

## ประวัติผู้วิจัย

ชื่อ-สกุล ดร.ตุนยพอรณ์ ศิริเลิศ

หน่วยงาน ภาควิชาเทคโนโลยีการอาหาร คณะวิทยาศาสตร์ มหาวิทยาลัยสยาม

โทรศัพท์ 02-4570068 ต่อ 5182 หรือ 189 หรือ 02-8678082

E-mail Address: tunyapornfood@gmail.com

### ประวัติการศึกษา

ระดับการศึกษา	วุฒิ/สาขา	สถาบัน	ปีที่สำเร็จ
ปริญญาเอก	Ph.D. (Agro-Industrail of Product Development)	Kasetsart university	2004
ปริญญาโท	วท.ม (วิทยาศาสตร์การอาหาร)	สถาบันเทคโนโลยีพระจอมเกล้าเจ้าคุณทหารลาดกระบัง	2001
ปริญญาตรี	วท.บ (เทคโนโลยีการอาหาร)	มหาวิทยาลัยแม่โจ้	1996

### สาขาวิชาที่ทำวิจัย

- Food product and development
- Fishery technology
- Food chemistry

### ทุนวิจัยและดูงาน

- 2007 Scholarship from The Thailand Research Fund (TRF) under IPUS Industrail Projects for Undergraduate Students.
- 2006 Visiting student (under the Agro-Industry Ph.D. Program), Department of Food science, Louisiana State University Agricultural Center Baton Rouge, Louisiana U.S.A.
- 2004 Schlolarship from Graduate school under the Agro-Industry Ph.D. Program, Department of Product Development, Kasetsart university, Bangkok, Thailand
- 2001 Scholarship from National Research Council of Thailand under the Agro-Industry Master Program, Department of Food science, King Mongkut's Institute of Technology Lardkrabang, Bangkok, Thailand

### งานวิจัยที่สนใจ

- Diffusion of oil in food processing
- The study of biopolymer coating and film forming in food.
- The study of physicochemical properties in fish and fish product.
- The study of fruit and vegetable powder and flake.

### งานวิจัยที่ได้ตีพิมพ์เผยแพร่

- Sirilert, T. Klakhaeng, M. 2009. Production and development of soya meal and application quality in food products from soya waste in dried bean curd

- process. *The Thailand Research Fund (TRF) under IPUS Industrial Projects for Undergraduate Students*. (current research)
- Sirilert, T., Auisuk, N. T. 2008. Consumer acceptability of biopolymer coating: Efficiency trapping of fragrant flavor in low quality cooking rice. *Congress of Thai west research and development instituts*, October 22, Nakhon Pathom Rajabhat university Thailand. 62-72p.
- Sirilert, T., Limsomkeat, T. 2008. Effect of Chitosan Film Incorporated with Sodium Benzoate on Shelf Life Extension of Papaya. *Journal of Food Technology, Siam University*, 4(1):23-33.
- Sirilert, T., Boonya, A. 2008. Properties Studies of Chitosan incorporated with Biopolymer for Packaging Forming. *Journal of science and technology Mahasarakham university*. Vol 27. No. 2.
- Sirilert, T., Kitthaisong, W. 2007. Development of Laminated Package from Chitosan. *The Thailand Research Fund (TRF) under IPUS Industrial Projects for Undergraduate Students*. (Poster presentation)
- Sirilert, T., Doungwana, K and Yamarsa, T. 2007. Development of Rice Noodle: Texture and Quick Branching Time. *The Thailand Research Fund (TRF) under IPUS Industrial Projects for Undergraduate Students*. (Poster presentation)
- Sirilert, T., 2007. Evaluation of food texture. *Journal of Food Technology, Siam University*, 3(1):6-13.
- Sirilert, T., Jangchut, A., Wuttijumnong, P. and Jangchut, K. 2006. Effect of coating on doughnut cake preference using R-index., *The Kasetsart Journal (Natural Science)*, 40 (1), 240-246.
- Sirilert, T., and , Muenpueng, S. 2006. Effect of coating on physicochemical properties in flake breading frozen shrimp. Page 264, *32<sup>nd</sup> Congress on Science and Technology of Thailand*, October 10-12, Queen Sirikit National Convention Center, Bangkok, Thailand.
- Sirilert, T., Jangchut, A., Wuttijumnong, P. and Jangchut, K. 2005. Effect of coating on kinetics and diffusion of moisture and oil uptake during deep fat frying, *Abstract of IFT Annual Meeting and Food Expo 2005*, New Orleans, Louisiana, USA.
- Sirilert, T., Jangchut, A., Wuttijumnong, P. and Jangchut, K. 2005. Effect of coating on kinetics and diffusion of moisture and oil uptake during deep fat frying, *Lebensmittel-Wissenschaft und Technology*.
- Sirilert, T., Jangchut, A. 2004. Effect of biopolymers on oil uptake in doughnut cake., *Proceeding of the 2nd International Conference on Innovations in Food Processing Technology and Engineering*, Asian Institute of Technology, Bangkok, Thailand.
- Sirilert, T., Jangchut, A. 2004. Effect of biopolymers on oil uptake in doughnut cake *International Journal of Agric Engineering as a special issue on food processing*
- Sirilert, T., Jangchut, A., and Wuttijumnong. 2004. Quality attribute analysis of Consumer perception on fried food, *6 Congress of Thailand food industries, (ThaiFex & HalFex, 2004) May 28-29*, Impact MeungThongThani Center, Bangkok, Thailand.
- Ponroad, W. and Sirilert, T. (2002) Study on edible film production from konjac flour.

Page 600, 28<sup>st</sup> *Congress on Science and Technology of Thailand*, October 24-26, Queen Sirikit National Convention Center, Bangkok, Thailand.