



PROFILE

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Division of Food Science and Technology Management, Faculty of Science and Technology, Rajamangala University of Technology Thanyaburi
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UTTHAPON ISSARA, PH.D.

WORK EXPERIENCE

2020 – Present **Lecturer**
(Division of Food Science and Technology Management, Faculty of Science and Technology, Rajamangala University of Technology Thanyaburi)

EDUCATION

Year 2020 - SEJONG UNIVERSITY, Seoul, South Korea
The degree of Doctor of Engineering,
Major of Food Science and Technology

Year 2016 - MAE FAH LUANG UNIVERSITY, Chiang Rai, Thailand
The degree of Master of Science,
Major of Food Technology

Year 2013 - MAE FAH LUANG UNIVERSITY, Chiang Rai, Thailand
The degree of Bachelor of Science,
Major of Food Technology

POSITIONS

July 2020 – Present

Lecturer at Division of Food Science and Technology Management, Faculty of Science and Technology, Rajamangala University of Technology Thanyaburi

August 2016 – February 2020

Researcher at Department of Food Science and Biotechnology, College of Life Science, Sejong University, Seoul, South Korea.

EXTRA EXPERIENCES

- 1st April 2013 – 19th July 2013 (Special internship)

Nongpho Ratchaburi Dairy Cooperative Ltd.
(Under the Royal Patronage)
119, Moo 3, Tambon Nongpho, Amphoe Photharam, Ratchaburi, Thailand 70120 (Main factory).

- 1st January 2016 – 29th February 2016 (Exchange student)

Enhance skills with exchange experiences (Post M.Sc.)

Department of Food Science and Biotechnology, College of Life Science, Sejong University, Seoul, South Korea.

Research Area/Title: Characterization of health functionality of oleogel-incorporated foods.

Supervisor: Associate Professor Sungkwon Park (Ph.D.)

HONORS

28th August 2021

Invited Speaker (Resource Person)

International Symposium on Biological Interventions in Therapeutic Research (ISBITR-2021). Organized by Department of Biotechnology, Rathnavel Subramaniam College of Arts and Science, New Delhi, India.

29th September 2021

Invited Speaker

Sriwijaya Conference on Sustainable Agriculture, Farming System and Environment (SAC-SAFSE) with the topic: SUSTAINABLE AGRICULTURE FOR A BETTER FUTURE. Hosted by Agriculture Faculty, Universitas Sriwijaya, Indonesia.

August 2016 – February 2020

- Ph.D. research scholarship program by SEJONG UNIVERSITY, Seoul, South Korea.
 - Sejong university for scientist (Research assistant: RA) scholarship, full scholarship 100% of four semesters.
- Research scholarship by Korea Institute of Planning and Evaluation for Technology in Food, Agriculture, Forestry and Fisheries (IPET) through High Value-added Food Technology Development Program, funded by Ministry of Agriculture, Food and Rural Affairs (MAFRA), Korea (115003033HD020).

July 2015 – January 2016

- Research scholarship from National Research Council of Thailand for a master's degree thesis.
Supervisor: Associate Professor Saroat Rawdkuen (Ph.D.)

20th November 2012 – 27th March 2013

- Research scholarship from The Office of the Higher Education Commission Thailand under MIT Program (MIT: Malaysia, Indonesia, and Thailand) for doing the research in food science and technology area at Food Technology Division, School of Industrial Technology, University Sains Malaysia (USM), Penang, Malaysia.
Supervisor: Associate Professor Tajul Aris Yang (Ph.D.)

AWARDS

- 1st runner up for Food Innopolis Innovation Contest 2021 with a theme Food Heritage innovation: Special counsel of Khunyamwittaya school (Team Crispy-FU)
- The best poster presentation award, The Korean Society of Food Science and Technology (KoSFoST), June 2019.
Title: *Oleogels suppress pro-inflammatory effect and induce endothelial wound repair in A7r5 vascular smooth muscle cells by regulating the expression of mediator cytokines and vascular endothelial growth factor.*
- The best poster presentation award, The Korean Society of Food Science and Technology (KoSFoST), June 2017.
Title: *Effect of dietary fat and natural waxes on 3T3-L1 cells activity.*
- The excellent poster presentation award, The Korean Society for Food Science of Animal Resources (KoSFA), May 2017.
Title: *Early weaned calves fed high energy diet improve meat quality with reduced back-fat thickness in Hanwoo.*

MAJOR AREA OF RESEARCH INTEREST:

- Lipid-based ingredient development for nutraceutical and therapeutic effects
- Development of Oleogel (innovative fat) and its health functionality
- Dietary supplements for metabolic disease prevention
- Functional foods and beverages
- Agricultural by-product utilization and its application in foods
- Clean meat technology

