

# Program of Presentations

## Oral Session

(update 09/11/2022; 5:30 PM)

**Thursday, November 10<sup>th</sup> 2022**

**Session A: Smart Agriculture and Agriculture Information Processing (Room: Pradudang)**

**Chair:** Assoc. Prof. Dr. Varit Srilaong

**Co-chair:** Asst. Prof. Dr. Matchima Naradisorn

13:00- Invited speaker I (Online)

13:30 **Low potassium treatment promoted a sugar accumulation in lettuce**

Assoc. Prof. Dr. Masahumi Johkan  
Chiba University, JAPAN

13:30- **O1-005 (Onsite)**

13:50 **Young Farmers' Adoption and Use of Social Media: Evidence from Northern Thailand**  
Taveechai Khamtavee

13:50- **O1-009 (Onsite)**

14:10 **Durian Farmer Adoption of Smart Farming Technology: A case Study of Chumphon Province**  
Patteera Wetchasit

14:10- **O5-003 (Onsite)**

14:30 **Comparing Sources of Nitrogen Fertilizer on Growth in Sunflower Microgreens**  
Paweena Hassama

14:30- Coffee Break/Poster Session/Exhibition

15:00

**Session A: Smart Agriculture and Agriculture Information Processing (Room: Pradudang)**

**Chair:** Prof. Dr. Satoru Kondo

**Co-chair:** Asst. Prof. Dr. Saowapa Chaiwong

15:00- **O1-007 (Onsite)**

15:20 **The Comparative Study of Arabica Used Coffee Grounds and Temephos in Controlling the Aedes Aegypti Larvae**  
Khanobporn Tangtrakulwanich

15:20- **O1-008 (Online)**

15:40 **Enrichment of Nitrifying Bacteria on Nitrification Biofilters for Aquaculture**  
Surachet Burur-Archanai

15:40- **O1-001 (Online)**

16:00 **Optimum Nano-Silicon Induction on Root Phenotyping Response of Arabica Coffee (Coffea arabica L.) Seedlings**  
Suravoot Yooyongwech

16:00- **O1-006 (Online)**

16:20 **Comparison of Four Coconut Varieties for Coconut Sap Production**  
Wilaiwan Twishsri

16:20- **O3-002 (Online)**

16:40 **Effect of the High Hydrostatic Pressure and Food Emulsifiers on the Resistance of Bacterial Spores**

Masakaze Imamura

17:00- Poster Session/Exhibition  
18:00

**Session B: Postharvest and Packaging Technology (Room: E4A-507)**

**Chair:** Assoc. Prof. Dr. Saroat Rawdkuen

**Co-chair:** Asst. Prof. Dr. Wirongrong Tongdeesoontorn

13:00- Invited speaker II (Online)

13:30 **Effect of food constituents on the antibacterial activity of natural antimicrobial molecules : some case studies**

Prof. Dr. Pascal Degraeve

Claude Bernard University

13:30- [O2-002 \(Onsite\)](#)

13:50 **Overall Migration of Substances from Polybutylate Adipate-Co-Terephthalate/Thermoplastic Starch (PBAT/TPS) Bioplastic Film**  
Busarin Chongcharoenyanon

13:50- [O2-003 \(Onsite\)](#)

14:10 **PBAT-TPS-CuO Nanocomposite Film: Preparation, Characterization, and Application in Packaging Materials**

Nattinee Bumbudsanpharoke

14:10- [O2-007 \(Onsite\)](#)

14:30 **Mathematical Modeling for the Glass Transition Temperature of Poly(lactic Acid) Film Immersed in Alcoholic Solutions**

Uruchaya Sonchaeng

14:30- Coffee Break/Poster Session/Exhibition

15:00

**Session B: Postharvest and Packaging Technology (Room: E4A-507)**

**Chair:** Asst. Prof. Dr. Rungarun Sasanatayart

**Co-chair:** Asst. Prof. Wantida Homthawornchoo

15:00- [O2-018 \(Onsite\)](#)

