

CURRICULUM VITAE

NAME : Miss Phanida Renumarn
DATE OF BIRTH : 31 October 1978
EDUCATIONAL RECORD
HIGH SCHOOL : Buddhachinnarajpittaya School, 1997
BACHELOR'S DEGREE : Bachelor of Science (Agro-Industry),
Naresuan University, 2001
MASTER'S DEGREE : Master of Science (Agro-Industry),
Naresuan University, 2004
DOCTORAL DEGREE : Doctor of Philosophy (Postharvest Technology),
King Mongkut's University of Technology
Thonburi, 2014
SCHOLARSHIP : Scholarship under The Commission on Higher
Education Staff Development Project for The
Joint Ph.D Program
EMPLOYMENT RECORD : Lecturer, Faculty of Agricultural Technology
and Food, Pibulsongkram Rajabhat University,
Phitsanulok, Thailand

PUBLICATIONS :

- 1) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2010, "Effect of Hot Water Treatments on Survival of *E. coli* and *Salmonella* spp. and Physical Properties in Fresh-cut Broccoli Florets", **Asian Journal of Food and Agro-Industry**, Vol. 3, No. 5, pp. 516-525.
- 2) พนิดา เรณูมาลย์ วาริช ศรีละออง อภิรดี อุทัยรัตนกิจ ศิริชัย กัลยาณรัตน์ และผ่องเพ็ญ จิตอารีย์ รัตน์, 2554, "ผลรวมของน้ำร้อนและโซเดียมคลอไรด์ต่อจุลินทรีย์ก่อโรคในระบบทางเดินอาหาร และคุณภาพของดอกบร็อกโคลี่ตัดแต่งพร้อมบริโภค", **วารสารวิทยาศาสตร์เกษตร (ฉบับพิเศษ)**, ฉบับที่ 43, เล่มที่ 3, หน้า 697-700. [ภาคบรรยาย]

- 3) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2012, "Efficacy of Sodium Chlorite in Reducing Microbial Populations and Improving the Quality of Fresh-cut Broccoli Florets", **Acta Horticulturae**, Vol. 943, pp. 223-229.
- 4) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2012, "Contact Time of Ozonated Water on Microbial Populations and Quality Changes of Fresh-cut Broccoli Floret", **Acta Horticulturae**, Vol. 989, pp. 177-183. [Oral presentation]
- 5) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2012, "The Vapor Heat Treatment Effect on Microbial Populations and Sensory Quality of Fresh-cut Broccoli Florets", **Acta Horticulturae**, Vol. 989, pp. 185-191.
- 6) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2013, "Influence of Hot Water Treatment combined with Sodium Chlorite on Microbial Counts and Antioxidant Quality of Fresh-cut Broccoli Florets", **Acta Horticulturae**. (In press) [Oral presentation] SEAsia2013, the 2nd Southeast Asia Symposium on Quality Management in Postharvest Systems, 4-6 December 2013, Vientiane, Lao PDR.
- 7) Renumarn, P., Srilaong, V., Uthairatanakij, A., Kanlayanarat, S. and Jitareerat, P., 2014, "The Effects of Immersion Methods and Concentration of Ozonated Water on the Microbial Counts and the Quality and Sensory Attributes of Fresh-cut Broccoli", **International Food Research Journal**, Vol. 21, No. 2, pp. 533-539.