



Students from M.Sc. (Public Health), Program in Nutrition, Won The 1st Runner-up Award in The Innovation Competition of Irradiated Foods, Hosted by Thailand Institute of Nuclear Technology

A graduate student team from the Department of Nutrition got the 1st runner-

up award of the irradiated food innovation competition, in the topic of ‘Traditional Foods Could Be Developed by Nuclear Technology’. This competition was held at Amarin Plaza, Bangkok, on 15th September 2020. The student team namely MU Innovator included Mr.Yossarun Boonthatui, Miss Nanthicha Buree and Mr.Yutthaphon Wongkitisophon, which was advised by 2 lecturers from the Division of Food Science for Health, Dr.Somchoke Kittisakulnam and Asst. Prof. Dr.Wasina Thakhiew. This team innovated the ‘MoldiBean’ product or tempeh derived from 4 Thai pulses, which were soybean, peanut, tiger-striped bean (Thao Lai Sua) and Luang red bean, then they were fermented by an edible fungus, *Rhizopus oligosporus*, until obtaining the final product. MoldiBean is a good source of bioavailable proteins, dietary fibers and vitamin B₁₂ and it contains various bioactive substances that give other benefits for consumers’ health. MoldiBean also serves the popular trends of health-conscious consumption and as a new protein alternative. This product is processed by irradiation which is a non-thermal technique for reducing the contaminated microbes and retaining the nutrition, without degrading the food’s flavor quality.