15:20 **Formulation and Properties Determination of Biodegradable Straw from Soy Protein Isolate/ Cassava Starch Blend**

Wissuta Choeybundit

15:20- [O2-009 \(Online\)](#)

15:40 **Design and Development of Microperforated Polybutylene Succinate Film with Enhanced Gas Transmission Rate for Fresh Produces**

Sakuna Mingphotia

15:40- [O2-014 \(Online\)](#)

16:00 **Design of Eco-Friendly Cushion for Guava Using Finite Element Method (FEM)**

Theerapat Taweabraksa

16:00- [O2-004 \(Online\)](#)

16:20 **Influence of Starch-Acid Crosslinking Agent in Recycled Paper Pulp Composites for Enhancing Their Physical Properties and Water Resistance**

Pontree Itkor

16:20- [O2-013 \(Online\)](#)

16:40 **Antioxidant Properties in Various Portions of Crisphead Lettuce**

Haruna Nakase

17:00- Poster Session/Exhibition

18:00

**Session C: Food Processing Technology and Innovation (Room: E4A-508)**

**Chair:** Asst. Prof. Dr. Sutthiwal SETHA

**Co-chair:** Dr. Utthapon Issara

13:00- [O3-010 \(Onsite\)](#)

13:20 **Physical Characteristics, Antioxidant Properties and Releasing Profile Under In-Vitro Digestion of Anthocyanins from Clitoria Ternatea Petal Flower Encapsulated by Ionic Gelation**  
Tatpicha Aowpitaya

13:20- [O4-002 \(Onsite\)](#)

13:40 **Evaluation of Bioactive Compounds and Antioxidant Activity of Japanese Roasted Green Tea Infusion (Hōjicha) During in Vitro Gastrointestinal Digestion**  
Wei Qin

13:40- [O3-014 \(Onsite\)](#)

14:00 **Physical Properties of Dried Fermented Noodle (Kanom-Jeen) Made from Organic Niang Guang Rice**  
Sukanya Wichchukit

14:00- [O4-001 \(Online\)](#)

14:20 **Effects of Particle Size on Antioxidant Stability of Green Tea Infusion During In-Vitro Digestion**  
Shi hua Gao

14:20- Coffee Break/Poster Session/Exhibition

15:00

**Session C: Food Processing Technology and Innovation (Room: E4A-508)**

**Chair:** Asst. Prof. Dr. Natthakan Rungraeng

**Co-chair:** Asst. Prof. Dr. Suttiporn Pinijsuwan

15:00- [Invited speaker III \(Online\)](#)

15:30 **Oral immunotherapy with phosphorylated hypoallergenic buckwheat allergens**  
Prof. Dr. Shigeru Katayama  
Shinshu University, JAPAN

15:30- [O3-003 \(Online\)](#)

15:50 **Pre-treatment of Cockle (Anadara granosa) Shells Using an Ultrasound-assisted Technique for Calcium-based Material Production**  
Mohamad Rais Hasan

15:50- [O4-004 \(Online\)](#)

16:10 **Conjugation of Cricket Protein Powder with Inulin by Maillard Reaction**  
Auengploy Chailangka

16:10- [O3-008 \(Online\)](#)

16:30 **Effect of Composition on the Physicochemical Properties of Chicken Meat Analogue from Young Jackfruit**  
Tanwarat Taikerd

16:30- [O3-011 \(Online\)](#)

16:50 **Alternative Carbohydrate Sources in Northern Thailand as Potential Raw Materials for Health-Conscious Diet**  
Saranchanok Wonglek

