

## Curriculum Vitae



### 1. General information

<b>Name - Surname</b>	Mr. Pakorn Suwannasopon
<b>Age</b>	39 years old
<b>Academic Position</b>	-
<b>Workplace</b>	Faculty of Science and Technology, Rajamangala University of Technology Thanyaburi 39 Moo 1, Klong 6, Khlong Luang Pathum Thani 12110 Thailand
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### 2. Educational Record

2023	Doctor of Philosophy (post-harvest science and technology) Chiang Mai University, Chiang Mai Province, Thailand
2012	Master of Science (post-harvest science and technology) Chiang Mai University, Chiang Mai Province, Thailand
2009	Master of Business Administration (General Management) Ramkhamhaeng University, Bangkok, Thailand
2005	Bachelor of Science (Food Technology) Mae Fah Luang University, Chiang Rai Province, Thailand

### 3. Expertise

1. Extraction of proteins, fats and carbohydrates
2. Extending the shelf-life of agricultural products
3. Development of food processing methods

#### 4. Working Experience

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| 2023 | Makham Co., Ltd.<br>- Consultant of quality and product development  |
| 2022 | Northernfood Complex Co., Ltd<br>- Assistant Technical Manager and Process Development   |
| 2015 | Northernfood Complex Co., Ltd<br>- Control process and quality of soy sauce according to customer orders.<br>- Maintain the food quality control system. Such as GMP, HACCP, BRC, ISO 22000, ISO 18001, ISO 14000, halal and other system.<br>- planning raw materials for soy sauce production.<br>- Staff training.<br>- Improve the quality and efficacy of production.<br>- Making the cleaner technology project, carbon footprint project, Hal-Q system and value engineering project. |
| 2012 | E-Chan Food Co., Ltd<br>- Control process and quality of pickled ginger according to customer orders.<br>- Staff training.   |
| 2010 | Sun Sweet Co., Ltd: Production Supervisor<br>- Control process and quality of corn soup according to customer orders.<br>- Maintain the food quality control system. Such as GMP HACCP and BRC system.<br>- Operational of process and staff training.   |

#### 4. Training

- Review on basic GMP and HACCP. (10 February 2016)
- The operation of sanitary and HACCP system. (22 September 2014)
- The supervisory skill (7 July – 10 August 2014)

- ISO14001:2004 Requirements. (27 June 2014)
- ISO 14001:2004 Internal Audit. (25-26 July 2014)
- ISO 9001:2008 Internal Audit. (19-20 July 2014)
- The operation of pest control system. (17 July 2014)
- The supervisor of Safety in the workplace supervisor. (22-23 May 2014)
- The food safety management system. (25 February – 1 March 2008)
- Entrepreneurship Development Program in Cleaner Technology. (24 September 2004)
- The cleaner Technology training. (15 March – 18 May 2003)

## 5. Research

2001	Extending the shelf life of Jinda chili peppers by modifying atmospheric conditions
2012	Effect of dielectric heating on the quantity and quality of oil from sesame seeds
2017	Development mozzarella cheese products from raw milk. Source of funding: Innovation Hub-Agriculture & Food project
2017	Development peanut butter from Inca star bean cake. Source of funding: Science Park
2019	The value adding of broken organic jasmine brown rice by development of organic protein powder and organic rice maltose syrup. Funding source: Agricultural Research Development Agency
2021	Determination of protein content of soybean applying combined microwave heating and fluorescent technique. Source of funding: Agricultural Research Development Agency (Public Organization)

## 6. Research during company experience

- increasing the efficiency of the koji curing room in the soy sauce processing industry
- Improving the efficiency of enzymes during the soy sauce fermentation process
- effect of soy sauce fermentation temperature on fermentation time for low salt soy sauce formula
- Reduction time in the soy sauce squeezing process project

- Carbon footprint project
- Value engineering project
- Extraction of protein from soy sauce cake project

#### **7. Paper publication**

- Effects of Pre-Heating Between Controlled Temperature Microwave Heating and Hot Air Oven Heating in Protein Extraction Process of Soybeans
- Plant- Based Total Protein Determination of Soybeans Using Fluorescent Technique

#### **8. Academic seminar**

- Possibility to detect crude protein in soybean using fluorescence technique. The 20<sup>th</sup> National Agricultural Engineering Association of Thailand Conference, 14-15 March 2019 at Hard Rock Hotel Pattaya, Chonburi Province.