

CURRICULUM VITAE

NAME Sakamon Devahastin

ADDRESS Department of Food Engineering
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EDUCATION

Ph.D. McGill University, Canada, June 1997-June 2001
Major: Chemical Engineering
Thesis: Laminar and Turbulent Flow and Heat Transfer Characteristics of Confined Impinging Streams

M.Eng. McGill University, Canada, September 1995-April 1997
Major: Chemical Engineering
Thesis: Flow and Drying Characteristics of a Novel Rotating Jet Annular Spouted Bed

B.Eng. Kasetsart University, Thailand, June 1991-March 1995
Major: Chemical Engineering
Senior Project: Operating Cost Estimation of Chemical Engineering Unit Operations Equipment

AWARDS

2007 Young Scientist of Drying in Asia-Pacific Region, 5th Asia-Pacific Drying Conference, Hong Kong, P.R. China

2004 Young Researcher Award, International Workshop and Symposium on Industrial Drying, Mumbai, India

2004 Young Technologist Award, Foundation for the Promotion of Science and Technology under the Patronage of H.M. the King, Thailand

2003 Distinguished Paper Award, 3rd Asia-Pacific Drying Conference, Bangkok, Thailand (with Y. Namsanguan, W. Tia and S. Soponronnarit)

2001 Dean's Honour for Doctoral Thesis, Faculty of Graduate Studies and Research, McGill University, Canada

2000 Certificate of Merit, in recognition of the service to the editorial office of Drying Technology – An International Journal

1998 Eugenie Ulmer Lamothe Bequest to attend the 48th Canadian Chemical Engineering Conference held in London, Ontario, Canada, October 4-7, 1998

- 1997-1998** Chemical Engineering Department Scholarships, McGill University, Canada
- 1995-1998** Differential Fee Waiver Awards, Faculty of Graduate Studies and Research, McGill University, Canada

LISTED IN

Leading Engineers of the World (2007), International Biographical Centre, Cambridge, UK
 Great Minds of the 21st Century (2006), American Biographical Institute, Raleigh, USA
 Dictionary of International Biography, 32nd Edition (2006), International Biographical Centre, Cambridge, UK
 Who's Who of Emerging Leaders (2006), Marquis Who's Who, New Providence, USA
 Who's Who in Asia (2006), Marquis Who's Who, New Providence, USA
 Who's Who in the World (2006/2009), Marquis Who's Who, New Providence, USA
 Who's Who in Science and Engineering (2005/2007), Marquis Who's Who, New Providence, USA
 Research Board of Advisors (2004-present), American Biographical Institute, Raleigh, USA
 The Contemporary Who's Who (2003), American Biographical Institute, Raleigh, USA

PROFESSIONAL EXPERIENCES

- 2005-present** **Associate Professor**, Department of Food Engineering, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
- 2002-2005** **Assistant Professor**, Department of Food Engineering, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
- 2001-2002** **Lecturer**, Department of Food Engineering, King Mongkut's University of Technology Thonburi, Bangkok, Thailand
- 2001-present** **Part-time English Teacher**, Star.edu Co., Ltd. (Kaplan's representative in Thailand), Bangkok, Thailand
- 1995-2001** **Research and Teaching Assistant**, Department of Chemical Engineering, McGill University, Canada

PROFESSIONAL SERVICES AND MEMBERSHIPS

- 2007-present** **Member**, Editorial Board, Open Mechanical Engineering Journal
- 2007-present** **Member**, Editorial Board, Open Chemical Engineering Journal
- 2006-present** **Associate Editor**, Drying Technology – An International Journal
- 2005-present** **Member**, Editorial Board, International Journal of Food Engineering
- 2001-2006** **Assistant Editor**, Drying Technology – An International Journal
- 1997-2001** **Editorial Assistant**, Drying Technology – An International Journal
- 2009** **Chairman**, Organizing Committee, 6th Asia-Pacific Drying Conference, Bangkok, Thailand, October 2009
- 2008** **Member**, Organizing Committee, 3rd International Symposium on Advanced Fluid/Solid Science and Technology, Tainan, Taiwan, December 2008

