

## ดร.นิสิต วัฒนศักดิ์ภูบาล

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### การศึกษา

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M.Sc. (Biotechnology)

B.Sc. (Food Science)

### สาขาที่เชี่ยวชาญ

Synthetic biology, Protein engineering

Metabolic engineering

Fermentation technology

### ผลงาน

1. Watthanasakphuban N, Tani A, Benjakul S, Maneerat S. 2015. Detection and preliminary characterization of a narrow spectrum bacteriocin produced by *Lactobacillus pentosus* K2N7 from Thai traditional fermented shrimp (Kung-Som). Songklanakarin J Sci Technol 38:47–55.
2. Hwanhlem N, Watthanasakphuban N, Riebroy S, Benjakul S, H-Kittikun A, Maneerat S. 2010. Probiotic lactic acid bacteria from Kung-Som : isolation, screening, inhibition of pathogenic bacteria. Int J Food Sci Technol 45:594–601.
3. Saelao S, Maneerat S, Thongruck K, Watthanasakphuban N, Wiriyaagulopas S, Chobert JM, Haertlé T. 2018. Reduction of tyramine accumulation in Thai fermented shrimp (kung-som) by nisin Z-producing *Lactococcus lactis* KTH0-1S as starter culture. Food Control 90:249– 258.
4. Sanchart C, Watthanasakphuban N, Boonseng O, Nguyen TH, Haltrich D, Maneerat S. 2018. Tuna condensate as a promising low-cost substrate for glutamic acid and GABA formation using *Candida rugosa* and *Lactobacillus futsaii*. Process Biochem 70:29–35.

5. Watthanasakphuban N, Virginia L J, Haltrich D, Peterbauer C. 2021. Analysis and Reconstitution of the Menaquinone Biosynthesis Pathway in *Lactiplantibacillus plantarum* and *Lentilactibacillus buchneri*. *Microorganism*. 9, 1476.