

Name : Wenika Benjapong
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Current positions : Assistant Professor

Education :

2001 D. Sc. Program of Biological Sciences (Biochemistry), Chulalongkorn University, Thailand.
1987 M. Sc. (Nutrition), Mahidol University, Thailand.
1984 B. Sc. (Biochemistry), Chulalongkorn University, Thailand

Training :

2006 Fundamental concepts for food safety and risk assessment
2003 Training course on risk assessment, risk management and risk communication
2002 Food safety inspection and control in hotels and restaurants
1992 Analytical technique by HPLC
1991 Interlaboratory comparison
1990 Determination of heavy metals in food by AAS

Honors and Awards

2008 Poster Presentation Award on "Aflatoxin exposure from homemade red curry paste consumption in Bangkok Population" at The 3rd Thailand Congress of Nutrition, October 13, 2008

Research Interest and Expertise

1. Food safety system: Food safety control in Thailand
2. Food safety risk assessment: Chemical risk assessment
-Exposure assessment of chemical hazards from food consumption
3. Food safety risk management:
- Chemical hazards in food chain: monitoring and control
- School food safety management based on risk assessment
4. Risk communication and food safety
5. Research and development of safe traditional Thai food

National and International Committee

2012 Present Committee on development of food safety risk assessment framework (Thai Ministry of Public Health)
2008-2011 Committee and member of Thai society of toxicology
2010-Present Subcommittee on food additive (Thai Food and Drug Administration)
2008-2010 Subcommittee and secretary on economic plant for food and energy (Committee on Agriculture and Cooperatives Group, Thai Senate)

Appointments

2012-2014 Curriculum Committee, Master of Science in Food and Nutrition Toxicology Program, Mahidol University, Thailand

Publications

National Level :

1. Wenika Benjapong, Weeraya Karnpanit, Jirarat Thesaslip, Jutima Likhitrattanaporn, Piyanuch Visetchart, Narisara Moungrichan and Thitima Pochai. Exposure Assessment of Nitrate and Nitrite from the Consumption of Processed Meat in Thai Population. KJU Res. J 2011; 16 (8): 931-941.
2. Junchaiy Prakobsil, Wenika Benjapong*, Narisara Moungrichan and Weeraya Karnpanit. Assessment on Sanitation of traditional coconut sugar production. Thai journal

of toxicology 2009; 24 (2): 136-145. * corresponding author

3. Kangsadan Singsoong, Wenika Benjapong*, Narisara Moungrichan and Weeraya Karnpanit. Situation of preservatives used in coconut sap. Thai journal of toxicology 2009; 24 (2): 146-156. * corresponding author
4. Narisara Moungrichan, Wenika Benjapong*, Weeraya Karnpanit and Pranee Phattanakulanan. Aflatoxin contamination in commercial red curry paste sold in fresh markets. KKU Sci. J 2009; 37 (2): 221-230. * corresponding author
5. Patnapa Wongsaprom, Wenika Benjapong*, Weeraya Karnpanit and Pranee Phattanakulanan. Risk assessment of benzoic acid and sorbic acid exposure from red curry paste consumption in Bangkok and Suphanburi. Thai journal of toxicology 2009; 24 (1): 17-26. * corresponding author
6. Paweeda Sripanaratanakul, Wenika Benjapong*, Piyanutch Visetchart, Pranee Phattanakulanan and Weeraya Karnpanit. 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. * corresponding author
7. Ravisaraporn Peeratikorncharoenkul, Wenika Benjapong*, Piyanutch Visetchart, Pranee Phattanakulanan and Weeraya Karnpanit. 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.
* corresponding author
8. Wenika Benjapong, Songsak Srianujata, Anadi Nitithamyong, Piyanutch Visetchart and Weeraya Karnpanit. Risk assessment for regulatory standard of synthetic food colors. Thai journal of toxicology 2008; 23 (1): 35-47.
9. Wenika Benjapong, Weeraya Karnpanit, Piyanuch Visetchart, Kobkaew Kuntee and Jarunee Wonglek. Risk assessment of synthetic food colors from dietary intake of school children in urban Bangkok and rural Nakhon Pathom. Journal of the Nutrition Association of Thailand 2008; 43 (4): 28-37.
10. Wenika Benjapong, Nuchnoi Prapaso, Thidararat Rujirawat, Songsak Srianujata, Kobkaew Khantee and Weeraya Karnpanit. Lead, cadmium, nitrate and nitrite contents in drinking rainwater from Nakhon Pathom. Glob J Health Sci 2007; 16 (3): 329-337.
11. Wenika Benjapong, Rossukon Tongsrion, Songsak Srianujata, Nipa Rojroongwasinkul, Kobkaew Kuntee and Weeraya Karnpanit. Factors affect nitrate accumulation in conventional, hygienic and organic Chinese kales. Bulletin of the department of medical sciences 2007; 49 (1): 46-57.
12. Wenika Benjapong, Ornanong Mahakkapong, Anadi Nitithamyong, Renu Twichatwitayakul and Weeraya Karnpanit. The use of sulphiting agent in coconut sugar and development for safe product. Food Journal 2007; 37 (2): 163-72.
13. Wenika Benjapong, Renu Twichatwitayakul, Netnapit Dhananiveskul, Naruemol Pinprapai and Weeraya Karnpanit. Food safety system of milk production. Journal of the Nutrition Association of Thailand 2005; 40 (2): 11-25.
14. Wenika Benjapong, Ornanong Mahakkapong, and Songsak Srianujata. The Residual of Sulphur Dioxide in Nam-tan-peep and Nam-tan-puk Produced from Coconut Sugars Vending in Bangkok and Samut Songkhram Markets. Journal of the Nutrition Association of Thailand 2004; 39 (3): 45-55.
15. Wenika Benjapong, Songsak Srianujata and Rodjana Shunhabundit. Lead and cadmium in food: An analysis using a closed system technique of wet digestion. Mahidol Univ. J 1994; 1: 133-9.
16. Renu Twichatwitayakul, Angkansiri Dee-uam, Wenika Benjapong, and Nuchnoi Prapaso. Microbiological quality of drinking rainwater in Nakhonpathom Province. Journal of the Nutrition Association of Thailand 2005; 40 (1):1-10.
17. Netnapit Dhananiveskul, Songsak Srianujata, Wenika Benjapong, and Kobkaew Kuntee. The study of nitrate contents and daily intake of nitrate in Thai fresh fruits. Journal of the Nutrition Association of Thailand 2004; 39 (4):11-6.

