

WONNOP VISESSANGUAN

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Educational Background

- Ph.D. Food Science and Technology, September 1999
Oregon State University, Corvallis, Oregon, USA
Thesis: Endogenous proteinase and myosin gelation of arrowtooth
flounder (*Atheresthes stomias*)
- M.Sc. Biochemistry, June 1992
Faculty of Science, Chulalongkorn University, Bangkok, Thailand
Thesis: Optimization of Natural Rubber Latex Deproteinization by
Enzymes
- B.Sc. (Hons.) Biochemistry, March 1989
Faculty of Science, Chulalongkorn University, Bangkok, Thailand

Honors and Awards

- Outstanding Technologist Award, Foundation for the Promotion of Science and Technology under the Patronage of His Majesty the King (2006)
- The 2005 Taguchi Prize for Outstanding Research Achievements by a Young Scientist in the Field of Biotechnology, Thai Society for Biotechnology (2005)
- Outstanding Young Scientist Award, Foundation for the Promotion of Science and Technology under the Patronage of His Majesty the King (2003)
- Visiting Scientist, Tokyo University of Marine Science and Technology (2000-2006), JSPS
- Award in recognition of the outstanding oral presentation of original scientific research at 51st Annual Meeting of the Pacific Fisheries Technologists, Canada (1999)
- Outstanding Student in Biochemistry Award, Professor Tab Nelanidhi Foundation (1989)
- Outstanding Student in Biochemistry Award, Chulalongkorn University (1989)

Areas of Interest:

Food chemistry and Biochemistry: Gelation of Fish Muscle Proteins/ Proteinases/ Food Fermentation

Work Experience

Acting for Executive Deputy Director
(2018- present)

Research fellow (PG21)
(Jul 2019- present)

Research fellow (PG21)
(Jan 2016- Jul 2019)

Research Unit Director
(2010- 2018)

Principal researcher (PG19)
(May 2008- Dec 2015)

Senior researcher (PG17)
(May 2003- April 2008)

Researcher (PG16)
(September 2000- April 2003)

Teaching assistant
(January-March 1998)

R&D Research Analyst
(September 1993- March 1996)

Research scientist
(1992-1993)

Research Assistant
(1990-1992)

National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
Food Biotechnology Research Team,
Functional Ingredients and Food Innovation Research Group,
National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
Food Biotechnology Laboratory,
National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
Food Biotechnology Research Unit,
National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
Food Biotechnology Laboratory,
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Food Biotechnology Laboratory,
BIOTEC Central Research Unit,
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Food Biotechnology Laboratory,
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National Center for Genetic Engineering and Biotechnology (BIOTEC), Thailand
FST Dairy Processing
Department of Food Science and Technology, Oregon State University, Corvallis, Oregon, USA
RD&E Analysis and evaluation Division
Research and Technical Cooperative
Department National Center for Genetic Engineering and Biotechnology (BIOTEC)
Areas of responsibilities included:
-RD&E project analysis and co-ordination mainly on medical biotechnology
-Thai-Belgium collaborative project on the improvement of Tapioca starch production
Institute of Biotechnology and Genetic Engineering, Chulalongkorn University, Bangkok Thailand
Department of Biochemistry, Faculty of Science, Chulalongkorn University, Bangkok, Thailand

Teaching Assistant
(1991)

Department of Veterinary Physiology
Faculty of Veterinary Science,
Chulalongkorn University, Bangkok,
Thailand

Industrial Trainee
(Summer 1989)

Bangkok Rubber Company Ltd.
Bangkok, Thailand

Research Trainee
(Summer 1988)

