


## CURRICULUM VITAE

<b>Dr. NGUYEN Hoang Anh</b> Adress: Faculty of Food Science and Technology, Vietnam National University of Agriculture, Trau Quy, GiaLam Hanoi, Vietnam Tel: 0084.978973346 Fax: 0084.438276554 E-mail: hoanganhcntp@vnua.edu.vn			
<b>Qualifications</b>			
<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>Graduation year</i>
PhD	University of Natural resources and Life Science, Vienna, Austria	Food Biotechnology	2012
Master	Vrije Universiteit Brussels (VUB), Brussels, Belgium	Molecular Biology	2006
Bachelor	Hanoi University of Science, Vietnam national University	Biology	2000
<b>Professional experience</b>			
<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
5/2001 – 9/2004	Department of Biochemistry and Nutrition, Faculty of Food science and Technology	Lecturer	Hanoi
11/2003- 1/2004	Louvain la Neuve University	Visiting Researcher	Belgium
10/2004- 9/2006	Vrije Universiteit Brussels (VUB)	Master student	Belgium
10/2006- 10/2008	Department of Biochemistry and Food Biotechnology, Faculty of Food science and Technology, Hanoi University of Agriculture	Head of Department	Hanoi
11/2008 – 1/ 2012	University of Natural resources and Life Science	PhD student	Vienna, Austria
11/2010-12/2010	Laboratory of Biotransformation, Institute of Microbiology	Visiting Researcher	Praha, Czech Republic
2/2012 to date	Faculty of food science and technology, Vietnam National University of Agriculture	Lecturer, Vice dean of faculty, Head: Central Lab of Food Science and Technology	Hanoi

<b>Teaching responsibilities</b>		
<b>Courses for undergraduate programs:</b> General Biochemistry, Plant Biotechnology, Food Biotechnology, Molecular Biological and Immunological Techniques in Food Analysis.		
<b>Courses for master programs:</b> Advanced Biochemistry, Advanced Biochemistry and Food Biotechnology, Food contaminant analysis		
<b>Research areas</b>		
<ul style="list-style-type: none"> <li>- Isolation, selection and application of food grade microorganisms (Lactic acid bacteria, Bacillus, Fungi) in food production in order to improve food safety and quality</li> <li>- Production of enzymes from food grade wild type/recombinant microorganisms and application of enzymes in food production</li> <li>- Isolation, selection of food grade bacteria producing antimicrobial peptides, and production and application of bacteria/ peptides in food preservation.</li> <li>- Food analysis</li> </ul>		
<b>Projects</b>		
<i>Project titles</i>	<i>Duration</i>	<i>Sponsor</i>
<b>Leader of projects</b>		
- B2007-11-56: Optimization of culture conditions and enzyme purification to produce Fructosyltransferase and apply in production of functional fructooligosaccharide (FOS)	2007-2008	Ministry of Education and Training
- T2007-07-51: Determining optimal conditions of $\beta$ -D-fructofuranosidase activity for production of functional Fructooligosaccharid (FOS) from sucrose	2007	Hanoi University of Agriculture
- VN02/2013, Vietnam – Austrian Scientific and Technological cooperation program: “Food-grade xylanase expression systems for bioconversion of xylan wastes from Vietnamese corncob into valuable prebiotic xylo-oligosaccharides”.	2013-2015	- Vietnam Ministry of Science and technology, and BMWF of Austria
- VN/2015, Vietnam – Austrian Scientific and Technological cooperation program: “Food-grade expression systems for high level expression of enzymes applied in production of prebiotic oligosaccharides”.	2015-2016	- Vietnam Ministry of Science and technology, and BMWF of Austria
- Screening and identification of food grade Bacteria and Fungi producing protease and lactase from different sources of Vietnam	2016-2017	-
	2017-2018	Research agreement between Biovet J.CS and Vietnam National University of Agriculture
- Beta-galactosidase of food grade bacteria: from screening to production and preliminary application		
	2013	- Viet Nam - Belgium Project

<b>Member of projects</b>	2015	
-B2013.01.05: Production of N-acetyl-D-glucosamine from colloidal chitin using endochitinase and hexosaminidase		Ministry of Education and Training
	2016	
-106.16 – 2012.23: Identification of the function and the regulation of genes expressed in <i>Bacillus licheniformis</i> under phosphate starvation conditions for the construction of nutrient regulated expression systems	2013 - 2015	National Foundation for Science and Technology Development (Nafosted)
-Extraction of essential oil from <i>Perilla frutescens</i> leaves and application in fresh fork preservation	2015 - 2017	Vietnam national University of Agriculture
- Screening, characterization and production of antimicrobial peptides produced by Gras (generally reconized as safe) bacteria from vietnamese fermeted food	2013 - 2018	
	2016 - 2017	Vietnam – Belgium Project
- Coordination member: Implementation of International Master Program "Master in Food Technology, Safety and Quality Management	2017 - 2018	ARES- CUD, Belgium
- Application of Biotechnoly in animal feed production for Hanoi area from waste beer yeast		Hanoi Department of Science and Technology
	2018 - 2020	
- Reseach on process of fruit brewing Technology		Hanoi Department of Science and Technology
- Application of microbiological technology in reduction of histamin content of traditional fish sources		Ministry of industry and trade of the socialist republic of Vietnam