16:50- Poster Session/Exhibition

18:00

**Session D: Food Security and Sustainability (Room: E4A-518)**

<b>Chair:</b>	<b>Asst. Prof. Dr. Piyaporn Chueamchaitrakun</b>
<b>Co-chair:</b>	<b>Asst. Prof. Dr. Nattaya Konsue</b>
13:00-	Invited speaker IV (Onsite)
13:30	<b>Multi-omics strategies uncover the biofunction of dihydromyricetin and the molecular mechanism underlying its chemoprevention in metabolic syndrome</b> Prof. Dr. Si Qin Hunan Agricultural University, CHINA
13:30-	<b>O5-001 (Onsite)</b>
13:50	<b>British and Thai Consumer Plate Waste Behaviour: A Qualitative Comparison</b> Ponjan Walter
13:50-	<b>O5-004 (Onsite)</b>
14:10	<b>Quantity and Quality Assessment of Food Loss on the Farm for the Tomato Production System; A Case Study in Hot District Large-Scale Farming Group, Chiangmai, Thailand</b> Pichayapak Channiyamathorn
14:10-	<b>O6-001 (Onsite)</b>
14:30	<b>Life Cycle Assessment of Post-Consumer Recycled PET Value Chain of Different Plastic Collection Regions</b> Suphattra Kongseecha
14:30-	Coffee Break/Poster Session/Exhibition
15:00	
<b>Session D: Nutraceutical and Functional Food (Room: E4A-518)</b>	
<b>Chair:</b>	<b>Asst. Prof. Dr. Chutamat Niwat</b>
<b>Co-chair:</b>	<b>Asst. Prof. Prinya Wongsu</b>
15:00-	Invited speaker V (Online)
15:30	<b>Bacteriophages: a promising green technology for controlling pathogenic bacteria</b> Assoc. Prof. Dr. Agustin Krisna Wardani Universitas Brawijaya, INDONESIA
15:30-	<b>O4-006 (Online)</b>
15:50	<b>Effect of Particle Size of Green Tea Leaf Powder (Camellia Sinensis) on Starch Digestibility of Cooked Japanese Rice</b> Gunthawan Apinanthanuwong
15:50-	<b>O4-005 (Online)</b>
16:10	<b>Mulberry Leaf Tea as a Strategy to Reduce Starch Digestibility: The Effects of Particle Size of Leaf Powder</b> Thiraphong Aumasa
16:10-	<b>O4-003 (Online)</b>
16:30	<b>In vitro <math>\alpha</math>-amylase and <math>\alpha</math>-glucosidase Inhibitory Effects, Antioxidant Activities, and Lutein Content of Nine Cultivars of Marigold Flower (Tagetes spp.)</b> Wason Parklak
17:00-	Poster Session/Exhibition
18:00	
<b>Session E: Food Logistics &amp; Other related topics (Room: E4A-517)</b>	
<b>Chair:</b>	<b>Asst. Prof. Dr. Narat Hasachoo</b>
<b>Co-chair:</b>	<b>Asst. Prof. Dr. Thamarath Pranamornkith</b>
13:00-	Invited speaker VI (Online)
13:30	<b>Enabling Sustainable and Resilient Supply Chains</b> Prof. Dr. Ruth Banomyong

- 13:30-13:50 **O6-002 (Online)**  
**Integration of ERP System for Milk Cooperative: A Comparative Study Using Value Stream Mapping**  
 Anvar Varkiskanov
- 13:50-14:10 **O6-003 (Onsite)**  
**The Impact of COVID-19 Pandemic on Thai Processed Seafood Export Supply Chain**  
 Samatthachai Yamsa-ard
- 14:10-14:30 **O1-010 (Onsite)**  
**Attitude Towards Farming Career of Farmers' Heirs in Upper Northern Region of Thailand**  
 Supannika Lursinsap
- 14:30-15:00 Coffee Break/Poster Session/Exhibition

**Session E: Food Security and Sustainability & Other related topics (Room: E4A-517)**

**Chair:** Asst. Prof. Dr. Chirat Sirimuangmoon

**Co-chair:** Dr. Sirirung Wongsakul

- 15:00-15:20 **O5-005 (Online)**  
**The Sustainable Transformation of a Specialty Coffee Supply Chain in Jamaica: An Investigation into the Drivers and Inhibitors of the Transition**  
 Samantha D Nelson
- 15:20-15:40 **O7-006 (Online)**  
**Application of the Kano Model on Consumer Demand for Immune-Boosting Beverages**  
 Sikarin Masamran
- 15:40-16:00 **O4-008 (Online)**  
**Optimization of Extraction of Vitamin E and  $\gamma$ -Oryzanol from Thai Rice Germs Using Response Surface Methodology**  
 Palita Wangsuntonpakdee
- 16:00-16:20 **O7-004 (Online)**  
**Antioxidant Efficiency of Red Onion Crude Extract Liposome in Fresh Cut Yacon Tubers**  
 Racha Tepsorn
- 16:20-18:00 Poster Session/Exhibition

