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Education

Ph.D. (Food Science), Purdue University

M.App.Sc. (Food Technology), University of New South Wales

วท.บ.(เทคโนโลยีทางอาหาร) จุฬาลงกรณ์มหาวิทยาลัย

Expertise

Food engineering, Rice processing, Aseptic processing

Selected Works

1. Mom, W., P. Chanlat and S. Songsermpong. 2020. Characteristics and process optimization of rice snack (Khao Tan) puffing by home microwave oven. 44(5) e14413.
2. Bawa, M., S. Songsermpong, C. Kaewtapee and W. Chanput. 2020. Nutritional, sensory and texture quality of bread and cookie enriched with house cricket powder. Journal of Food Processing and Preservation. 44(8) e 14601.
3. Bawa, M., S. Songsermpong, C. Kaewtapee and W. Chanput. 2020. Effects of diet on the growth performance, feed conversion and nutrient content of the house cricket. Journal of Insect Science. 20(2): 1-10.
4. Bawa, M., S. Songsermpong, C. Kaewtapee and W. Chanput. 2020. Effects of microwave and hot air oven drying on the nutritional, microbiological load, and color parameters of the house crickets. Journal of Food Processing and Preservation. 44(5) e11407.
5. Pongrat, P and S. Songsermpong. 2019. Stabilization of rice bran using a continuous microwave oven. Agriculture and Natural Resources. 53(4): 373-377.
6. Phukasmas, P. and S. Songsermpong. 2019. Instant rice process development: Effect of rice cooking methods on the quality of Jasmine instant rice dried by industrial microwave oven. J. of Microbiology, Biotechnology and Food Sciences. 9(2): 330-334

7. Phukasmas, P. and S. Songsermpong. 2019. Comparison of Industrial Microwave Drying and Fluidized Bed Drying Techniques on the Quality of Jasmine Instant Rice. Applied Mechanics and Materials. 891: 96-102.