

## Chulalongkorn University Develops Instant Khao Lam to Take Thai Delicacy Global

20 April 2026 | News

**The innovation not only simplifies preparation but also opens new commercial opportunities for Thai food products in international markets**



**The innovation not only simplifies preparation but also opens new commercial opportunities for Thai food products in international markets**

A researcher from the Department of Food Technology at Chulalongkorn University has developed an instant version of Thailand's iconic dessert Khao Lam, offering a convenient, longer-lasting alternative while preserving the traditional taste and texture of the beloved treat.

Khao Lam glutinous rice roasted in bamboo cylinders is closely associated with Nong Mon Market in Chonburi, where it is a popular local souvenir. Known for its rich blend of sweet coconut milk, sticky rice (white or black), black beans, and ginkgo nuts, the delicacy has long been a favourite among locals and tourists alike. However, its short shelf life of just one to two days has limited its reach beyond local markets.

To address this challenge, Associate Professor Dr Inthawoot Suppavorasatit led the development of the '921 Instant Khao Lam,' an innovation that significantly extends the product's shelf life while maintaining its authentic flavour profile. The instant version can be prepared in just 25 minutes, making it accessible for home consumption and export markets.

The idea originated from Gorngri Kositsakul, a Thai student studying in the UK with strong ties to the Chonburi community. Seeking to support local producers, he approached the university through his father, an alumnus and businessman in the region. His goal was to transform Khao Lam into a product that could be preserved longer and shared globally.

'Initially, we explored alternative formats such as toffee that could capture the flavour of Khao Lam,' said Dr Inthawoot. 'However, we realised that the essence of the product lies in its original form. This led us to develop an instant version that retains authenticity while offering convenience and extended storage.'

The '921' in the product's name is a personal nod to Gorngri, referencing his birthdate rather than a rice variety.

The innovation not only simplifies preparation but also opens new commercial opportunities for Thai food products in international markets. By overcoming shelf-life limitations, the instant Khao Lam is expected to help elevate a traditional

community product into a globally accessible offering, supporting local economies while preserving culinary heritage.