



Sustainable Food and Agricultural Chemistry (FA)

Session FA1

Room# BB 208

Date Feb 3, 2017

Time 13:15-15:00

Conductor: Assoc. Prof. Dr. Vilai Rungsardthong

Time	Code	Presenter	Title
13:15-13:30			
13:30-13:45			
13:45-14:15	FA-I-001	Assoc. Prof. Dr. Yoshikuni Teramoto, Gifu University, Japan	Material functionalization of biomass component molecules and nano-structures
14:15-14:30	FA-O-001	Aumaree Dueanchai, Kasetsart University, Thailand	Comparison of amylose and starch contents between Awn seed and Un-Awn seed of upland rice (var. Pae Taw Gaw Bi) Pakagalyo at Prachuap Khiri Khan province
14:30-14:45	FA-O-002	Kittipon Chantawongsatorn, KMUTNB, Thailand	Rapid pre-purification of the bacteriocin-like inhibitory substance from <i>Pediococcus acidilactici</i> TISTR 2309
14:45-15:00	FA-O-003	Prodpran Thakeow, Chiang Mai University, Thailand	A simple and rapid method based on proton transfer reaction mass spectrometry to determine rancidity of crispy pork rinds

Session FA2

Room# BB 208

Date Feb 3, 2017

Time 15:15-16:45

Conductor: Assoc. Prof. Dr. Vilai Rungsardthong

Time	Code	Presenter	Title
15:15-15:30			
15:30-15:45			
15:45-16:15	FA-I-002	Dr. Suteera Witayakarn, Kasetsart University, Thailand	Green production of natural bamboo fibers for textiles and natural fiber composites
16:15-16:30	FA-O-004	Tulakorn Manakhajornvej, Mahidol University, Thailand	Application of high electric field pulses for plant cell disintegration
16:30-16:45	FA-O-005	Aphichart Karnchanatat, Chulalongkorn University, Thailand	Free radical scavenging properties and DNA damage protecting of peptide hydrolysate derived from edible mushroom <i>Astraeus hygrometricus</i>