Institute of Nutrition, Mahidol University,
Thailand

Publications

1. Visessanguan, W., Ogawa, M., Nakai, S., and An, H. 2000. Physicochemical changes and mechanism of heat-induced gelation of arrowtooth flounder myosin. *J. Agric. Food Chem.* 48: 1016-1023.
2. Visessanguan, W. and An, H. 2000. Effects of proteolysis and mechanism of gel weakening in heat-induced gelation of fish myosin. *J. Agric. Food Chem.* 48: 1024-1032.
3. Visessanguan, W., Benjakul, S., and An, H. 2000. Porcine plasma proteins as a surimi protease inhibitor: effects on actomyosin gelation. *J. Food Sci.* 65: 607-611.
4. Benjakul, S., Visessanguan, W., Thummaratwasik, P. 2000. Isolation and characterization of trypsin inhibitors from some Thai legume seeds. *J. Food Biochem.* 24: 107-127.
5. Benjakul, S. and Visessanguan, W. 2000. Pig plasma protein: potential use as protease inhibitor for surimi manufacture; inhibitory activity and the active components. *J. Sci. Food Agric.* 80: 1351-1356.
6. Benjakul, S., Visessanguan, W., and Thummaratwasik, P. 2000. Inhibition of gel weakening in threadfin bream surimi by proteinase inhibitors from some Thai legume seeds. *J. Food Biochem* 24: 363-380.
7. Benjakul, S., Visessanguan, W., Tanaka, M., Ishizaki, S., Taluengphol, A., and Chichanan, U. 2000. Physicochemical and textural properties of dried squid as affected by alkaline treatments. *J. Sci. Food Agric.* 80: 2142-2148.
8. Benjakul, S., Visessanguan, W., Tanaka, M., Ishizaki, S., Suthidham, R. and Sungpech, O. 2000. Effect of chitin and chitosan on gelling properties of surimi from barred garfish (*Hemiram phus far*). *J. Sci. Food Agric.* 81: 102-108.
9. Visessanguan, W., Menino, A.R., Kim, S.M., and An, H. 2001. Cathepsin L: a predominant heat-activated proteinase in Arrowtooth flounder muscle. *J. Agric. Food Chem.* 49: 2633-2640.
10. Benjakul, S., Visessanguan, W., and An, H. 2001. Properties of cysteine proteinase inhibitors from black gram and rice bean. *J. Food Biochem.* 25: 211-227.
11. Benjakul, S., Visessanguan, W. and Srivilai, C. 2001. Gel properties of bigeye snapper (*Priacanthus tayenus*) surimi as affected by setting and porcine plasma proteins. *J. Food Qual.* 24: 453-471.
12. Benjakul, S., Visessanguan, W. and Srivilai, C. 2001. Porcine plasma proteins as gel enhancer in bigeye snapper (*Priacanthus tayenus*) surimi. *J. Food Biochem.* 25: 285-305.
13. Benjakul, S., Visessanguan, W. and Srivilai, C. 2001. Porcine plasma proteins inhibitor in bigeye snapper (*Priacanthus tayenus*) muscle and surimi. *J. Sci. Food Agric.* 81: 1039-1046.

