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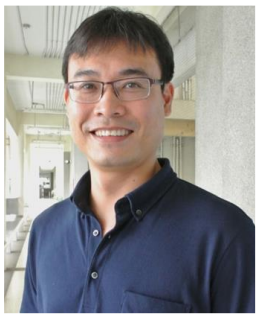
Curriculum Vitae

รองศาสตราจารย์ ดร.ปราโมทย์ คูวิจิตรจารุ
Associate Professor Dr.Pramote Khuwijitjaru



สถานที่ทำงาน

ภาควิชาเทคโนโลยีอาหาร คณะวิศวกรรมศาสตร์และเทคโนโลยีอุตสาหกรรม มหาวิทยาลัยศิลปากร อ. เมือง จ. นครปฐม 73000

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ประวัติการศึกษา

2539: วท.บ. (เทคโนโลยีอาหาร) เกียรตินิยมอันดับสอง มหาวิทยาลัยศิลปากร

2544: Master of Agricultural Science, Kyoto University, Japan

2547: Doctor of Agricultural Science, Kyoto University, Japan

รางวัลและทุน Fellowship ที่ได้รับ

2563: JSPS Invitational Fellowship for Research (Kyoto University of Advanced Science, Japan)

2562: รางวัลคณาจารย์ผู้มีงานวิจัยร่วมกับภาคอุตสาหกรรมดีเด่น อันดับ 1, รางวัลบทความวิจัยที่ได้รับการอ้างอิงสูงสุด อันดับ 2, รางวัลคณาจารย์ผู้มีผลงานวิจัยที่ได้รับการอ้างอิงดีเด่น อันดับ 3, รางวัลอาจารย์ผู้มี H index ดีเด่น อันดับ 3 (คณะวิศวกรรมศาสตร์และเทคโนโลยีอุตสาหกรรม)

2561: คณาจารย์ผู้มีผลงานวิจัยดีเด่น อันดับที่ 2 (คณะวิศวกรรมศาสตร์และเทคโนโลยีอุตสาหกรรม)

2560: ASEA-UNINET Staff Exchange, One Month Scholarship (University of Innsbruck, Austria)

2560: คณาจารย์ผู้มีผลงานวิจัยดีเด่น อันดับที่ 4 (คณะวิศวกรรมศาสตร์และเทคโนโลยีอุตสาหกรรม)

2559: Visiting Associate Professorship (Feb-May) (Kyoto University, Japan)

2558: JSFE Outstanding Young Researcher Award, Japan Society for Food Engineering

2558: รางวัลผลงานวิจัยดี สถาบันวิจัยและพัฒนา มหาวิทยาลัยศิลปากร

2558: คณาจารย์ผู้มีผลงานวิจัยดีเด่น อันดับที่ 2 (คณะวิศวกรรมศาสตร์และเทคโนโลยีอุตสาหกรรม)

2557: JSPS Invitation Fellowship (Kyoto University, Japan)

2556: JASSO Follow-up Research Fellowship (Kyoto University, Japan)

2554: JSPS Invitation Fellowship (Kyoto University, Japan)

2553: 13th Journal of Oleo Science Editors' Award, Japan Oil Chemists Society

2542-2547: Japanese Government Scholarship

งานวิจัยที่สนใจ

- 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

ผลงานเผยแพร่

- **Book chapter**

  Khuwijitjaru, P. and Klinchongkon, K. (2020). Passion fruit. In *Valorization of Fruit Processing By-products* (Galanakis, C.M., ed.). pp. 183-201. Academic Press.

- **บทความที่อยู่ในฐาน ISI/Scopus**

1. Plangklang, T., **Khuwijitjaru, P.**, Klinchongkon, K., Adachi, S. (2021). Chemical composition and antioxidant activity of oil obtained from coconut meal by subcritical ethanol extraction. *Journal of Food Measurement and Characterization* https://doi.org/10.1007/s11694-021-00989-5
2. Komonsing, N., **Khuwijitjaru, P.**, Nagle, M., Müller, J., Mahayothee, B. (2021). Effect of drying temperature together with light on drying characteristics and bioactive compounds in turmeric slice. *Journal of Food Engineering* https://doi.org/10.1016/j.jfoodeng.2021.110695
3. Mahayothee, B., Thamsala, T., **Khuwijitjaru, P.**, Janjai, S. (2020). Effect of drying temperature and drying method on drying rate and bioactive compounds in cassumunar ginger (*Zingiber montanum*). *Journal of Applied Research on Medicinal and Aromatic Plants*. 18, 100262. https://doi.org/10.1016/j.jarmap.2020.100262
4. **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
5. Mahayothee, B., Rungpichayapichet, P., Yuwanbun, P., **Khuwijitjaru, P.**, Nagle, M. and Müller, J. (2020). Temporal changes in the spatial distribution of physicochemical properties during postharvest ripening of mango fruit. *Journal of Food Measurement and Characterization*. https://doi.org/10.1007/s11694-019-00348-5
6. Klaykruayat, S., Mahayothee, B., **Khuwijitjaru, P.**, Nagle, M. and Müller, J. (2020). Influence of packaging materials, oxygen and storage temperature on quality of germinated parboiled rice. *LWT - Food Science and Technology*, 121, 108926. https://doi.org/10.1016/j.lwt.2019.108926
7. Limsangouan, N., Milasing, N., Thongngam, M., **Khuwijitjaru, P.** and Jittanit, W. Physical and chemical properties, antioxidant capacity and total phenolic content of tamarind (*Tamarindus indica*) seed xyloglucan component extracted using subcritical water. *Journal of Food Processing and Preservation*. e14146. https://doi.org/10.1111/jfpp.14146
8. Klinchongkon, K., Bunyakiat, T., **Khuwijitjaru, P.**, Adachi, S. (2019). Ethanol precipitation of mannooligosaccharides from subcritical water treated coconut meal hydrolysate. *Food and Bioprocess Technology*. 12(7): 1197-1204. https://doi.org/10.1007/s11947-019-02288-w
9. Klinchongkon, K., **Khuwijitjaru, P.**, Adachi, S., Bindereif, B., Karbstein, H. P., & van der Schaaf, U. S. (2019). Emulsifying properties of conjugates formed between whey protein isolate and subcritical-water hydrolyzed pectin. *Food Hydrocolloids*. 91: 174-181. https://doi.org/10.1016/j.foodhyd.2019.01.005

