

The 17th TSAE National Conference and
The 9th TSAE International Conference (TSAE 2016)
8-10 September 2016
HALL 7 IMPACT Exhibition and Convention Center
Bangkok, Thailand

Oral Presentation Program

Poster Presentation

| ROOM | Phoenix 3 | | Phoenix 4 | | Phoenix 5 | | Phoenix 6 | |
|---------------|---|--|--|----------|---|----------|---|----------|
| 8-Sep | Phoenix 3-S1 Post-harvest and food engineering | | Phoenix 4-S1 Post-harvest and food engineering | | Phoenix 5-S1 Power and machinery | | Phoenix 6-S1 | |
| 13.30-13.50 | Ph3-S1-1 | Sustainability in Food Industry | 13.30-13.50 | Ph4-S1-1 | 13.30-13.50 | Ph5-S1-1 | 13.30-13.50 | |
| 13.50-14.10 | Ph3-S1-2 | Color values models for determination of citric acid in pineapple | 13.50-14.10 | Ph4-S1-2 | 13.50-14.10 | Ph5-S1-2 | 13.50-14.10 | |
| 14.10-14.30 | Ph3-S1-3 | Physicochemical Properties of Pineapple at Difference Maturity | 14.10-14.30 | Ph4-S1-3 | 14.10-14.30 | Ph5-S1-3 | 14.10-14.30 | |
| 14.30-14.50 | Ph3-S1-4 | Preparation of Tri-phala Waste for Gallic Acid Production by Solid State Fermentation from <i>Aspergillus niger</i> ATCC 16888 | 14.30-14.50 | Ph4-S1-4 | 14.30-14.50 | Ph5-S1-4 | 14.30-14.50 | |
| 14.50-15.10 | Ph3-S1-5 | A Study of the Influence of Sugarcane Variety on Sugar Content Prediction using Shortwave Near-infrared Spectroscopy | 14.50-15.10 | Ph4-S1-5 | 14.50-15.10 | Ph5-S1-5 | 14.50-15.10 | |
| 15.10-15.30 | Break | | Break | | Break | | Break | |
| 8-Sep | Phoenix 3-S2 Post-harvest and food engineering | | Phoenix 4-S2 Structures and buildings & Soil and water engineering | | Phoenix 5-S2 Post-harvest and food engineering | | Phoenix 6-S2 | |
| 15.30-15.50 | Ph3-S2-1 | Evaluation of nutrition in oil palm leaves using near-infrared spectroscopy | 15.30-15.50 | Ph4-S2-1 | 15.30-15.50 | Ph5-S2-1 | 15.30-15.50 | |
| 15.50-16.10 | Ph3-S2-2 | Feasibility study of evaluation of ammonium laurate soap content in natural rubber latex by near infrared spectroscopy | 15.50-16.10 | Ph4-S2-2 | 15.50-16.10 | Ph5-S2-2 | 15.50-16.10 | |
| 16.10-16.30 | Ph3-S2-3 | Near Infrared Spectral and Physicochemical Characteristic of Durian Pulp at Different Maturities | 16.10-16.30 | Ph4-S2-3 | 16.10-16.30 | Ph5-S2-3 | 16.10-16.30 | |
| 16.30-16.50 | Ph3-S2-4 | The Preliminary Study of Using Near-Infrared Hyperspectral Imaging Technique for Predicting Moisture Content of Para Rubber Cup Lump | 16.30-16.50 | Ph4-S2-4 | 16.30-16.50 | Ph5-S2-4 | 16.30-16.50 | |
| 16.50-17.10 | Ph3-S2-5 | Performance evaluation and economic analysis of fruit peeler | 16.50-17.10 | Ph4-S2-5 | 16.50-17.10 | Ph5-S2-5 | 16.50-17.10 | |
| 17.30-18.30 | TSAE Annual Meeting (TSAE Member only) | | | | | | | |
| 18.30-21.00 | Banquet | | | | | | | |
| 9-Sep | Phoenix 3-S3 Post-harvest and food engineering | | Phoenix 4-S3 Agricultural systems & Energy and environment | | Phoenix 5-S3 Power and machinery | | Phoenix 6-S3 Energy and environment | |
| 09.10-09.30 | Ph3-S3-1 | A Compositional Distribution in Grain and Cereal Process | 09.10-09.30 | Ph4-S3-1 | 09.10-09.30 | Ph5-S3-1 | 09.10-09.30 | Ph6-S3-1 |
| 09.30-09.50 | Ph3-S3-2 | Extraction of glucosinolates and their conversion into sulforaphane via the addition of exogenous myrosinase | 09.30-09.50 | Ph4-S3-2 | 09.30-09.50 | Ph5-S3-2 | 09.30-09.50 | Ph6-S3-2 |
