



## Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

Nakhon Pathom 73170, Thailand

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**Name** Weeraya Karnpanit  
**E-mail address** weeraya.kar@mahidol.ac.th  
**Current position** Researcher

### Education:

2012–2016 Doctoral of Philosophy (Nutrition and Food Science), School of Science and Health, Western Sydney University, Australia  
2004 Master of Science (Nutrition), Faculty of Medicine, Ramathibodi Hospital and Institute of Nutrition, Mahidol University, Thailand  
2001 Bachelor of Science (Chemistry), Faculty of Science, Silpakorn University, Thailand

### Research Interest

1. Risk assessment of food additives and contaminants
2. Bioaccessibility of nutrients and contaminants
3. Method development and validation for food additives, contaminants, bioactive compounds and anti-nutritional factors
4. Research and development of safe traditional Thai foods
5. Food safety control system

### Research Experiences:

1. Probabilistic exposure assessment of food additives including preservatives, colors and sweeteners in Thai population.
2. Food safety risk management of agricultural products.
3. Research and development of safe traditional red curry paste.
4. Research and development of safe traditional sugar product and technology transfer for community economy.
5. Research and development of suitable transportation and storage model for pasteurized school milk.
6. Daily dietary intake of free glutamate in Thai population.



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7. Lead, cadmium, nitrate and nitrite contaminations in conventional, hygienic and organic vegetables.

### Training

- 2014      Animal Welfare, Curtin University, Australia
- 2014      Animal Welfare, Ethics and Science, University of Western Australia, Australia
- 2009      Workshop on Analysis of Chemical and Biological Contaminants in Raw and Processed Foods, Shriram Institute for Industrial research, 4–19 December 2009, Delhi, India.
- 2008      National Workshop on Radiochemical Neutron Activation Analysis and QA/QC for Food and Environmental Samples, Thailand Institute of Nuclear Technology (TINT), 30 June–4 July 2008, Bangkok, Thailand.
- 2007      Estimation of Measurement Uncertainty, 25–27 April 2007, Bangkok, Thailand.
- 2006      International Workshop on Laboratory Quality Standards Towards Global Competition: Management Systems, 13–17 March 2006, Bandung, Indonesia.
- 2006      International Workshop on Laboratory Quality Standards Towards Global Competition: Reference Materials and Proficiency Testing, 17–21 July 2006, Nakhon Pathom, Thailand.
- 2006      International Workshop on Laboratory Quality Standards Towards Global Competition: Uncertainty of Measurement, 1–7 December 2006, Manila, Philippines.

### Publications

#### National Level:

1. Benjapong W, Nitithamyong A, **Karnpanit W**, Rojroongwasinkul N, Visetchart P, Sakolkittinapakul J & Thesaslip J. Exposure assessment of benzoic acid from the consumption of processed meat and seafood, bakery and beverage in Thai population. Thai Journal of Toxicology 2013; 28(2): 1-16.



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2. Benjapong W, Nitithamyong A, **Karnpanit W**, Rojroongwasinkul N, Visetchart P, Muangsrichan N & Thesaslip J. Exposure assessment of benzoic acid from food consumption using maximum levels determined by Codex. *Journal of Health Systems Research* 2012; 6(3): 416-428.
3. Benjapong W, **Karnpanit W**, Thesaslip J, Likhitrattanaporn J, Visetchart P, Moungrichan N & Pochai T. Exposure assessment of nitrate and nitrite from the consumption of processed meat in Thai population. *KKU Res* 2011; 16(8): 931-941.
4. Kanjanamangsak P, Benjapong W, Muangsrichan N & **Karnpanit W**. Factors on improper pesticide application in Chinese kale cultivation. *Thai Journal of Toxicology* 2010; 25(2): 133-143.
5. Wongsaprom P, Benjapong W, **Karnpanit W** & Phattanakulanun P. Risk assessment of benzoic acid and sorbic acid exposures from red curry paste consumption in Bangkok and Suphanburi. *Thai Journal of Toxicology* 2009; 24(1): 17-26.
6. Sripanaratanakul P, Benjapong W, **Karnpanit W** & Phattanakulanun P. Risk assessment of exposure to benzoic acid and sorbic acid from the consumption of sausage and processed minced pork (Moo Yor) in Thai people. *Thai Journal of Toxicology* 2009; 24(1): 27-36.
7. Peeratikorcharoenkul R, Benjapong W, Visetchart P, Phattanakulanun P & **Karnpanit W**. Risk assessment of synthetic food colors from food consumption of school children in urban and rural areas of Suratthani province, Thailand. *Thai Journal of Toxicology* 2009; 24(1): 37-46.
8. Prakobsil J, Benjapong W, **Karnpanit W** & Moungrichan N. Assessment on sanitation of traditional coconut sugar production in Samut Songkram province. *Thai Journal of Toxicology* 2009; 24(2): 136-145.
9. Singsoong K, Benjapong W, **Karnpanit W** & Moungrichan N. Situation of preservatives used in coconut sap. *Thai Journal of Toxicology* 2009; 24(2): 146-156.



