022. Modified poly(lactic acid) epoxy resin using chitosan for reactive blending with epoxidized natural rubber: Analysis of annealing effect. Polymers. 14: 1085.
- 2022 Sommano, S.R., Tangpao, T., Pankasemsuk, T., Ponpanumas, V., **Phimolsiripol, Y.**, Rachtanapun, P. and Prasad, S.K. 2022. Growing ganja permission: A real gate-way for Thailand's promising industrial crop? Journal of Cannabis Research. 4: 10.
- 2022 Ruksiriwanich, W., Khantham, C., Linsaenkart, P., Chaitep, T., Jantrawut, P., Chittasupho, C., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Sommano, S.R., Arjin, C., Berrada, H., Barba, F.J. and Sringarm, K. 2022. In vitro and in vivo regulation of SRD5A mRNA expression of *Asparagus racemosus* willd. root extract by supercritical carbon dioxide as anti-sebum and pore-minimizing active ingredient. Molecules. 27: 1535.
- 2022 Tangpao, T., Charoimek, N., Teerakitchotikan, P., Leksawasdi, N., Jantanasakulwong, K., Rachtanapun, P., Seesuriyachan, P., **Phimolsiripol, Y.**, Chaiyaso, T., Ruksiriwanich, W., Jantrawut, P., Doan, H. V., Cheewangkoon, R. and Sommano, S.R. 2022. Volatile organic compounds in basil essential oils: Biological activity and their applications in tropical fruit productions. Horticulturae. 8: 144.
- 2022 Khantham, C., Linsaenkart, P., Chaitep, T., Jantrawut, P., Chittasupho, C., Rachtanapun, P., Jantanasakulwong, K., **Phimolsiripol, Y.**, Sommano, S.R., Prom-u-thai, C., Jamjod, S., Arjin, C., Sringarm, K., Berrada, H., Barba, F.J., Carmona, F.D., Nimlamool, W. and Ruksiriwanich, W. 2022. Antioxidation, anti-Inflammation, and regulation of SRD5A gene expression of *Oryza sativa* cv. Bue Bang 3 CMU husk and bran extracts as androgenetic alopecia molecular treatment substances. Plants. 11: 330.
- 2022 Wangtueai, S., Chaiyaso, T., Rachtanapun, P., Jantrawut, P., Ruksiriwanich, W., Seesuriyachan, P., Leksawasdi, N., **Phimolsiripol, Y.**, Techapun, C., Phongthai, S., Sommano, S.R., Ougizawa, T.,

- Regenstein, J.M. and Jantanasakulwong, K. 2022. Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. International Journal of Biological Macromolecules. 197: 49-54.
- 2022 Rachtanapun, P., Homsaard, N., Kodsangma, A., Ohongthai, S., Leksawasdi, N., **Phimolsiripol, Y.**, Seesuriyachan, P., Chaiyaso, T., Chotinan, S., Jantrawut, P., Ruksiriwanich, W., Wangtueai, S., Sommano, S.R., Tongdeesoontorn, W., Sringarm, K. and Jantanasakulwong, K. 2022. Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. Poultry Science. 101: 101509.
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PRESENTATION

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