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Mr. Thanawoot Parinyapatthanaboot was born in Chiangrai. In 2000, he received his Bachelor of Food Science and Technology from Rajamakala Institute of Technology, Lampang campus. Following the completion of his Bachelor degree, he entered the graduate program at King Mongkut's Institute of Technology Ladkrabang to receive his Master of Science degree in Food Science under the supervision of Assoc. Prof. Dr. Wanna Tungjaroenchai. After his master degree, Mr. Parinyapatthanaboot pursued a Ph.D. (Food Science) under the supervision of Assoc. Prof. Dr. Praphan Pinsirodom at the Faculty of Agro-Industry, King Mongkut's Institute of Technology Ladkrabang, Bangkok, Thailand. During his Ph.D. study, he was granted a fellowship by Office of the Higher Education Commission (CHED) for a 6 month research experience at the National Pingtung University of Science and Technology (NPUST), Taiwan, under the supervision of Prof. Dr. Pi-Jen Tsai.

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List of publications

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