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PROFILE

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BIBLIOGRAPHY

Dr. Waraporn has been working as researcher at department of food processing and preservation, Institute of Food Research and Product Development (IFRPD), Kasetsart University since December, 2008. She is an expertise on food extrusion process; snack, breakfast cereal, texture vegetable protein, and high-moisture meat analog, and the studied of food physical and physicochemical properties especially starchy product. Beside extruded, she also has experiences on food product development such as chili sauce, candied fruits/vegetables, tofu snack, beverage. Moreover, she studied on food nano-emulsion fabrication using low-energy emulsification method since studied in PH.D at Ehime university (Affiliation University: Kagawa University), JAPAN in 2013-2016.

RESEARCH EXPERTISE

- food extrusion process
- food physical and physic-chemical properties
- food nano-emulsion fabrication using low-energy emulsification method