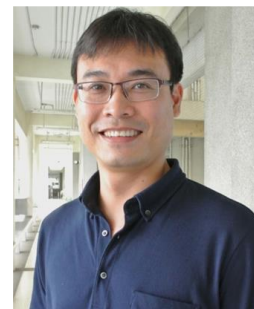


Curriculum Vitae

Pramote Khuwijitjaru, Ph.D.

Current Position: Associate Professor

Department of Food Technology, Faculty of Engineering and Industrial Technology, Silpakorn University, Nakhon Pathom 73000 THAILAND
Email: khuwijitjaru_p@su.ac.th



Education

2004: Doctor of Agricultural Science, Kyoto University, Japan
2001: Master of Agricultural Science, Kyoto University, Japan
1996: B.Sc. (Food Technology) degree (Second Class Honors), Silpakorn University, Thailand

Fellowship

2024: JSPS BRIDGE Fellowship (Osaka Metropolitan University, Japan)
2022: JSPS Invitational Fellowship for Research (Kyoto University of Advanced Science, Japan)
2017: ASEA-UNINET Staff Exchange (OeAD-GmbH) (University of Innsbruck, Austria)
2016: Visiting Associate Professor (Kyoto University, Japan)
2014: JSPS Invitation Fellowship (Kyoto University, Japan)
2013: JASSO Follow-up Research Fellowship (Kyoto University, Japan)
2011: JSPS Invitation Fellowship (Kyoto University, Japan)

Honor and Award

2023: H-index Award (3rd place), Faculty of Engineering and Industrial Technology
2019: Outstanding Industry-sponsored Research Award (1st place), High Citation Paper Award (2nd place), H-index Award (3rd place), Faculty of Engineering and Industrial Technology
2018: Outstanding Researcher Award (2nd place), Faculty of Engineering and Industrial Technology
2017: Outstanding Researcher Award (4th place), Faculty of Engineering and Industrial Technology
2015: 2014 JSFE Outstanding Young Researcher Award, Japan Society for Food Engineering
2015: Good Research Award, Silpakorn University Research and Development Institute
2015: Outstanding Researcher Award (2nd place), Faculty of Engineering and Industrial Technology
2010: 13th Journal of Oleo Science Editors' Award, Japan Oil Chemists' Society

Research Interests

- Extraction of high value compounds from plant sources
- Reaction of compounds in subcritical fluid
- Rare sugar production in subcritical fluid
- Near infrared (NIR) spectroscopy analysis

