

List of Poster Presentation

No.	Order	Ref. No.	Name	Title
1	P-01	126	Pornanan Boonkorn	Impact of Hot Water Soaking on Antioxidant Enzyme Activities and Some Qualities of Storage Tomato Fruits
2	P-02	130	Sutthiwal Setha	Effect of Short-term Anoxic Treatment on Antioxidant in Pineapple cv. 'Phulae'
3	P-03	153	Penchom Photjanataree	Preliminary Studies on the Effect of Essential Oil against the Fungal Strains Causing Fruit Rots in Strawberry Cultivar 'Prarachatan 80'
4	P-04	163	Bussakorn Praditniyakul	Effect of Transport Packages on Quality and Consumer Perceptions of Angelica (<i>Angelica sinensis</i> Oliv.) for Handling to Destination
5	P-05	179	Phunsiri Suthiluk	Effect of Acidic Electrolyzed Water Combined with Modified Atmosphere Packaging on Quality and Storage Life of Fresh-cut 'Phulae' Pineapple
6	P-06	229	Rungarun Sasanatayart	Effect of Plastic Films with Different Oxygen Transmission Rate on Shelf-life of Fresh-cut Bok Choi (<i>Brassica rapa chinensis</i>)
7	P-07	250	Supraewpan Lohalaksanadech	Quality and Shelf Life of Refrigerated Shucked Hard Clam (<i>Meretrix lusoria</i>) by Dipping in Hot Water and Lactic Acid
8	P-08	303	Hataitip Nimitkeatkai	Effect of Sequential UV-C Irradiation on Microbial Reduction and Quality of Fresh-cut Dragon Fruit
9	P-09	305	Rujira Deewatthanawong	Effect of Maturity Stages and Postharvest Treatments on Levels of GABA and Amino Acids in Rambutan Fruit cv. Rongrean
10	P-10	323	Matchima Naradisorn	Control of Postharvest Anthracnose of Mango Using Pomelo Albedo Extracts
11	P-11	327	Jutatip Poubol	Guava Fruit Treated with Hot Water on Microbiological Quality of Fresh-cut 'Kimju' and 'Pan Srithong' Guava

No.	Order	Ref. No.	Name	Title
12	P-12	329	Jutalak Suwannachot	Effect of UV-C Treatments on Anthocyanin Synthesis and Postharvest Disease of Mango cv. Mahajanaka
13	P-13	330	Amelia Safitri	Effects of UV-C Irradiation on Ripening Quality and Antioxidant Capacity of Mango Fruit cv. Nam Dok Mai Si Thong
14	P-14	334	Siam Popluechai	Effect of Hydrocolloids on Antioxidative and Starch Digestive Properties of Frozen Pigmented Rice Burgers
15	P-15	128	Theerapong Theppakorn	Stability and Chemical Changes of Phenolic Compounds during Oolong Tea Processing
16	P-16	211	Ratchanee Charoen	Development of Thai Food Recipes and the Possibility for Producing Canned Food
17	P-17	216	Pongpon Suriyakunthorn	Mathematical Modeling of Thin Layer Hot Air Drying of Chamomile Flowers Tea (<i>Matricaria chamomilla</i> L.)
18	P-18	222	Namphon Chailungka	Optimization of Drying Conditions for Quality Dried <i>Spirogyra</i> sp. Using Box-Behnken Design
19	P-19	273	Praphun Jino	Comparative Study of Color Retention of Dried Stivia Leaves (<i>Stevia rebaudiana</i> Bertoni) by Single-stage Drying and Multi-stage Drying
20	P-20	336	Treesin Potaros	Effect of Washing Conditions on Quality of Tilapia Fish Fillet Storage under Chilling Temperature
21	P-21	125	Natthawuddhi Donlao	Optimization of Green Tea Extracts Spray Drying as Affected by Temperature and Maltodextrin Content
22	P-22	189	Phimchanok Jaturapiree	Prebiotic Fructooligosaccharide Production from Yeast Strain ML1
23	P-23	206	Pornjitra Chanchareern	Extraction of Type A and Type B Gelatin from Jellyfish (<i>Lobonema smithii</i>)