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10. Muangsrichan N, Benjapong W, **Karnpanit W** & Phattanakulanun P. Aflatoxin contamination in commercial red curry paste sold in fresh markets. *KKU Science Journal* 2009; 37(2): 221-230.
11. Benjapong W, Srianujata S, Nitithamyong A, Visetchart P & **Karnpanit W**. Risk assessment for regulatory standard of synthetic food colors. *Thai Journal of Toxicology* 2008; 23(1): 5-14.
12. Benjapong W, Prapaso N, Rujirawat T, Srianujata S, Khuntee K & **Karnpanit W**. Lead, cadmium, nitrate and nitrite contents in drinking rain water from Nakhon Pathom. *Journal of Health Science* 2007; 16(3): 329-337.
13. Benjapong W, Tongsri-on R, Srianujata S, Rojroongwasinkul N, Khuntee K & **Karnpanit W**. Factors affect nitrate accumulation in conventional, hygienic and organic Chinese kales. *Bulletin of the Department of Medical Sciences* 2007; 49(1): 46-57.
14. Benjapong W, Mahakkapong O, Nitithamyong A, Twichatwitayakul R & **Karnpanit W**. The use of sulphiting agent in coconut sugar and development for safe product. *Food Journal* 2007; 37(2): 163-172.
15. Benjapong W, Twichatwitayakul R, Dhananiveskul N, Pinprapai N & **Karnpanit W**. Food safety system of milk production. *Journal of the Nutrition Association of Thailand* 2005; 40(2): 11-25.

### International Level:

1. **Karnpanit W**, Coorey R, Clements J, Nasar-Abbas SM, Khan MK, & Jayasena V. Effect of cultivar, cultivation year and dehulling on raffinose family oligosaccharides in Australian sweet lupin (*Lupinus angustifolius* L.). *International Journal of Food Science & Technology*. 2016; 51: 1386-1392.
2. Khan MK, **Karnpanit W**, Nasar-Abbas SM, Huma ZE, & Jayasena V. Phytochemical composition and bioactivities of lupin: a review. *International Journal of Food Science & Technology*. 2015; 50: 2004-2012.
3. **Karnpanit W**, Benjapong W, Srianujata S, Dhananiveskul N, Poowanasatien A & Jatutipsompol C. Nitrate, lead and cadmium contents in beans, leafy, fruit and root



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vegetables from conventional, good agricultural practice and organic cultivations, Toxicology letters. 2010; 196S: S342.

4. Benjapong W, Srianujata S, Nitithamyong A, **Karnpanit W**, Visetchat P, Wonglek J & Peeratikorcharoenkul R. 2010. Risk assessment of synthetic food color exposure in Thai population, Toxicology letters 2010; 196S: S103.
5. Prakobsil J, Benjapong W, Nitithamyong A, Tavichatwitayakul R, **Karnpanit W**, Moungrichan N & Singsoong K. Assessment of sanitation of traditional coconut sugar in Samut Songkram province, Thailand, Toxicology letters. 2010; 196S: S341.
6. Singsoong K, Benjapong W, Nitithamyong A, Tavichatwitayakul R, **Karnpanit W**, Moungrichan N & Prakobsil J. Preservatives used in coconut sap, Toxicology letters. 2010; 196S: S341.