Current research supervision: 1 Ph.D., 1 Master, and 8 Undergraduate students

International publication: 76 Articles indexed in Scopus

Scopus ID: <https://www.scopus.com/authid/detail.uri?authorId=35332353300>

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2. Kobayashi, T., Watanabe, Y., **Khuwijitjaru, P.**, Adachi, S. Isomerization of maltose to maltulose under microwave heating using uncalcined scallop shell powder. *Food and Bioproducts Processing* 147: 140-147. <https://doi.org/10.1016/j.fbp.2024.06.008>
3. **Khuwijitjaru, P.**, Kobayashi, T., Adachi, S. (2024). Isomerization of aldo-disaccharides to keto-disaccharides in arginine solution and phosphate buffer under subcritical conditions. *Food Chemistry* 454, 139707. <https://doi.org/10.1016/j.foodchem.2024.139707>
4. Futamata, S., Onishi, Y., Adachi, S., **Khuwijitjaru, P.**, Watanabe, Y., Tani, T., Kobayashi, T. (2024). Efficient synthesis of rare sugars from galactose in hot compressed water using eggshells as an environmentally friendly catalyst. *Bioresource Technology*, 399, 130642. <https://doi.org/10.1016/j.biortech.2024.130642>
5. Watanabe, Y., Kobayashi, T., **Khuwijitjaru, P.**, Adachi, S. (2024). Isomerization of various aldo-saccharides to the corresponding keto-saccharides under microwave heating using uncalcined scallop shell powder as a catalyst. *Food Science and Technology Research*, 30(3): 305-311. <https://doi.org/10.3136/fstr.FSTR-D-24-00025>
6. **Khuwijitjaru, P.**, Kobayashi, T., Adachi, S. (2024). Isomerization of maltose to maltulose by microwave heating, using arginine as a catalyst. *Journal of Food Process Engineering* 47(3), e14569. <https://doi.org/10.1111/jfpe.14569>
7. Milasing, N., Amornrattanachart, T., **Khuwijitjaru, P.**, Adachi, S. (2024). Isomerization of lactose to lactulose in an aqueous solution containing arginine. *International Food Research Journal* 31(1): 80-86. <https://doi.org/10.47836/ifrj.31.1.07>
8. Chaiareekitwat, S., Mahayothee, B., Rungpichayapichet, P., **Khuwijitjaru, P.**, Nagle, M., Latif, S., Müller, J. (2024). The potential of near-infrared spectroscopy as a rapid method for quality evaluation of cassava leaves and roots. *Journal of Food Composition and Analysis*, 126, 105913. <https://doi.org/10.1016/j.jfca.2023.105913>
9. Wiboonsirikul, J., **Khuwijitjaru, P.**, Klahan, R. (2024). Extraction of crude bromelain from pineapple (*Ananas comosus* L.) fruit waste and its *in vitro* protein digestibility. *Journal of Agricultural Sciences - Sri Lanka*, 19(1): 73-88. <https://doi.org/10.4038/jas.v19i1.9798>
10. **Khuwijitjaru, P.**, Adachi, S. (2023). Arginine-catalyzed isomerization of ribose to ribulose. *Process Biochemistry*, 130: 434-439. <https://doi.org/10.1016/j.procbio.2023.05.003>
11. **Khuwijitjaru, P.**, Kobayashi, T., Onishi, Y., Adachi, S. (2023). Isomerization of pentoses in arginine solution and phosphate buffer at 110°C. *Biocatalysis and Agricultural Biotechnology*. 50, 102679. <https://doi.org/10.1016/j.bcab.2023.102679>
12. **Khuwijitjaru, P.**, Adachi, S. (2023). Isomerization of ribose to ribulose using basic amino acids as a catalyst. *Food Science and Technology Research*. <https://doi.org/10.3136/fstr.FSTR-D-22-00215>
13. Kobayashi, T., **Khuwijitjaru, P.**, Adachi, S. (2023). Isomerization and epimerization of glucose and galactose in arginine solution and phosphate buffer under subcritical fluid conditions. *Bioscience, Biotechnology, and Biochemistry*, 87(7): 758–764. <https://doi.org/10.1093/bbb/zbad047>
14. Plangklang, T., **Khuwijitjaru, P.**, Klinchongkon, K., Adachi, S. (2023). Subcritical fluid process for producing mannoooligosaccharide-rich carbohydrates from coconut meal and their *in vitro* fermentation. *Food and Bioprocess Technology*. 16, 1048-1060. <https://doi.org/10.1007/s11947-022-02954-6>
15. Rungpichayapichet, P., Chaiyarattanachote, N., **Khuwijitjaru, P.**, Nakagawa, K., Nagle, M., Müller, J., Mahayothee, B. (2023). Comparison of near-infrared spectroscopy and hyperspectral imaging for internal quality determination of ‘Nam Dok Mai’ mango during ripening. *Journal of*

- Food Measurement and Characterization*. 17(2): 1501-1514. <https://doi.org/10.1007/s11694-022-01715-5>
16. Milasing, N., **Khuwijitjaru, P.**, Adachi, S. (2023). Isomerization of galactose to tagatose using arginine as a green catalyst. *Food Chemistry*, 398, 133858
<https://doi.org/10.1016/j.foodchem.2022.133858>
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 18. Nakagawa, K., Nakabayashi, M., **Khuwijitjaru, P.**, Mahayothee, B., Nishimura, K., Yasunobu, T. (2023) Potential of atmospheric freeze-drying as a food production technique. *Nippon Shokuhin Kagaku Kogaku Kaishi*, 70(10), pp. 457–474. (in Japanese). (Review article) <https://doi.org/10.3136/nskkk.NSKKK-D-23-00043>
 19. Adachi, S., **Khuwijitjaru, P.**, Kobayashi, T. (2022). Continuous production of maltulose from maltose in a hot phosphate buffer. *Japan Journal of Food Engineering* 23 (2): 63-69. <https://doi.org/10.11301/jsfe.22608>
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 21. **Khuwijitjaru, P.**, Somkane, S., Nakagawa, K., Mahayothee, B. (2022). Osmotic dehydration, drying kinetics, and quality attributes of osmotic hot air-dried mango as affected by initial frozen storage. *Foods* 11(3): 489. <https://doi.org/10.3390/foods11030489>
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29. **Khuwijitjaru, P.**, Boonyapisomparn, K. and Huck, C.W. (2020). Near infrared spectroscopy with linear discriminant analysis for green coffee bean sorting. *International Food Research Journal* 27(2): 287 - 294. [http://ifrj.upm.edu.my/27_\(02\)_2020/10_-_IFRJ19882.R1.pdf](http://ifrj.upm.edu.my/27_(02)_2020/10_-_IFRJ19882.R1.pdf)
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