No.	Order	Ref. No.	Name	Title
24	P-24	223	Sirilak Sanpa	Improvement of Fermented Fish Product (Pla-som) by Using Selected Microorganisms as a Starter
25	P-25	136	Prasong Siriwongwilaichat	The Effect of Gac Fruit Preparation Addition on Characteristics of Yoghurt
26	P-26	174	Komkrit Kunjoo	A Novel Product Development of Rice Bran Oil Derived from Organic Farm Contracting in Pichit Province
27	P-27	176	Thanaporn Suesuan	Development of Goat Powder Novel Product Derived from Organic Goat Farming in Narathiwat Province
28	P-28	177	Nuengruethai Timyaingam	Vacuum Dry Product of Toddy Palm (<i>Borassus flabellifer</i> Linn.) Sugar Derived from Flower Sap in Songkhla Province
29	P-29	199	Chirat Sirimuangmoon	A Study of Using Mushrooms as a Meat Substitute for a Popular Meat-based Dish: Sensory and Nutrition Perspectives
30	P-30	200	Rewadee Meesat	Research and Development of Powder and Ready to Drink Health Beverage
31	P-31	202	Prawta Chantaro	Pre-treatment Conditions Affect Quality and Sensory Acceptability of Dried Osmotic Dehydrated Coconut
32	P-32	210	Nattira On-nom	Development of Calorie Reduced Cheese Shake Biscuit from Germinated Homnin Brown Rice Flour
33	P-33	214	Nitjaree Maneerat	Effects of Fat Substitution by Pectin from Banana Peel on the Properties of Salad Dressing
34	P-34	220	Khwanjai Klinchongkon	Image Analysis for Determining Color Intensity of Acetylcholinesterase-based Pesticide Test Strip
35	P-35	258	Piyaporn Chueamchaitrakun	Effect of Xanthan Gum/CMC on Bread Quality Made from Hom Nil Rice Flour

No.	Order	Ref. No.	Name	Title
36	P-36	259	Preedawan Chaisrichonlathan	Sensory Evaluation of One-hundred-year Mangosteen
37	P-37	262	Parisut Chalermchaiwat	Preference Mapping of Commercial Khao-Tan Rice Cracker
38	P-38	263	Wiboon Riansa-ngawong	Product Development of Golden Rice Wine from Rice Hull and Oak Chips
39	P-39	152	Siriwan Tungsangprateep	Development of Packaging for Healthy Food Products from Mushrooms
40	P-40	226	Surachai Khankaew	Effects of Thickness and pH on Color Transition of Nano TiO ₂ -based, Novel UVA-activated, Oxygen Bio-indicator
41	P-41	261	Wirongrong Tongdeesoontorn	Development of Biodegradable Films from Cassava Starch-Carboxymethyl Cellulose (CMC)-Gelatin Blends
42	P-42	274	Sucheera Somboonsub	Effect of Rice Bran Protein and Cassava Starch Ratio on Physical, Mechanical and Structural Properties of Rice Bran Protein-cassava Starch Composite Film
43	P-43	154	Kriangkrai Phattayakorn	Effect of Germination on Total Phenolic Content and Antioxidant Properties of Hang Rice
44	P-44	169	Busakorn Sajaroen	Effect of Alpha-amylase Hydrolysis on Reducing Sugar and Viscosity of Two Brown Rice Flours
45	P-45	237	Chitraporn Ngampeerapong	Fatty Acids Composition and <i>in vitro</i> Digestibility of Virgin Coconut Oil Produced by Centrifugation and Fermentation Method
46	P-46	243	Nattapol Tangsuphoom	Effects of Cooking and Storage on Vitamin A and Omega-3 Fatty Acid Retention in Fortified Vegetable Oil Blend
47	P-47	246	Saranya Dechapinan	Solubility and Dialyzability of Calcium Salts Prepared from Pacific White Shrimp (<i>Litopenaeus vannamei</i>) Shell

