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## VITAE

Miss Sutasinee Seetabhawang was born on May 7<sup>th</sup>, 1988 in Narathiwat, Thailand. She finished high school from Princess Chulabhorn's College Nakhon Sri Thammarat, Nakhon Sri Thammarat in March, 2006. She received her Bachelor's Degree in Science (Industrial Chemistry) from King Mongkut's Institute of technology Ladkrabung, Bangkok in April, 2010. She continued Master degree in chemical engineering at Chulalongkorn University in June, 2010. Her academic publications are as follows:

1. EFFECT OF PLASTICIZERS ON CHARACTERISTICS OF BACTERIAL CELLULOSE /ALGINATE/GELATIN COMPOSITE FILMS in the 5<sup>th</sup> Pure and Applied Chemistry International Conference 2013 (PACCON2013) on January 23-25, 2013 at the Tide Resort, Bangsaen Beach, Chon Buri, Thailand.
2. BIOSYNTHESIS AND CHARACTERIZATION OF NANOCELLULOSE-GELATIN FILMS in Journal of Materials 6 (2013) 782-794.