

Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

Name: Pharrunrat Tanaviyutpakdee

E-mail address: pharrunrat.tan@mahidol.ac.th

Current position: Assistant Professor

Education

2015 Ph.D. (Toxicology), Mahidol University, Bangkok Thailand

1994 M.Sc. (Nutrition), Mahidol University, Bangkok Thailand

1989 B.Sc. (Medical Technology), Khon Kaen University, Khon Kaen Thailand

Research Interest and Expertise

- 1. Heavy metal contamination in foods
- 2. Aflatoxin contamination in foods
- 3. Natural toxicant in foods
- 4. Food additive in natural and processed foods
- **5.** Risk assessment
- **6.** Daily dietary consumption data of toxic substances
- 7. Exposure estimation for toxic substance in foods
- **8.** How to reduce process-induced food toxicants

Research Experiences

- 1. Dietary exposure of aspartame, acesulfame-potassium and sucralose in Thai population 2017.
- 2. Safety and Quality of Purple flesh sweet potato Chips: Cooking Temperature Effect on acrylamide content 2017
- 3. Study on anti-glycation and antioxidant effects of Thai recommended sweet potato 2014
- 4. Sweet potato consumption survey in Thailand 2013
- 5. Aflatoxin contents in ready to eat Thai chili paste and effect of food additive on mold growth. 2005
- 6. Exposure estimation of aflatoxin in unpolished rice.2005.
- 7. The study of nitrosamine inhibition by Thai chili paste. 2005.





Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

- 8. The study of caffeine intake from snack and confectionary in children. 2003.
- 9. Effect of cooking processing on lead and cadmium content in vegetables and daily intake estimation. 2003.
- 10. The study of sulfur dioxide, EDTA, and polyphosphate in raw, cooked and canned crabmeat. 2003.
- 11. The study of caffeine content and daily intake of caffeine in snack and confectionary. 2002
- 12. The study of caffeine content in soft drink 2002
- 13. Pesticide residue levels in difference varieties of rice grown in Eastern Thailand 2002
- 14. Correlation between aflatoxin consumption and occurrence of aflatoxin adduct (Biomarker of aflatoxin caused cancer) 2001
- 15. Risk estimation of liver cancer due to aflatoxin exposure from ready to eat noodle in some area of Bangkok 1999
- 16. Study of aflatoxin contents in noodle dishes 1998
- 17. Daily Dietary Intake of Benzoic acid, Monosodium glutamate and Saccharin in Ubon-Ratchthani and Bangkok 1993.
- 18. Study of nitrate contents in Thai fresh fruits. 1993.

Training

2018	Training on ISO/IEC 17025:2017 by Department of Science Service Thailand	
2015	Food safety risk analysis at JIFSAN University of Maryland US supported by	
	International Life Sciences Institute	
2012	Assessor training course by Department of Science Service Thailand	
2005, 2018 Uncertainty in Analytical Measurement by Department of Science		
	Service Thailand	
2005	Validation of Chemical Test Method by Department of Science Service Thailand	
2005	Food regulatory frameworks in Thailand (Risk assessment workshop)	

Updated: August 16, 2023 -2-



Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

	18- 22 กรกฎาคม 2548 โดย มกอช. ณ. โรงแรมรามากาเด้นส์
2005	Training on parasite contamination in food and water (ฝึกอบรมเชิงวิชาการเรื่อง
	การตรวจวิเคราะห์เชื้อปนเปื้อนปรสิตในอาหารและน้ำ 16-20 พฤษภาคม 2548 ณ. ภาควิชาปรสิต วิทยา คณะสาธารณสุขศาสตร์ มหาวิทยาลัยมหิดล)
2004	Training on metal analysis by neutron activation at Dalhose University Canada sponsored by IAEA
1999	ISO/IEC Guide 17025 by Department of Science Service
1998	Aflatoxin Analysis Workshop sponsored by Thai Industrial Standard Institute
1998	ISO Guide 25 by Institute of Nutrition, Mahidol University
1997	Organochlorine analysis workshop by Department of Environmental
	Quality Promotion, Ministry of Science Technology and Environmental Thailand
1996	Food Analysis (Aflatoxin analysis) by Asia Pacific Food Analysis Network
	Government Chemical Laboratory Brisbane, Australia
1995	Validity in Dietary Assessment Methods by Institute of Nutrition, Mahidol
	University Thailand

Publications

National

1<u>. Pharrunrat Tanaviyutpakdee</u>, Chaniphun Butryee, Wanphen Wimonperapattana, Phatchari Mankong, Songsak Srianujata Risk Assessment of Aspartame, Acesulfame-K, and Sucralose Exposure from Food and Beverages in Thai Population. วารสารพิษวิทยาไทย 2564; 36(1): 113-130.