2007	Member , Organizing Committee, 10 th International Symposium on the Properties of Water (ISOPOW), Bangkok, Thailand, September 2007
2007	Member , Organizing Committee, 2 nd International Symposium on Advanced Fluid/Solid Science and Technology, Osaka, Japan, September 2007
2007	Member , International Advisory Panel, 5 th Asia-Pacific Drying Conference, Hong Kong, P.R. China, August 2007
2006	Member , Organizing Committee, International Symposium on Advanced Fluid/Solid Science and Technology, Sapporo, Japan, September 2006
2005	Honorary Vice President , 4 th Asia-Pacific Drying Conference, Kolkata, India, December 2005
2004	Member , International Scientific Committee, International Workshop and Symposium on Industrial Drying, Mumbai, India, December 2004
2004	Member , Organizing Committee, 15 th International Symposium on Transport Phenomena, Bangkok, Thailand, May 2004
2003	Member , Organizing Committee, 3 rd Asia-Pacific Drying Conference, Bangkok, Thailand, September 2003
2003	Organizer , Drying: Principles and Practice – A Workshop, King Mongkut’s University of Technology Thonburi, August 2003
2002	Organizer , Mini Workshop on Industrial Drying, King Mongkut’s University of Technology Thonburi, April 2002
2002-2008	Member , Organizing Committee, Better Process Control School (held jointly by King Mongkut’s University of Technology Thonburi and Purdue University, USA), May 2002/2003/2004/2008
1998-2000	Student Member , Safety Committee, Department of Chemical Engineering, McGill University
2008-present	Member , International Society of Food Engineering (ISFE)
2006-present	Associate Member , Thai Academy of Science and Technology (TAST)
2005-present	Professional Member , Institute of Food Technologists (IFT)

Give seminars and courses at various universities and government laboratories in Thailand, Canada, India, etc. Review papers for several international journals (e.g., *Acta Horticulturae*, *Biochem. Eng. J.*, *Bioresource Tech.*, *Chem. Eng. Comm.*, *Chem. Eng. J.*, *Chem. Eng. Proc.*, *Chem. Eng. Sci.*, *Environmental Sci. Tech.*, *European Food Res. Tech.*, *European J. Lipid Sci. Tech.*, *Food Bioprocess Tech.*, *Food Bioproducts Proc. (Trans IChemE, Part C)*, *Food Res. Int.*, *Int. J. Food Prop.*, *Ind. Eng. Chem. Res.*, *Italian J. Food Sci.*, *J. Applied Polymer Sci.*, *J. Food Eng.*, *J. Food Sci.*, *LWT-Food Sci. Tech.*, *Solar Energy*) Review research proposals for the Research Council of Norway, Qatar National Research Fund, TRF, NSTDA, NRCT, BIOTEC, etc. Serve as thesis examiner for universities in Thailand, Australia. Serve as consultant for various multi-national companies in Asia and Europe.

COURSES TAUGHT

Transport Phenomena in Food Processing, Industrial Drying: Principles and Practice, Process Design for Food Industry (shared), Fundamentals of Food Engineering Practice (shared), Food

Engineering Principles (shared), Food Process Engineering (shared), Computer Applications in Food Engineering Practice (shared)

