



Center for International Affairs
Walailak University

WU-CIA Newsletter

INTERNATIONAL COLLABORATION NEWSLETTER

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MALAYSIA

Vision: Bring the world to WU and at the same time take WU to the world VOLUME IV JANUARY 2021

Walailak University Submits for QS Asia Rankings



WALAILAK UNIVERSITY:
QS RANKINGS SUBMISSION

Wednesday, 27th January 2021

Walailak University, Nakhon Si Thammarat, Thailand



On 27th January 2021, Professor Dr. Sombat Thamrongthanyawong, President of Walailak University presided over the submission for QS Asia Rankings 2021. Also present at the event were Associate Professor Dr. Surin Maisrikrod, Vice President for Global Engagement and Faculty Development, Assistant Professor Dr. Janya Chanchaichujit, Director of the Center for International Affairs, and Associate Professor Dr. David J. Harding, Deputy Director of the Center for International Affairs and Head of Walailak University's World Rankings Team. On this occasion Associate Professor Dr. David J. Harding informed the President that the information submitted for QS rankings today has been approved by QS and the result will be announced in November 2021. Read more at

<https://www.wu.ac.th/en/news/19237>

For the QS World University Rankings, universities continue to be evaluated according to the following six matrices:

1. Academic Reputation (40%)
2. Employer Reputation (10%)
3. Faculty/Student Ratio (20%)
4. Citation per faculty (20%)
5. International Faculty Ratio (5%)
6. International Student Ratio (5%)

For more information about QS methodology, you can visit

<https://www.topuniversities.com/qs-world-university-rankings/methodology>

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AppliedHE Rankometer Launch



The AppliedHE Rankometer is an aggregating ranking system that combines the world's most influential university rankings into a single measure of university reputation and quality. The Rankometer reflects global opinions on universities as it is captured in the world's leading university rankings. For a ranking to be selected for inclusion, it must meet the following criteria

Activity: an edition of the ranking has been published during the preceding year

Scope: at least 1,000 universities are ranked

Impact: among the 5 most influential rankings, as measured by Google News mentions (hits) in the international media

Based on these criteria the following rankings are selected for inclusion in the AppliedHE Rankometer: Read more at <https://appliedhe.com/rankometer/>

Provider and country	Ranking and website ¹	Edition (number of universities)	Google News Hits ²
QS Quacquarelli Symonds (UK)	World University Rankings (topuniversities.com)	2021 (1,003)	17,800
Shanghai Ranking Consultancy (China)	Academic Ranking of World Universities (shanghai ranking.com)	2020 (1,000)	9,810
THE Times Higher Education (UK)	World University Rankings (timeshigher education.com)	2021 (1,526)	8,280
CWTS, Leiden University (Netherlands)	Leiden Ranking ³ (leiden ranking.com)	2020 (1,176)	1,840
Cybermetrics Lab, CSIC (Spain)	Webometrics Ranking Web of Universities (webometrics.info)	July 2020 (11,993)	1,100

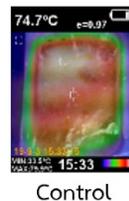
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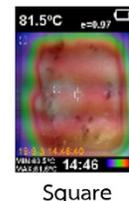


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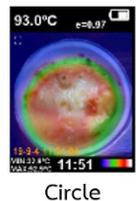
WU researcher successfully develops packaging for frozen foods, solving uneven microwave heating problem



