

RAVTE RESOURCES

Curriculum Vitae



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Education Background:

- Ph.D. (Food Science), Louisiana State University, USA**
- M.S. (Biotechnology), Kasetsart University, Thailand**
- B.S. (Biotechnology), Kasetsart University, Thailand**

Expertise / Research Areas (identified by keywords):

- Encapsulation of probiotics, prebiotics, and bioactive compounds.**
- Development of functional foods and feeds**
- Shelf-life extension for food products**

Engagement (networks):

- **School of Nutrition and Food Sciences, Louisiana State University, USA**
- **Department of Health Science, Universiti Sultan Zainal Abidin (UniSZA), Malaysia**
- **Department of Bioresource and Food Industry, Universiti Sultan Zainal Abidin (UniSZA) Malaysia**

Award / Research Grants:

- **Golden award for “Synbio-Rice” from the 42nd International Invention Show (INOVA-BUDI UZOR 2017)**

Publications

1. **Chotiko, A.,** & Sathivel, S. (2017). Releasing characteristics of anthocyanins extract in pectin–whey protein complex microcapsules coated with zein. *Journal of Food Science and Technology*, 54(7), 2059-2066.
2. Sewaka, M., Trullas, C., **Chotiko, A.**, Rodkhum, C., Chansue, N., Boonanuntanasarn, S., & Pirarat, N. (2019). Efficacy of synbiotic Jerusalem artichoke and Lactobacillus rhamnosus GG-supplemented diets on growth performance, serum biochemical parameters, intestinal morphology, immune parameters and protection against *Aeromonas veronii* in juvenile red tilapia (*Oreochromis* spp.). *Fish & shellfish immunology*, 86, 260-268.
3. Solval, K. M., Chouljenko, A., **Chotiko, A.**, & Sathivel, S. (2019). Growth kinetics and lactic acid production of Lactobacillus plantarum NRRL B-4496, L. acidophilus NRRL B-4495, and L. reuteri B-14171 in media containing egg white hydrolysates. *LWT*.
4. Li, J., **Chotiko, A.**, Chouljenko, A., Gao, C., Zheng, J., & Sathivel, S. (2019). Delivery of alpha-tocopherol through soluble dietary fibre-based nanofibres for improving the life span of *Caenorhabditis elegans*. *International journal of food sciences and nutrition*, 70(2), 172-181.
5. Alfaro, L., **Chotiko, A.**, Chouljenko, A., Janes, M., King, J. M., & Sathivel, S. (2018). Development of water-soluble chitosan powder and its antimicrobial effect against inoculated *Listeria innocua* NRRL B-33016 on shrimp. *Food Control*, 85, 453-458.
6. Reyes, V., **Chotiko, A.**, Chouljenko, A., Campbell, V., Liu, C., Theegala, C., & Sathivel, S. (2018). Influence of wall material on production of spray dried Lactobacillus plantarum NRRL B-4496 and its viability at different storage conditions. *Drying Technology*, 1-11.
7. Li, J., **Chotiko, A.**, Kyereh, E., Zhang, J., Liu, C., Ortega, V. V. R., ... & Sathivel, S. (2017). Development of a combined osmotic dehydration and cryogenic freezing process for minimizing quality changes during

- freezing with application to fruits and vegetables. *Journal of Food Processing and Preservation*, 41(1), e12926.
8. Chouljenko, A., **Chotiko, A.**, Bonilla, F., Moncada, M., Reyes, V., & Sathivel, S. (2017). Effects of vacuum tumbling with chitosan nanoparticles on the quality characteristics of cryogenically frozen shrimp. *LWT-Food Science and Technology*, 75, 114-123.
 9. Chouljenko, A., **Chotiko, A.**, Solval, M. J. M., Solval, K. M., & Sathivel, S. (2017). Chitosan Nanoparticle Penetration into Shrimp Muscle and its Effects on the Microbial Quality. *Food and Bioprocess Technology*, 10(1), 186-198.
 10. **Chotiko, A.**, & Sathivel, S. (2016). Development of a combined low-methoxyl-pectin and rice-bran-extract delivery system to improve the viability of *Lactobacillus plantarum* under acid and bile conditions. *LWT-Food Science and Technology*, 66, 420-427.
 11. **Chotiko, A.**, & Sathivel, S. (2016). Three protective agents for pectin-rice bran capsules for encapsulating *Lactobacillus plantarum*. *Food bioscience*, 16, 56-65.
 12. Simon-Brown, K., Solval, K. M., **Chotiko, A.**, Alfaro, L., Reyes, V., Liu, C., ... & Xu, Z. (2016). Microencapsulation of ginger (*Zingiber officinale*) extract by spray drying technology. *LWT*, 70, 119-125.
 13. Li, J., **Chotiko, A.**, Narcisse, D. A., & Sathivel, S. (2016). Evaluation of alpha-tocopherol stability in soluble dietary fiber based nanofiber. *LWT-Food Science and Technology*, 68, 485-490.
 14. Li, J., Solval, K. M., Alfaro, L., Zhang, J., **Chotiko, A.**, Delgado, J. L. B., ... & Sathivel, S. (2015). Effect of blueberry extract from blueberry pomace on the microencapsulated fish oil. *Journal of Food Processing and Preservation*, 39(2), 199-206.
 15. **Chotiko, A.**, & Sathivel, S. (2014). Effects of enzymatically-extracted purple rice bran fiber as a protectant of *L. plantarum* NRRL B-4496 during freezing, freeze drying, and storage. *LWT-Food Science and Technology*, 59(1), 59-64.
 16. Mohideen, F. W., Solval, K. M., Li, J., Zhang, J., Chouljenko, A., **Chotiko, A.**, ... & Sathivel, S. (2015). Effect of continuous ultra-sonication on microbial counts and physico-chemical properties of blueberry (*Vaccinium corymbosum*) juice. *LWT-Food Science and Technology*, 60(1), 563-570.
 17. Rodezno, L. A. E., Sundararajan, S., Solval, K. M., **Chotiko, A.**, Li, J., Zhang, J., ... & Sathivel, S. (2013). Cryogenic and air blast freezing techniques and their effect on the quality of catfish fillets. *LWT-Food Science and Technology*, 54(2), 377-382.