



ดร. ศิริพร เรียบร้อย

**ประวัติการศึกษา (Academic Background)**

ปี (year)	สถาบัน (Institute)	วุฒิการศึกษา (Degree)
1996	Prince of Songkla University	B.Sc. (Fishery Technology)
1999	Prince of Songkla University	M.Sc. (Fishery Product Technology)
2006	Prince of Songkla University	Ph.D.(Food Technology)

**งานวิจัยที่สนใจ (Research Interests):**

- Seafood chemistry and biochemistry
- Functional properties of food ingredients

**งานวิจัยที่กำลังดำเนินการ (Ongoing Research):**

1. Effect of glucono-delta-lactone on characteristics and gel formation of som-fug, a Thai fermented fish mince (Granting agency: KURDI, Status: Principal Investigator )
2. Screening of probiotic lactic acid bacteria and utilization for production of fermented shrimp (*Kung-Som*) (Granting agency: TRF Senior Scholar Program, Status: co-investigator )
3. Changes in physicochemical and functional properties of myofibrillar proteins from spotted featherback (*Notopterus chitala*) during storage at low temperature (Granting agency: TRF, Status: Principal Investigator)

### ผลงานวิจัย/วิชาการที่ตีพิมพ์เผยแพร่ (Publications):

1. Benjakul, S., Visessanguan, V., **Riebroy, S.**, Ishizaki, S., and Tanaka, M. 2002. Gel forming properties of surimi from bigeye snapper, *Priacanthus tayenus* and *P macracanthus*, stored in ice. *Journal of the Science of Food and Agriculture*, 82, 1442-1451.
2. 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 Science*, 69, 355-362.
3. **Riebroy, S.**, Benjakul, S., Visessanguan, W., Kijrongrojana, K., and Tanaka, M. 2004. Some characteristics of commercial Som-fug produced in Thailand. *Food Chemistry*, 88, 527-535.
4. **Riebroy, S.**, Benjakul, S., Visessanguan, W., and Tanaka, M. 2005. Physical properties and microstructure of commercial Som-fug, a fermented fish sausage. *European Food Research and Technology*, 220 (5-6), 520-525.
5. Visessanguan, W., Benjakul, S., Potachareon, W., Panya, A., and **Riebroy, S.** 2005. Accelerated proteolysis of soy proteins during fermentation of thua-nao inoculated with *Bacillus subtilis*. *Journal of Food Biochemistry*. 29: 349-366.
6. Visessanguan, W., Benjakul, S., **Riebroy, S.**, Yarchai, M., and Tapingkae, W. 2006. Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation. *Food Chemistry*. 94: 580-588.
7. **Riebroy, S.**, Benjakul, S., Visessanguan, W., and Tanaka, M. 2007. Effect of iced storage of bigeye snapper on chemical composition, properties and acceptability of Som-fug, a Thai fermented fish mince. *Food Chemistry*.102: 270-280.
8. **Riebroy, S.**, Benjakul, S., Visessanguan, W., Tanaka, M., Erikson, U., and Rustad, T., 2007. Effect of irradiation on properties and storage stability of Som-fug produced from bigeye snapper. *Food Chemistry*. 103: 274-286.
9. **Riebroy, S.**, Benjakul, S., Visessanguan, W., and Tanaka, M. 2007. Changes during fermentation and properties of Som-fug produced from different marine fish. *Journal of Food Processing and Preservation*.31: 751-770.
10. **Riebroy, S.**, Benjakul, S., Visessanguan, W.2008. Properties and acceptability of Som-fug, a Thai fermented fish mince, inoculated with lactic acid bacteria starters. *LWT-Food Science and Technology*.41 (4): 569-580.

11. **Riebroy, S.,** Benjakul, S., Visessanguan, W., Tanaka, M., Erikson, U., and Rustad, T. 2008. Comparative study on acid-induced gelation of myosin from Atlantic cod (*Gardus morhua*) and burbot (*Lota lota*). *Food Chemistry*. 109: 42-53.
12. **Riebroy, S.,** Benjakul, S., Visessanguan, W., Tanaka, M., Erikson, U., and Rustad, T. 2009. Acid-induced gelation of natural actomyosin from Atlantic cod (*Gardus morhua*) and burbot (*Lota lota*). *Food hydrocolloids*. 26: 26-39.
13. Hwanhlem, N., Watthanasakphuban, N., **Riebroy, S.,** Benjakul, S.H-Kittikun<sup>1</sup>, A. and Maneerat, S. 2010. Probiotic lactic acid bacteria from Kung-Som: isolation, screening, inhibition of pathogenic bacteria. *International Journal of Food Science and Technology*. 45: 549-601.