Control



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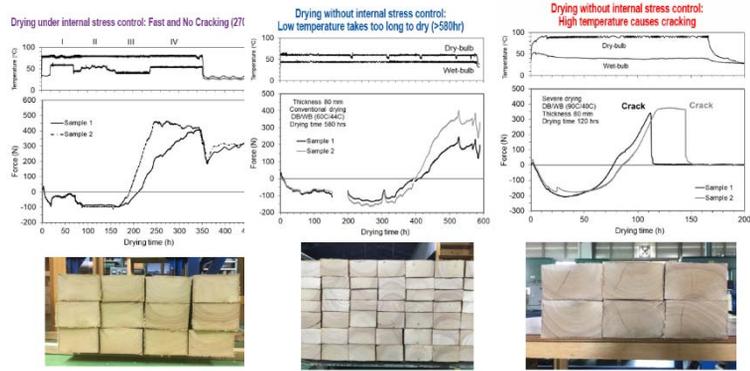
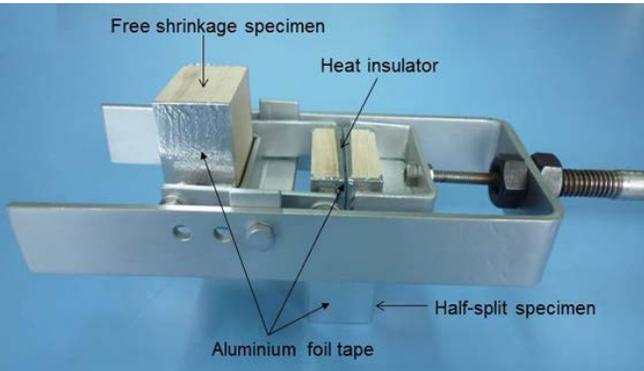
Assoc. Prof. Dr. Mudtorlep Nisoa,

Assoc. Prof. Dr. Mudtorlep Nisoa, lecturer at Walailak University's School of Science and the **head of the Center of Excellence in Plasma Science and Electromagnetic Waves** with his team consisted of Mr. Apinan Plodkaew and Ms. Karaket Wattanasit from the Center of Excellence in Plasma Science and Electromagnetic Waves as well as Asst. Prof. Warasri Saengkrajang from Nakhon Si Thammarat Rajabhat University developed the package to solve a problem for Value Sourcing Co., Ltd who produces a well-known frozen ready meal, baked spinach with cheese, for 7-ELEVEN convenience stores under the brand REO's Deli.

The key to this research is the creation of a model to simulate microwave radiation and then experimenting with the original package to identify the cause of uneven heat distribution.

The packaging developed for heating frozen spinach with cheese has been registered for a petty patent. Also, Value Sourcing Co., Ltd is seeking a contract with Walailak University and the Thailand Science Research and Innovation (TSRI) to exercise its rights for production and commercial distribution for a period of 7 years. Full detail can be found at <https://www.wu.ac.th/th/knowledge/detail/1073>.

The first patent to Walailak University, technique for real-time assessment of internal stress in lumber



The technique for real-time assessment of internal stress in lumber during and after kiln drying was successfully invented by **Assoc. Prof. Dr. Nirundorn Matan**, head of the **Center of Research Excellence in Wood Science and Biomaterials**, and his team. This lumber cracking, thereby reducing production costs and increasing lumber quality. As there is currently no proper technique or equipment for lumber drying, this first patent to WU is positioned to dramatically benefit the lumber drying industry. The most significant challenges for lumber drying researchers around the world, identifying them as how to

both quickly dry wood without damaging it and significantly reduce costs associated with the thermal energy and electric power used in production.

The research was funded by Thailand Science Research and Innovation (TSRI) and Thai Nakorn Parawood Co., Ltd., Nakhon Si Thammarat Province and registered its patent with the Department of Intellectual Property. This invention has been used with “DryWood,” a product of WU’s Center of Research Excellence in Wood Science and Biomaterials. “DryWood” is already in use in the rubber wood drying industry.

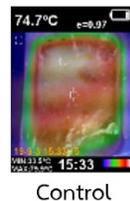
The Center of Research Excellence in Wood Science and Biomaterials, Walailak University aims to conduct comprehensive research with practical results for lumber industry development. Launched technologies include “DryWood” automatic lumber drying control system, “ImPregWood” concentration control system for wood drying solution, and “StressWood” real-time assessment of internal stress in lumber equipment. For more information, please visit <https://www.wu.ac.th/th/knowledge/detail/1072>

