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Sittiwat Lertsiri has started his career at Department of Biotechnology, Faculty of Science, Mahidol University since 1997. He is highly specialized in chemical analyses, monitoring and elucidation of chemical changes in food system. While working at Department of Biotechnology, his research theme is mainly related to authenticity and quality of fermented foods such as soy sauce and fish sauce. Currently he is working on soy sauce starter cultures and quality of tuna-based food products and ingredients. Sittiwat plays significant roles to foster innovation in Thailand's industry such as being a senior consultant for food product quality, involving establishment and organization of biotechnology-related pilot plants, and promoting research collaboration and link between industry and academia. He has

been appointed Dean, Faculty of Science, Mahidol University since 2015. Recently, he takes part as a leading role of Flavor Academy under Food Innopolis Thailand. Sittiwat received his degrees in Food Chemistry and Agricultural Sciences from Tohoku University, Japan.