THESES AND PROJECTS SUPERVISED

Doctoral Theses

1. Phungamngoen, C., Study of Physical Changes and their Effects on Food Surface Attachment and Heat Resistance of *Salmonella* during Drying (D.Eng.), 2008-present. *Co-Supervised by Dr. N. Chiewchan (Food Eng., KMUTT)*.
2. Tanongkankit, Y., Effect of Processing on Phytochemicals in Dietary Fiber Powder from Cabbage Residue (D.Eng.), 2008-present. *Co-Supervised by Dr. N. Chiewchan (Food Eng., KMUTT)*.
3. Choicharoen, K., Comparative Evaluation of Hot air and Superheated Steam Impinging Stream Drying of Agricultural Waste (Ph.D.), 2008-present. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT)*.
4. Takhiew, W., Production and Use of Functional Chitosan Edible Films to Extend Shelf-Life of Foods (Ph.D.), 2008-present. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT)*.
5. Hiranvarachat, B., Physicochemical Property Changes of Some Vegetables Undergoing Different Drying Techniques and Conditions (D.Eng.), 2007-present. *Co-Supervised by Dr. N. Chiewchan (Food Eng., KMUTT)*.
6. Sansiribhan, S., Experimental and Numerical Studies of Microstructural and Physical Changes of Foods during Drying (Ph.D.), 2007-present. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT)*.
7. Jaiboon, P., Fluidized Bed Drying of Waxy Rice (Ph.D.), 2007-present. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT) and Dr. S. Prachayawarakorn (Chemical Eng., KMUTT)*.
8. Chindapan, N., Removal of Salt from Cooking Sauces Using Electrodialysis (D.Eng.), 2007-present. *Co-Supervised by Dr. N. Chiewchan (Food Eng., KMUTT)*.
9. Mayachiew, P., Characterization of Functional Edible Chitosan Films Prepared by Different Drying Techniques (D.Eng.), 2005-present. *Co-Supervised by Dr. K. Niranjana (Food Biosciences, University of Reading, UK)*.
10. Niamnuy, C., Transport Phenomena and Physical Property Changes of Shrimp during Processing and Storage (D.Eng.), 2005-2008. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT)*.
11. Nimmol, C., Development and Study of a Combined Low-Pressure Superheated Steam and Far-infrared Radiation Drying System (Ph.D.), 2005-2007. *Co-Supervised by Drs. S. Soponronnarit and T. Swasdisevi (School of Energy, Environment and Materials, KMUTT)*.
12. Sathapornprasath, K., Development and Study of an Impinging Stream Dryer for Particulate Materials (Ph.D.), 2003-2007. *Co-Supervised by Dr. S. Soponronnarit (School of Energy, Environment and Materials, KMUTT)*.
13. Kerdpi boon, S., Use of Fractal Analysis to Evaluate Physical Changes of Foods during Drying (D.Eng.), 2003-2006. *Co-Supervised by Dr. W.L. Kerr (Food Science & Technology, University of Georgia, USA)*.

14. Namsanguan, Y., Drying of Shrimp Using Hybrid Superheated Steam and Heat Pump Dryers (Ph.D.), 2002-2004. *Co-Supervised by Dr. S. Soponronnarit and Assoc. Prof. W. Tia (School of Energy, Environment and Materials, KMUTT).*
15. Suvarnakuta, P., Development and Study of Low-Pressure Superheated Steam Drying System for a Heat-Sensitive Material (D.Eng.), 2001-2006. *Co-Supervised by Dr. A.S. Mujumdar (Mechanical Eng., National University of Singapore).*

Master's Theses

1. Chaweerungrat, C., Effects of Drying Methods and Conditions on the Amount and Storage Stability of Xanthenes in Mangosteen Rind (M.Eng.), 2008-2009. *Co-Supervised by Dr. P. Suvarnakuta (Food Sci. and Tech., Thammasat University).*
2. Praphraiphetch, C., Effect of Pretreatment on Surface Characteristics of Vegetable during Drying (M.Eng.), 2008-2009. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
3. Hawaree, N., Effects of Surface Characteristics of Vegetables on the Survival of *Salmonella* during Drying (M.Eng.), 2007-2008. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
4. Wongirung, T., Determination of Sorption Isotherm and Stability of Some Food Products Undergoing Low-Pressure Superheated Steam Drying (M.Eng.), 2006-2007.
5. Chantaro, P., Effects of Blanching and Drying on Antioxidant Activity of High Dietary Fiber Powder Produced from Carrot Peels (M.Eng.), 2006-2007. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
6. Hiranvarachat, B., Determination of Isomerization Kinetics and Antioxidant Activities of β -carotene in Carrots Undergoing Different Drying Techniques and Conditions (M.Eng.), 2006-2007. *Co-Supervised by Dr. P. Suvarnakuta (Food Sci. and Tech., Thammasat University).*
7. Thomkapanish, O., Study of Intermittent Low-Pressure Superheated Steam and Vacuum Drying of Banana (M.Eng.), 2005-2006.
8. Phaiboonkit, L., Heat Transfer Model for Cryomechanical Freezing of Food Materials (M.Eng.), 2005-2006. *Co-supervised by Dr. C. Tangduangdee (Food Eng., KMUTT).*
9. Sa-adchom, P., Mathematical Modeling of Combined Vacuum and Far-infrared Radiation Drying of Sliced Banana (M.Eng.), 2005-2006. *Co-Supervised by Drs. T. Swasdisevi and S. Soponronnarit (School of Energy, Environment and Materials, KMUTT).*
10. Wachiraphansakul, S., Drying of Soy Residue Using Sorbent Particles in a Jet Spouted Bed (M.Eng.), 2004-2005.
11. Ngamchum, R., Far Infrared Radiation-Vacuum Drying of Cavendish Banana Slices (M.Eng.), 2004-2005. *Co-Supervised by Drs. T. Swasdisevi and S. Soponronnarit (School of Energy, Environment and Materials, KMUTT).*
12. Kanthamool, W., Hydrodynamics and Drying Characteristics of a Pulsed Spouted Bed Dryer (M.Eng.), 2001-2004.
13. Niamnuy, C., Mixing Liquid Foods Using an In-Line Impinging Stream Mixer (M.Eng.), 2001-2003.
14. Tapaneyasin, R., Study of Hydrodynamics and Drying Characteristics of a Jet Spouted Bed of Shrimp (M.Eng.), 2001-2003. *Co-supervised by Dr. A. Tansakul (Food Eng., KMUTT).*