14. Benjakul, S., Visessanguan, W., Ishizaki, S. and Tanaka, M. 2001. Differences in gelation characteristics of natural actomyosin from two species of bigeye snapper, *Priacanthus tayenus* and *Priacanthus macracanthus*. J. Food Sci. 66: 1311-1318.
15. Benjakul, S., Visessanguan, W., Riebroy, S., Ishizaki, S. and Tanaka, M. 2002. Gel-forming properties of surimi produced from bigeye snapper, *Priacanthus tayenus* and *Priacanthus macracanthus*, stored in ice. J. Sci. Food Agric. 82: 1442-1451.
16. Benjakul, S. and Visessanguan, W. 2002. Characteristics of muscle from two species of bigeye snapper, *Priacanthus tayenus* and *Priacanthus macracanthus*. J. Food Biochem. 26: 307-326.
17. Masniyom, P., Benjakul, S. and Visessanguan, W. 2002. Shelf-life extension of refrigerated seabass slices under modified atmosphere packaging. J. Sci. Food Agric. 82: 873-880.
18. Kim, S.H., An, H., Wei, C.I., Visessanguan, W., Benjakul, S., Morrissey, M.T., Su, Y.C. and Pitta, T.P. 2003. Molecular detection of a histamine former, *Morganella morganii*, in albacore, mackerel, sardine and a processing plant. J. Food Sci. 68: 453-457.
19. Visessanguan, W., Benjakul, S. and Tanaka, M. 2003. Effect of microbial transglutaminase on rheological properties of oxidized and non-oxidized natural actomyosin from two species of bigeye snapper. J. Sci. Food Agric. 83: 105-112.
20. Visessanguan, W., Benjakul, S. and An, H. 2003. Purification and characterization of cathepsin L in arrowtooth flounder (*Ateresthes stomias*) muscle. Comp. Biochem. Physiol. Part B 134: 477-487.
21. Benjakul, S. and Visessanguan, W. 2003. Transglutaminase-mediated setting in bigeye snapper surimi. Food Res. Int. 36: 253-266.
22. Benjakul, S., Visessanguan, W. and Leelapongwatana, K. 2003. Purification and Characterization of heat-stable alkaline proteinase from bigeye snapper (*Priacanthus macracanthus*) muscle. Comp. Biochem. Physiol. Part B 134: 579-591.
23. Benjakul, S., Visessanguan, W. and Tueksuban, J. 2003. Changes in physico-chemical properties and gel-forming ability of lizardfish (*Saurida tumbil*) during post-mortem storage in ice. Food Chem. 80: 535-544.
24. Benjakul, S., Visessanguan, W. and Tanaka, M. 2003. Partial purification and characterization of trimethylamine-*N*-oxide demethylase from lizardfish kidney. Comp. Biochem. Physiol. Part B 135: 359-371.
25. Benjakul, S., Chantarasuwan, C. and Visessanguan, W. 2003. Effect of medium temperature setting on gelling characteristic of surimi from some tropical fish. Food Chem. 82: 567-574.
26. Murakawa, Y., Benjakul, S., Visessanguan, W., and Tanaka, M. 2003. Inhibitory effect of oxidized lipid on thermal gelation of Alaska Pollack (*Theragra chalcogramma*) surimi. Food Chem. 82: 455-463.
27. Benjakul, S., Leelapongwattana, K., and Visessanguan, W. 2003. Comparative study on proteolysis of two species of bigeye snapper, *Priacanthus macracanthus* and *Priacanthus tayenus*. J. Sci. Food Agric. 83: 871-879.
28. Benjakul, S., Visessanguan, W., Thongkaew, C., and Tanaka, M. 2003. Comparative study on physicochemical changes of muscle proteins from some tropical fish during frozen storage. Food Res. Inter. 36: 787-795.
29. Benjakul, S., Visessanguan, W., and Tueksuban, J. 2003. Heat-activated proteolysis in lizardfish (*Saurida tumbil*) muscle. Food Res. Int. 36: 1021-1028.

30. Benjakul, S., Visessanguan, W., Phatchrat, S., and Tanaka, M. 2003. Chitosan affects transglutaminase-induced surimi gelation. *J. Food Biochem.* 27: 53-66.
31. Benjakul, S., Visessanguan, W. and Tanaka, M. 2004. Induced formation of dimethylamine and formaldehyde by lizardfish (*Suarida micropectoralis*) kidney trimethylamine-N-oxide demethylase. *Food Chem.* 84: 297-305.
32. Benjakul, S., Visessanguan, W. and Chantarasuwan, C. 2004. Cross-linking activity of sarcoplasmic fraction from bigeye snapper (*Priacanthus tayenus*) muscle. *Lebensm.-Wiss. U.-Technol.* 37: 79-85.
33. Rawdkuen, S., Benjakul, S., Visessanguan, W. and Lanier, T.C. 2004. Chicken plasma protein affects gelation of surimi from bigeye snapper (*Priacanthus tayenus*). *Food Hydrocolloids.* 18: 259-270.
34. Rawdkuen, S., Benjakul, S., Visessanguan, W. and Lanier, T.C. 2004. Chicken plasma protein: proteinase inhibitory activity and its effect on surimi gel properties. *Food Res. Int.* 37: 156-165.
35. Visessanguan, W., Benjakul, S., Riebroy, S. and Thepkasikul, P. 2004. Changes in composition and functional properties of proteins and their contributions to nham characteristics. *Meat Sci.* 66: 579-588.
36. Benjakul, S., Visessanguan, W. and Chantarasuwan, C. 2004. Effect of porcine plasma protein and setting on gel properties of surimi produced from fish caught in Thailand. *Lebensm. Wiss u. Technol.* 37: 177-185.
37. Benjakul, S., Visessanguan, W. and Tueksuban, J. 2004. Effect of some protein additives on proteolysis and gel-forming ability of lizardfish (*Saurida tumbil*). *Food Hydrocolloids* 18: 395-401.
38. Shiku, Y., Hamaguchi, P.Y., Benjakul, S., Visessanguan, W. and Tanaka, M. 2004. Effect of surimi quality on properties of edible film based on Alaska pollack. *Food Chem.* 86: 493-499.
39. Benjakul, S., Visessanguan, W., and Pecharat, S. 2004. Suwari gel properties as affected by transglutaminase activator and inhibitors. *Food Chem.* 85: 91-99.
40. Riebroy, S., Benjakul, S., Visessanguan, W. and Tanaka, M. 2004. Some characteristics of commercial som-fug produced in Thailand. *Food Chem.* 88: 527-535.
41. Benjakul, S., Visessanguan, W., Chantarasuwan, C. 2004. Effect of high-temperature setting on gelling characteristic of surimi from some tropical fish. *Int. J. Food Sci. Technol.* 39: 671-680.
42. Benjakul, S., Visessanguan, W., Kwalumtharn, Y. 2004. The effect of whitening agents on the gel-forming ability and whiteness of surimi. *Int. J. Food Sci. Technol.* 39: 773-781.
43. Chaijan, M., Benjakul, S., Visessanguan, W. and Faustman, C. 2004. Characteristics and gel properties of muscles from sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanagurta*) caught in Thailand. *Food Res. Int.* 37: 1021-1030.
44. Masniyom, P., Benjakul, S. and Visessangaun, W. 2004. ATPase activity, surface hydrophobicity, sulfhydryl content and protein degradation in refrigerated seabass muscle in modified atmosphere packaging. *J. Food Biochem.* 28: 43-60.
45. Klomklao, S., Benjakul, S., and Visessanguan, W. 2004. Comparative studies on proteolytic activity of splenic extract from three tuna species commonly used in Thailand. *J. Food Biochem.* 28: 355-372.