**Friday, November 11<sup>th</sup> 2022**

**Session A: Postharvest and Packaging Technology (Room: Pradu dang)**

**Chair:** Assoc. Prof. Dr. Saroat Rawdkuen

**Co-chair:** Asst. Prof. Dr. Wirongrong Tongdeesoontorn

- 09:00-09:30 **Invited speaker VII (Online)**  
**Application of indigenous genetic resources for sustainable poultry production**  
 Prof. Dr. Prof. Dr. Takeshi Ohkubo  
 Ibaraki University, JAPAN
- 09:30-09:50 **O2-008 (Online)**  
**Effectiveness of Plasticizer on Time Temperature Indicator (TTI) to Detect the Quality of Chilled Products**  
 Ratchaneewan Kulchan
- 09:50-10:10 **O2-005 (Onsite)**

**Enhancement of Deinking Process for Laser-Printed Paper Recycling Using Air Flotation**

Kiattichai Wadaugsorn

10:10- [O2-006 \(Onsite\)](#)

10:30 **Structural Packaging Designs for Exporting Nam Dok Mai Mango by Air Freight**

Krit Thonglong

10:30- Coffee Break/Poster Session/Exhibition

11:00

**Session A: Food Processing Technology and Innovation (Room: Pradu dang)**

**Chair:** Asst. Prof. Dr. Nattaya Konsue

**Co-chair:** Asst. Prof. Dr. Suttiporn Pinijsuwan

11:00- [O3-012 \(Online\)](#)

11:20 **Rheological Properties of Reduced-Fat Cheesecake with Greek-Style Yogurt**

Pavalee Chompoorat Tridithanakiat

11:20- [O3-006 \(Online\)](#) \*\*

11:40 **Application of Atmospheric Pressure Cold Plasma for Inactivation of Fungus in Rice Grain, Paddy Rice and Rice Bran**

Nithima Nakthong

**Session B: Postharvest and Packaging Technology (Room: E4A-507)**

**Chair:** Assoc. Prof. Dr. Daisuke Hamanaka

**Co-chair:** Asst. Prof. Dr. Sutthiwal SETHA

09:00- Invited speaker VIII (Onsite)

09:30 **Electric fields: A Potential Technology for the Shelf-Life Extension of Fresh Fruits and Vegetables at Postharvest Stage**

Assoc. Prof. Dr. Daisuke Hamanaka

Kagoshima University, JAPAN

09:30- [O2-011 \(Onsite\)](#)

09:50 **Effect of Post-Harvested with Photoperiods Under Different Artificial Light Sources on Vitamin C and Nitrate Contents in Hydroponic Green Oak Lettuce**

Eaknarin Ruangrak

09:50- [O2-010 \(Onsite\)](#)

10:10 **Enhancement of Curcumin, Demethoxycurcumin and Bisdemethoxycurcumin in Turmeric Rhizomes by Postharvest Treatment of Acidic Electrolyzed Water**

Poompong Chuchouisuwan

10:10- [O2-015 \(Onsite\)](#)

10:30 **Improvement of Postharvest Quality in Mango Fruit by Nitric Oxide Application**

Si Thu Win

10:50- Coffee Break/Poster Session/Exhibition

11:00

**Session B: Other related topics (Room: E4A-507)**

**Chair:** Asst. Prof. Dr. Phunsiri Suthiluk

**Co-chair:** Asst. Prof. Dr. Matchima Naradisorn

11:00- [O7-001 \(Online\)](#)

11:20 **Antimicrobial Activity of Alternative Surfactants on Foodborne Pathogenic Bacteria**

