

Finalists - Poster Competition

No	Division	Code	Topic
1	C	CP-P059	Study of consumer behavior of tofu from jackfruit seeds and chemical analysis of jackfruit seeds flour from different preparation methods <i>Aritsara Chimin and Supattra Supawong, Thammasat University</i>
2	C	CP-P062	Observation on consumer behavior and market trend for health promoting products with fiber fortification <i>Pimpadchara Nuchchareonpaiboon, Department of Product Development, Kasetsart University</i>
3	B	BP-P064	Effect of storage temperature on the change of ice crystal size in ice cream for long-term storage <i>Misaki Shiba et al., Graduate School of Marine Science, Tokyo</i>
4	A	AB-P071	Synergistic effects of <i>Thunbergia laurifolia</i> Linn. (Rang Chuet) and <i>Zingiber officinale</i> (Ginger) through cellular antioxidative activities in HepG2 cells <i>Chattip Suntharak and Ratchadaporn Oonsrivilai, Suranaree University of Technology</i>
5	E	EB-P079	Novel functional packaging containing sodium nitrite and sodium erythorbate to preserve quality of fresh beef <i>Phanwipa Wongphan and Nathdanai Harnkarnsujarit, Kasetsart University</i>
6	C	CB-P094	Chocolate ice cream with added silkworm-pupae emulsion has attractive market potential; findings from in-depth interview and formulation optimization <i>Teerapong Nantasiri and Valeeratana Sinsawasdi, Mahidol University International College</i>

Finalists - Oral Competition

No	Division	Code	Topic
1	A	AP-O018	Molecular signatures of Thai red wine revealed by a non-targeted ¹ H-NMR metabolomics approach <i>Ms. Suwanan Denchai</i>
2	D	DP-O061	Altering surface area of fermenters and volume of pineapple juice for enhancing bacterial cellulose production and property with selected strains <i>Ms. Chayaporn Thanthithum</i>
3	A	AB-O024	Antioxidative and cryoprotective properties of gelatin hydrolysate from salmon (<i>Oncorhynchus nerka</i>) skin <i>Acting Sub Lt. Sakonwat Kuepethkaew</i>
4	D	DP-O049	Growth profiles of probiotic yeast (<i>Saccharomyces boulardii</i>) in different culture media; fruit, vegetable juices, and standard media for development of alternative culture substrate in probiotic cell production <i>Ms. Natthanan Buranavanitvong</i>
5	B	BB-O096	Supercritical carbon dioxide and subcritical liquefied dimethyl ether extraction of policosanol from by-products of sugar mill <i>Ms. Sudthida Kamchonemenukod</i>