

**Asst. Prof. Dr. Wunwisa Krasaekoopt**  
**Awarded St. Thomas Aquinas Award for Research (Third Class)**

**Citation**

Asst. Prof. Dr. Wunwisa Krasaekoopt graduated Bachelor of Science in Microbiology from Kasetsart University, Thailand. At the same institute, she pursued her graduate level in Food Science and Technology.

Upon graduation, she joined Assumption University in 1995 as a full-time lecturer until year 2000 she received the scholarship from AU to pursue her higher education. In 2004, Asst. Prof. Dr. Wunwisa completed her Ph.D. in Food Science and Technology at the University of Queensland, Australia. During her study, she received Graduate School Award from the University and the Best Poster Award in the “Student General” category, Poster Competition in the 35<sup>th</sup> Australia Institute of Food Science and Technology Conference, Sydney, Australia. 21-24 July in year 2002.

Asst. Prof. Dr. Wunwisa received her Assistant Professorship in year 2009 and currently serves the School of Biotechnology as program committee of Food technology. Simultaneously, her academic service to Assumption University includes the Quality Assurance Executive Committee for Academic Units. Moreover, Asst. Dr. Wunwisa has been appointed as an editorial board member of LWT-Food Science and Technology Journal published by Elsevier from 2018-2019.

Since her tenure with the Food Technology Program, Asst. Prof. Dr. Wunwisa has been active in research studies for the classes and students’ projects, as well as for her own interest. Her areas of interest include Microencapsulation of probiotics, Microencapsulation of essential oil, natural antimicrobial substances, natural colorants, natural antioxidants, and natural flavors as well as Fresh-cut fruit and vegetable, and Processing of vanilla pod.

The highlights of Asst. Prof. Dr. Wunwisa Krasaekoopt’s recent full paper publications with her students in international conferences, national, and international journals are as follows:

1. Krasaekoopt K. and Veerathummanoon N. 2018. Anthocyanin retention improvement of encapsulated butterfly pea flower crude extract by using freeze drying and mixture of B-cyclodextrin and maltodextrin. Proceeding, The 3rd International Conference on Sustainable Global Agriculture and Food (November 2018), p 217- 231.
2. Krasaekoopt W. and Jongyin A. 2017. Microencapsulation of natural vanilla (*Vanilla planifolia*) extract in  $\beta$ -cyclodextrin by using kneading method. *British Food Journal*, 119 (10): 2240-2252.
3. Thu T.T.M. and Krasaekoopt W. 2016. Encapsulation of protease from *Aspergillus oryzae* and lipase from *Thermomyces lanuginoseus* using alginate and different copolymer types. *Agriculture and Natural Resources*, 50: 155-161.

4. Shakoori P. and Krasaekoopt K. 2015. Microencapsulation of saffron (*Crocus sativus L.*) extract in co-polymer complexes by using extrusion method. Chiang Mai University Journal Natural Science, 14(1): 53-71.
5. Shakouri Elizei P. and Krasaekoopt K. 2014. Microencapsulation of *Litsea cubeba* essential oil in  $\beta$ -cyclodextrin by using paste and co-precipitation methods. *Kasetsart University Journal (Natural Science)*, 48: 893-907.
6. Krasaekoopt W. and Watcharapoka S. 2014. Effect of addition of inulin and galactooligosaccharide on the survival of microencapsulated probiotics in alginate beads coated with chitosan in simulated digestive system, yogurt and fruit juice. *LWT-Food Science and Technology*, 57: 761-766.

For her valuable contribution to the field of research, students' improvement in quantitative analyses, and constructive effort in creating research culture among students, Assumption University therefore bestows upon Asst. Prof. Dr. Wunwisa Krasaekoopt St. Thomas Aquinas Award for Research (Third Class) on this auspicious date of December 24, 2019.