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5. ประสบการณ์งานวิจัยที่เกี่ยวข้อง
หัวหน้าโครงการวิจัย
 - Effect of physicochemical properties of glutinous rice varieties on traditional Thai fried rice cracker (Khao-Tan).
 - Utilization of skipjack fish bone in traditional Thai rice cracker (Khao-tan) for calcium fortification.
 - Utilization of red snapper fish bone in butter cookies for calcium fortification.
 - Effect of processing parameters in relation to qualities of traditional Thai fried rice cracker (Khao-Tan).
 - Product development of muffins for strict vegetarians.
 - Study on compositional and sensory characteristics of butter cake for strict vegetarians.
 - Study on partial substitution of mutated Japonica rice cultivated in Thailand to wheat flour affecting physicochemical and rheology of dough and quality factors of bread on breadmaking.
 - Study on partial substitution of taro flour to wheat flour affecting physicochemical and rheology of dough and quality factors of bread on breadmaking.
 - Partial substitution of various cereal flours to tapioca flour in making Thai fried crispy cracker (Khao-Kriab) to increase nutritious benefits.
 - Study on processing parameters of commercial no-time breadmaking process affecting quality of bread.

- Composition and physiochemical properties of flour and starch of Chinese water chestnut (*Eleocharis dulcis* Trin.) differing in the harvest period.
- Resistant starch content in legumes cultivated in Thailand and effect of thermal processes on resistant starch content and thermal properties.
- Production of Chinese steamed bun using selected mixed starter cultures of lactic acid bacteria and yeasts

CHAPTER IN BOOK:

Keeratipibul S, Luangsakul N (2012): Chinese steamed buns. In Handbook of Plant-Based Fermented Food and Beverage Technology, 2ed, edited by Y. H. Hui; E. Özgül Evranuz, CRC presss, NY.

PUBLICATIONS IN ARTICLES:

- Luangsakul, N. 2003. Varietal Differences of Thai Glutinous Rice in relation to Quality Characteristics of Traditional Thai Rice Cracker (Khao-tan). King Mongkut's Agricultural Journal. 21(3), pp 55-67. (in Thai)
- Luangsakul, N., Kulmanoachwong, D. and Chivavithunekit, P. 2004. Utilization of Skipjack Fish Bone in Traditional Thai Rice Cracker (Khao-tan) for Calcium Fortification. King Mongkut's Agricultural Journal. 22(1), pp 61-69. (in Thai)
- Keeratipibul, S., Luangsakul, N. and Lertsatchayarn, T. 2008. The effect of Thai glutinous rice cultivars, grain length and cultivating locations on the quality of rice cracker (arare). LWT-Food Science and Technology, 41, 1934-1943.
- Luangsakul, N, Keeratipibul, S, Jindamorakot, S. and Tanasupawat, S. 2009. Lactic acid bacteria and yeasts isolated from the starter doughs for Chinese steamed buns in Thailand. LWT-Food Science and Technology, 42, 1404-1412.
- Keeratipibul, S., Luangsakul, N., Otsuka, S., Sakai, S., Hatano, Y. and Tanasupawat, S. 2010. Application of the Chinese steamed bun starter dough (CSB-SD) in breadmaking. Journal of Food Science, 75, 596-604.
- Keeratipibul, S., Luangsakul, N., Otsuka, S., Sakai, S., Hatano, Y. and Tanasupawat, S. 2012. Effects of the amount of Chinese steamed bun starter dough (CSB-SD) and the activation time on dough and bread properties. Journal of Food Processing and Preservation, doi:10.1111/j.1745-4549.2011.00640.x.

POSTER PRESENTATION (FULL TEXT)

- Chupanit, W., Mulser, C., Luangsakul, N. 2003. Utilization of Red Snapper Fish Bone In Butter Cookies for Calcium Fortification. In Proceedings of the 5th Agro-Industrial Conference THAIFEX AND THAIMEX 2003. Bitec Convention Center, Bangkok. 30th-31st May, 2003: pp: 282-288. (in Thai)
- Luangsakul, N. 2004. Effect of Processing Parameters in relation to Qualities of Traditional Thai Fried Rice Cracker (Khao-Tan). In Proceedings of the 1st KMITL International Conference on Integation of Science and Technology for Sustainable Development. KMITL, Bangkok. 24th-26th August, 2004: pp: 379-384.
- Luangsakul, N., Katekasem, P., Suksawang, M. and Pornanansiri, S. 2011 The effects of the amount and type of wheat flour and mixing method on the quality of fortune cookies. In Proceedings of the 49th Kasetsart University Annual Conference. Kasetsart University, Bangkok. 1st-4th February, 2011: pp: 290-298. (in Thai)
- Luangsakul, N., Siamtong, A., Wongthida, T., and Punga, U. 2011. Effects of dough sheeting, dough weight and proofing temperature on dough and bread properties using no-time dough method. In Proceedings of The 12th Asean Food Conference 2011. BITEC Bangna, Bangkok, Thailand 16th - 18th June, 2011: pp: 556-559.
- Lunawa P, Luangsakul, N. 2012. Composition and physicochemical properties of starch isolated from Chinese Water Chestnut (*Eleocharisdulcis* Trin.). 1st Asean plus three graduate research congress; 2012 March 1-2; Chaingmai, Thailand.
- Luangsakul, N., Ruenpirom, S., Boothsri, A. 2012. Pasting properties of Chinese water chestnut (*Eleocharisdulcis* Trin.) starch and textural properties of its gel. In Proceedings of the 14th Food Innovation Asia Conference 2012. BITEC Bangna, Bangkok, Thailand 14th - 15th June, 2012: pp: 37-42.
- Luangskul, N., Apiwong, P., Reungsang, M., Kaewmon, A. 2012 Development of freeze-dried snack from Chinese water chestnut (*Eleocharisdulcis* Trin.). In Proceedings of the 14th Food Innovation Asia Conference 2012. BITEC Bangna, Bangkok, Thailand 14th - 15th June, 2012: pp: 318-324.

POSTER PRESENTATIONS (ABSTRACT):

Khopalasure, S, Sungsiin, A. and Luangsakul, N. 2005. Development of Butter Cake for Strict Vegetarians. In Proceedings of the 7th Agro-Industrial Conference 2005. Bitec Convention Center, Bangkok. 22nd-24th June , 2005. (in Thai)

Luangsakul, N., Maeda, T., Lertsatchayarn, T., Morita, N. and Keeratipibul, S. 2008. Characteristics of two cultivars of Thai glutinous rice and their application to the rice crackers (arare) In Proceedings of the 2nd International Symposium on Rice and Disease Prevention, Wakayama Prefectural Culture Hall, Wakayama, Japan, 26th-27th October, 2008.

AWARD:

Young Investigator's Award, the excellent paper of Characteristics of two cultivars of Thai glutinous rice and their application to the rice crackers (arare) in *the 2nd International Symposium on Rice and Disease Prevention*, 26th-27th October, 2008. Wakayama, Japan.