



## Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

---

**Name** Visith Chavasit  
**E-mail address** visith.cha@mahidol.ac.th, vchavasit@gmail.com  
**Current position** Professor

### Education

**1989** Ph.D. (Food Science) Department of Food Science and Technology, Oregon State University, USA  
**1984** M.Sc. (Food Science) Department of Food Science and Technology, Oregon State University, USA  
**1979** 1979 B.Sc. (Food Science and Technology) with honour, Kasetsart University, Bangkok, Thailand

### Research Interest

1. Functional food product development
2. Food Fortification
3. Sensory Evaluation
4. Appropriate production and quality assurance process for small and medium-scale food producers

### Research Experiences

1. Appropriate production and quality assurance systems for the safety of beverages packed in closed containers produced at cottage industry
2. Characterization and utilization of chitosan produced from shrimp and crab processing shell wastes in Thailand
3. Development of appropriate production and quality assurance system for the safety of canned bamboo shoot produced at cottage industry
4. Development of food products for health throughout the life cycle
5. Development of food safety system on appropriate microbial and chemical standards, and measures for consumer safety monitoring by using risk assessment principles
6. Development of fortified food products: instant noodle, fish sauces and complementary food
7. Development of self-learning media for producers of bottled drinking water
8. Facility and knowledge development of producers of ready-to-drink milk as preparation process for mandating GMP regulation of ready-to-drink milk in Thailand
9. Formulation of food products for nutrition purposes
10. Improvement of meat product quality by mandating Good Manufacturing Practices (GMP) regulation
11. Pilot study for safe and economical milk distribution models in primary school in Chiang-Rai



## Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

12. Potential development for producers of low-acid and acidified food products towards international GMP standard
13. Potential development for producers of low-acid and acidified food products
14. Situation survey on trans fatty acids contamination in food products in Thailand
15. Study and development of production and quality assurance systems for high-risk food products required mandated GMP, that are produced from cottage industries in the north of Thailand
16. Study and development of safety quality for beverages packed in closed containers

### Management, Consultation and Expert

- |                       |   |
|-----------------------|---|
| <b>2015 - Present</b> | Food Education Expert in National Food Committee  |
| <b>2010 - Present</b> | Independent Director of Thai President Foods (Public) Co., Ltd.   |
| <b>2008 - Present</b> | Chairperson on Linkage of Food, Nutrition and Health in National Food Committee   |
| <b>2007 - 2015</b>    | Director of Institute of Nutrition, Mahidol University, Thailand  |
| <b>1989 - Present</b> | Consultant at Theppadungporn Coconut Co., Ltd, Thailand.  |
| <b>1989 - Present</b> | Project Directors at Food and Drug Administration, Ministry of Health, Bangkok, Thailand.   |
| <b>2009</b>           | Juror for the South Asia Regional Development Marketplace (DM)  |
| <b>2009</b>           | Expert of International Council for the Control of Iodine Deficiency Disorders (ICCIDD)   |
| <b>2008</b>           | World Bank Expert for Evaluation of Fish Sauce Fortification In Vietnam   |
| <b>2004</b>           | Expert of Global Alliance for Improve Nutrition (GAIN) for Evaluation of Fish Sauce Fortification in Vietnam                              |
| <b>2005</b>           | Expert of Gesellschaft für Technische Zusammenarbeit (GTZ), German to Study Iron bioavailability of Fish Sauce Fortification in Cambodian |
| <b>2001</b>           | Expert of The United Nations Children's Fund (UNICEF) for Feasibility Study of Fortified Food Products to Solve Malnutrition in Cambodian |
| <b>1992 – 1993</b>    | Consultant on product development at C.P. Food Products, Bangkok, Thailand.   |



## Publications

### National

1. **Chavasit V**, Yamborisut U, Sridonpai P, Photi J, Meenongwah J, Visetchart P. Reliability of healthy eating and health behavior questionnaire for Thai adults. *Journal of Health Research*. 2015;29(5):341-349.
2. Weerawatanakorn M, Janporn S, Ho CT, **Chavasit V**. Terminalia catappa Linn seeds as a new food source. *Songklanakarin Journal of Science and Technology*. 2015;37(5):507-514.
3. **Chavasit V**, Teerawat O, Norapoompipat Y, Parinyasiri T. Development of Quality Assurance System for Small-Scale Production of Bottled Drinking Water. *Chiang Mai Journal of Science*. 2003;30(3):141-52.
4. Charoenkiatkul S, Kosulwat V, **Chavasit V**, Kosulwat S, Rojroongwasinkul N, Boonpraderm A. Nutritive Values of Healthy Thai Foods. *Journal of the National Research Council of Thailand*. 2003;35(1):1-59.
5. Kettawan A, Sangpuag P, Sirichakual PP, **Chavasit V**. Chicken bone calcium extraction and its application as a food fortification. *Journal of the National Research Council of Thailand*. 2002;34(2):163-80.
6. **Chavasit V**, Chaturachumreonchai W, Kriengsinyos W. Formulation of imitation milk products containing low lactose, high calcium and suitable fatty acid ratio. *Mahidol Journal*. 1999;6(1):49-54.
7. **Chavasit V**, Srichamreon A. Formulation of coconut milk-substitute Thai desserts containing low saturated, sugar and sodium. *Mahidol Journal*. 1999;6(1):43-7.
8. **Chavasit V** and Worawongtud W. Characterization and utilization of chitosan produced from shrimp and crab processing shell wastes in Thailand. *Thai Fisheries Gazette*. 1992;45(6):1099-110.

