Witoon Prinyawiwatkul, Ph.D.
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EDUCATION:

University of Georgia, GA	Food Science and Technology	**Ph.D.** (1996)
University of Georgia, GA	Food Science and Technology	**M.S.** (1993)
Kasetsart Univ., Thailand	Agro-Industrial Product Development	**B.Sc.** (1989)

PROFESSIONAL EXPERIENCE

- 12/1996-6/2001 Assistant Professor Louisiana State University and LSU AgCenter
- 7/2001-6/2005 Associate Professor Louisiana State University and LSU AgCenter
- 7/2005-Now Professor Louisiana State University and LSU AgCenter

SYNERGISTIC ACTIVITIES

Major Areas of Research Interest

- Sensory sciences; Consumer-oriented product optimization; Relationships between consumer acceptance, emotion, satisfaction, and purchase intent; Use of statistical methods and analyses in sensory and consumer research;
- Value-added new food product research and development; Chitosan and its food applications

Selected Funding (Last 5 years; 2018-2023):

- LSU AgCenter Tea Sensory Quality Research to Improve National Competitiveness. 2023. Prepared by Dr. Yan Chen (PI), School of Plant, Environmental, and Soil Sciences; Dr. Witoon Prinyawiwatkul (Co-PI) and Dr. Zhimin Xu (Co-PI), School of Nutrition and Food Science. Awarded by LSU AGCENTER Collaborative Research Grant program. Project period 8-1-2023 to 7-30-2024. Granted $33,634.
- Consumer Acceptance Tests for Some Food Products. 2021-2022. Prepared by *Witoon Prinyawiwatkul* (PI). A research agreement awarded by USDA-Agriculture Research Service, New Orleans, Louisiana. Granted $11,180.
- Keep It SIMPLE: A Sweetpotato Weevil Integrated Management Plan for Environmental and Economic Sustainability. 2020. Prepared by Jeffrey Davis (PI), *Witoon Prinyawiwatkul* (Co-PI), and others. Awarded by the USDA-National Institute of Food and Agriculture (NIFA). Granted $199,656.
- Demonstrating Commercial Food Applications of Patented High Molecular Weight Water-Soluble Chitosan Products. 2017-2018. *Witoon Prinyawiwatkul,* PI. LSU LIFT^2 Seventh Round program. Granted $39,970.

Patent

Patent No. US 11,634,561 B2. "Water-Soluble, High-Molecular-Weight Chitosan Powders" by Witoon Prinyawiwatkul, Zhimin Xu, and Yixiao Shen. Issuance date, April 25, 2023. Adjusted expiration date: November 14, 2038.

Publications and Presentations

- Book and Chapters: 3 books edited and 5 book chapters
- Refereed Scientific Articles (1992-now): a total of 270
  - Last 5 years (2020-2023): a total of 82
  - An h-index of 58, i10-index of 184; overall 11,465 citations
  - Top 5 articles: 1,023, 418, 336, 251, and 250 citations (Google Scholar; 10-17-2023) **https://scholar.google.com/citations?hl=en&user=qk-SVwcAAAAJ**
- Domestic and International Professional Presentations: a total of 367
  - Last 5 years (2019-2023): a total of 51

Student Committees

- Major, Co-Major, and Minor Professor: 36 MS and 31 PhD students
- Co-Major Professor or External Examiner for other/Foreign Universities: 4 MS and 16 PhD students
- Thesis and Dissertation Committee Member: 49 MS and 32 PhD students

Editorship for Refereed Scientific Journals and Others

- *Scientific Editor (2023-present) and Associate Editor* (2018-2022), *Comprehensive Reviews in Food Science and Food Safety*
- *Associate Editor/EB,* Journal of Food Science, Sensory and Food Quality Section (2006-2022); Concise Reviews and Hypotheses in Food Science (2015-2022)
- *Associate Editor/EB,* International Journal of Food Science and Technology (2004-present)
- *EB,* Journal of Sensory Studies (2003-present)
- *Academic Editor and Editorial Board,* Foods (2020-present)
- *Section Editor,* Agriculture and Natural Resources (ANRES; formerly Kasetsart Journal), Thailand (2016-present)