46. Namwong, S., Tanasupawat, S., Smitinont, T., Visessanguan, W., Kudo, T., Itoh, T. 2005. Isolation of *Lentibacillus salicampi* strains and *Lentibacillus juripiscarius* sp. nov. from fish sauce in Thailand. *Int. J. Sys. Evol. Microbiol.* 55: 315-320.
47. Visessanguan, W., Benjakul, S., Panya, A., Kittikun, C., Assavanig, A. 2005. Influence of minced pork and rind ratios on physico-chemical and sensory quality of Nham - A Thai fermented pork sausage. *Meat Sci.* 69: 355-362.
48. Kittiphattanabawon, P., Benjakul, S., Visessanguan, W., Nagai, T., Tanaka, M. 2005. Characterisation of acid-soluble collagen from skin and bone of bigeye snapper (*Priacanthus tayenus*). *Food Chem.* 89: 363-372.
49. Benjakul, S., Visessanguan, W., Phongkanpai, V., Tanaka, M. 2005. Antioxidative activity of caramelisation products and their preventive effect on lipid oxidation in fish mince. *Food Chem.* 90: 231-239.
50. Leelapongwattana, K., Benjakul, S., Visessanguan, W., Howell, N.K. 2005. Physicochemical and biochemical changes during frozen storage of minced flesh of lizardfish (*Saurida micropectoralis*). *Food Chem.* 90: 141-150.
51. Benjakul, S., Thongkaew, C., Visessanguan, W. 2005. Effect of reducing agents on physicochemical properties and gel-forming ability of surimi produced from frozen fish. *Eur. Food Res. Technol.* 220: 316-321.
52. Benjakul, S., Visessanguan, W., Thongkaew, C., Tanaka, M. 2005. Effect of frozen storage on chemical and gel-forming properties of fish commonly used for surimi production in Thailand. *Food Hydrocolloids* 19: 197-207.
53. Masniyom, P., Benjakul, S., Visessanguan, W. 2005. Collagen changes in refrigerated sea bass muscle treated with pyrophosphate and stored in modified- atmosphere packaging. *Eur. Food Res. Technol.* 220: 322-325.
54. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Tanaka, M. 2005. Isolation and characterization of collagen from bigeye snapper (*Priacanthus macracanthus*) skin. *J. Sci. Food Agric.* 85: 1203-1210.
55. Riebroy, S., Benjakul, S., Visessanguan, W., Tanaka, M. 2005. Physical properties and microstructure of commercial Som-fug, a fermented fish sausage. *Eur. Food Res. Technol.* 220: 520-525.
56. Rawdkuen, S., Benjakul, S., Visessanguan, W., Lanier, T.C. 2005. Combination effects of chicken plasma protein and setting phenomenon on gel properties and cross-linking of bigeye snapper muscle proteins. *Lebensm. Wiss u. Technol.* 38: 353-362.
57. Visessanguan, W., Benjakul, S., Potachareon, W., Panya, A., Riebroy, S. 2005. Accelerated proteolysis of soy proteins during fermentation of thua-nao inoculated with *Bacillus subtilis*. *J. Food Biochem.* 29: 349-366.
58. Klomklao, S., Benjakul, S., Visessanguan, W., Simpson, B.K., Kishimura, H. 2005. Partitioning and recovery of proteinase from tuna spleen by aqueous two-phase systems. *Process Biochem.* 40: 3061-3067.
59. Rawdkuen, S., Benjakul, S., Visessanguan, W., Lanier, T.C. 2005. Fractionation and characterization of cysteine proteinase inhibitor from chicken plasma. *J. Food Biochem.* 29: 486-503.
60. Leelapongwattana, K., Benjakul, S., Visessanguan, W., Howell, N.K. 2005. Physicochemical and biochemical changes in whole lizardfish (*Saurida micropectoralis*) muscles and fillets during frozen storage. *J. Food Biochem.* 29: 547-569.