Master's Projects

1. Saencom, S., Production of Dried Ivy Gourd Sheet as a Health Snack (M.Eng. Project), 2008-2009. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
2. Kittiworrawatt, S., Improvement of a Mathematical Model for Low-Pressure Superheated Steam Drying of a Food Product (M.Eng. Project), 2008.
3. Pruksapratip, A., Effect of Freezing Time on Texture of Potato Chips Prepared by Low-Pressure Superheated Steam Drying (M.Eng. Project), 2008-2009. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
4. Homthian, S., Numerical Simulation of Flow and Mixing Characteristics of Impinging Streams of Nanofluids (M.Eng. Project), 2007-2008.
5. Kuljarachanan, T., Evaluation of Antioxidant Activity of Lime Residues during Drying (M.Eng. Project), 2007. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
6. Kingcam, R., Effects of Starch Retrogradation on Texture of Potato Chips Dried by Low-Pressure Superheated Steam Drying (M.Eng. Project), 2007. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
7. Jantaka, P., Modification of an Impinging Stream Dryer for Agricultural Waste: A Case Study Using Soy Residue (M.Eng. Project), 2007.
8. Nilnakara, S., Effects of Blanching and Drying on Physicochemical Properties of High Dietary Fiber Produced from Cabbage Residues (M.Eng. Project), 2006-2007. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
9. Udomlertsakul, D., Effect of Initial Steam Condensation on Predictability of a Model for Low-Pressure Superheated Steam Drying (M.Eng. Project), 2006-2007.
10. Jongarootaprangsee, S., Comparative Study of Effects of Different Drying Techniques and Conditions on Properties of Chitosan Films (M.Eng. Project), 2006. *Co-supervised by Dr. K. Viravaidya (Chemical Eng., KMUTT).*
11. Pimpaporn, P., Effects of Combined Pre-Treatments on Drying Kinetics and Quality of Potato Chips Undergoing Low-Pressure Superheated Steam Drying (M.Eng. Project), 2005-2006. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
12. Srisamran, C., Numerical Simulation of Flow and Mixing Behavior of Impinging Streams of Shear-Thinning Fluids (M.Eng. Project), 2005.
13. Leeratanarak, N., Drying Kinetics and Quality of Potato Chips Undergoing Different Drying Techniques (M.Eng. Project), 2004-2005. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
14. Panyawong, S., Deformation Kinetics of Carrot Undergoing Low-Pressure Superheated Steam Drying and Vacuum Drying (M.Eng. Project), 2004-2005.
15. Pitaksuriyarat, S., Effect of the Use of Latent Heat Storage on Energy Conservation and Drying Kinetics of a Food Product (M.Eng. Project), 2004.
16. Laorratanasak, S., Mathematical Model of Three-Dimensional Spouted Bed Using Distinct Element Method (M.Eng. Project), 2004. *Co-supervised by Dr. T. Srinophakun (Chemical Eng., Kasetsart Univ.)*
17. Chawannasorn, W., Two-Dimensional Modeling of Heat and Mass Transfer during Drying of Shrimp (M.Eng. Project), 2003-2004. *Co-supervised by Dr. C. Tangduangdee (Food Eng., KMUTT).*

18. Methakhup, S., Effects of Drying Methods and Conditions on Drying Kinetics and Quality of Indian Gooseberry Flake (M.Eng. Project), 2003-2004. *Co-supervised by Dr. N. Chiewchan (Food Eng., KMUTT).*
19. Jumras, B., Economic Comparison of Cryomechanical Freezing and Conventional Freezing of Minced Pork Steam Bun (M.Eng. Project), 2003. *Co-supervised by Dr. C. Tangduangdee (Food Eng., KMUTT).*
20. Lekroengsin, S., Preliminary Study of the Use of Latent Heat Storage to Conserve Energy in Drying Operation (M.Eng. Project), 2002-2003.
21. Permprasert, J., Effects of Additives and Process Conditions on Surface Tension of Aqueous Solutions (M.Eng. Project), 2002.
22. Rimkate, C., Effects of Geometry and Operating Conditions on the Mixing Behavior of an In-Line Impinging Stream Mixer (M.Eng. Project), 2002.