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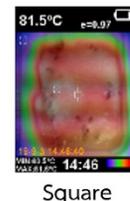
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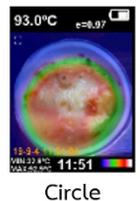
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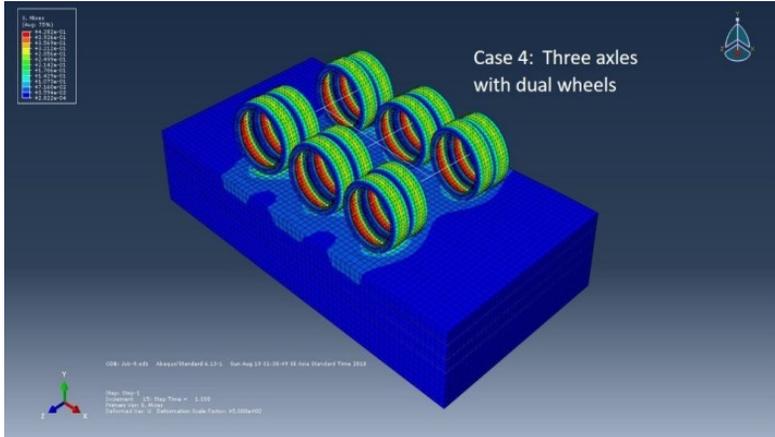
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Walailak University researcher honored with National Research Council Thailand (NRCT) Award 2021



Asst. Prof. Dr. Thanongsak Imjai, researchers of the Center of Excellence for Sustainable Disaster Management (CESDM), Walailak University was awarded in Good Level at Thailand Inventor's Day 2020 from National Research Council Thailand (NRCT) at BITEC Exhibition and Convention Center, Bang Na, Bangkok. His project entitled **"The Destructive Power Measurements of Thai Trucks and Load Behavior of Highway Pavement Structures"** head by Dr. Akaphat Sawangsuree, the project leader from the Bureau of Road Research and Development, Department of Highways, represented the project and received the award.

Asst. Prof. Dr. Thanongsak Imjai, graduated with a bachelor's degree in civil engineering from the University of Nottingham, with a master's degree in structural engineering from Cardiff University and a doctorate in structural engineering from the University of Sheffield. He specializes in building analysis and inspection, using Finite Element Analysis (FEA) to analyze structures and investigate the actual load behavior of structures in civil engineering studies. This includes examining the behavior of concrete reinforcement in disasters and using FRP (Fiber Reinforced Plastics) materials. His research activities include the application of construction innovation to civil engineering works. He presented the research project, " Study on the Destructive Power Measurements of Thai Trucks and Load Behavior of Highway Structures," which started in 2017 in collaboration with the Bureau of Road Research and Development, Department of Highways and Kasetsart University. The model developed can be used to predict the performance and service life of highway pavement for improved construction design, maintenance and restoration in Thailand. For more information, please visit <https://www.wu.ac.th/en/knowledge/detail/1071> .

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New research product!! "Innovative rubberwood crates containing essential oil vapors for controlling the ripening of fruits"



Assoc. Prof. Dr. Narumon Mantana

Assoc. Prof. Dr. Narumon Mantana, the lead researcher on the rubber crates extending the shelf life of fruits of the Center of Excellence for Essential Oils Innovation and Acting Dean of the School of Agricultural Technology and Food Industry revealed that the researcher team from the Center of Excellence for Essential Oil Innovation including postdoctoral researcher, faculty members and research assistant of the center has invented an innovation of rubber wood crates with essential oil vapor for controlling the ripening of fruits. The production can help slow down the ripening of fruits and control the nutrition during transportation which is a new innovation before reaching consumers and safe from fungi.

Assoc. Prof. Dr. Narumon added that these essential oils are naturally plant-derived. Mostly from spices which is a secondary substance created by plants for the benefit of the protection of the plant itself from insects or fungi, etc. The researchers used steam to distill the essential oils produced by the plants. The researchers have invented the formula of essential oil vapor that can help in the respiration of the fruit after harvest. It can help slow down the ripening of the fruit. In addition, this research also invented a method for absorbing the vapor of essential oils in rubber wood crates. For more detail, please visit <https://www.wu.ac.th/th/news/19221> or <https://siamrath.co.th/n/214795?fbclid=IwAR2De8760xsZsIs097KXM4hJ4IUuoHD1pSvDxrRSnKxLmVg5JaP-KzHpkk00>

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