




# NGAMJIT LOWITHUN

Professional Researcher

## PROFILE

Professional Researcher,  
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## BIOGRAPHY

Ngamjit Lowithun (Ph.D.), researcher, has been working at Institute of Food Research and Product Development (IFRPD), Kasetsart University, since 2001. My major research field is about thermal processing to extend food products' shelf life in hermetically sealed containers. I studied applying osmotic dehydration techniques to improve the quality of frozen rambutan during my master's program. I also conducted research into applications of Thai rice, such as using broken rice for making bread (granted under the UNU-KIRIN project in 2010), development of low protein rice (under the JICA-FORICA & IFRPD cooperation), and pre-mixed rice flour for fry batter and bakery (cake and bread). My doctoral thesis (Food Science) is about molecular structure and rheological properties of rice starch blends. In terms of management, I had experience as head of Pilot Plant Department at IFRPD for eight years (2010-2017).

## RESEARCH EXPERTISE

- Canning process especially products in retort pouch
- Osmotic dehydration to improve frozen-fruit quality
- Processing of low-protein rice for CKD patient
- Utilization of rice for gluten-free bakery