Pensupha Boonprakobsak

11:20- O4-016 (Online)  
11:40 **Screening for Moniliella.sp with Glucosamine Biosynthesis**  
Vu Kim Thoa

**Session C: Postharvest and Packaging Technology (Room: E4A-508)**

**Chair:** Dr. Mizuki Tsuta

**Co-chair:** Asst. Prof. Dr. Rattapon Saengrayap

09:00- Invited speaker IX (Onsite)

09:30 **Non-destructive vegetable freshness estimation using visible near-infrared spectroscopy**

Dr. Mizuki Tsuta

National Agriculture and Food Research Organization, JAPAN

09:30- O2-012 (Onsite)

09:50 **Relationships Between the Physiological Properties and Transpiration Rate of Mechanically Damaged Banana Cultivars**

Mai Khalfan Al-Dairi

09:50- O2-017 (Onsite)

10:10 **Detection of Impact Bruising in Guava Using Image Processing and near Infrared Spectroscopy**

Ravinun Saengwong-Ngam

10:10- O2-016 (Onsite)

10:30 **Cushion Performance of Eco-Friendly Natural Rubber Latex in Vibration Damage of Guava Fruit**

Jutarat Rattanakaran

10:30- Coffee Break/Poster Session/Exhibition

11:00

**Session C: Other related topics (Room: E4A-508)**

**Chair:** Asst. Prof. Prinya Wongsu

**Co-chair:** Asst. Prof. Dr. Natthawuddhi Donlao

11:00- O7-005 (Online)

11:20 **Antimicrobial Potential of Red Onion Crude Extract Liposome**

Racha Tepsorn

11:20- O7-008 (Online)

11:40 **Nutritional and Physical Changes of Crispy Waffles Due to the Replacement of Wheat Flour with Coconut Flour**

Thanathorn Asavarujanon

**Session D: Other related topics (Room: E4A-518)**

**Chair:** Asst. Prof. Wantida Homthawornchoo

**Co-chair:** Asst. Prof. Dr. Natthakan Rungraeng

09:00- Invited speaker X(Online)

09:30 **High Pressure Processing of fruits and vegetables**

Dr. Gabriela Inés Denoya

Instituto Nacional de Tecnología Agropecuaria, ARGENTINA

09:30- O7-003 (Onsite)

09:50 **Novel Multifunctional Starch-Based Excipients for Direct Compression Process**

Waesarat Soontornchaiboon

09:50- O7-009 (Onsite)

10:10 **The Use of Infrared Spectra with Chemometrics to Determine Coffee Sensory Attributes**

Sai Aung Moon

10:10-	<a href="#">O7-002 (Online)</a>
10:30	<b>Absorption Efficiency of Oxygen Scavenger and Shelf-Life Prolongation of Bakery Products</b> Ratchaneewan Kulchan
10:30-	Coffee Break/Poster Session/Exhibition
11:00	
<b>Session D: Other related topics (Room: E4A-518)</b>	
<b>Chair:</b>	<b>Asst. Prof. Dr. Chirat Sirimuangmoon</b>
<b>Co-chair:</b>	<b>Dr. Sunantha Ketnawa</b>
11:00-	<a href="#">O7-007 (Online)</a>
11:20	<b>Fusion of Near-Infrared (NIR) Spectra from Different Detection Modes Using Multiblock Data Analysis for Prediction of Sugar Contents in Mixture Samples</b> Chanat Thanavanich
11:20-	<a href="#">O4-007 (Online)</a>
11:40	<b>Effect of Cooking Conditions on the Nutritional Composition of Some Cooked Dry Beans</b> Pongnutt Songjitsomboon

