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Educational Background

2008 Ph.D. (Agro-Industrial Product Development) Kasetsart University, Thailand
1998 M. Sc. (Food Technology) Chulalongkorn University, Thailand
1994 B. Sc. (Food Science) University of the Thai Chamber of Commerce

Professional Academic Conferences and Trainings

2007 Academic Conference: Topic "Effect of Protein Content and Extrusion Process on Sensory and Physical Properties of Extruded High-Protein, Glutinous Rice- Base Snack"
The Proceeding of 46th Kasetsart University Annual Conference. 2007.: 392.
2005-2006 Visiting Scientist; Institute of Food, Nutrition and Human Health, Massey University, Auckland and Palmerston North, New Zealand
2002 Academic Conference: Topic "Production of spirulina biscuit" The Proceeding of 39th Kasetsart University Annual Conference. 2002.: 392.
2001 Academic Conference: Topic "Monitoring of selected food additives commonly uses in food items eaten predominantly in Thailand" The Proceeding of 17th International Congress of Nutrition 27.8.2001-31.8.2001. Austria Center Vienna.
2001 Academic Conference: Topic "Study and Exploration of Lead and Sodium in Snack Displace on Kindergarten Elementary School in Bangkok."
2001 Cert. in ISO/IEC 17025 General Requirements for the Competence of Calibration and Testing Laboratories, Institute for Medical Sciences, Chulalongkorn University, Bangkok, Thailand

Publications :

1. Chaiyakul S, Jangchud K, Jangchud A, Wuttijumnong P, Winger R. Effect of extrusion conditions on the physical and chemical properties of high protein glutinous rice-based snack. *Lebensm. Wiss. U- Technol-Food Science and Technology* 2009; 42(3): 781-7.
2. Chaiyakul S, Jangchud K, Jangchud A, Wuttijumnong P, Winger R. Effect of Protein Content and Extrusion Process on Sensory and Physical Properties of Extruded High-Protein, Glutinous Rice-Base Snack. *Kasetsart Journal* 2008; 42(5): 182-90.
3. Chaiyakul S, Ngamjindasakul N. Production and Shelf-life of spirulina biscuit. *J Nut. Assoc. of Thailand* 2002; 36(3): 42-50.

4. Chaiyakul S, Durongdej S, Bates B.K. Monitoring of selected food additives commonly uses in food items eaten predominantly in Thailand. *J Nut. Assoc. of Thailand* 2002; 37(3): 16-22.
5. Chaiyakul S, Watcharapanchai C, Teppatom N. Study and Exploration of Lead and Sodium in Snack Displace on Kindergarten-Elementary School in Bangkok. *J. Pub. Health* 2001; 31: 111-20.
6. Kerdchoechuen, O. Laohakunjit, N., Sanporkah, P. and Janvorachaikul, S. Production of imitation milk from cereals. *Food Journal* 2002; 32(3): 200-12.
7. Kerdchochuen O, Laohakunjit N, Sanporkah P, Janworachaikul S. Preliminary Study of Using 5 Cereal Flours for Imitation Milk Production. *Food Journal* 2001; 31(3): 107-92.
8. Phuapradit W, Thuvasethakul P, Sassanarakkit S, Chanrachakul B, Leelaphiwat S, Chanworachaikul S. Nutrients and Hormones in Heat-Dried Human Placenta. *J. Med. Assoc. of Thailand* 2000; 83(6): 690-4.