10. Mahayothee, B., Komonsing, N., **Khuwijitjaru, P.**, Nagle, M., & Müller, J. (2019). Influence of drying conditions on colour, betacyanin content and antioxidant capacities in dried red-fleshed dragon fruit (*Hylocereus polyrhizus*). *International Journal of Food Science and Technology* 54(2): 460-470. https://doi.org/10.1111/ijfs.13958
11. Klinchongkon, K., **Khuwijitjaru, P.**, & Adachi, S. (2018). Properties of subcritical water-hydrolyzed passion fruit (*Passiflora edulis*) pectin. *Food Hydrocolloids, 74*, 72-77. https://doi.org/10.1016/j.foodhyd.2017.07.034
12. **Khuwijitjaru, P.**, Milasing, N., Adachi, S. (2018) Production of D-tagatose: A review with emphasis on subcritical fluid treatment. Science, Engineering and Health Studies 12(3): 159-167. https://doi.org/10.14456/sehs.2018.15
13. **Khuwijitjaru, P.**, Koomyart, I., Kobayashi, T., & Adachi, S. (2017). Hydrolysis of konjac flour under subcritical water conditions. *Chiang Mai Journal of Science, 44*(3), 988-992. https://epg.science.cmu.ac.th/ejournal/journalDetail.php?journal_id=8286
14. Klinchongkon, K., Chanthong, N., Ruchain, K., **Khuwijitjaru, P.**, & Adachi, S. (2017). Effect of ethanol addition on subcritical water extraction of pectic polysaccharides from passion fruit peel. *Journal of Food Processing and Preservation, 41*(5). https://doi.org/10.1111/jfpp.13138
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20. Soisangwan, N., **Khuwijitjaru, P.**, Kobayashi, T., & Adachi, S. (2017). Kinetic analysis of lactulose production from lactose in subcritical aqueous ethanol. *Food Science and Technology Research, 23*(1), 45-49. https://doi.org/10.3136/fstr.23.45
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- **บทความที่อยู่ในฐาน TCI (บางบทความซ้ำกับด้านบน)**

1. **Khuwijitjaru, P.**, Milasing, N., Adachi, S. (2018) Production of D-tagatose: A review with emphasis on subcritical fluid treatment. Science, Engineering and Health Studies 12(3): 159-167
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3. Pungseeklao, T., Opanasopit, P., **Khuwijitjaru, P.** (2016). Development of a method for quantitative determination of gamma-oryzanol using near Infrared spectroscopy. Food and Applied Bioscience Journal 4(2) 107-115

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6. ชุติมา วันเพ็ญ, บุษราภรณ์ งามปัญญา, สุวัฒนา พฤกษะศรี, พิมพ์ชนก จตุรพิรีย์, **ปราโมทย์ คูวิจิตรจารุ**. (2013) ผลของการพรีทรีทเม้นต์ด้วยอัลตร้าซาวด์ต่อการสกัดอินนูลินจากหัวแก่นตะวัน. วารสารวิจัยและพัฒนา มจธ. 36(2) 249-258
7. **ปราโมทย์ คูวิจิตรจารุ**, ทศพล สุธาสิริทรัพย์ (2010) คุณสมบัติของเบรดเดอร์ที่เตรียมจากแป้งข้าว, วารสารวิจัย มข. 15 (10) 965-972
8. **ปราโมทย์ คูวิจิตรจารุ**, ชุติมา วันเพ็ญ, ธัชชาจรีย์ มาลา, มาริสา อริยเกรียงไกร, S. Adachi. (2009). ผลของการพรีทรีตเมนท์ด้วยน้ำกึ่งวิกฤตต่อการย่อยฟางข้าวต้นข้าวโพด และชานอ้อยด้วยเอนไซม์, วารสารวิจัย มข. 14(11) 1084-1090
9. **Khuwijitjaru, P.**, Nualchan, P., Adachi, S. (2007). Foaming and Emulsifying Properties of Rice Bran Extracts Obtained by Subcritical Water Treatment. Silpakorn University Science and Technology Journal 1 (1) 7-12
10. **Khuwijitjaru, P.**, Taengtieng, N., Changprasit, S. Degradation of Gamma-oryzanol in Rice Bran Oil during Heating : An Analysis Using Derivative UV-spectrophotometry. Silpakorn University International Journal 4 (1-2) 154-165