## Program of Presentations Poster Session

### Thursday, November 10<sup>th</sup> 2022

#### Part I Com 1 - Onsite (10:15 - 10:45)

10:15-	<b>P1-001</b>
10:22	<b>Effects of Different Green Manures on Carbon Sequestration in Rice Cultivation System, Thailand</b> Wutthikrai Kulsawat
10:22-	<b>P1-002</b>
10:29	<b>Correlation Between Mycelium-inoculated Detached Leaf and Field Assessments of Resistance to <i>Cercospora canescens</i> in Mungbean</b> Tana Jaichopsanthia
10:29-	<b>P2-006</b>
10:36	<b>Effect of TiO<sub>2</sub> Coating on PET Film on the Mechanical Properties for Frozen Food Packaging</b> Boonyong Punantapong
10:36-	<b>P2-007</b>
10:43	<b>Efficiency of Thermal Insulation Box in Preserving Postharvest Quality of Kale During Simulated Transportation</b> Jindarat Promma

#### Part II Com 1 - Onsite (14:30 - 15:00)

14:30-	<b>P2-008</b>
14:37	<b>Vision-Based Method Through Convolutional Neural Networks for Mango Maturity Classification</b> Kritchason Klinon
14:37-	<b>P2-010</b>
14:44	<b>Preparation and Characterization of Biodegradable Thermoformed Tray from Thermoplastic Cassava Starch/Poly(Lactic Acid) Blend Incorporating Encapsulated Black Pepper Essential Oil</b> Chanakorn Yokesahachart



- 14:44-14:51 **P2-011**  
**Development of Biofoam Trays from Cassava Starch Blended with Citric Acid Modified Starch and Sugarcane Bagasse Cellulose Fiber**  
 Nattaporn Khanonkon
- 14:51-14:58 **P3-001**  
**The Utilization of Banana Peels (Musa Acuminata Cavendish Subgroup) as an Alternative Ingredient for Producing Dried Plant-Based Meat Products**  
 Utthapon Issara

### Part III Com 1 - Onsite (16:40 - 18:00)

- 16:40-16:47 **P2-014**  
**Abscisic Acid (ABA) Signal Transduction and Light Emitting Diode (LED) Irradiation Affect Sugar Metabolism in Grape Berries**  
 Satoru Kondo
- 16:47-16:54 **P2-013**  
**Effect of Pulping Process on the Properties of Molded Pulp Tray from Sugarcane Straw Fiber**  
 Wirongrong Tongdeesoontorn
- 16:54-17:01 **P3-002**  
**Extraction Process and Properties of Celery Fiber for Low-Calories Salad Dressing with Probiotic Application**  
 Palida Tanganurat
- 17:01-17:08 **P3-003**  
**Encapsulation of Tuna Oil Using Spray Drying with Ethanol-Water Solvent System**  
 Chalida Niamnuy
- 17:08-17:15 **P3-006**  
**Development of Liquid Food Thickener for Dysphagia Diet Using Drum Drying Technique**  
 Sirada Sungsinchai
- 17:15-17:22 **P3-008**  
**Development of Mycelium Sheets from Two Local Edible Mushrooms, Lentinus Sp and Pleurotus Sp**  
 Chairat Pattarasiripol
- 17:22-17:29 **P3-013**  
**Physicochemical, Probiotic Survivability, and Sensory Properties of Salad Dressing with Yogurt containing Bacterial Cellulose from Sweet Fermented Broken Black Glutinous Rice (Khao-Mak)**  
 Jatupat Samappito
- 17:29-17:36 **P5-004**  
**Assessment of Paralytic Shellfish Poisoning Toxins in Green Mussel (Perna viridis) of Street Food Grilled Dish in Bangkok: A Food Safety Concern**  
 Phatchada Nochit
- 17:36-17:43 **P4-002**  
**Bioactive Compounds and Antioxidant Activities of Different Varieties of Cherry Tomato Extract**  
 Prinyaporn Pradmeeteekul
- 17:43-17:50 **P4-010**  
**Amino Acids and Bioactive Compounds of Seasoning Sauce Form Mali Nil Surin Rice Variety and Chaya Leaves (Cnidocolus Aconitifolius)**  
 Jittawan Kubola
- P3-017**

17:50-        **Encapsulation Maltodextrin with Spray Drying Affecting on**  
17:57        **Shiitake (*Lentinula Edodes*) Protein Hydrolysate Properties**  
              Natnirin Boornasakawee