No.	Order	Ref. No.	Name	Title
48	P-48	256	Sunantha Ketnawa	Partial Purification and Biochemical Characterization of Alkaline Protease from Giant Catfish Viscera
49	P-49	283	Thareerat Watcharachaisoponsiri	The α -glucosidase and α -amylase Inhibitory Activity from Different Chili Pepper Extracts
50	P-50	284	Natchayathorn Nantakornsuttanan	Anti-cholinesterase Inhibitory Activities of Different Varieties of Chili Peppers Extracts
51	P-51	287	Uthaiwan Suttisansanee	The Effect of Storage Conditions on Antioxidant Activities and Total Phenolic Contents of Parboiled Germinated Brown Rice (Khao Dok Mali 105)
52	P-52	296	Kanamon Riangwong	Total Phenol Content and Antioxidant Activities of Edible Flower Tea Products from Thailand
53	P-53	299	Saroat Rawdkuen	A Comparative Study of Functional Properties and <i>in vitro</i> Digestibility of Protein Isolates from Thailand and Peru Sacha Inchi Oil-pressed Cakes
54	P-54	322	Sirirung Wongsakul	Chemical Changes of Perilla Seed Oil upon Refining Process
55	P-55	292	Suttiporn Pinijsuwan	Development of Electrochemical Sensor for Ochratoxin A Detection Using Au-ball Labels
56	P-56	144	Sirirat Phaisansuthichol	Determination of Uric Acid in Germinated Brown Rice by High Performance Liquid Chromatography
57	P-57	149	Sairung Puangburee	Microbiological Safety of Thai Pandan Custard Filled Product and Their Ingredients
58	P-58	150	Chintana Tayuan	Effect of Germinated Hang Rice on Growth and Viability of Probiotic <i>Lactobacillus</i> during Refrigerated Storage
59	P-59	267	Benyapa Srikaew	Biological Effect of Essential Oil against Natural Molds Infected on Fungi-based Food Packaging

No.	Order	Ref. No.	Name	Title
60	P-60	285	Kanyanee Sripo	The Antioxidant Properties of Black Glutinous Rice Solution at Different Final pH Values Fermented by <i>Lactobacillus bulgaricus</i>
61	P-61	297	Angkhana Chuajedton	Inactivation of <i>Escherichia coli</i> by Treatment with Different Temperatures of Micro-bubbles Ozone Containing Water
62	P-62	328	Orawan Chunhachart	Application of Artificial Neural Networks on <i>Staphylococcus aureus</i> Growth Prediction in Milk
63	P-63	129	Phukphon Munglue	Effect of <i>Nelumbo nucifera</i> Stamens Extract on Growth Performance, Feed Utilization and Hematological Parameters of Nile Tilapia (<i>Oreochromis niloticus</i>)
64	P-64	148	Surasak Aumkaew	<i>In vivo</i> Glycaemic Index of Dark-purple Glutinous Brown Rice "Luempua"
65	P-65	155	Chutamat Niwat	Quality Performance of Indonesia Frozen Dessert (<i>es puter</i>) Enriched with Black Glutinous Rice (<i>Oryza sativa glutinosa</i> L.) and Green Tea (<i>Camellia sinensis</i> L.)
66	P-66	175	Onnitcha Sakulpong	Effect of <i>Bauhinia strychnifolia</i> Leaf Extract on Growth Performance, Feed Utilization and Some Haematological Indices of Nile Tilapia (<i>Oreochromis niloticus</i>)
67	P-67	184	Parinya Moonsin	Total Phenolics, Flavonoids and Antioxidant Activity of Macroalgae Fermented with Lactic Acid Bacteria
68	P-68	185	Amornrat Wongklom	Total Phenolics, Flavonoids and Antioxidant Activity of Macroalgae from Ubon Ratchathani, Thailand
69	P-69	208	Suwattana Pruksasri	Functional Prebiotic Activity of Inulin and Fructooligosaccharides
70	P-70	227	Doungporn Amornlerdpison	Oxidative Defense of Spirogyra in Nile Tilapia and Its Active Compounds
71	P-71	235	Witayapan Nantitanon	Nanoformulation Containing <i>Psidium guajava</i> Leaf Extract for Nutricosmeceuticals