Reports and Books

In Thai :

คณะกรรมการความปลอดภัยด้านอาหาร ในคณะกรรมการพิเศษของรัฐกิจเพื่ออาหารและพลังงานทดแทน – ผู้เรียบเรียง
เวณิกา เบ็ญจพงษ์ อนุกรรมการและเลขาธิการคณะกรรมการพิเศษของรัฐกิจเพื่ออาหารและพลังงานทดแทน.

รายงานการพิจารณาศึกษา ความครอบคลุมของพระราชบัญญัติที่ใช้กำกับดูแลความปลอดภัยด้านอาหารของ
ประเทศไทยในห่วงโซ่อาหาร. คณะกรรมาธิการการเกษตร และสหกรณ์.

เวณิกา เบ็ญจพงษ์. ความปลอดภัยในการบริโภคอาหารผสมสีของเด็ก. ใน: อุมพร สุทัศน์วรุฒิ, นลินี จงวิริยะพันธ์,
สุภาพรณ ดันตราชีวะร, บรรณาธิการ. โภชนาการในเด็ก ความรู้สู่การปฏิบัติ. ชมรมโภชนาการเด็กแห่ง
ประเทศไทย. กรุงเทพฯ: บียอนด์ เอ็นเทอร์ไพรซ์; 2552: 77-100.

Research Experiences :

- 1 Food safety risk management is addressed in the food safety regulation of Thai government and the Act involving food safety.
- 2 Food safety risk management according to advice the surveillance guidance for agricultural products regarding risk food.
- 3 Food safety risk management according to control the safety of milk production throughout the food chain.
- 4 Food safety risk assessment according to assess the risk derived from dietary exposure of food preservatives including benzoic acid, sorbic acid, sulphite, nitrate and nitrite in Thai population.
- 5 Food safety risk assessment according to assess the risk derived from dietary exposure of synthetic food colors in Thai population.
- 6 Food safety risk assessment according to assess the risk derived from dietary exposure of artificial sweeteners in Thai population.
- 7 Food safety risk assessment according to assess the risk derived from the exposure of chemical contaminants including lead, cadmium, nitrate and nitrite from the consumption of Nakhon Pathom drinking rain water and school water.
- 8 Food safety risk assessment according to assess the risk of liver cancer involving in the exposure of aflatoxin from red curry paste consumption in Thai population.
- 9 Research and development of safe traditional red curry paste
- 10 Research and development of safe traditional sugar product and technology transfer for community economy.
- 11 Research and development of suitable transportation and storage model for pasteurized school milk.
- 12 Daily dietary intake of free glutamate in Thai population.
- 13 Chemical hazard in food is addressed in the residue of food additives in food vending in Thai market including benzoic acid, sorbic acid, nitrate, nitrite, sulfur dioxide, synthetic food colors in food at risk of concern.
- 14 Chemical hazard in food is addressed in the contamination of lead, cadmium, nitrate and nitrite residues in conventional, hygienic and organic vegetables.
- 15 Lead uptake and toxicity in human erythroid precursor cells.