

Porntip Sirisoontaralak

Assistant Professor

Expertise is Climate Change and Environment



Contact

Srinakharinwirot University

porntips@swu.ac.th

Porntip Sirisoontaralak is a Lecturer at Srinakharinwirot University. She obtained her Ph.D. in Post-harvest and Food Process Engineering at the Asian Institute of Technology in Thailand. Ms. Sirisoontaralak is specialized in innovative technologies and scientific agriculture. Her research focuses on Post-Harvest Technology of Cereals, Cereal Processing Technology, Gamma Irradiation Technology and physicochemical properties of rice and the use of high-pressure carbon dioxide to control insects in the rice which were published in the journal Diversity Institute.

Education

- Ph.D. (Post-harvest and Food Process Engineering)
Asian Institute of Technology, Thailand
- M.Sc. (Post-harvest and Food Process Engineering)
Asian Institute of Technology, Thailand
- B.Sc. (Food Science and Technology)
Kasetsart University, Thailand

RESEARCH

- Post-Harvest Technology of Cereals
- Cereal Processing Technology
- Gamma Irradiation Technology

SELECTED PUBLICATIONS

- Athapol Noomhorm, Porntip Sirisoontaralak, Jaitip Uraichuen, Imran Ahmad. Efficacy of atmospheric and pressurized carbon dioxide or air against *Sitophilus zeamais* Motschulsky (Coleoptera: Curculionidae) and *Tribolium castaneum* (Herbst) (Coleoptera: Tenebrionidae) in milled rice. *Journal of Stored Products Research*, Volume 54, July 2013, Pages 48-53.
- Noomhorm, A., P. Sirisoontaralak, J. Uraichuen, I. Ahmad. (2009). Effects of pressurized carbon dioxide on controlling *Sitophilus zeamais* (Coleoptera: Curculionidae) and the quality of milled rice. *Journal of Stored Products Research* 45(3): 201-205.

- P. Sirisoontaralak, A. Noomhorm. (2007). Changes in physicochemical and sensory-properties of irradiated rice during storage. *Journal of Stored Products Research* 43 (3): 282-289.
- P. Sirisoontaralak, A. Noomhorm. (2006). Changes to physicochemical properties and aroma of irradiated rice. *Journal of Stored Products Research* 42 (3): 264-276.