No.	Order	Ref. No.	Name	Title
72	P-72	257	Budsaraporn Ngampanya	Effects of Photoperiod and Storage Temperature on Inulin and Fructo-oligosaccharides Accumulation in <i>in vitro</i> Microtubers of Kaentawan (<i>Helianthus tuberosus</i> L.)
73	P-73	278	Norhaizan Mohd. Esa	<i>In vivo</i> Suppression of Colorectal Cancer Growth by Brewers' Rice via Inhibition of Beta-catenin and COX-2 Expression
74	P-74	282	Praemai Jungrossameepanich	Immuno-regulatory Activities of Non-starch Polysaccharide Extracted from Rice during Grain Development
75	P-75	295	Chalinee Tananchai	Evaluation of Different Resistant Starch Types for Stimulating Growth of the Dominant Lactic acid Bacteria Inhabiting Human Colon
76	P-76	307	Akkasit Jongjareonrak	Enhancement of Antioxidant and Antibacterial Activities of Banana Pulp Flour using Banana Peel Extract
77	P-77	141	Anakhaorn Srisaipet	The Comparative Study on Lipase Activity in Crude Rice Bran Oil from Three Glutinous Rice Bran Varieties
78	P-78	205	Pheakdey Yun	Evaluation of Bioactive Compounds and Antioxidant Activity in Rice Grass Juice Prepared from Thai Upland Rice
79	P-79	225	Natthawut Thitipramote	Bioactive Compounds and Antioxidant Activities of Red (Brown Red Jasmine) and Black (Kam Leum Pua) Native Pigmented Rice
80	P-80	240	Prinyaporn Pradmeeteekul	Bioactive Compounds and Antioxidant Activities of <i>Camellia sinensis</i> var. <i>assamica</i> in Different Leaf Maturity from Northern Thailand
81	P-81	269	Suphat Phongthai	Microwave-assisted Extraction of Protein from Dawk Mali 105 Rice Bran Using Response Surface Methodology
82	P-82	290	Nont Thitilertdecha	Comparative Study on Phenolic Antioxidants from Five Cultivars of Mango (<i>Mangifera indica</i> Linn.) Residuals
83	P-83	298	Narunan Wuttisin	Anti-tyrosinase Activity of Orange Peel Extract and Cosmetic Formulation

No.	Order	Ref. No.	Name	Title
84	P-84	167	Waraporn Pongsing	Improving Omega-3 Fatty Acid in Deep Fat Fried Sweet Potato
85	P-85	195	Patcharee Pongsua	Extraction of Polysaccharide from Edible Mushrooms
86	P-86	196	Punyawatt Pintathong	Phenolic Antioxidant Extraction from Fig Fruit
87	P-87	228	Yukiharu Ogawa	Relationships between Starch Digestibility and Gelatinization Degree of the Cooked Rice Grain Using <i>in vitro</i> Digestion Technique
88	P-88	233	Phanuphong Chaiwut	Microwave-assisted Extraction of Bioactive Compounds from <i>Moringa oleifera</i> Twig Bark
89	P-89	333	Niramon Suntipabvivattana	Effect of Boric Acid on Shelf-life of Jasmine Garland
90	P-90	187	Masashi Sugano	Survey of Information Presentation in Website about Processed Food in Japan
91	P-91	221	Nattaporn Sakulthaijaidee	Recovery of Used Fried Oil by Acidified Ash from Rice Husk
92	P-92	293	Pyare Lal Johnson	Variability and Stability Analysis for Seed Yield and Its Components in Chickpea (<i>Cicer arietinum</i> L.)”

12.42PM
18/10/2014