GRANTS

Thailand Research Fund (TRF) Basic Research Grant (2008)
 Thailand Research Fund (TRF)/Office of Small and Medium Enterprises Promotion (OSMEP) Translational Research Grant with Industrial and Service Sectors (2007)
 Commission on Higher Education (CHE)/Thailand Research Fund (TRF) Research Grant for Mid-Career Faculty (2005)
 Thailand Research Fund (TRF) Royal Golden Jubilee Scholarship (2004; 2006; 2007; 2008)
 International Foundation for Science (IFS - Sweden) Research Grant (2003; 2007)
 National Research Council of Thailand (NRCT) Research Grant (2003; 2006; 2007; 2008; 2009)
 Energy Policy and Planning Office (EPPO) Research Grant (2004)
 Thailand Research Fund (TRF) Grant for New Researcher (2002)
 National Center for Genetic Engineering and Biotechnology (BIOTEC) Research Grant (2002; 2004; 2005)
 Thailand Research Fund (TRF) Industrial Research Associate Support Program (2002)

PUBLICATIONS

Refereed Papers

1. Mayachiew, P., Devahastin, S., Niranjana, K., "Effects of Drying Methods and Conditions on Antimicrobial Activity of Edible Chitosan Films Enriched with Galangal Extract," submitted to *Food Research International*, 2009.
2. Choicharoen, K., Devahastin, S., Soponronnarit, S., Performance and Energy Consumption of an Impinging Stream Dryer for High-Moisture Particulate Materials," submitted to *Drying Technology*, 2009.
3. Jaiboon, P., Prachayawarakorn, S., Devahastin, S., Soponronnarit, S., "Effects of Fluidized Bed Drying Temperature and Tempering Time on Quality of Waxy Rice," submitted to *Journal of Food Engineering*, 2009.
4. Chindapan, N., Devahastin, S., Chiewchan, N., "Electrodialysis Desalination of Fish Sauce: Electrodialysis Performance and Product Quality," *Journal of Food Science*, in press.

5. Mayachiew, P., Devahastin, S., "Effects of Drying Methods and Conditions on Release Characteristics of Edible Chitosan Films Enriched with Indian Gooseberry Extract," *Food Chemistry*, in press.
6. Nilnakara, S., Chiewchan, N., Devahastin, S., "Production of Antioxidant Dietary Fibre Powder from Cabbage Outer Leaves," *Food and Bioproducts Processing*, in press.
7. Kittiworrawatt, S., Devahastin, S., 2009, "Improvement of a Mathematical Model for Low-Pressure Superheated Steam Drying of a Biomaterial," *Chemical Engineering Science*, 64(11), pp. 2644-2650.
8. Borompichaichartkul, C., Luengsode, K., Chinprahast, N., Devahastin, S., 2009, "Improving Quality of Macadamia Nut (*Macadamia integrifolia*) through the Use of Hybrid Drying Process," *Journal of Food Engineering*, 93(3), pp. 348-353.
9. Hawaree, N., Chiewchan, N., Devahastin, S., 2009, "Effects of Drying Temperature and Surface Characteristics of Vegetable on the Survival of *Salmonella*," *Journal of Food Science*, 74(1), pp. E16-E22.
10. Swasdisevi, T., Devahastin, S., Sa-adchom, P., Soponronnarit, S., 2009, "Mathematical Modeling of Combined Far-Infrared and Vacuum Drying Banana Slice," *Journal of Food Engineering*, 92(1), pp. 100-106.
11. Kuljarachanan, T., Devahastin, S., Chiewchan, N., 2009, "Evolution of Antioxidant Compounds in Lime Residues during Drying," *Food Chemistry*, 113(4), pp. 944-949.
12. Zenoozian, M.S., Devahastin, S., 2009, "Application of Wavelet Transform Coupled with Artificial Neural Network for Predicting Physicochemical Properties of Osmotically Dehydrated Pumpkin," *Journal of Food Engineering*, 90(2), pp. 219-227.
13. Niamnuy, C., Devahastin, S., Soponronnarit, S., Raghavan, G.S.V., 2008, "Modeling Coupled Transport Phenomena and Mechanical Deformation of Shrimp during Drying in a Jet Spouted Bed Dryer," *Chemical Engineering Science*, 63(22), pp. 5503-5512.
14. Chantaro, P., Devahastin, S., Chiewchan, N., 2008, "Production of Antioxidant High Dietary Fiber Powder from Carrot Peels," *LWT – Food Science and Technology*, 41(10), pp. 1987-1994.
15. Kingcam, R., Devahastin, S., Chiewchan, N., 2008, "Effect of Starch Retrogradation on Texture of Potato Chips Produced by Low-Pressure Superheated Steam Drying," *Journal of Food Engineering*, 89(1), pp. 72-79.
16. Mayachiew, P., Devahastin, S., 2008, "Antimicrobial and Antioxidant Activities of Indian Gooseberry and Galangal Extracts," *LWT – Food Science and Technology*, 41(7), pp. 1153-1159.
17. Niamnuy, C., Devahastin, S., Soponronnarit, S., Raghavan, G.S.V., 2008, "Kinetics of Astaxanthin Degradation and Color Changes of Dried Shrimp during Storage," *Journal of Food Engineering*, 87(4), pp. 591-600.
18. Mayachiew, P., Devahastin, S., 2008, "Comparative Evaluation of Physical Properties of Edible Chitosan Films Prepared by Different Drying Methods," *Drying Technology*, 26(2), pp. 176-185.
19. Zenoozian, M.S., Devahastin, S., Razavi, M.A., Shahidi, F., Poreza, H.R., 2008, "Use of Artificial Neural Network and Image Analysis to Predict Physical Properties of Osmotically Dehydrated Pumpkin," *Drying Technology*, 26(1), pp. 132-144.

