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KEY-WORDS:

Food Product Development, Valorisation

PROFILE

I am a first-year PhD student in Food Science area with a focus on food product development.

AFFILIATION

The Doctoral School on the Agro-Food System
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LANGUAGES



Thai (Native)



English (Fluent)

HOW TO REACH ME

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PROJECT TITLE

Valorisation of soy okara and banana peel for the development of gluten-free biscuits with potential enriched antioxidant and fibre

Steps of the research

- Okara flour from a by-product from soymilk/tofu production
- Banana peel flour
- Formulating and optimising gluten-free biscuit from okara and banana peel flour
- Conducting proximate analysis and sensorial acceptance of the product

Main Results

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Research Contribution

This study explores the valorisation of soy okara and banana peel, two nutrient-rich by-products, for the development of gluten-free biscuits. By integrating these ingredients, the research aims to enhance the biscuits' antioxidant and dietary fibre content, contributing to sustainable food and health-focused alternative product. The findings should provide a pathway for waste reduction and the creation of value-added functional food product.

Collaborations

Mahidol University International College

Why should you care?

Food waste and the growing demand for nutritious food are the two pressing global challenges. Transforming the often discarded by-products into a value-added healthy food product allows not only the reduction of environmental impact but also provides consumers with healthful dietary choices.