Honors and Recognitions for Teaching, Research, and Services

- 2023 the Honorary Doctor of Philosophy (Ph.D.) in Agro-Industrial Product Development, Chiang Mai University, Chiang Mai, Thailand, the conferment was on November 1, 2022.
- 2021 LSU AgCenter's Global Network Award recognizes faculty members for their outstanding work in support of the AgCenter's strategic goal of internationalizing the LSU AgCenter.
- 2018 Doyle Chambers Research Award for the scientist who has made the most meritorious contributions to agriculture during his/her career, the Louisiana Agricultural Experiment Station
- 2016 Honorary Degree, Doctor of Philosophy (Ph.D.) in Agro-Industry Product Development, Kasetsart Univ., Thailand
- 2016 Distinguished Achievement in Agriculture Award, Gamma Sigma Delta (GSD), the Honor Society of Agriculture
- 2013 IFT (Institute of Food Technologists) Fellow
- 2010 Distinguished Achievement to Agriculture Award, Gamma Sigma Delta, the Honor Society of Agriculture, Louisiana State University (LSU) Chapter.
- 2010 Horace J. Davis Endowed Professorship in Food Science

- 2008 LSU Alumni Association Faculty Excellence Award
- 2007 College of Agriculture Alumni Award for Excellence in Teaching
- 2007 Gamma Sigma Delta Honor Society of Agriculture Research Award of Merit, LSU Chapter
- 2006 LSU Distinguished Faculty Award
- 2005 National Association of Colleges and Teachers of Agriculture (NACTA) Teaching Award
- 2005 Gamma Sigma Delta Honor Society of Agriculture Teaching Award of Merit, LSU Chapter
- 2005 LSU Tiger Athletic Foundation President's Award
- 2004 LSU Advisor of the Year awarded by the University College
- 2004 LSU College of Agriculture Sedberry Undergraduate Teaching Award
- 2003 LSU Outstanding Teacher awarded by LSU Student Government, Dept. Academic Affairs
- 1998-2018 (21 consecutive years) Gamma Sigma Delta Award of Merit Teacher Honor Roll, LSU
- 1999 The Tiger Athletic Foundation Award for Outstanding Teacher (Assistant Professor), LSU College of Agriculture

SCIENTIFIC ARTICLES (Last 5 years: 2020-2023)

1. Kharel, K., *Prinyawiwatkul, W.*, Gniewosz, M., Fontenot, K., Krasniewska, K., and Adhikari, A. 2023. Effect of Steam Conditioning on Microbial Safety and Quality of Pecans. *LWT*. Volume 173, 1 January 2023, 114377 https://doi.org/10.1016/j.lwt.2022.114377
2. Sriwattana, S., Torpol, K., *Prinyawiwatkul, W.*, and Sangsuwan, J. 2023. Efficacy of Chitosan-Pectin Beads Encapsulated with Combined Garlic and Holy Basil Essential Oils on Shelf Life Extension of Ready to Eat Food. *International Journal of Food Science and Technology*. 58(2):921-928. https://doi.org/10.1111/ijfs.16087
3. Cabal-Prieto, A., Sánchez-Arellano, L., Herrera-Corredor, J. A., Rodríguez-Miranda, J., *Prinyawiwatkul, W.*, Ramón-Canul, L. G., Toledano-Toledano, F., Rodríguez-Buenfil, I. M., Ramírez-Sucre, M. O., Hernández-Salinas, G., and Ramírez-Rivera, E. de J. 2023. Effects of Covid-19 on Sensory and Cognitive Perception of Mild and Severe Diagnosed and Recovered Patients vs. Healthy Consumers. *Journal of Sensory Studies*. Volume 38, Issue 1, February 2023, e12798. https://doi.org/10.1111/joss.12798
4. Ngamlerst, C., Vatthanakul, S, Leelawat, B., Supawong, S., and *Prinyawiwatkul, W.* 2023. The Impact of Inulin Addition and High-Pressure Processing on Physical Characteristics of Strawberry-Flavoured Egg White Pudding. *International Journal of Food Science and Technology*. 58(3):1230-1240. https://doi.org/10.1111/ijfs.16272
5. Murillo, S., Ardoin, R., and *Prinyawiwatkul, W.* 2023. Factors Influencing Consumers' Willingness-to-Try Seafood Byproducts. *Foods. 12*(6), 1313; Published: 20 March 2023. https://doi.org/10.3390/foods12061313
6. *Prinyawiwatkul, W.*, Tepper, B. J., and Hartel, R. 2023. Advances in Sensory Science: from Perception to Consumer Acceptance (Editorial). *Journal of Food Science.* Special Sensory Issue. Volume 88, Issue S1, Pages: A2-A4. March 2023. DOI: 10.1111/1750-3841.16540.
7. Gao, Y., Chonpracha, P., Li, B., and *Prinyawiwatkul, W.* 2023. Effects of Other People's Facial Emotional Expression on Consumers' Perceptions of Chocolate Chip Cookies Containing Cricket Protein. *Journal of Food Science*. A Special Sensory Issue " Advances in Sensory

