




DR. KHEMAPAS TREESUWAN


Professional Researcher

PROFILE

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BIBLIOGRAPHY

Dr. Khemmapas is a researcher professional level at Institute of food research and product development, Kasetsart university. All of her research projects she has contributed as principal and collaborated investigator were related with microbial food safety and food fermentation. In 2016, she was so thrilled to receive the silver award from Kasetsart university as her invention prototype of cider vinegar from Thai rice was commercialized by a beverage company. Since she believes in never stop learning, she has pursued her Doctoral degree in Food Science at Kasetsart university with the scholarship from the Postharvest Technology Innovation Center, Thailand. Currently, she has investigated the application of salt and acid solution to inhibit spoilage microorganisms on the trimmed aromatic coconut which store in the modified atmosphere packaging.

RESEARCH EXPERTISE

- Food microbiology
- Food safety
- Packaging and shelf life