### International

1. **Chavasit V**, Porasuphatana S, Suthutvoravut U, Zeder C, Hurrell R. Iron bioavailability in 8-24-month-old Thai children from a micronutrient-fortified quick-cooking rice containing ferric ammonium citrate or a mixture of ferrous sulphate and ferric sodium ethylenediaminetetraacetic acid. *Maternal & Child Nutrition* 2015;11(S4):179-187.
2. Janporn S, Ho CT, **Chavasit V**, Pan MH, Chittrakorn S, Ruttarattanamongkol K, Weerawatanakorn M. Physicochemical properties of Terminalia catappa seed oil as a novel dietary lipid source. *Journal of food and drug analysis*. 2015;23:201-209.
3. Satusap P, **Chavasit V**, Kriengsinyos W, Judprasong K. Development of cereal and legume based food products for the elderly. *Springer plus* 2014;3:451.



4. **Chavasit V**, Kasemsup V, Tontisirin K. Thailand conquered under-nutrition very successfully but has not slowed obesity. *Obesity reviews* 2013;14(S2):96-105.
5. Sudsa-ard K, Kijboonchoo K, **Chavasit V**, Chaunchaiyakul R, Qing Xia Nio A, Kai Wei Lee J. Lactose-free milk prolonged endurance capacity in lactose intolerant Asian males. *Journal of the International Society of Sports Nutrition* 2014;11:49.
6. Mackaman P, Tangsuphoom N, **Chavasit V**. Effect of extraction condition on the chemical and emulsifying properties of pectin from *Cyclea barbata* Miers leaves. *International Food Research Journal* 2014;21(2):799-806.
7. Polpuech C, **Chavasit V**, Srichakwal P, Paniangvait P. Effects of Fortified Lysine on the Amino Acid Profile and Sensory Qualities of Deep-Fried and Dried Noodles. *Malaysian Journal of Nutrition*. 2011;17(2): 237-48.
8. Srichamroen A, **Chavasit V**. In vitro retardation of glucose diffusion with gum extracted from malva nut seeds produced in Thailand. *Food Chemistry*. 2011;127(2): 455-60.
9. Srichamroen A, **Chavasit V**. Rheological properties of extracted malva nut gum (*Scaphium scaphigerum*) in different conditions of solvent. *Food Hydrocolloids*. 2011; 25(3):444-50.
10. Karn SK, **Chavasit V**, Kongkachuichai R., Tangsuphoom N. Shelf stability, sensory qualities and bioavailability of iron-fortified Nepalese curry powder. *Food and Nutrition Bulletin*. 2011;32(1):13-22.
11. Chavasit V, Sirilaksanamanon K, Phithaksantayothin P, Norapoompipat Y, Parinyasiri T. Measures for controlling safety of crushed ice and tube ice in developing country. *Food Control*. 2011;22(1):118-23.
12. Chanthilath B, **Chavasit V**, Chareonkiatkul S, Judprasong K. Iodine stability and sensory quality of fermented fish and fish sauce produced with the use of iodated salt. *Food and Nutrition Bulletin*. 2009; 30(2):183-8.
13. **Chavasit V**. Keys to sustainable food fortification programs in developing countries *Comprehensive Reviews in Food Science and Food Safety*. 2008;7(4):382-385. (Conference Paper)
14. Porasuphatana S, **Chavasit V**, Vasinrapee S, Suthutvoravut U, Hurrell RF. Production and shelf stability of multiple-fortified quick-cooking rice as a complementary food. *Journal of Food Science*. 2008;73(7):S359-S366.
15. Manger MS, McKenzie JE, Winichagoon P, Gray A, **Chavasit V**, Pongcharoen T, Gowachirapant S, Ryan B, Wasantwisut E, Gibson RS. A micronutrient-fortified seasoning powder reduces morbidity and improves short-term cognitive function, but has no effect on anthropometric measures in primary school children in northeast Thailand: a randomized controlled trial1-3. *American Journal of Clinical Nutrition*. 2008;87:1715-22.
16. Longfils P, Monchy D, Weinheimer H, **Chavasit V**, Nakanishi Y, Schümann K. A comparative intervention trial on fish sauce fortified with NaFe-EDTA and FeSO<sub>4</sub>+citrate in iron deficiency anemic school children in Kampot, Cambodia.