Science: from Perception to Consumer Acceptance," Volume 88, Issue S1, Pages: A185-A204. March 2023. https://doi.org/10.1111/1750-3841.16469.

8. Murillo, S., Ardoin, R., and *Prinyawiwatkul, W.* 2023. Consumers' Acceptance, Emotions, and Responsiveness to Informational Cues for Air-Fried Catfish (*Ictalurus punctatus*) Skin Chips. *Foods*. 2023, *12*(7), 1536; Published: 5 April 2023, https://doi.org/10.3390/foods12071536
9. Serrano Marana, A. I., Morris, A., *Prinyawiwatkul, W.*, Xu, Z, and King, J. M. 2023. High-Protein Rice Flour in the Development of Gluten-Free Pasta. *Journal of Food Science.* 88(4):1268-1279. DOI: 10.1111/1750-3841.16522.
10. *Prinyawiwatkul, W.* 2023. Food-Evoked Emotion, Product Acceptance, Food Preference, Food Choice and Consumption: Some New Perspectives (Editorial). *Foods* **2023**, *12*(11), 2095; https://doi.org/10.3390/foods12112095
11. Ruiz, F. D., Aleman, R. S., Kazemzadeh S., Sarmientos, M., Muela, A., Mendoza, Y., Fuentes, J. M., *Prinyawiwatkul, W.,* and King, J. M. 2023. Development of Gluten-Free Bread Using Teosinte (*Dioon mejiae*) Flour in Combination with High Protein Brown Rice Flour and High Protein White Rice Flour. *Foods* **2023**, 12 (11), 2132. https://doi.org/10.3390/foods12112132
12. Trung, T. S., Phuong, P. T. D., Minh, N. C., Thuong, N. T. N., *Prinyawiwatkul, W.,* Bao, H. N. D., and Hoa, N. V. 2023. Swollen-State Preparation of Chitosan Lactate from Moulted Shrimp Shells and Its Application for Harvesting Marine Microalgae *Nannochloropsis sp*. *International Journal of Biological Macromolecules*. Volume 244, 31 July 2023, 125337. https://doi.org/10.1016/j.ijbiomac.2023.125337
13. Aleman, R. S., Paz, G., *Prinyawiwatkul, W.,* Moncada, M., and King, J.M. 2023. Comparison of the Thermal and Rheological Properties of Frontière Brown Rice Flour, Tapioca Starch and Potato Starch and Mixture Effects on Pasting Properties in Aqueous Systems. *Starch – Stärke.* Volume 75, Issue 7-8, July 2023, 2200196. **DOI:**10.1002/star.202200196
14. Ramón-Canul, L. G., Guzmán-Victoria, E., Ramirez-Rivera, E. J., Rodríguez-Miranda, J., Cabal-Prieto, A., Ramírez-García, S. A.; *Prinyawiwatkul, W.,* Rodriguez-Buenfil, I. M., Ramirez Sucre, M. O., and Herrera-Corredor, J. A. 2023. Antidiabetic, Antihypertensive and Antioxidant Activity of Cookies Formulated with Ground *Mangifera Indica L.* Leaves. *International Journal of Food Science and Technology*. First published: 19 June 2023. https://doi.org/10.1111/ijfs.16557
15. Báez-Aguilar, A. ., G. Arámbula-Villa, W. Prinyawiwatkul, M. López-Espíndola, E.J. Ramírez-Rivera, A. Contreras-Oliva, and J.A. Herrera-Corredor. 2022. Effect of calcium hydroxide mixed with preservatives on physicochemical characteristics and sensory shelf-life of corn tortilla. J. Sci. Food Agric. 102(2):688-695. DOI: 10.1002/jsfa.11399.
16. Hirunyophat, P., P. Chalermchaiwat, N. On-nom, and W. Prinyawiwatkul. 2022. Selected physicochemical properties and sensory acceptability as affected by addition of lecithin and calcium carbonate in extruded breakfast cereals made with silkworm pPupae powder and rice flour. Int. J. Food Sci. Technol. 57(1): 631-642. https://doi.org/10.1111/ijfs.15356.
17. Pinsuwan, A., S. Suwonsichon, P. Chompreeda, and W. Prinyawiwatkul. 2022. Sensory drivers of consumer acceptance, purchase intent and emotions toward brewed black coffee. Foods. 11(2), 180; https://doi.org/10.3390/foods11020180.

