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CURRICULUM VITAE

Name Miss Lapatrada Mungmai

Date of Birth May 27, 1980

Education

Secondary School: Thawangpha pitayacom School, Nan

B. S. (Microbiology): Chiang Mai University, Chiang Mai

M. Sc. (Biology): Chiang Mai University, Chiang Mai

Presentation

Publications

1. **Mungmai L.**, Jiranusornkul S., Peerapornpisal Y., Sirithunyalug B. and Leelapornpisid P., 2013. Extraction, Characterization and Biological Activities of Extracts from Freshwater Macroalga [*Rhizoclonium hieroglyphicum* (C.Agardh) Kützing] Cultivated in Northern Thailand. *Chiang Mai Journal of Science, in press.*

2. Leelapornpisid P., **Mungmai L.**, Sirithunyalug B., Jiranusornkul S. and Leelapornpisid P., 2013. A Novel Moisturizer Extracted from Freshwater Macroalga [*Rhizoclonium hieroglyphicum* (C.Agardh) Kützing] for Skin Care Cosmetic. *Chiang Mai Journal of Science, in press.*