REVIEWERS OF REFERRED SCIENTIFIC JOURNALS AND PROCEEDING:

- Reviewer of the MSMI 2020 conference, Avani Riverside Bangkok, Thailand.
- Reviewer of Food Frontiers
- Reviewer of Journal of Food Processing and Preservation
- Reviewer of Journal of Food Health & Bioenvironmental Science
- Reviewer of BURAPHA SCIENCE JOURNAL
- Reviewer of Journal of Food Measurement and Characterization

- Reviewer of *Frontiers in Microbiology*
- Reviewer of *Environmental Research*
- Reviewer of *Biological Trace Element Research*
- Reviewer of *Food Research*
- Reviewer of *Natural Resources for Human Health*
- Reviewer of *Indian Journal of Science and Technology*
- Reviewer of *Molecular Biology Reports*
- Reviewer of *FUEL*
- Reviewer of *Energy*
- Reviewer of *South African Journal of Botany*
- Reviewer of *PLOS ONE*

ACADEMIC PERFORMANCES

PUBLICATIONS:

- Issara, U., and Park, S. (20XX). Flaxseed oil beeswax-oleogel: A health functionality aspect and its possibility as a therapeutic food ingredient. *International Food Research Journal*. (Accepted)
- Issara, U., Suwannakam, M. and Park, S. (20XX). Effect of traditional fat replacement by oleogel made of beeswax and canola oil on processed meat (steak type) quality. *International Food Research Journal*. (Accepted)
- Pushparaj, K., Bhotla, K. H., Arumugam, A. V., Pappusamy, M., Easwaran, M., Liu, W-C., **Issara, U.**, Rengasamy, R.R.K., Meyyazhagan, A., and Balasubramanian, B. (2022). Mucormycosis (black fungus) ensuing COVID-19 and comorbidity meets - Magnifying global pandemic grievance and catastrophe begins. *Science of The Total Environment*. 805. 150355.
- S. Kraithong and **U. Issara**. (2021). A strategic review on plant by-product from banana harvesting: A potentially bio-based ingredient for approaching novel food and agro-industry sustainability. *Journal of the Saudi Society of Agricultural Sciences*. (In Press)
- Mani, V.M.; Soundari, A.J.P.G.; Balasubramanian, B.; Park, S.; **Issara, U.**; Preethi, K.; Liu, W.-C. (2021). Evaluation of Dimer of Epicatechin from an Endophytic Fungus *Curvularia australiensis* FC2AP on Acute Toxicity Levels, Anti-Inflammatory and Anti-Cervical Cancer Activity in Animal Models. *Molecules*. 26. 654.
- **Issara, U.**, Park, S., Lee, S., Lee, J., and Park, S. (2020). Health functionality of dietary oleogel in rats fed high-fat diet: A possibility for fat replacement in foods. *Journal of Functional Foods*. 70: 103979.
- **Issara, U.**, Park, S., and Park, S. (2019). Determination of fat accumulation reduction by edible fatty acids and natural waxes *In Vitro*. *Food Science of Animal Resources*. 9(3): 430-445.

- **Issara, U.,** and Rawdkuen, S. (2018). Instant organic rice bran milk: A nutritional quality aspect. *International Food Research Journal*. 25(4): 1600-1605.
- Zzaman, W., **Issara, U.,** and Yang, T. A. (2017). Exploration on the thermal behavior, solid fat content and hardness of rambutan fat extracted from rambutan seeds as cocoa butter replacer. *International Food Research Journal*. 24(6): 2408-2413.
- **Issara, U.,** and Rawdkuen, S. (2017). Physicochemical and stability of organic rice bran milk added with hydrocolloids. *Food and Applied Bioscience Journal*. 5(1): 1-10.
- **Issara, U.,** and Rawdkuen, S. (2016). Rice bran: A potential of main ingredient in healthy beverage. *International Food Research Journal*. 23(6): 2306-2318.
- **Issara, U.,** Zzaman, W., and Yang, T. A. (2014). Rambutan seed fat as a potential source of cocoa butter substitute in confectionary product. *International Food Research Journal*. 21(1): 25-31.
- Zzaman, W., **Issara, U.,** Febrianto, N. A., and Yang, T. A. (2014). Fatty acid composition, rheological properties and crystal formation of rambutan fat and cocoa butter. *International Food Research Journal*. 21(3): 983-987.
- Febrianto, N. A., **Issara, U.,** Yang, T. A. and Abdullah, W. N. W. (2014). Thermal behavior, microstructure, and texture properties of fermented-roasted rambutan seed fat and cocoa butter mixtures. *Pelita Perkebunan*. 30(1): 65–79.