18. Cabal-Prieto, A., G. Teodoro-Bernabe, C.C. Rincón, L. Sánchez-Arellano, L.G. Ramón-Canul, J. Rodríguez-Miranda, W. Prinyawiwatkul, J.M. Juárez-Barrientos, J.A. Herrera-Corredor, and E. J. Ramírez-Rivera. 2022. Development of a memories vocabulary (MemVoc) for food products using coffee as a model. Food Sci. Technol. (Campinas). Published online January 5, 2022. 12 pages. https://doi.org/10.1590/fst.44221.

19. Gurdian, C. E., D.D. Torrico, B. Li, and W. Prinyawiwatkul. 2022. Effects of tasting and ingredient information statement on acceptability, elicited emotions, and willingness to purchase: a case of pita chips containing edible cricket protein. Foods 2022, 11(3), 337; https://doi.org/10.3390/foods11030337.

20. Hanmontree, P., W. Prinyawiwatkul, and A. Sae-Eaw. 2022. Emotion and wellness profiles of herbal drinks measured using different questionnaire designs. Foods. 2022, 11(3), 348; https://doi.org/10.3390/foods11030348.

21. Murillo, S., R. Ardoin, E. Watts, and W. Prinyawiwatkul. 2022. Effects of catfish (*Ictalurus Punctatus*) bone powder on consumers' liking, emotions, and purchase intent of fried catfish strips. Foods. 2022, 11(4), 540. https://doi.org/10.3390/foods11040540.

22. Wang, Z., P. Jiang, L. Zhao, G. Shi, Z. Le, X. Wang, X. Wang, W. Zhu, W. Prinyawiwatkul, and Z. Xu. 2022. Concentrating sulfur-containing flavour from *Toona Sinensis* shoots using corn oil with and without aqueous dispersion. Int. J. Food Sci. Technol. 57(3):1644-1653. https://doi.org/10.1111/ijfs.15526.

23. Aleman, R.S., A. Morris, W. Prinyawiwatkul, M. Moncada, and J.M. King. 2022. Physicochemical properties of Frontière rice flour and its application in a gluten-free cupcake. Cereal Chem. 99(2):303-315. https://doi.org/10.1002/cche.10484.

24. Bunsroem. K., W. Prinyawiwatkul, and S. Thaiudom. 2022. The influence of whey protein heating parameters on their susceptibility to digestive enzymes and the antidiabetic activity of hydrolysates. Foods. **2022**, 11, 829. https://doi.org/10.3390/foods11060829.

25. Tongsai, S., K. Jangchud, A. Jangchud, B. Tepsongkroh, S. Boonbumrung, and W. Prinyawiwatkul. 2022. Relationship between sensory and chemical properties of Assam green teas under different pan-firing and rolling time conditions. Int. J. Food Sci. Technol. 57(5):3116-3127. https://doi.org/10.1111/ijfs.15645.

26. Maw, W.W., A. Sae-Eaw, P. Wongthahan, and W. Prinyawiwatkul. 2022. Consumers' emotional responses evoked by fermented rice noodles containing cricket and/or mango peel: Impact of product information and prior insect consumption. Int. J. Food Sci. Technol. 57(9):6226-6236. https://doi.org/10.1111/ijfs.15943.

