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Education

ปร.ด.(เทคโนโลยีอาหาร) มหาวิทยาลัยสงขลานครินทร์

วท.บ.(อุตสาหกรรมเกษตร) มหาวิทยาลัยสงขลานครินทร์

Expertise

Technology of Fat and Oil Enrichment and encapsulation of Omega-3 Fatty Acid Food Emulsion

Selected Works

1. Prichapan, N., McClements, D. J. and Klinkesorn, U. 2021. Utilization of multilayer-technology to enhance encapsulation efficiency and osmotic gradient tolerance of iron-loaded W1/O/W2 emulsions: Saponin-chitosan coatings. *Food Hydrocolloids*, 112: 106334.
2. Mahisanunt, B., Hondoh, H. and Klinkesorn, U. 2020. In situ observation and physical-chemical characteristics of rambutan (*Nephelium lappaceum* L.) kernel olein crystals obtained from acetone fractionation. *Journal of the American Oil Chemists Society*, 97(11): 1203-1213.
3. Wanthong, T. and Klinkesorn, U. 2020. Rambutan (*Nephelium lappaceum*) kernel olein as a non hydrogenated fat component for developing model non-dairy liquid creamer: effect of emulsifier concentration, sterilization, and pH. *Journal of Food Science and Technology*, 57: 4404-4413.
4. Prichapan, N. McClements, D. J. and Klinkesorn, U. 2020. Encapsulation of iron within W 1 /O/W emulsions formulated using a natural hydrophilic surfactant (saponin): impact of surfactant level and oil phase crystallization. *Food Biophysics*, 15: 346-354.
5. Pimchanok Witayaudom and Utai Klinkesorn. 2019. Influence of lipid content and dilution on properties and stability of nanostructured lipid carriers (NLCs) prepared from rambutan (*Nephelium lappaceum* L.) kernel fat and evaluation of their β -carotene loading capacity. *Journal of Dispersion Science and Technology*. 40(11): 1600-1610.