Updated: August 16, 2023 -3-



Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

- 2. พรพรรณ อนุศาสนี, ชนิพรรณ บุตรยี่, <u>ปรัญรัชต์ ธนวิยุทธ์ภัคดี</u>, วีรยา การพานิช. การประเมิน ความเสี่ยงการได้รับสารป้องกันกำจัดศัตรูพืชกลุ่มคาร์บาเมตจากการบริโภคผักผลไม้ของประชากร ไทย. วารสารพิษวิทยาไทย 2564; 36(1): 91-112.
- 3. <u>ปรัญรัชต์ ธนวิยุทธ์ภัคดี</u>, วีรยา การพานิช.และ รติกร อลงกรณ์โชติกุล ความสำคัญของการ ตรวจสอบความใช้ได้ของวิธีทดสอบสำหรับการประเมินความเสี่ยงการได้รับสัมผัสสารเคมีใน อาหาร วารสารพิษวิทยาไทย 2565; 37(1): 27-44.
- 4. <u>ปรัญรัชต์ ธนวิยุทธ์ภัคดี</u> และ ทรงศักดิ์ ศรีอนุชาต สารให้ความหวานแทนน้ำตาลเพื่อสุขภาพ และการควบคุมน้ำหนัก Thai Journal of Science and Technology. Vol 8 No 1 (2019) January-February: 93-104 DOI https://doi.org/10.14456/tjst.2019.10

5. Tanaviyutpakdee P. Glycation and Human Disease Development. Thai Jouranal of Toxicology vol 31 (2) 2016

International

- 1. Pharrunrat Tanaviyutpakdee and Weeraya Kampanit. Exposure Assessment of Heavy Metals and Microplastic-like Particles from Consumption of Bivalves. Foods 2023, 12, 3018. https://doi.org/10.3390/foods12163018
- 2. Phikulkhao N., <u>Tanaviyutpakdee P.</u>, Lam-ubol A., and Trachootham D. Nutriphenethyl Isothiocyanate Jelly Promotes Detoxification of a Tobacco-specific Oral Carcinogen in Male Active Cigarette Smokers. *Cancer Screening and Prevention* 2022 vol. 2(1) | 30–41.
- 3. Kampanit W, Benjapong W, Srianujata S, Rojroongwasinkul N, <u>Tanaviyutpakdee P</u>, Sakolkittinapakul J, Poowanasatien A, Jatutipsompol C and Jayasena V. Cultivation practice on nitrate, lead and cadmium contents of vegetables and potential health risks in children. International Journal of Vegetable Science 2018. DOI: 10.1080/19315260.2018.1541952
- **4.** Judprasong K, Archeepsudcharit N, Chantapiriyapoon K, Tanaviyutpakdee P, Temviriyanukul P. Nutrients and natural toxic substances in commonly consumed Jerusalem artichoke (Helianthus tuberosus L.) tuber Food Chemistry Food Chem; 2018; 238: 173–179.

Updated: August 16, 2023 -4-



Institute of Nutrition, Mahidol University (INMU)

999 Phutthamonthon 4 Rd., Salaya, Phutthamonthon

- **5.** Karnpanit W, Benjapong W, Srianujata S, Dhananiveskul N, Poowanasatien A & Jatutipsompol C. Nitrate, lead and cadmium contents in beans, leafy, fruit and root vegetables from conventional, good agricultural practice and organic cultivations, Toxicology letters. 2010; 196S: S342.
- **6.** Ikeda M, Zhang ZW, Srianujata S, Hussamin N, Banjong O, Chitchumroonchokchai C, et al. Prevalence of hepatitis B and C virus infection among working women in Bangkok. Southeast Asian Journal of Tropical Medicine and Public Health. 1998; 29(3):469-74

Updated: August 16, 2023 -5-