27. Qi, D., R. Li, J. Penn, B. Houghtaling, W. Prinyawiwatkul, and B.E. Roe. 2022. Nudging greater vegetable intake and less food waste: a field experiment. Food Policy. Volume 112, October 2022, 102369. https://doi.org/10.1016/j.foodpol.2022.102369.

28. Pornchaloempong, P., S. Sharma, T. Phanomsophon, K. Srisawat, W. Inta, P. Sirisomboon, W. Prinyawiwatkul, N. Nakawajana, R. Lapcharoensuk, and S. Teerachaichayut. 2022. Non-destructive quality evaluation of tropical fruit (mango and mangosteen) purée using near-infrared spectroscopy combined with partial least squares regression. Agriculture. 12(12), 2060; https://doi.org/10.3390/agriculture12122060.

29. Waimaleongora-ek, P., and W. Prinyawiwatkul. 2021. Comparison of discriminability of common food acceptance scales for the elderly. Int. J. Food Sci. Technol. 56(1): 148-157. https://doi.org/10.1111/ijfs.14614.

30. Doungtip, P., K.T. Kim, H.D. Hong, S.E. Ju, J.W. Choi, T. Siriwoharn, W. Prinyawiwatkul, and S. Sriwattana. 2021. Effects of immersion in fermented tea liquid and steam treatments on physicochemical properties and ginsenoside profiles of Korean ginseng. J. Food Process. Preserv. Volume 45, Issue 1, January 2021, e15050 https://doi.org/10.1111/jfpp.15050.

31. Ramírez-Rivera, E.J., M. Pérez-Robles, I.M. Rodriguez-Buenfil, J.A. Herrera-Corredor, W. Prinyawiwatkul, and M.O. Ramírez-Sucre. 2021. Development and validation of a methodology for the sensometric characterization of high pungency peppers: case of habanero pepper (*Capsicum chinense Jacq.*). Int. J. Food Sci. Technol. 56(2):573-586. https://doi.org/10.1111/ijfs.14735.

32. Somsak, P., S. Sriwattana, and W. Prinyawiwatkul. 2021. Ultrasonic-assisted chitin nanoparticle and its application as saltiness enhancer. Int. J. Food Sci. Technol. 56(2): 608-617. https://doi.org/10.1111/ijfs.14715.

33. Karsli, B., E. Caglak, and W. Prinyawiwatkul. 2021. Effects of high-molecular-weight chitosan coating prepared in different solvents on quality of catfish fillets during 6-month frozen storage. J. Food Sci. . 86(3):762-769. https://doi.org/10.1111/1750-3841.15622.

34. Santiago-Cruz, I.A., E.J. Ramírez-Rivera, M. López-Espíndola, J.V. Hidalgo-Contreras, W. Prinyawiwatkul, W and J.A. Herrera-Corredor. 2021. Use of online questionnaires to identify emotions elicited by different types of corn tortilla in consumers of different gender and age groups. J. Sens. Stud. Volume 36, Issue 2, April 2021, e12638. https://doi.org/10.1111/joss.12638.

35. Gurdian, C.E., D.D. Torrico, B. Li, and W. Prinyawiwatkul. 2021. Effect of serving plate types and color cues on liking and purchase intent of cheese-flavored tortilla chips. Foods, 10(4), 886; Published: 17 April 2021. https://doi.org/10.3390/foods10040886.

36. Pedcharat, K., K. Jangchud, and W. Prinyawiwatkul. 2021. Physicochemical properties of rice flour as affected by alkaline soaking and washing treatments. Int. J. Food Sci. Technol. 56(5):2539-2547. https://doi.org/10.1111/ijfs.14892.

37. Karsli, B., E. Caglak, and W. Prinyawiwatkul. 2021. Effect of high molecular weight chitosan coating on quality and shelf life of refrigerated channel catfish fillets. LWT - Food Sci. Technol. Volume 142, May 2021, 111034 Available online 3 February 2021. https://doi.org/10.1016/j.lwt.2021.111034.

