

Date : 12 Feb 2026				
Session : Food, Agriculture, and Cosmetics				
Room : G5				
Time	Presentation Code	Topic	Presenter	Section
14.30-14.55	FA-K-01	Current trends on the applications of in vitro digestion models to foods	Prof.Dr. Khongsak Srikaeo	Oral 1A Chairman : Assoc.Prof.Dr.Riantong Singanusong Co-Chair: Dr. Khomson Suttisintong
14.55-15.10	FA-O-01	Optimizing Sous-Vide Cooking for Nutritional Preservation and Functional Quality of Chicken Breast	Ms.Chalita Kaewkhaw	
15.10-15.25	FA-O-02	Optimization of Ultrasound-Assisted Extraction of Caryota mitis Lour Fruit and Its α -Glucosidase Inhibitory and Antioxidant	Mr. Jarturong Chokpipatporn	Oral 1A Chairman : Prof.Dr.Khongsak Srikaeo Co-Chair: Dr. Khomson Suttisintong
15.25-15.40	FA-O-03	Upcycling Whole Tomato Pomace into Functional Cosmetic Oils through Comparative Extraction and Bioactive Evaluation	Dr.Nattawut Whangsomnuek	
15.40-15.55	FA-O-04	Chemical and Contaminant Profiling of Thai Coffee: Influence of Post-Harvest Practices on Quality and Safety	Dr. Wasinee Pholauyphon	
15.55-16.10	FA-O-05	Rice wine residues as a promising low-cost phytase source in poultry feed	Ms. Anchalee Namsri	
16.10-16.15	Coffee Break			
16.15-16.30	FA-O-06	Bioactive beads using pectin from watermelon peel supplemented with sodium alginate, xanthan gum and culinary herb extract for food packaging application	Ms. Issara Nillaman	Oral 1B Chairman : Prof.Dr.Khongsak Srikaeo Co-Chair: Dr. Khomson Suttisintong
16.30-16.45	FA-O-07	Fabrication of Biopolymeric Walls for Ferulic Acid Encapsulation	Mr. Zaw Myo Htet	
16.45-17.00	FA-O-09	The development of natural food colorant sheet derived from plant extracts	Ms. Sarocha Lapate	
17.00-17.15	FA-O-10	Preparation, Characterization and Biological activity Evaluation of Melatonin/Sangyod rice bran oil Loaded in W/O/W Pickering Emulsions stabilized by Cellulose Nanocrystals	Ms. Athitaya Boonmas	

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17.15-17.40	FA-CST Award-03	Synthesis and efficacy evaluation of amino acid-based tetradentate ligands as copper chelators for hydroponic cultivation of <i>lactuca sativa</i> L.	Dr. Khomson Suttisintong	

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FA-P-01	Relationship between Taste and Bioactive Compounds of Powdered Mature Ginger (<i>Zingiber officinale Roscoe</i>) Using Electronic Tongue and LC-MS/MS	Ms. Montakan Aimkaew
FA-P-02	The practical extraction method of mitragynine from kratom leaves in a large-scale for the industrial application	Mr. Suntisuk Sinthunakorn
FA-P-03	Differential scanning calorimetry analysis of muscle protein denaturation in sous vide cooking of black chicken breast	Ms. dollaporn Katetubtim
FA-P-04	Heat effect on protein denaturation and physiochemical properties of muscle black-meat chicken breast	Ms. Kamonthip Thorapup
FA-P-05	Protein fractions from Asian watermeal (<i>Wolffia globosa</i> (Roxb.) Hartog & Plas) obtained via ultrafiltration and dialysis: Physicochemical properties and nutritional potential	Assoc.Prof.Dr. Kangsadan Boonprab
FA-P-06	Modification of Hyacinth bean (<i>Lablab purpureus</i>) Protein Isolate Characteristics Using Atmospheric Cold Plasma	Mr. Pratik Madhukar Gorde
FA-P-07	Analysis of inorganic anions in rice by capillary electrophoresis	Dr.Supalak Kongsri
FA-P-08	Antioxidant activity and total phenolic content of <i>Cannabis sativa</i> L.subsp. indica extract in coconut oil	Asst.Prof.Dr. Pensri Penprapai
FA-P-09	Characterization, stability, and antioxidant activity of curcumin encapsulated into beta-glucan using an ultrasound-assisted method	Ms. Saifon A. Kohnhorst
FA-P-10	Development of cream serum from <i>Melodorum fruticosum</i> twig extract : phenolic content, antioxidant activity, and formulation	Asst.Prof. Kongaphisith Tongpoolsomjit

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FA-P-12	Analysis of Pectin Fractions from Mung Bean Meal: From Extraction and Structural Characterization to <i>In Vitro</i> Digestion and Antioxidant Activity	Ms. Kanyakorn Permpoo
FA-P-13	Biological Activities of a Functional Beverage from Coffee Silverskin and Thai Herbs Before and After Simulated In-Vitro Digestion	Ms. Rusda Sangprasop
FA-P-15	Comparative Effects of Solvent-Based Extraction Methods on Phenolic Constituents and Antioxidant Capacity DPPH• in Sirindhornwallee Flower	Mr. Supakit pahonthap
FA-P-16	Exploring potassium chlorate (KClO ₃)-induced flowering in longan through construction of recombinant overexpression plasmids.	Ms. Yanin Sangpan
FA-P-17	BeeFriend: Evaluating the Pollinator-Safe Efficacy of a Calcium Carbonate–Based Insecticide Derived from Upcycled Mussel Shell Waste	Ms. Sirinda Chalermthiralert
FA-P-18	Sulfite Analysis in Fruit Juices Using Differential Pulse Voltammetry with an Unmodified Screen-Printed Graphene Electrode	Asst.Prof.Dr. Sasithorn Muncharoen
FA-P-19	Evaluation of Safety and Characteristics of Local and Newly Developed Rice Varieties	Dr. Usana Mahanitipong
FA-P-20	Determination of Cd and As and risk assessment in Thai rice	Ms. Supalak Kongsri
FA-P-21	Effect of Feed Supplement from Plu Kao (<i>Houttuynia cordata</i>) Extracted Mixed with Cream from Coconut Milk on Growth Performance and Survival Rate of Giant Freshwater Prawn (<i>Macrobrachium rosenbergii</i>)	Asst.Prof.Dr. Norasing penprapai
FA-P-22	Biomass-Derived Resources for CO ₂ Conversion Catalysts: Advancing Sustainable Chemical Production	Ms. Nomklao Tiennawa
FA-P-23	Value-Added Utilization of Asian Seabass (<i>Lates calcarifer</i>) Scales Waste through Citric Acid Extraction and Structural Analysis	Ms. Thunchanok Pongduang
FA-P-24	An Encapsulated Anti-ripening Agent for Shelf Life Extension of Postharvest Agricultural Products	Mr. Tunyawat Khrootkaew

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FA-P-25	Eco-friendly preparation and stability of isolated cannabidiol (CBD) nanoemulsions incorporating lecithin and tween 80 as emulsifiers	Dr. Trinop Promgool
FA-P-26	Optimization of maltodextrin–trehalose cryoprotectant for freeze-drying a cellulase-producing environmental bacterium	Ms. Paphawarin Rodto
FA-P-27	Cryoprotective effects of glutamic acid and skim milk on the freeze-drying survival and functional stability of a cellulase-producing environmental bacterium	Ms. Neeracha Jaroenchaisombut