



Annual Report on SDG17 Partnership for the Goals

17.3 Publication of SDG reports

17.3.2 Progress against SDG2

Collaboration between Thaksin University and Coastal Wisdom Preservation Network

Thaksin University collaborates with networks to preserve coastal wisdom through the activities 'Khao Mai Pla Mun – Thai Lagoon: Growing Happiness' and the 1st TSU Learning Week



Students and the research team from Thaksin University, under the research program "Songkhla Lake: Three-Water Ecosystem for Learning and Sustainable Creative Economy City Development" within the framework of "Learning City Advancement and Implementation,"



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collaborated with the Naree Rim Lay community of Pakpra. The event took place at Wat Pakpra School, Lam Pam Subdistrict, Mueang Phatthalung District, on Friday, 11 October 2024.



A variety of **cultural preservation activities** were organized, including cooking competitions, traditional dessert workshops, fish-print art, learning about community lifestyles around Songkhla Lake, harvesting rice with local farmers, traditional rural games such as ricestalk flute blowing, food-sharing competitions, exhibitions from partner organizations, and community tiffin-sharing meals. These activities strengthened **community engagement**, transferred local wisdom to younger generations, and promoted sustainable learning aligned with the **cultural identity of the region**.

Public evidence: https://sde.tsu.ac.th/detail.php?id list=700&aNum=20241105104328

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Collaboration between Thaksin University and Smile Farm Food and Service Co., Ltd.

The School of Agricultural Technology and Food Industry joined forces with Smile Farm Food and Service Co., Ltd. to develop plant-based protein products from community-sourced ingredients under the brand 'Thasina x Zenfry



The Institute for Academic Service Promotion, Thaksin University, has established an academic cooperation agreement with Smile Farm Food and Service Co., Ltd. The purpose of this collaboration is to conduct research and develop products made from plant-based protein, as well as to create marketing channels and expand product distribution through the Thaksina Café Revolving Fund Project, which operates under the Institute for Academic Service Promotion.

A collaborative initiative has been established to research and develop products from local biological resources, social capital, and environmental assets, targeting the plant-based



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protein market under the brand Thasina x Zenfry. In its initial phase, the project focuses on developing products from Tohrang beans, a signature crop of Kong Ra District, Phatthalung Province. Tohrang beans are highly nutritious, rich in protein, dietary fiber, and essential vitamins and minerals such as B vitamins and iron. Their high fiber content also supports digestive health.



Three plant-based products will be developed in the first stage: tube tofu, som hummus, and ice cream.

Public evidence: https://sdg.tsu.ac.th/detail.php?id list=399&aNum=20240724144900