



### Curriculum Vitae

#### Assist. Dr. TATDAO PASEEPHOL

- Name (Thai)** : นางสาว ทัดดาว ภาษีผล  
**Name (English)** : Miss. Tatdao Paseephol
- Position:** Assistant Professor
- Organization:** Department of Food Technology and Nutrition  
Faculty of Technology  
Mahasarakham University 44150  
Tel: 0-4375-4333 ต่อ 1856
- E-mail address:** [tatdao\\_dao@yahoo.com](mailto:tatdao_dao@yahoo.com)
- Academic background:**
  - Ph.D., Food Technology, School of Applied Sciences, Royal Melbourne Institute of Technology , Melbourne, Australia (2005 – 2008)
  - M.Sc., Food Science and Technology, Faculty of Agro-Industry, Chiang Mai University, Thailand (1999 – 2002)
  - B.Sc., Food Science and Technology (First Class Honor), Faculty of Agro-Industry, Chiang Mai University, Thailand (1995 – 1999)
- Work experiences:**

2009 - Now      Lecturer, Mahasarakham University  
The board of committee of the B.Sc. program in food product development,  
Mahasarakham University
- Research interests and expertise:**
  - Prebiotics
  - Synbiotics
  - Functional food product development
- Peer-reviewed research journal articles:**
  - 8.1 International journal**

Kusuma, GD, **Paseephol, T**, Sherkat F. 2009. Prebiotic and rheological effects of Jerusalem artichoke inulin in low-fat yogurt, *The Aust. J. Dairy Technol.* 64 (2) 159-163.

**Paseephol T**, Sherkat F. 2009. Probiotic stability of yoghurts containing Jerusalem artichoke inulins during refrigerated storage. *Journal of Functional Foods* 1(3):311-318.

**Paseephol T**, Small DM, Sherkat F. 2008. Rheology and texture of set yoghurt as affected by inulin addition. *Journal of Texture studies* 39:617-634.

**Paseephol T**, Small DM, Sherkat F. 2008. Lactulose production from milk concentration permeate using calcium carbonate-based catalysts. *Food Chemistry* 111(2):283-290.

**Paseephol T**, Small DM, Sherkat F. 2007. Process optimisation for fractionating Jerusalem artichoke fructans with ethanol using response surface methodology. *Food Chemistry* 104(1):73-8.
  - 8.2 National journal**

**Paseephol T**, Ruksakhen Y, Namhong S. 2012. Extraction of betalain from ceylon spinach fruits *Agricultural sci. J.* 43: 3 (Suppl.): 368-371.



#### 9. Conference proceedings papers:

- Ngov S, Sukboonyasatit D, **Paseephol T.** 2013. Enhancement of probiotic survival in low pH and bile salt condition using alginate-Hi-maize starch encapsulation. Proceedings of the 5th International Conference on Fermentation Technology for Value Added Agricultural Products (fervaap2013); 2013 August 21-23; Centara Hotel & Convention Centre, Khon Kaen Thailand.
- Paseephol T,** Sida J, Thumsuna T. 2013. Antioxidative activity of Arabica coffee as influenced by roasting degree and brewing methods. Proceedings of the 15th Food Innovation Asia Conference - Empowering SMEs through Science and Technology; 2013 June 13-14; BITEC Bangna, Bangkok Thailand.
- Srijinda P, Moongngarm A, **Paseephol T.** 2012. Comparison of six different techniques for producing resistant starch type III from high amylose rice. Proceeding, IPCBEE 2012: International Conference on Life Science and Engineering, October 27-28. Hong Kong, China.
- Tangsakul N, Noisuwan A, **Paseephol T.** 2012. Effect of rice flour particle size on crumb characteristic of gluten-free bread. Proceedings of International Congress on Food Engineering and Technology (IFET2012), March 28-30. Bangkok, Thailand.
- Phattanakulkaewmorie N, **Paseephol T,** Moongngarm A. 2011. Chemical composition and physico-chemical properties of malted sorghum flour and characteristics of gluten free bread. Proceeding, ICBFE 2011: International Conference on Biotechnology and Food Engineering 28-30, September 2011, Singapore.
- Sasanam S, **Paseephol T,** Moongngarm A. 2011. Comparison of proximate compositions, resistant starch content, and pasting properties of different colored cowpeas (*Vigna unguiculata*) and red kidney bean (*Phaseolus vulgaris*). Proceeding, ICBFE 2011: International Conference on Biotechnology and Food Engineering 28-30, September 2011, Singapore.
- Paseephol T,** Padungsai S, Phoongoenon P. 2010. Quality characteristics of soghurt containing fructo-oligosaccharides. Proceedings of the 12th Agro-Industrial Conference - Indigenous Food Research and Development to Global Market; 2010 June 17-18; Thailand.

#### 10. Conference presentations:

- Paseephol T,** Sriwai N, Sornsakul A. 2010. Application of resistant starch-rich powder from banana starch in cookie making. Proceedings of the 10th International Hydrocolloids Conference -Hydrocolloids Science Solutions in an Evolving World; 2010 June 20-24; China (Poster presentation)
- Paseephol T,** Small DM, Sherkat F. 2008. Effects of fructans as fat replacers on set yoghurt texture and rheology. Proceedings of the 9th International Hydrocolloids Conference - Theoretical and Applied Aspects of Hydrocolloids Structure and Interactions with Natural Food Ingredients and Pharmaceuticals; 2008 July 15-19; Singapore (Oral presentation)
- Paseephol T,** Small DM, Sherkat F. 2007. Value-adding to milk concentration permeate via isomerisation of lactose to lactulose. Proceedings of the 40th Australian Institute of Food Science and Technology (AIFST) annual meeting – Celebrating 40 years with 20/20 Vision; 2007 June 24-27; Melbourne, Australia (Oral presentation)
- Sherkat F, Small DM, **Paseephol T.** 2007. Lactulose production from milk concentration permeate using calcium carbonate-based catalysts. Proceedings of the International Dairy Federation Symposium – Lactose and its Derivatives; 2007 May 14-17, Moscow, Russia
- Paseephol T,** Small DM, Sherkat F. 2006. Optimisation of inulin extraction from Jerusalem artichoke. Proceedings of the 39th Australian Institute of Food Science and Technology (AIFST) annual meeting – Festival of Food ; 2006 July 9-12; Adelaide, Australia (Poster presentation)