20. Niamnuy, C., Devahastin, S., Soponronnarit, S., 2008, "Changes in Protein Compositions and Their Effects on Physical Changes of Shrimp during Boiling in Salt Solution," *Food Chemistry*, 108(1), pp. 165-175.
21. Hiranvarachat, B., Suvarnakuta, P., Devahastin, S., 2008, "Isomerisation Kinetics and Antioxidant Activities of β -Carotene in Carrots Undergoing Different Drying Techniques and Conditions," *Food Chemistry*, 107(4), pp. 1538-1546.
22. Léonard, A., Blacher, S., Nimmol, C., Devahastin, S., 2008, "Effect of Far Infrared Radiation Assisted Drying on Microstructure of Banana Slices: An Illustrative Use of X-Ray Microtomography in Microstructural Evaluation of a Food Product," *Journal of Food Engineering*, 85(1), pp. 154-162.
23. Niamnuy, C., Devahastin, S., Soponronnarit, S., 2007, "Effects of Process Parameters on Quality Changes of Shrimp during Drying in a Jet Spouted Bed Dryer," *Journal of Food Science*, 72(9), pp. E553-563.
24. Jongarootaprangsee, S., Tritrong, W., Chokanaporn, W., Methacanon, P., Devahastin, S., Chiewchan, N., 2007, "Effects of Drying Temperature and Particle Size on Hydration Properties of Dietary Fiber Powder from Lime and Cabbage By-products," *International Journal of Food Properties*, 10(4), pp. 887-897.
25. Kerdpi boon, S., Devahastin, S., Kerr, W.L., 2007, "Comparative Fractal Characterization of Physical Changes of Different Food Products during Drying," *Journal of Food Engineering*, 83(4), pp. 570-580.
26. Niamnuy, C., Devahastin, S., Soponronnarit, S., 2007, "Quality Changes of Shrimp during Boiling in Salt Solution," *Journal of Food Science*, 72(5), pp. S289-S297.
27. Swasdisevi, T., Devahastin, S., Ngamchum, R., Soponronnarit, S., 2007, "Optimization of a Drying Process Using Infrared-Vacuum Drying of Cavendish Banana Slices," *Songklanakar in Journal of Science and Technology*, 29(3), pp. 809-816.
28. Sathapornprasath, K., Devahastin, S., Soponronnarit, S., 2007, "Performance Evaluation of an Impinging Stream Dryer for Particulate Materials," *Drying Technology*, 25(6), pp. 1121-1128.
29. Nimmol, C., Devahastin, S., Swasdisevi, T., Soponronnarit, S., 2007, "Drying and Heat Transfer Behavior of a Food Product Undergoing Combined Low-Pressure Superheated Steam and Far-Infrared Radiation Drying," *Applied Thermal Engineering*, 27(14&15), pp. 2483-2494.
30. Suvarnakuta, P., Devahastin, S., Mujumdar, A.S., 2007, "A Mathematical Model for Low-Pressure Superheated Steam Drying of a Biomaterial," *Chemical Engineering and Processing*, 46(7), pp. 675-683.
31. Thomkapanich, O., Suvarnakuta, P., Devahastin, S., 2007, "Study of Intermittent Low-Pressure Superheated Steam and Vacuum Drying of a Heat-Sensitive Material," *Drying Technology*, 25(1), pp. 205-223.
32. Kerdpi boon, S., Devahastin, S., 2007, "Fractal Characterization of Some Physical Properties of a Food Product under Various Drying Conditions," *Drying Technology*, 25(1), pp. 135-146.
33. Nimmol, C., Devahastin, S., Swasdisevi, T., Soponronnarit, S., 2007, "Drying of Banana Slices Using Combined Low-Pressure Superheated Steam and Far-Infrared Radiation," *Journal of Food Engineering*, 81(3), pp. 624-633.