61. Thanonkaew, A., Benjakul, S., Visessanguan, W., Decker, E.A. 2005. Lipid oxidation in microsomal fraction of squid muscle (*Loligo peali*). J. Food Sci. 70: C478-C482.
62. Benjakul, S., Visessanguan, W., Tanaka, M. 2005. Properties of phenoloxidase isolated from the cephalothorax of kuruma prawn (*Penaeus japonicus*). J. Food Biochem. 29: 470-485.
63. Masniyom, P., Benjakul, S., Visessanguan, W. 2005. Combination effect of phosphate and modified atmosphere on quality and shelf-life extension of refrigerated seabass slices. Lebensm. Wiss u. Technol. 38: 745-756.
64. Chaijan, M., Benjakul, S., Visessanguan, W., Faustman, C. 2005. Changes of pigments and color in sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanagurta*) muscle during iced storage. Food Chem. 93: 607-617.
65. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Nagai, T., Tanaka, M. 2005. Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper (*Lutjanus vitta*). Food Chem. 93: 475-484.
66. Chaijan, M., Benjakul, S., Visessanguan, W., Faustman, C. 2006. Physicochemical properties, gel-forming ability and myoglobin content of sardine (*Sardinella gibbosa*) and mackerel (*Rastrelliger kanagurta*) surimi produced by conventional method and alkaline solubilisation process. Eur. Food Res. Technol. 222: 58-63.
67. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Tanaka, M. 2006. Effects of plasticizers on the properties of edible films from skin gelatin of bigeye snapper and brownstripe red snapper. Eur. Food Res. Technol. 222: 229-235.
68. Thanonkaew, A., Benjakul, S., Visessanguan, W., Decker, E.A. 2006. Development of yellow pigmentation in squid (*Loligo peali*) as a result of lipid oxidation. J. Agric. Food Chem. 54: 956-962.
69. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Tanaka, M. 2006. Fatty acids and their sucrose esters affect the properties of fish skin gelatin-based film. Eur. Food Res. Technol. 222: 650-657.
70. Visessanguan, W., Benjakul, S., Riebroy, S., Yarchai, M., Tapingkae, W. 2006. Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation. Food Chem. 94: 580-588.
71. Thanonkaew, A., Benjakul, S., Visessanguan, W. 2006. Chemical composition and thermal property of cuttlefish (*Sepia pharaonis*) muscle. J. Food Comp. Anal. 19: 127-133.
72. Benjakul, S., Visessanguan, W., Tanaka, M. 2006. Inhibitory effect of cysteine and glutathione on phenoloxidase from kuruma prawn (*Penaeus japonicus*). Food Chem. 98: 158-163.
73. Klomklao, S., Benjakul, S., Visessanguan, W., Kishimura, H., Simpson, B.K. 2006. Proteolytic degradation of sardine (*Sardinella gibbosa*) proteins by trypsin from skipjack tuna (*Katsuwonus pelamis*) spleen. Food Chem. 98: 14-22.
74. Klomklao, S., Benjakul, S., Visessanguan, W., Kishimura, H., Simpson, B.K. 2006. Effects of the addition of spleen of skipjack tuna (*Katsuwonus pelamis*) on the liquefaction and characteristics of fish sauce made from sardine (*Sardinella gibbosa*). Food Chem. 98: 440-452.
75. Thanonkaew, A., Benjakul, S., Visessanguan, W., Decker, E.A. 2006. The effect of metal ions on lipid oxidation, colour and physicochemical properties of cuttlefish (*Sepia pharaonis*) subjected to multiple freeze-thaw cycles. Food Chem. 95: 591-599.

