

# RACHATA TENGCHAIYAPHUM

Now:

Masters in Food Technology  
2014-2017  
Suranaree University of  
Technology



Rachata Tengchaiyaphum completed her Masters in Food Technology via Dr. Jirawat Yongsawatdigul as an advisors at Suranaree University of Technology in 2017. Thesis title: WHITENESS IMPROVEMENT OF SARDINE SURIMI.

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# DANOUPAO

Now:

Master Student Candidate  
Suranaree University of  
Technology  
2017-Present



Danou Pao is working for Associate Professor Dr. Jirawat Yongsawatdigul as a Master student at the Suranaree University of Technology since 2017. Areas of research emphasis include: surimi gel properties improvement by adding food additives; surimi and surimi seafood; texture, color analysis; FT-Raman and FT-IR; and gel forming ability.

Thesis title: EFFECT OF ASCORBIC ACID AND HYDROGE PEROXIDE ON GEL-FORMING ABILITY OF TROPICAL SURIMI.

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