CONFERENCES (Proceedings: Full paper & Book of abstract, Oral, and Poster):

- **Issara, U.** (2021). Improvement of Thai sweet sausage (Goon Chiang) properties by oleogel made of rice bran wax and rice bran oil: A textural, sensorial, and nutritional aspect. Book of abstract and Full proceeding, *International Conference. Sriwijaya Conference on Sustainable Agriculture, Farming System, and Environment "Sustainable Agriculture for A Better Future", September 29th, 2021, Palembang, Indonesia.* (Book of abstract & Full proceeding).
- **Issara, U.,** Park, J., and Park, S. (2019). Oleogels suppress pro-inflammatory effect and induce endothelial wound repair in A7r5 vascular smooth muscle cells by regulating the expression of mediator cytokines and vascular endothelial growth factor. *The 2019 KoSFoST International Symposium and Annual Meeting, New Paradigm for Future Food Science.* Songdo ConvensiA, Inchoen, Korea, June 26-28, 2019 (Poster).

- Park, J., Ko, D., **Issara, U.**, and Park, S. (2019). Textural properties and protein content of plant-based meat mixed with water lentil as a protein substitute. *The 2019 KoSFoST International Symposium and Annual Meeting, New Paradigm for Future Food Science*. Songdo ConvensiA, Inchoen, Korea, June 26-28, 2019 (Poster).
- **Issara, U.**, Park, S., Park, J., Lim, J., Lee, S., Lee, J., Lee, J., and Park, S. (2018). Effect of oleogel incorporated with high-fat diet on growth performance and serum lipids profile: *in-vivo* model. *The 2018 KoSFoST International Symposium and Annual Meeting, KoSFoST beyond 50 Years: Renew the New in Food Science*. Busan Exhibition & Convention Center (BEXCO), Busan, Korea, June 27-29, 2018 (Poster).
- **Issara, U.**, Park, S., and Park, S. (2017). Effect of dietary fat and natural waxes on 3T3-L1 cells activity. *The 2017 KoSFoST International Symposium and Annual Meeting*. ICC Jeju, Republic of Korea, June 21-23, 2017 (Poster).
- Park, S., **Issara, U.**, and Park, S. (2017). Early weaned calves fed high energy diet improves meat quality with reduced back-fat thickness in Hanwoo. *The International Conference of Korean Society for Food Science of Animal Resources and 49th Annual Meeting, Where to Go? Safety and Quality Assurance of Animal Originated Foods*. Cheonan SangNok Resort, Cheonan, Republic of Korea, May 18-19, 2017 (Poster).
- **Issara, U.**, and Rawdkuen, S. (2016). Physicochemical and stability of organic rice bran milk added with hydrocolloids. *Food and Applied Bioscience Journal, International Conference on Food and Applied Bioscience 2016*. The Empress Chiangmai Hotel, Chiang Mai, Thailand, 4-5 February 2016 (Poster & Full paper).
- **Issara, U.**, and Rawdkuen, S. (2016). Instant organic rice bran milk: Production and its primarily quality attributes. *Proceeding, Food Innovation Asia Conference 2016, Food Research and Innovation for Sustainable Global Prosperity*. BITEC, Bangkok, Thailand, June 16-18th, 2016 (Poster & Full paper).
- **Issara, U.**, and Rawdkuen, S. (2015). Physicochemical properties of organic rice bran milk: Effect of enzymatic treatment. *Proceeding, Food Ingredients Asia Conference 2015 (FiA2015), New Functional Ingredients for Healthy Living*. BITEC, Bangkok, Thailand, 10-11 September 2015 (Poster & Full paper).
- **Issara, U.**, and Rawdkuen, S. (2014). Organic rice bran milk: Production and its natural quality attributes. *Proceeding, 1st Joint ACS AGFD- ACS ICST Symposium on Agricultural and Food Chemistry*. Montien Riverside Hotel, Bangkok, Thailand, March 4-5th, 2014 (Oral & Full paper).

- **Issara, U.**, and Rawdkuen, S. (2014). Effect of hydrocolloids on physico-chemical properties and stability of organic rice bran milk. *Book of abstract, The 2nd International Conference on Agriculture and Agro-Industry 2014 (ICAAI2014) Fresh Produce, Novel Process and Health Product*, 20-21st November 2014, Mae Fah Luang University, Thailand (Oral & Book of abstract).
- **Issara, U.**, Tongdeesoontorn, W., and Chueamchaitrakun, P. (2013). Study moisture sorption isotherm of Hom-mali rice flour and cookie made from Hom-mali rice flour. *Proceeding, Food Innovation Asia Conference 2013*, BITEC, Bangkok, Thailand, June 13-14th, 2013 (Poster & Full paper).