

Dr. Kriskamol Na Jom

CURRICULUM VITAE

PERSONAL DATA

Work Address: Department of Food Science and Technology
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Present Position: Assistant Professor

Administrative Position: Assistant Dean for Student Development

Date of Birth: 23 November 1981

Education: 2004; Kasetsart University, Bangkok, Thailand,
B. Sc. (General Science) (with Honors)

2007; Mahidol University, Bangkok, Thailand,
M. Sc. (Food Biotechnology)

2012; Technische Universität München, München, Germany,
Dr.rer.nat. (General Food Technology)

Research Area: Food analysis, Food instrumentation, Food Chemical Safety,
Metabolite profiling, Metabolomics for Food Quality and Safety

Course: Principles of Food Analysis, Laboratory for Principles of Food
Analysis, Application of Instrumentation for Quality Control and Food
Safety, Beverage Chemistry and Microbiology, Food Law and
Regulation for Beverages

Current Research:

Topic “Effect of polyphenol extract from mung bean seed coat on physico-chemical and organoleptic properties of functional beverage”, the financial support under the research program “Frontier Research on Food for the Future, Fundamental Fund 2022” by Kasetsart University Research and Development Institute.

Topic “LC-HR-Orbitrap-MS/MS and NMR identification and quantification of polyphenols in mung bean seed coat extract and their antioxidant activity”, the financial support under the research program “Frontier Research on Food for the Future, Fundamental Fund 2022” by Kasetsart University Research and Development Institute.



Topic “Comparative investigation of C-glycosylated apigenin (Vitexin) and derivatives in mungbean (*Vigna radiate* L.) and blackgram (*Vigna mungo* L.) classified by different varieties and climatic variability by using high resolution LCMS”, the financial support under the research program “Frontier Research on Food for the Future, Fundamental Fund 2021” by Kasetsart University Research and Development Institute.

Topic “Impact of germination and heat processing on the content of C-glycosylated apigenin (Vitexin) and derivatives in mungbean (*Vigna radiate* L.)”, the financial support under the research program “Frontier Research on Food for the Future, Fundamental Fund 2021” by Kasetsart University Research and Development Institute.

Topic “Product development of healthy syrup prototype from stevia”, the financial support by The Booster Project 2021 under PTT Public Company Limited.

Topic “Product development of healthy beverage prototype from black galingale (*Kaempferia parviflora*)”, the financial support by The Booster Project 2021 under PTT Public Company Limited.

Publication:

Yutthachai Ruangchaisirawet, Yaowapa Lorjaroenphon and **Kriskamol Na Jom**. 2023. Combined metabolomics and flavoromics to follow the fermentation process in sweet fermented rice (Khao-Mak). *European Food Research and Technology*. doi.org/10.1007/s00217-023-04403-w.

Kannika Keawkim and **Kriskamol Na Jom**. 2022. Metabolomics and flavoromics analysis of chemical constituent changes during roasting of germinated Sacha inchi (*Plukenetia volubilis* L.). *Food Chemistry:X* 15, 100399. doi.org/10.1016/j.fochx.2022.100399.

Ye Lin Aung, Yaowapa Lorjaroenphon, Pinthip Rumpagaporn, Sichaya Sittipod, Wanee Jirapakkul and **Kriskamol Na Jom**. 2022. Integrative metabolomics–flavoromics approach to assess metabolic shifts during ripening of mango (*Mangifera indica* L.) cultivar Nam Dok Mai Si Thong. *Chemical and Biological Technologies in Agriculture* 9, 25. doi.org/10.1186/s40538-022-00289-0.

Kannika Keawkim, Yaowapa Lorjaroenphon, Kanithaporn Vangnai and **Kriskamol Na Jom**. 2021. Metabolite–flavor profile, phenolic content, and antioxidant activity changes in sacha inchi (*Plukenetia volubilis* L.) seeds during germination. *Foods* 10, 2476. doi.org/10.3390/foods10102476.

Ye Lin Aung, Yaowapa Lorjaroenphon, Pinthip Rumpagaporn, Sudathip Sae-tan and **Kriskamol Na Jom**. 2021. Comparative investigation of combined metabolomics-flavoromics during the ripening of mango (*Mangifera indica* L.) cv. ‘Nam Dok Mai Si Thong’ and ‘Nam Dok Mai No. 4’. *Plants* 10, 2198. doi.org/10.3390/plants10102198.

Shuangshuang Guo, Utai Klinkesorn, Yaowapa Lorjaroenphon, Yan Ge and **Kriskamol Na Jom**. 2021. Effects of germinating temperature and time on metabolite profiles of sunflower (*Helianthus annuus* L.) seed. *Food Science and Nutrition* 9: 2810-2822.

Kriskamol Na Jom, Nutthapol Wattanakul, Raweephorn Kaewsaeen, Wasaporn Preteseille Chanput. 2021. Combination of lipidomics and gene expression of THP-1 monocytes to indicate key anti-inflammatory compounds in rice bran oil. *Agriculture and Natural Resources* 55: 367-376.

