

APPENDIX

Questionnaires for Sensory Evaluation

9-Point Hedonic Scale

Name.....Date.....Time.....

Fermented Soybean Milk with Probiotic LAB

Please rinse your mouth with water before starting observe and taste samples. Observe, tasting and write down the liking scores.

- Liking scores**
- | | |
|------------------------------|------------------------|
| 9 = Like extremely | 4 = Dislike slightly |
| 8 = Like very much | 3 = Dislike moderately |
| 7 = Like moderately | 2 = Dislike very much |
| 6 = Like slightly | 1 = Dislike extremely |
| 5 = Neither like nor dislike | |

Sample code	Attributes					
	Overall appearance	Color	Overall flavor	Aroma	Sourness	Overall liking

Suggestion.....

.....

Thank you for your participation

CURRICULUM VITAE**Name**

Miss Sasithorn Sirilun

Date of Birth

9 January, 1978

Academic Background

- Khonkaenwittayayon school, Khonkaen 1991-1996.
- B.S. (Microbiology), Faculty of Science, Burapha University, 1997-2000.
- M.S. (Pharmaceutical Sciences), Faculty of Pharmacy, Chiang Mai University, 2003-2005

Experience

- Service laboratory PCR technician in the Shrimp Biotechnology Business Unit or BIOTEC under the National Science and Technology Development Agency (NSTDA). September 2001-March 2003.

Publications

1. Sirilun, S., Chaiyasut, C., Kantachote, D., Luxananil, P. 2010. Characterisation of non human origin probiotic *Lactobacillus plantarum* with cholesterol-lowering property. Afr.J.Microbiol.Res., 4(10) : 994-1000.

2. Chaiyavat, C., Chakkrapong K., Sirilun S. 2010. Breaking the spores of *Ganoderma lucidum* by fermentation with *Lactobacillus plantarum*. *Afr.J.Biotechnol.*, 9(43): 7379-7382.
3. Sirilun, S., Chaiyasut, C., Kantachote, D., Luxananil, P. Functional properties of isolated β -glucosidase-producing *Lactobacillus plantarum* SC 359. *Acta Alimentaria: An international journal of food science.* (In revised process).
4. Chaiyasut, C. and Sirilun, S. Different strains of heat-killed Lactobacilli affected adhesion on Caco-2 and induced interleukin-6, interleukin-10 and interleukin-12 production. *Afr.J.Microbiol. Res.*, 6(8): 1658-1662.

Posters

1. Sasithorn Sirilun, Sasimar Woraharn, Duangporn Kantachote and Chaiyavat Chaiyasut. Study of pickle products by using starter culture probiotic lactic acid bacteria. Work Shop on the 2nd NATPRO Scientific Program, Naresuan University at Phayao, Muang City, Phayao Province, Thailand. December 17-19, 2008.
2. Chaiyavat Chaiyasut and Sasithorn Sirilun. 2011. FASEB (Poster presentation).
Potential of probiotic *Lactobacillus* strains protection against inflammatory of intestinal tract via adhesion and induce cytokine homeostasis in Caco-2 cells.
11676- Probiotics, Intestinal Microbiota & the Host: Physiological & Clinical Implications, Carefree, Arizona, USA.