38. Li, D., W. Prinyawiwatkul, Y. Tan, Y. Luo, and H. Hong. 2021. Asian carp: a threat to American lakes, a feast on Chinese tables. Compr. Rev. Food Sci. Food Saf. 20(3): 2968-2990, May 2021, https://doi.org/10.1111/1541-4337.12747.

39. Shen, Y., N. Zhang, W. Prinyawiwatkul, and Z. Xu. 2021. A rapid LC-MS/MS method for simultaneous determination of nicotine and its key derivatives including hydroxylation isomers. Int. J. Mass Spectr. Volume 468: October 2021, 116642 Available online 8 June 2021 https://doi.org/10.1016/j.ijms.2021.116642.

40. Gurdian, C.E., D.D. Torrico, B. Li, G. Tuuri, and W. Prinyawiwatkul. 2021. Effect of informed conditions on sensory expectations and actual perceptions: a case of chocolate brownies

containing edible-cricket protein. Foods. **2021**, volume 10, issue 7, 1480. https://doi.org/10.3390/foods10071480.

41. Hunsakul, K., T. Laokuldilok, W. Prinyawiwatkul, and N. Utama-ang. 2021. Effects of thermal processing on antioxidant activities, amino acid composition and protein molecular weight distributions of Jasmine rice bran protein hydrolysate. Int. J. Food Sci. Technol. 56(7):3289-3298. https://doi.org/10.1111/ijfs.15028.
42. Medina-Saavedra, G.Y., J.A. Herrera-Corredor, Y. Vargas-Rivera, O.V. Sánchez-Valera, A. Cabal-Prieto, W. Prinyawiwatkul, E.J. Ramírez-Rivera, and L.G. Ramón-Canul. 2021. Mango (*Mangifera indica* L.) leaf extracts as ingredient for the formulation of functional beverages with biological activity. Int. J. Food Sci. Technol. 56(7):3322-3332. https://doi.org/10.1111/ijfs.14910.
43. Hirunyophat, P., P. Chalermchaiwat, N. On-nom, and W. Prinyawiwatkul. 2021. Selected nutritional quality and physicochemical properties of silkworm pupae (frozen or powdered) from two species. Int. J. Food Sci. Technol. 56(7):3578-3587. https://doi.org/10.1111/ijfs.14985.
44. Ardoin, R., B.D. Marx, C. Boeneke, and W. Prinyawiwatkul. 2021. Effects of cricket powder on selected physical properties and US consumer perceptions of whole-wheat snack crackers. Int. J. Food Sci. Technol. 56(8):4070-4080. https://doi.org/10.1111/ijfs.15032.
45. Gurdian, C.E., D.D. Torrico, B. Li, G. Tuuri, and W. Prinyawiwatkul. 2021. Effect of disclosed information on product liking, emotional profile, and purchase intent: a case of chocolate brownies containing edible-cricket protein. Foods. **2021**, volume 10, issue 8, 1769. https://doi.org/10.3390/foods10081769.
46. Aleman, R.S., G. Paz, A. Morris, W. Prinyawiwatkul, M. Moncada, and J.M. King. 2021. High protein brown rice flour, tapioca starch & potato starch in the development of gluten-free cupcakes. LWT - Food Sci. Technol. Volume 152, December 2021, 112326. https://doi.org/10.1016/j.lwt.2021.112326.
47. Sriwattana, S., N. Chokumnoyporn, and W. Prinyawiwatkul. 2021. Reduced-sodium vienna sausage: selected quality characteristics, optimized salt mixture and commercial scale-up production. J. Food Sci. . 86(9):3939-3950. DOI: 10.1111/1750-3841.15875.
48. Paz, G.M., J.M. King, and W. Prinyawiwatkul. 2021. High protein rice flour in the development of gluten-free bread. J. Culin. Sci. Technol. 19(4):315-330. https://doi.org/10.1080/15428052.2020.1768994.
49. Chen, Z., C. Gurdian, C. Sharma, W. Prinyawiwatkul, and D.D. Torrico. 2021. Exploring text mining for recent consumer and sensory studies about alternative proteins. Foods. Foods 2021, 10(11), 2537. https://doi.org/10.3390/foods10112537.
50. Ardoin, R., and W. Prinyawiwatkul. 2021. Consumer perceptions of insect consumption: a review of western research since 2015. Int. J. Food Sci. Technol. 56(10):4942–4958. https://doi.org/10.1111/ijfs.15167.
51. Binh, N.T.T., H.N.D. Bao, W. Prinyawiwatkul, and T.S. Trung. 2021. Antioxidative and antimicrobial effects of low molecular weight shrimp chitosan and its derivatives on seasoned-dried Pangasius fillets. Int. J. Food Sci. Technol. 56(10):5119-5129. Article DOI: 10.1111/ijfs.15280.

