



Dr. Dunyaporn Trachootham

Assistant Professor at Institute of Nutrition, Mahidol University, Thailand

Biography

Dr. Dunyaporn Trachootham is an assistant professor at Institute of Nutrition, Mahidol University, Thailand. She graduated bachelor degree in dentistry (DDS) from Mahidol University and PhD in Biomedical Sciences (Pharmacology) from the University of Texas Health Sciences Center at Houston, Texas, USA. She completed postdoctoral fellowship in Cancer Biology from MD Anderson Cancer Center, Texas, USA and graduated certificate in Nutritional Sciences for Health Professionals from Tuft University, USA. Furthermore, she passed the training for safety assessment of genetically modified (GM) food from National Center for Genetic Engineering and Biotechnology, and novel food from Thailand Risk Assessment Center. Her work is composed of research, graduate teaching and social service. For teaching, she have supervised over 10 graduate students and five of them had completed their degrees. Students under her supervision are from three master programs including Toxicology and Nutrition for Food Safety, Nutrition, and Nutrition and Dietetics and one PhD program (Nutrition). Currently, she is the secretary of the curriculum committee for Master program in Toxicology and Nutrition for Food Safety. For social service, she is an assessor for safety of dietary supplements, novel food and genetic-modified plants and an assessor for the scientific integrity of health claims, Thai Food and Drug Administration (FDA). She served as a committee for revising Thai Dietary Reference Intake (Thai DRI), hosted by Bureau of Nutrition, Ministry of Health. She is also a committee to draft a national guideline on Food for people with chewing and swallowing problems, Thai FDA. She also served as a reviewer for research grants of Thailand Research Fund (TRF) and several international journals such as Journal of

Functional Food. Besides, she actively broadcasts knowledge and research insights through multiple media including television, newspaper, radio, internet programs and books.

Research

For research, she collaborated with multi-disciplinary team to perform research and development of functional food and medical food. Based on her background on pharmacology and toxicology, she usually play a major role on testing the safety, pharmacokinetic and efficacy of functional food ingredients such as phytochemicals and probiotics. The study models involved cell culture, animals and human studies. A good example of her work which improved public health is the development of Nutri-jelly, a novel edible nutritious gel for elderly people with chewing and swallowing problems. The project is supported by Dental Innovation Foundation under royal patronage, His Majesty the King's dental service unit. She had prestigious occasion to present the work to King Bhumibol Adulyadej. The product received Thai FDA approval and have been distributed for charity throughout Thailand. More than 20,000 patients have benefited from the product. Currently, a second version of Nutri-jelly containing functional ingredient (a phytochemical) is under clinical efficacy trial in oral cancer patients. Furthermore, she have published a cross-country research on taste perception which raised awareness in Thai society regarding intake of spicy and savory food and health risks. These contributions of her research earned her an Award for Outstanding Nutrition Research from Thailand Congress of Nutrition. Also, her recent published article has been featured as the back-cover of the journal *Food and Function*.