- Narinder P. S. Dhillon, Supornpun Srimat, Suwannee Laenoi, Anjana Bhunchoth, Bencharong Phuangrat, Nuchnard Warin, Rungnapa Deeto, Orawan Chatchawankanphanich, **Kriskamol Na Jom**, Sudathip Sae-tan, Suk-Woo Jang, Hyungjun Noh, Roland Schafleitner, Yuan-Li Chan, Belén Picó, Cristina Sáez and Lawrence Kenyon. 2021. Resistance to three distinct begomovirus species in the agronomical superior tropical pumpkin line AVPU1426 developed at the World Vegetable Center. *Agronomy* 11 (6), 1256. doi.org/10.3390/agronomy11061256.
- Boonyote Kamjijam, Prisana Suwannaporn, Hanna Bednarz, **Kriskamol Na Jom** and Karsten Niehaus. 2021. Elevation of gamma-aminobutyric acid (GABA) and essential amino acids in vacuum impregnation mediated germinated rice traced by MALDI imaging. *Food Chemistry* 365, 130399. doi.org/10.1016/j.foodchem.2021.130399.
- Siew Lee Kok, Wan Jun Lee, Richard Lee Smith Jr, Norhidayah Suleiman, **Kriskamol Na Jom**, Kanithaporn Vangnai, Amir Hamzah Bin Sharaai, Gun Hean Chong. 2021. Role of virgin coconut oil (VCO) as co-extractant for obtaining xanthenes from mangosteen (*Garcinia mangostana*) pericarp with supercritical carbon dioxide extraction. *The Journal of Supercritical Fluids* 176, 105305. doi.org/10.1016/j.supflu.2021.105305.
- Chawin Paosila, Pinthip Rumpagaporn and **Kriskamol Na Jom**. 2020. Investigation of hydrolyzed ceramide in Thai color rice (*Oryza sativa* L.) and by-products. *Food Research* 4 (Suppl. 4): 56-64.
- Shuangshuang Guo, **Kriskamol Na Jom** and Yan Ge. 2020. Effects of storage temperature and time on metabolic and flavouromic profiles of roasted germinated sunflower seeds. *Journal of Food and Nutrition Research* 59 (3): 219-232.
- Piya Temviriyankul, Varittha Sritalahareuthai, **Kriskamol Na Jom**, Butsara Jongruaysup, Somying Tabtimsri, Kanchana Pruesapan, Sirinapa Thangsiri, Woorawee Inthachat, Dalad Siriwan, Somsri Charoenkiatkul, Uthaiwan Suttisansanee. 2020. Comparison of phytochemicals, anti-oxidant, and in vitro anti-Alzheimer properties of twenty-seven *Morus* spp. cultivated in Thailand. *Molecules* 25; 2600: 1-15.
- Boonyote Kamjijam, Hanna Bednarz, Prisana Suwannaporn, **Kriskamol Na Jom** and Karsten Niehaus. 2020. Localization of amino acids in germinated rice grain: Gamma-aminobutyric acid and essential amino acids production approach. *Journal of Cereal Science* 93; 102958: 1-8.
- Nutthapol Wattanakul, Sumallika Morakul, Yaowapa Lorjaroenphon, and **Kriskamol Na Jom**. 2020. Integrative metabolomics-flavoromics to monitor dynamic changes of 'Nam Dok Mai' mango (*Mangifera indica* Linn) wine during fermentation and storage. *Food Bioscience* 35; 100549: 1-10.
- Nutthapol Wattanakul, Sumallika Morakul, Yaowapa Lorjaroenphon, and **Kriskamol Na Jom**. 2019. Metabolic profiles analysis and DPPH radical- scavenging assay of 'Nam Dok Mai' mango wine during fermentation. *Asia-Pacific Journal of Science and Technology* 24 (4): 1-7.
- Munda Masui Vincent, Tongkhao Kullarnat Tongkhao and **Kriskamol Na Jom**. 2019. Metabolite profiles of commercial colored Thai corn hybrids (*Zea mays* L.). *Agriculture and Natural Resources* 53 (6): 612-620.
- Shuangshuang Guo, **Kriskamol Na Jom** and Yan Ge. 2019. Influence of Roasting Condition on Flavor Profile of Sunflower Seeds: A flavoromics approach. *Scientific Reports* 9 (1): 1-10.
- Wanwisa Wongmaneepratip, **Kriskamol Na Jom** and Kanithaporn Vangnai. 2019. Inhibitory effects of dietary antioxidants on the formation of carcinogenic polycyclic aromatic hydrocarbons in grilled pork. *Asian-Australasian Journal of Animal Sciences* 32 (8): 1205-1210.

Conference Proceedings:

Khoa Duong Huu, **Kriskamol Na Jom** and Utai Klinkesorn. 2017. Effect of ethanol concentration on extraction yield, composition and emulsifying capacity of crude saponin from rambutan (*Nephelium lappaceum* L.) seed kernel. Proceedings of Food Innovation Asia Conference 2017 (FIAC 2017), Innovative Food Science and Technology for Mankind: Empowering Research for Health and Aging Society, 8 pages.

Kriskamol Na Jom and Sumana Ngampongsai. 2014. Impact of genetic background and storage condition on metabolite profiles of bean sprouts. Proceedings of the 1st Joint ACS AGFD-ACS ICST Symposium on Agricultural and Food Chemistry, Pages 303-307.

Topic in Newspaper and Magazine:

2017 Significant bioactive compounds for well-being innovation in Dailynews newspaper
2015 How to know whether orange juice is safe to drink in 3 national newspapers
2012 – 2015 Food quality and safety control and monitoring in Food Focus Thailand

External Instructor: Huachiew Chalermprakiet University (HCU), University of the Thai Chamber of Commerce (UTCC), Food Innopolis by The National Science and Technology Development Agency (NSTDA), PTT Public Company Limited, SCG Packaging Public Company Limited, Be Media Focus (Thailand) Company Limited, Innolab Company Limited, Jones Salad Company Limited

External Expert and Committee: Thailand Food and Drug Administration (FDA), Thai Industrial Standards Institute (TISI), National Bureau of Agricultural Commodity and Food Standards (ACFS)