---

Asia Pacific Journal of Clinical Nutrition 2008;17(2):250-7.

17. Puyasuwan L, **Chavasit V**, Sungpuag P, Hediger D, Punvichai T. Feasibility and use of vitamin A-fortified vegetable oils among consumers of different socioeconomic status in Thailand. Food and Nutrition Bulletin. 2007;28(2):181-8.
18. Kongkachuichai R, Kounhaweij A, **Chavasit V**, Charoensiri R. Effects of various iron fortificants on sensory acceptability and shelf-life stability of instant noodles. Food and Nutrition Bulletin. 2007;28(2):165-72.
19. **Chavasit V**, Kunhawattana S, Jirattananangri W. Production and contamination of pasteurized beverages packed in sealed plastic containers in Thailand and potential preventive measures. Food Control. 2006;17(8):622-30.
20. Winichagoon P, McKenzie JE, **Chavasit V**, Pongcharoen T, Gowachirapant S, Boonpradern A, et al. A multimicronutrient-fortified seasoning powder enhances the hemoglobin, zinc, and iodine status of primary school children in North East Thailand: A randomized controlled trial of efficacy. Journal of Nutrition. 2006;136(6):1617-23. (Conference Paper)
21. Watanapaisantrakul R, **Chavasit V**, Kongkachuichai R. Fortification of soy sauce using various iron sources: Sensory acceptability and shelf stability. Food and Nutrition Bulletin. 2006;27(1):19-25.
22. Chitpan M, **Chavasit V**, Kongkachuichai R. Development of fortified dried broken rice as a complementary food. Food and Nutrition Bulletin. 2005;26(4):376-84.
23. Zimmermann MB, Winichagoon P, Gowachirapant S, Hess SY, Harrington M, **Chavasit V**, et al. Comparison of the efficacy of wheat-based snacks fortified with ferrous sulfate, electrolytic iron, or hydrogen-reduced elemental iron: Randomized, double-blind, controlled trial in Thai women. American Journal of Clinical Nutrition. 2005;82(6):1276-82.
24. Arkarapanthu A, **Chavasit V**, Sungpuag P, Phuphathanaphong L. Gel extracted from Khrua-ma-noi (*Cyclea barbata* Miers) leaves: Chemical composition and gelation properties. Journal of the Science of Food and Agriculture. 2005;85(10):1741-9.
25. Florentino RF, Underwood B, Hurrell R, Chen J, Junsheng H, Ju N, Khan NC, Van Thuy P, Togami T, Wijaya B, Barba CVC, Winichagoon P, Chavasit V, Kelkar A, Berger J, Chunming C, Rabeneck S. Asian workshop on iron fortification of foods. Asia Pacific Journal of Clinical Nutrition. 2005;14(1):108-10. (Conference Paper)
26. Sittikulwitit S, Sirichakwal PP, Puwastien P, **Chavasit V**, Sungpuag P. In vitro bioavailability of calcium from chicken bone extract powder and its fortified products. Journal of Food Composition and Analysis. 2004;17(3-4):321-9.
27. **Chavasit V**, Nopburabutr P, Kongkachuichai R. Combating iodine and iron



## Curriculum Vitae

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

- deficiencies through the double fortification of fish sauce, mixed fish sauce, and salt brine. *Food and Nutrition Bulletin*. 2003;24(2):200-7.
28. **Chavasit V**, Malaivongse P, Judprasong K. Study on stability of iodine in iodated salt by use of different cooking model conditions. *Journal of Food Composition and Analysis*. 2002;15(3):265-76.
  29. **Chavasit V**, Pisaphab R, Sungpuag P, Jittinandana S, Wasantwisut E. Changes in  $\beta$ -carotene and vitamin A contents of vitamin A-rich foods in Thailand during preservation and storage. *Journal of Food Science*. 2002;67(1):375-9.
  30. Chittchang U, Jittinandana S, Sungpuag P, **Chavasit V**, Wasantwisut E. Recommending vitamin A-rich foods in southern Thailand. *Food and Nutrition Bulletin*. 1999;20(2):238-42.
  31. **Chavasit V**, Tontisirin K. Triple fortification of instant noodles in Thailand. *Food and Nutrition Bulletin*. 1998;19(2):164-7.
  32. **Chavasit V**, Hudson JM, Torres JA, Daeschel MA. Evaluation of fermentative bacteria in a model low salt cucumber juice brine. *Journal of Food Science*. 1991;56(2):462-465.
  33. **Chavasit V**, Antonio Torres J. Chitosan-poly(acrylic acid): Mechanism of complex formation and potential industrial applications. *Biotechnology Progress*. 1990;6(1):2-6.
  34. **Chavasit V**, Kienzle-Sterzer C, Torres JA. Formation and characterization of an insoluble polyelectrolyte complex: Chitosan-polyacrylic acid. *Polymer Bulletin*. 1988;19(3):223-30.