| 09.50-10.10 | Ph3-S3-3 | Reduction of Phosphate Soaking Time for Shrimp Product using Pulsed Vacuum Condition | 09.50-10.10 | Ph4-S3-3 | 09.50-10.10 | Ph5-S3-3 | 09.50-10.10 | Ph6-S3-3 |
| 10.10-10.30 | Ph3-S3-4 | Effect of Drying Temperature and Feed Rate on Drying Characteristics on Quality of Parboiled Rice Using Coaxial Impinging Stream Dryer | 10.10-10.30 | Ph4-S3-4 | 10.10-10.30 | Ph5-S3-4 | 10.10-10.30 | Ph6-S3-4 |
| 10.30-10.50 | Break | | Break | | Break | | Break | |
| 10.50-11.10 | Ph3-S3-5 | Effect of a Combined Microwave and Fluidized Bed Drying on Drying Kinetics and Qualities of the Parboiled Rice | 10.50-11.10 | Ph4-S3-5 | 10.50-11.10 | Ph5-S3-5 | 10.50-11.10 | Ph6-S3-5 |
| 11.10-11.30 | Ph3-S3-6 | Effect of Parboiling Conditions on Quality of RD31 Parboiled Rice | 11.10-11.30 | Ph4-S3-6 | 11.10-11.30 | Ph5-S3-6 | 11.10-11.30 | Ph6-S3-6 |
| 11.30-11.50 | Ph3-S3-7 | INFLUENCE OF MICROWAVE APPLICATOR POSITION OF FLUIDIZED BED DRYING ON QUALITY OF PARTIALLY PARBOILED RICE | 11.30-11.50 | Ph4-S3-7 | 11.30-11.50 | Ph5-S3-7 | 11.30-11.50 | Ph6-S3-7 |
| 11.50-12.10 | Ph3-S3-8 | Study of Influence of Soaking Conditions for Microwave Treatment on Parboiled Rice Qualities | 11.50-12.10 | Ph4-S3-8 | 11.50-12.10 | Ph5-S3-8 | 11.50-12.10 | Ph6-S3-8 |
| 12.10-13.30 | Lunch | | Lunch | | Lunch | | Lunch | |
| 9-Sep | Phoenix 3-S4 Post-harvest and food engineering | | Phoenix 4-S4 Power and machinery & Electronics and information technology | | Phoenix 5-S4 Post-harvest and food engineering | | Phoenix 6-S4 Agricultural systems & Electronics and information technology | |
| 13.10-13.30 | Ph3-S4-1 | Grain separation in an axial flow corn shelling unit | 13.10-13.30 | Ph4-S4-1 | 13.10-13.30 | Ph5-S4-1 | 13.10-13.30 | Ph6-S4-1 |
| 13.30-13.50 | Ph3-S4-2 | Effect of Heat Treatment on Increases GABA (γ -aminobutyric acid) Content in Germinated Paddy | 13.30-13.50 | Ph4-S4-2 | 13.30-13.50 | Ph5-S4-2 | 13.30-13.50 | Ph6-S4-2 |
| 13.50-14.10 | Ph3-S4-3 | Combined Use of Plasticizer, Charge Modifying Agent and Homogenization to Improve Mechanical Properties of Chitosan Films | 13.50-14.10 | Ph4-S4-3 | 13.50-14.10 | Ph5-S4-3 | 13.50-14.10 | Ph6-S4-3 |
| 14.10-14.30 | Ph3-S4-4 | CFD simulation of multi-stage drying of parboiled paddy kernels in an impinging stream dryer | 14.10-14.30 | Ph4-S4-4 | 14.10-14.30 | Ph5-S4-4 | 14.10-14.30 | Ph6-S4-4 |
| 14.30-14.50 | Ph3-S4-5 | The Study machine separate of nut and kernel palm by Hydro-cyclone | 14.30-14.50 | Ph4-S4-5 | 14.30-14.50 | Ph5-S4-5 | 14.30-14.50 | Ph6-S4-5 |
| 14.50-15.00 | Break | | Break | | Break | | Break | |
| 15.00-17.00 | Awards Presentation and Closing Ceremony Room Phoenix 1-2 | | | | | | | |
| 10-Sep | 09.00-17.00 Tour & Visit to SIMA ASEAN Thailand 2016 Halls 5-6, IMPACT Exhibition & Convention Center Bangkok, Thailand | | | | | | | |

| Poster Presentation Size 60x90 cm. |
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| Biodiversity of lipid producing-bacteria isolated from palm oil industry in the south of Thailand |
| สมบัติทางกายภาพและลักษณะทางประสาทสัมผัสของนมยี่สิบแปดปีแปดปี |
| การควบคุมปัจจัยควบคุมเชิงคุณภาพของนมยี่สิบแปดปีแปดปี |
| ชุดคำสั่งการผลิตอาหารสำหรับระบบคัดแยกคุณภาพเมล็ดโดยคอมพิวเตอร์ |
| เครื่องโม่ปุ๋ยคอกของหมูน |
| "Effects of the Revolution Speed on Yield of Crude Jatropha Oil from a Jatropha Screw Press Expeller" |