76. Masniyom, P., Benjakul, S., Visessanguan, W. 2006. Synergistic antimicrobial effect of pyrophosphate on *Listeria monocytogenes* and *Escherichia coli* O157 in modified atmosphere packaged and refrigerated seabass slices. *Lebensm. Wiss u. Technol.* 39: 302-307.
77. Phatcharat, S., Benjakul, S., Visessanguan, W. 2006. Effects of washing with oxidising agents on the gel-forming ability and physicochemical properties of surimi produced from bigeye snapper (*Priacanthus tayenus*). *Food Chem.* 98: 431-439.
78. Klomklao, S., Benjakul, S., Visessanguan, W., Kishimura, H., Simpson, B.K., Saeki, H. 2006. Trypsins from yellowfin tuna (*Thunnus albacores*) spleen: Purification and characterization. *Comp. Biochem. Physiol. Part B* 144: 47-56.
79. Chaijan, M., Benjakul, S., Visessanguan, W., Faustman, C. 2006. Changes of lipids in sardine (*Sardinella gibbosa*) muscle during iced storage. *Food Chem.* 99: 83-91.
80. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Prodpran, T., Tanaka, M. 2006. Characterization of edible films from skin gelatin of brownstripe red snapper and bigeye snapper. *Food Hydrocolloids* 20: 492-501.
81. Klomklao, S., Benjakul, S., Visessanguan, W., Kishimura, H., Simpson, B.K. 2006. Purification and characterization of trypsin from the spleen of tongol tuna (*Thunnus tonggol*). *J. Agric. Food Chem.* 54: 5617-5622.
82. Rawdkuen, S., Benjakul, S., Visessanguan, W., Lanier, T.C. 2006. Partial purification and characterization of cysteine proteinase inhibitor from chicken plasma *Comp. Biochem. Physiol. Part B* 144: 544-552.
83. Visessanguan, W., Benjakul, S., Smitinont, T., Kittikun, C., Thepkasikul, P., Panya, A. 2006. Changes in microbiological, biochemical and physico-chemical properties of Nham inoculated with different inoculum levels of *Lactobacillus curvatus*. *Lebensm. Wiss u. Technol.* 39: 814-826.
84. Dissaraphong, S., Benjakul, S., Visessanguan, W., Kishimura, H. 2006. The influence of storage conditions of tuna viscera before fermentation on the chemical, physical and microbiological changes in fish sauce during fermentation. *Bioresource Technol.* 97: 2032-2040.
85. Jongjareonrak, A., Benjakul, S., Visessanguan, W., Tanaka, M. 2006. Skin gelatin from bigeye snapper and brownstripe red snapper: Chemical compositions and effect of microbial transglutaminase on gel properties. *Food Hydrocolloid* 20: 1216-1222.
86. Julavittayanukul, O., Benjakul, S., Visessanguan, W. 2006. Effect of phosphate compounds on gel-forming ability of surimi from bigeye snapper (*Priacanthus tayenus*). *Food Hydrocolloids* 20: 1153-1163.
87. Chaijan, M., Benjakul, S., Visessanguan, W., Faustman, C. 2007. Characterisation of myoglobin from sardine (*Sardinella gibbosa*) dark muscle. *Food Chem.* 100: 156-164.
88. Rawdkuen, S., Benjakul, S., Visessanguan, W., Lanier, T.C. 2007. Cysteine proteinase inhibitor from chicken plasma: Fractionation, characterization and autolysis inhibition of fish myofibrillar proteins. *Food Chem.* 101: 1647-1657.
89. Benjakul, S., Visessanguan, W., Aewsiri, T., Tanaka, M. 2007. Dissociation of natural actomyosin from kuruma prawn muscle induced by pyrophosphate. *Food Chem.* 102: 295-301.
90. Klomklao, S., Benjakul, S., Visessanguan, W., Kishimura, H., Simpson, B.K. 2007. Purification and characterisation of trypsins from the spleen of skipjack tuna (*Katsuwonus pelamis*). *Food Chem.* 100: 1580-1589.