**Part I Com 2 - Online (10:15 - 10:45)**

10:15-        **P2-003**  
10:22        **Causes of Deterioration of Palmyra Palm Ripe Flesh Quality**  
              Bhudsawan Hiranvarachat

10:22-        **P2-009**  
10:29        **Volatile Compound Analysis of 'Monthong' Durian Harvested at Different**  
              **Maturity Stages Using Flash Gas Chromatography Electronic Nose**  
              Phurit Ngoenchai

10:29-        **P3-004**  
10:36        **A Stability of Encapsulated Pigment Powders from Black Bean**  
              **(*Vigna senensis*)**  
              Wiriya Onsaard

10:36-        **P3-007**  
10:43        **Effect of Heat Treatments on Antioxidant and Phenolic Contents in Hemp**  
              **Seed Tea Beverage**  
              Kanittha Sookkerd

**Part II Com 2 - Online (14:30 - 15:00)**

14:30-        **P3-009**  
14:37        **Textural and Physical Properties of Coconut Milk Ice Cream with Bacterial**  
              **Cellulose**  
              Pongsapak Promrith

14:37-        **P3-010**  
14:44        **Effect of Defatted Rice Bran Addition on Properties of Texturized Soy**  
              **Protein Products**  
              Thanaporn Pengjun

14:44-        **P3-014**  
14:51        **Effect of Potato Starch Addition on Gel-Forming Ability and Autolytic**  
              **Inhibition of Rohu Gels**  
              Phatthira Sakamut

14:51-        **P3-015**  
14:58        **The Effect of Kappa Carrageenan on Physical and Textural Properties as well**  
              **as Sensory Parameters Based on Plant Protein Mixture-based Nuggets**  
              Phatthira Sakamut

**Part III Com 2 - Online (16:40 - 18:00)**

16:40-        **P3-018**  
16:47        **Effect of Tapioca Starch on Gel Characteristics of Threadfin Bream Surimi**  
              Worawan Hongviangjan

16:47-        **P4-001**  
16:54        **Effects of Cultivar and Leaf Age on Caffeine, Catechins and Antioxidant**  
              **Activity Content in *Coffea Arabica* Leaf Tea**  
              Nantiya Panomjan

16:54-        **P4-005**  
17:01        **Antibacterial and Antibiofilm Activities of Lupanes from**  
              ***Glochidion Daltonii* Against Some Opportunistic Bacteria**  
              Rinda Trongdee

17:01-        **P4-006**  
17:08        **Protective effect of soybean as a cryoprotectant and encapsulating**  
              **material on the survival of *Lactobacillus fermentum* SK54 during**

**freeze drying, storage and exposure to gastrointestinal conditions**  
Kanyanat Kaewiad

- 17:08-17:15 **P4-007**  
**Bombyx Mori (B. Mori) Silk Fibroin Blend Scaffold as Biomaterial for Corneal Epithelial Cell**  
Pattravee Thong-on
- 17:15-17:22 **P4-011**  
**Ethanol Extract of Calophyllum inophyllum Suppresses Cancer Cells Growth and Metastasis by Cellular ROS Modulation**  
Kewalin Inthanon
- 17:22-17:29 **P4-012**  
**The Efficiency of Lutein and Zeaxanthin in Zea Mays Linn. on Protecting Human Corneal Epithelial Cells from Photo-Oxidative Damage**  
Kanyanat Kaewiad
- 17:29-17:36 **P4-014**  
**The Influence of the Solvent Systems on the Antioxidant Activity and the Total Phenolic Contents from Microalgae Klebsormidium Sp**  
Sompop Saeheng
- 17:36-17:43 **P5-001**  
**Phenolic Compounds from Cricket Powder and Cricket Crude Protein Extract After Passing Through the Simulated in vitro Digestion**  
Punyanuch Sirichocktanasp
- 17:43-17:50 **P5-003**  
**Multiplication of Mungbean Seeds Through Farmer Networks Enhancing Seed and Food Security**  
Papassorn Wattanakulpakin
- 17:50-17:57 **P7-002**  
**Feeding the Skin: Antioxidant Cream Containing Thai Craft Beer**  
Tawanun Sripisut

