




# DR. THUSSANEE PLANGKLANG


Practitioner Researcher

## PROFILE

Practitioner Researcher,  
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## BIOGRAPHY

Dr. Thussanee specializes in food technology research, focusing on extracting and analyzing bioactive compounds and functional ingredients—including prebiotics, antioxidants, and medium-chain fatty acids—using sub- and supercritical fluid technology. Her work transforms food waste into high-value products through sustainable processing methods.

Currently a researcher at IFRPD, Dr. Thussanee actively contributes to innovative research in food science and technology. Her research focuses on the emerging technologies that optimize food production processes to enhance both efficiency and sustainability in the agri-food sector.

## RESEARCH EXPERTISE

- Subcritical and supercritical fluid extraction
- Soluble dietary fiber, oligosaccharides and its prebiotic properties
- Coconut oil and medium-chain fatty acids
- Phenolic compound and antioxidant activity