91. Thanonkaew, A., Benjakul, S., Visessanguan, W., Decker, E.A. 2007. Yellow discoloration of the liposome system of cuttlefish (*Sepia pharaonis*) as influenced by lipid oxidation. *Food Chem.* 102: 219-224.
92. Riebroy, S., Benjakul, S., Visessanguan, W., Tanaka, M. 2007. Effect of iced storage of bigeye snapper (*Priacanthus tayenus*) on the chemical composition, properties and acceptability of Som-fug, a fermented Thai fish mince. *Food Chem.* 102: 270-280.
93. Riebroy, S., Benjakul, S., Visessanguan, W., Tanaka, M., Erikson, U., Rustad, T. 2007. Effect of irradiation on properties and storage stability of Som-fug produced from bigeye snapper. *Food Chem.* 103: 274-286.
94. Chaijan, M., Benjakul, S., Visessanguan, W., Lee, S., Faustman, C. 2007. Effect of ionic strength and temperature on interaction between fish myoglobin and myofibrillar proteins. *J. Food Sci.* 72: C89-C95.
95. Limsuwan, S., Visessanguan, W., Kongkiattikajorn, J. 2007. The effects of starter cultures on biogenic amine and free amino acid contents in Nham during fermentation. *Kasetsart J. Nat. Sci.* 41: 363-372.
96. Sriket, P., Benjakul, S., Visessanguan, W., Kijroongrojana, K. 2007. Comparative studies on chemical composition and thermal properties of black tiger shrimp (*Penaeus monodon*) and white shrimp (*Penaeus vannamei*) meats. *Food Chem.* 103: 1199-1207.
97. Chaijan, M., Benjakul, S., Visessanguan, W., Faustman, C. 2007. Interaction between fish myoglobin and myosin in vitro. *Food Chem.* 103: 1168-1175.
98. Sriket, P., Benjakul, S., Visessanguan, W., Kijroongrojana, K. 2007. Comparative studies on the effect of the freeze-thawing process on the physicochemical properties and microstructures of black tiger shrimp (*Penaeus monodon*) and white shrimp (*Penaeus vannamei*) muscle. *Food Chem.* 104: 113-121.
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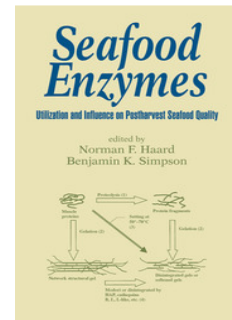
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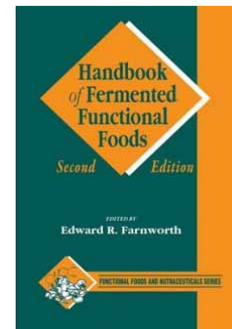
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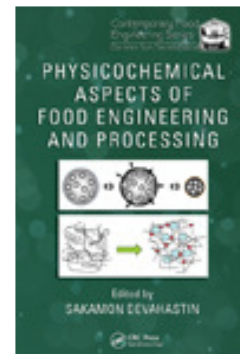
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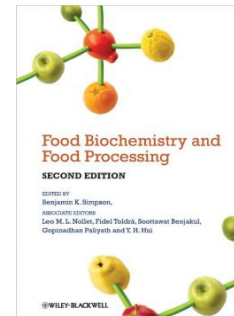
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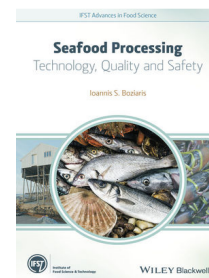
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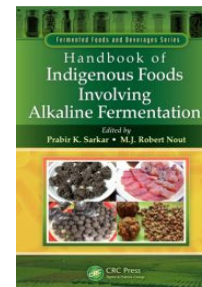
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