## **Friday, November 11th 2022**

### **Onsite Com 1 (10:30 – 11:00)**

- 10:30-10:37 **P7-003**  
**Optimal Collard Greens Powder for Sugar-Coated of Crispy Caramel Chips**  
Nunchanok Nanthachai
- 10:37-10:44 **P7-007**  
**Bioactive Compounds and Antioxidant Properties of Houttuynia Cordata for Hair Cosmetic Application**  
Natthawut Thitipramote

### **Online Com 2 - (10:30 – 11:00)**

- 10:30-10:37 **P7-004**  
**Development of Hom Nil and Hom Ubon Rice Wine**  
Nitjaree Maneerat
- 10:37-10:44 **P7-006**  
**Chemical Constituents of Vernonia Cinerea (L.) Less and Their Antioxidant Activity**  
Titasmith Wannasetdecho
- 10:44-10:51 **P1-003**  
**A Survey for Vegetation Indexes Suitable for Crop Remote Sensing by RGB Adoption with Image Calibration Treatment**

Deusdete Miranda Matos, Jr



**The 4th International Conference on Agriculture and Agro-Industry (ICAAI2022)**  
**On November 10-11, 2022**  
**Mae Fah Luang University, Chiang Rai, Thailand**

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**Instruction for Poster and Oral Presentations**

**Instructions for oral presenters**

- According to the hybrid conference, we will communicate and update information to all presenters and participants via ICAAI2022 Facebook page (<https://www.facebook.com/profile.php?id=100076111865498>). If you have any questions, please contact us by sending a message.
- Each oral presentation is allocated for 20 minutes on their presentation; 15 minutes for presentation and 5 minutes for Q&A.
- Presenters are required to stand by in either oral presentation room (**onsite**) or breaking room (**online**) **at least 15 minutes before their presentation.**
- Presentations are arranged in sequence. **No show presenter will be withdrawn for their presentation.**
- For onsite presentations, presenters are requested to prepare and submit their standard MS PowerPoint slides to staff at **the administration desk at least 3 hours** before each presentation.
- For online presentation, presenters are requested to register online by filling the google form below.

<https://forms.gle/tKcE7XXKipd1sVtQ8> (November 10th)

<https://forms.gle/oRgkMRAQzAhNj2zG6> (November 11th)

It is noted that the presenters have to rename to indicate your presenter code and section as following the presentation schedule (<https://icaai2022.com/program/>). **For example:** O3-012 (A) is O3-012 as a presentation code and section A.

- Please download and use the background of the Zoom presentation for oral presentation via this link <https://icaai2022.com>

**Instructions for e-Poster presenters**

- According to the hybrid conference, we will communicate and update information to all presenters and participants via ICAAI2022 Facebook page (<https://www.facebook.com/profile.php?id=100076111865498>). If you have any questions, please contact us by sending a message.
- Presenters in **both online and onsite poster presentations** can submit the e-Poster (pptx and pdf files) via [academic.icaai2022@mfu.ac.th](mailto:academic.icaai2022@mfu.ac.th) before **8<sup>th</sup> November 2022.**
- The e-Poster must be prepared as a maximum of 5 pages of the standard MS PowerPoint slide.
- The presenter has 5 min to present and Q&A during the assigned presentation schedule (<https://icaai2022.com/program/>).
- Presenters are required to stand by in either poster presentation room (onsite) or breaking room (online) **at least 15 minutes before their presentation.**
- Presentations are arranged in sequence. No show presenter will be withdrawn for their presentation.

- For online presentation, presenters are requested to register online by filling the google form below.

**<https://forms.gle/tKcE7XXKipd1sVtQ8> (November 10th)**

**<https://forms.gle/oRgkMRAQzAhNj2zG6> (November 11th)**

It is noted that the presenters have to rename to indicate your presenter code as following the presentation schedule (<https://icaai2022.com/program/>). **For example:** P3-012 is P3-012 as a presentation code.