34. Pimpaporn, P., Devahastin, S., Chiewchan, N., 2007, "Effects of Combined Pretreatments on Drying Kinetics and Quality of Potato Chips Undergoing Low-Pressure Superheated Steam Drying," *Journal of Food Engineering*, 81(2), pp. 318-329.
35. Chiewchan, N., Pakdee, W., Devahastin, S., 2007, "Effects of Water Activity and Hot Air Drying on Thermal Resistivity of *Salmonella* krefeld on Rawhide Surface," *International Journal of Food Microbiology*, 114(1), pp. 43-49.
36. Wachiraphansakul, S., Devahastin, S., 2007, "Drying Kinetics and Quality of Okara Dried in a Jet Spouted Bed of Sorbent Particles," *LWT – Food Science and Technology*, 40(2), pp. 207-219.
37. Panyawong, S., Devahastin, S., 2007, "Determination of Deformation of a Food Product Undergoing Different Drying Methods and Conditions via Evolution of a Shape Factor," *Journal of Food Engineering*, 78(1), pp. 151-161.
38. Kerdpiboon, S., Kerr, W.L., Devahastin, S., 2006, "Neural Network Prediction of Physical Property Changes of Dried Carrot as a Function of Fractal Dimension and Moisture Content," *Food Research International*, 39(10), pp. 1110-1118.
39. Kongsoontornkijkul, P., Ekwongsupasarn, P., Chiewchan, N., Devahastin, S., 2006, "Effects of Drying Methods and Tea Preparation Temperature on the Amount of Vitamin C in Indian Gooseberry Tea," *Drying Technology*, 24(11), pp. 1509-1513.
40. Devahastin, S., Suvarnakuta, P., Mujumdar, A.S., 2006, "Recent Advances in Drying Technologies for Carrot and Sweetpotato," *Acta Horticulturae*, 703, pp. 89-96.
41. Leeratanarak, N., Devahastin, S., Chiewchan, N., 2006, "Drying Kinetics and Quality of Potato Chips Undergoing Different Drying Techniques," *Journal of Food Engineering*, 77(3), pp. 635-643.
42. Srisamran, C., Devahastin, S., 2006, "Numerical Simulation of Flow and Mixing Behavior of Impinging Streams of Shear-Thinning Fluids," *Chemical Engineering Science*, 61(15), pp. 4884-4892.
43. Devahastin, S., Pitaksuriyarat, S., 2006, "Use of Latent Heat Storage to Conserve Energy during Drying and Its Effect on Drying Kinetics of a Food Product," *Applied Thermal Engineering*, 26(14&15), pp. 1705-1713.
44. Devahastin, S., Tapaneyasin, R., Tansakul, A., 2006, "Hydrodynamic Behavior of a Jet Spouted Bed of Shrimp," *Journal of Food Engineering*, 74(3), pp. 345-351.
45. Wang, S.J., Devahastin, S., Mujumdar, A.S., 2006, "Effect of Temperature Difference on Flow and Mixing Characteristics of Laminar Confined Opposing Jets," *Applied Thermal Engineering*, 26(5&6), pp. 519-529.
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