




# DR. KANTHIDA WADEESIRISAK


Practitioner Researcher

## PROFILE

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## BIBLIOGRAPHY

Dr. Kanthida is a researcher in department of Applied Microbiology at the Institute of Food Research and Product Development, Kasetsart University. Dr. Kanthida's main research interests are in food biotechnology, applied microbial enzyme and protein-lipid biochemistry. She has worked with fermented plant-based like yoghurt, functional food and beverage. She has previously worked on biochemical composition of protein/lipid and their interaction by a Biomimetic Approach in Langmuir Films, as it is her PhD work, at the Laboratory of Biochemistry and Technology of Natural Rubber (LBTNR), a joint KU/CIRAD laboratory hosted by KAPI (Kasetsart Agricultural and Agro-Industrial Product Improvement Institute) in Kasetsart University. During her PhD work, she focus on the interactions between rubber lipids and proteins in Langmuir films. This work was part of a large project funded by French National Research Agency involving Thai (KU, BIOTEC) and French (CIRAD, CNRS, Michelin company) partners. Moreover, thanks to a PHC grant from French Embassy in Thailand and OHEC, she spent 3 months/year in 2014 and 2015 at Bordeaux University in France where she performed the experiments on lipid/protein Langmuir films that she characterized by various methods including surface tension measurement, Brewster angle microscopy, ellipsometry and infrared spectroscopy (PM-IRRAS). Through her Master degree, Dr. Kanthida experience in microbial enzyme, enzyme technology and chromatography.

## RESEARCH EXPERTISE

- Food biotechnology
- Protein and lipid biochemistry
- Protein and enzyme technology
- Chromatography