

Assistant Professor Dr. Kamolnate Kitsawad
Awarded St. Thomas Aquinas Award for Research (Third Class)

Citation

Asst. Prof. Dr. Kamolnate Kitsawad graduated with honors from Assumption University with a Bachelor's Degree in Biotechnology. Not long after, she obtained her Ph.D. in Food Science and Technology, specialized in Sensory Evaluation, from the University of California, Davis in The United States of America.

Upon graduation, she joined Assumption University in 2012 as a full-time lecturer and has since made significant research studies. Asst. Prof. Dr. Kamolnate has been working closely with institutes and companies in the food and beverage industry, both domestic and overseas, as to develop research collaborations. Her research regarding sensory evaluation of foods has become useful in attaining consumer insights, product development, as well as quality control in food and beverages.

The highlights of Asst. Prof. Dr. Kamolnate's recent publications are as follows:

1. Kitsawad, K. Blessing, A.J., and Tipvarakarnkoon, T. 2017. Effect of heat on the sensory quality of jaew sauce. *British Food Journal* 119(10): 2161-2171.
2. Panjapiyakul, P., Srinin, T., and Kitsawad, K. 2017. The product development of Thai fermented sausage with mixed Tomyum ingredients. *British Food Journal* 119(10): 2203-2216.
3. Virochtacha, S. and Kitsawad, K. 2017. Comparative study of experts and consumers: a case study of Japanese green tea and snack pairing. In the proceeding of Food Innovation Asia Conference 2017 (FIAS 2017), 15-17 June 2017, 647-656.
4. Thamrongwattanalerd, K. and Kitsawad, K. 2017. Comparison of the sensory characteristic of processed tea in PET bottle and tea leaves. In the proceeding of Food Innovation Asia Conference 2017 (FIAS 2017), 15-17 June 2017, 657-665.
5. Ruangjiranan, T., Tipvarakarnkoon, T. and Kitsawad, K. 2017. The sensory characteristics of different types of sweeteners using sorting technique. In the proceeding of Food Innovation Asia Conference 2017 (FIAS 2017), 15-17 June 2017, 680-688.
6. Mangundayao, K., Kitsawad, K., and Tipvarakarnkoon, T. 2017. The effects of filtration methods on physicochemical and sensory properties of date palm juice. In the proceeding of Food Innovation Asia Conference 2017 (FIAS 2017), 15-17 June 2017, 75-85.
7. Kitsawad, K. and Tuntisripreecha, N. 2016. Sensory characterization of instant tom yum soup. *International Journal of Applied Science and Technology*. 9(2): 145-152.
8. Ruengdej, K. and Kitsawad, K. 2015. Focus group discussion and sorting technique for jasmine tea. The proceedings of The 17th Food Innovation Asia Conference. June 18-19, 2015, Bangkok Thailand pp181-185.
9. Kitsawad, K. and Nguyen, T.T. 2014. Determination of suitable palate cleanser for spicy tom yum soup. *Agro Food Industry Hi Tech*. 25(3): 28-30.
10. Kitsawad, K. and Guinard, J-X. 2014. Combining means-end chain analysis and the portrait value questionnaire to research the influence of personal values on food choice. *Food Quality and Preference*. 35: 48-58.

11. Lee, S. M., Kitsawad, K., Sigal, A., Flynn, D., & Guinard, J. X. 2012. Sensory properties and consumer acceptance of imported and domestic sliced black ripe olives. *Journal of food science*, 77(12), S439-S448.

For her valuable contribution to research, Asst. Prof. Dr. Kamolnate Kitsawad is awarded the St. Thomas Aquinas Award for Research (Third Class) on this auspicious date of December 24, 2017.

