ประวัตินักวิจัย

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1) ตำแหน่งปัจจุบัน: ผู้ช่วยศาสตราจารย์
เวลาที่ใช้ทำวิจัย: (15 ชั่วโมง : สัปดาห์)

2) ที่อยู่หน่วยงาน: สำนักวิชาอุตสาหกรรมเกษตร มหาวิทยาลัยแม่ฟ้าหลวง
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3) ประวัติการศึกษา:

2005-2007 Postdoctoral Fellows

Prefectural University of Hiroshima, Japan

2002-2005 Ph.D. Applied Bioscience

Hiroshima Prefectural University, Japan

1996-1999 M.Sc. Postharvest Technology

King Mongkut`s University of Technology Thonburi, Bangkok, Thailand

1990-1995 B.Sc. Food Technology

Ramkhamhaeng University, Bangkok, Thailand

4) ความเชี่ยวชาญ:

- Postharvest physiology of fruit
- Postharvest handling system of perishable crops
- Plant responses to environmental stresses
- Bioactive compounds

5) ประสบการณ์งานวิจัย:

No	Title	Duration	Granting Agency	Acting
1.	Bioactive compounds in commercial cultivated cultivar of pineapple in	2008-2009	TRF	Principal investigator

No	Title	Duration	Granting Agency	Acting
	Thailand.			
2.	Effect of calcium and boron on creasing incidence in tangerine cv. 'Sai Nam Pung'.	2010-2011	TRF	Principal investigator
3.	Role of plant growth regulators on antioxidant and internal browning in pineapple CV 'Phu-lae' and 'Nang-Lae'.	2010-2012	TRF	Principal investigator
4.	Prolonging storage life of 'Nanglae' and 'Phulae' pineapple for export.	2012-2013	NRCT	Principal investigator
5.	A potential development: Production and value added to pineapple in Chiang Rai province.	2012-2013	NRCT	Principal investigator
6.	Effect of infrared radiation heating in combination with ultraviolet irradiation on disease controlling, physical qualities and nutritional values of mandarin cv. 'Sai Nam Pung' during storage.	2015-2016	OHEC	Principal investigator
7.	Influence of harvest maturity and storage condition on changes in volatile compounds of Phulae and Nanglae pineapple fruit.	2016-2017	OHEC	Principal investigator
8.	Passion fruit seed oil: extraction and healthy product development.	2017-2018	TRF	Principal investigator
9.	Impact of harvesting season and maturity on quality, storage life and internal browning in Phulae pineapple.	2017-2018	NRCT	Principal investigator
10.	Pre- and postharvest salicylic acid treatments alleviate internal browning and maintain quality of Phulae pineapple fruit.	2017-2019	MFU	Principal investigator
11.	Impact of high hydrostatic pressure on antioxidant activity, phytochemical contents and their availability in tropical	2018-2019	JSPS	Principal investigator

No	Title	Duration	Granting Agency	Acting
	fruit.			
12.	Supply chain management of fresh Phulae pineapple for export	2020-2021	ARADA	Principal investigator
13.	Application of high hydrostatic pressure processing for healthier 'Phulae' pineapple puree	2023-2024	TSRI	Principal investigator

ผลงานตีพิมพ์ (5 ปี ย้อนหลัง):

S. Win and **S. Setha** Enhancement of Anti-Inflammatory and Antioxidant Activities of Mango Fruit by Pre- and Postharvest Application of Salicylic Acid. Horticulturea 2022, 8(6), 555; Doi: 10.3390/horticulturae8060555

S. Ketnawa, D. Hamanaka , R. Wongpoomchai,Y. Ogawa, **S. Setha**. 2021. Low intensity of high-pressure processing increases extractable recovery of polyphenols and antioxidant activities of non-astringent persimmon fruit. LWT Food Science and Technology.151, 2021.112162

O. Phonyiam, H. Ohara, S. Kondo, M. Naradisorn, and **S. Setha**. 2021. Postharvest UV-C Irradiation Influenced Cellular Structure, Jasmonic Acid Accumulation, and Resistance Against Green Mold Decay in Satsuma Mandarin Fruit (*Citrus unshiu*). Front. Sustain. Food Syst. 5:684434. doi: 10.3389/fsufs.2021.684434

O. Phonyiam, S. Kondo and **S. Setha**. 2021. Changes in abscisic acid, antioxidant concentration and the activities of antioxidant enzymes in Japanese apricot (*Prunus mume*) under short-term anoxic storage conditions. Acta Hortic. 1312. ISHS 2021. DOI 10.17660/ActaHortic.2021.1312.63.

P. Yoyponsan, Y. Ogawa, W. Tongdeesoontorn and **S. Setha**. 2019. Effect of anoxic treatment on volatile compounds in 'Phulae' pineapple. The 2019 Pure and Applied Chemistry International Conference (PACCON 2019) pages FA64-FA71.

S. Sukporna, C. Sirimuangmoon, S. Kondo and **S. Setha**. 2019. Effect of harvesting season, maturity stage and storage temperature on internal browning and postharvest quality of 'Phulae' pineapple. Journal of Food Science and Agricultural Technology, 5 (Spcl. Iss.) In press.

P. Yoyponsan, S. Thuengtung, Y. Ogawa, M. Naradisorn and **S. Setha**. 2019. Influence of harvest maturity and storage condition on changes in volatile compounds of 'Phulae' pineapple fruit. Journal of Food Science and Agricultural Technology, Vol. 5 (Spcl. Iss.) pages 128-139.

N. Chuensombat, N. Rungraeng, **S. Setha** and P. Suthiluk. 2019. A preliminary study of high pressure processing effect on quality changes in 'Nanglae' pineapple juice during cold storage. Journal of Food Science and Agricultural Technology, Vol. 5 (Spcl. Iss.) page 13-18.

K. Boonrod, **S. Setha** and P. Suthiluk. 2018. Physiological and quality changes of Phulae pineapple during cold storage under mist humidifying system. Acta Horticulturae, 1206: 263-270.

S. Sukporn, S. Kondo and **S. Setha**. 2018. Application of pre- and post-harvest salicylic acid on internal browning alleviation and postharvest quality of 'Phulae' pineapple fruit. Acta Horticulturae, 1206: 145-152.

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