52. Sukkhown, P., T. Pirak, K. Jangchud, and W. Prinyawiwatkul. 2021. Novel peptides from dried squid head by-products obtained from snack process. Int. J. Food Sci. Technol. 56(11):5506-5517. Article DOI: 10.1111/ijfs.15085.

53. Tepsongkroh, B., K. Jangchud, A. Jangchud, P. Chonpracha, R. Ardoin, and W. Prinyawiwatkul. 2020. Consumer perception of extruded snacks containing brown rice and dried mushroom. Int. J. Food Sci. Technol. 55(1):46-54.

54. Mao, S., A. Sae-Eaw, P. Wongthahan, and W. Prinyawiwatkul. 2020. Descriptive sensory characteristics of cooked mixed rice prepared by a different method using rate-all-that-apply and quantitative descriptive analysis. Asia-Pac. J. Sci. Technol., 25(01), Mar 29, 2020.

55. Chonpracha, P., R. Ardoin, Y. Gao, P. Waimaleongora-ek, G. Tuuri, and W. Prinyawiwatkul. 2020. Effects of intrinsic and extrinsic visual cues on consumer emotion and purchase intent: A Case of Ready-to-Eat Salad. Foods. 2020, 9(4), 396; doi:10.3390/foods9040396.

56. Li, D., B. Karsli, N.K. Rubio,M.E. Janes, Y. Luo, W. Prinyawiwatkul, and W. Xu. 2020. Enhanced microbial safety of Channel catfish (*Ictalurus punctatus*) fillet using recently invented medium molecular weight water-soluble chitosan coatings. Lett. Appl. Microbiol. 70(5): 380-387. https://doi.org/10.1111/lam.13284.

57. Wilailux, C., S. Sriwattana, N. Chokumnoyporn, and W. Prinyawiwatkul. 2020. Texture and colour characteristics, and optimisation of sodium chloride, potassium chloride and glycine of reduced-sodium Frankfurter. Int. J. Food Sci. Technol. 55(5):2232-2241. https://doi:10.1111/ijfs.14476.

58. Paz, G.M., J.M. King, W. Prinyawiwatkul, C.M.O. Tyus, and R.J.S. Aleman. 2020. High-protein rice flour in the development of gluten-free muffins. J. Food Sci. 85(5):1397-1402. https://doi.org/10.1111/1750-3841.15140.

59. Wongthahan, P., A. Sae-Eaw, and W. Prinyawiwatkul. 2020. Sensory lexicon and relationships among brown colour, saltiness perception and sensory liking evaluated by regular users and culinary chefs: a case of soy sauces. Int. J. Food Sci. Technol. 55(7): 2841-2850. https://doi.org/10.1111/ijfs.14538.

60. Ardoin, R., and W. Prinyawiwatkul. 2020. Product appropriateness, willingness to try, and perceived risks of foods containing insect protein powder: a survey of U.S. consumers. Int. J. Food Sci. Technol. 55(9): 3215-3226. https://doi.org/10.1111/ijfs.14612.

61. Ardoin, R., R. Romero, B. Marx, and W. Prinyawiwatkul. 2020. Exploring new and modified rejection-type thresholds using cricket snack crackers. Foods. 9(10), 1352; https://doi.org/10.3390/foods9101352. Published 24 September 2020.

62. Prinyawiwatkul, W. 2020. Relationships between emotion, acceptance, food choice, and consumption: some new perspectives. Foods. 9 (11), 1573; https://doi.org/10.3390/foods9111573. Published: 29 October 2020.

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Last updated 10-29-2023