### Publications

- 1) Lê Thị Thảo, **Nguyễn Hoàng Anh**, Trần Thị Diệu Thúy, Nguyễn Văn Giang. Khảo sát một số đặc điểm sinh học của chủng nấm mốc *Aspergillus* sp.C2.2 sinh tổng hợp pectinaza. Tạp chí Nông nghiệp và phát triển nông thôn 2018, 2, 88 – 94.  
[http://www.tapchikhoahocnongnghiep.vn/uploads/news/2018\\_03/12.pdf](http://www.tapchikhoahocnongnghiep.vn/uploads/news/2018_03/12.pdf)
- 2) Hồ Tuấn Anh, **Nguyễn Hoàng Anh**. Ứng dụng chế phẩm sinh học thu nhận từ vi khuẩn *Bacillus subtilis* và enzyme công nghiệp để phân giải nấm men bia. Tạp chí Khoa học Công nghệ nông nghiệp Việt Nam 2017, 82(9), 86-89.
- 3) **Hoang Anh Nguyen**. Expression of chitinase gene from *Bacillus licheniformis* DSM13 in *E.coli* T7 and biochemical characterisation of recombinant enzyme. Journal of Agricultural Science 2017, 15(9),

1230 – 1238.

<http://www1.vnua.edu.vn/tapchi/upload/9-2017/12.pdf>

4) **Hoang Anh Nguyen**, Thi Lan Vu. Isolation, selection and identification of *Aspergillus oryzae* from some traditional fermented foods producing high salt tolerant neutral protease. Journal of Agricultural Science 2017, 15(9), 1213 – 1220.

<http://www1.vnua.edu.vn/tapchi/upload/9-2017/10.pdf>

5) **Nguyễn Hoàng Anh**, Trần Thị Na. Tuyển chọn và định danh vi khuẩn *Bacillus* có khả năng sinh enzyme  $\beta$ - galactosidase chịu nhiệt. Tạp chí Khoa học Nông nghiệp Việt Nam 2017, 15(8), 1070 – 1076.

<http://www1.vnua.edu.vn/tapchi/upload/8-2017/9.pdf>

6) **Nguyễn Hoàng Anh**, Nguyễn Văn Giang. Tuyển chọn, định danh vi khuẩn *Bacillus* sinh enzyme protease, và xác định đặc tính chịu nhiệt của enzyme. Tạp chí Khoa học Nông nghiệp Việt Nam 2017. 15(8), 1062 – 1069.

<http://www1.vnua.edu.vn/tapchi/upload/8-2017/8.pdf>

7) Phạm Thùy Trang, **Nguyễn Hoàng Anh**, Nguyễn Văn Giang. Ảnh hưởng của một số yếu tố môi trường nuôi cấy đến khả năng sinh invertase ngoại bào của các chủng nấm men *Saccharomyces cerevisiae* 263 và 259. Tạp chí Khoa học Công nghệ nông nghiệp Việt Nam 2017, 8(81): 72 – 77

8) **Nguyễn Hoàng Anh**, Nguyễn Văn Giang, Lê Thanh Hà. Thu nhận N-acetyl-Glucosamine từ chitin sử dụng enzyme endochitinase và  $\beta$ -hexosaminidase tái tổ hợp. Tạp chí Khoa học Công nghệ nông nghiệp Việt Nam 2017, 8(81): 109 – 114.

9) **Nguyễn Hoàng Anh**, Hồ Tuấn Anh. Tuyển chọn chủng vi khuẩn Lactic có khả năng sinh enzyme  $\beta$  - galactosidase chịu axit (pH 2 - 3). Tạp chí Khoa học Công nghệ nông nghiệp Việt Nam 2017, 7(80): 79-83.

10) Nguyen Thanh Trung, Nguyen Minh Hung, Nguyen Huy Thuan, Trinh Thanh Trung, Nguyen Quoc Trung, Trinh Thi Thu Thuy, **Nguyen Hoang Anh**. Isolation and characterization of the phytase gene promoter from *Bacillus licheniformis* DSM13. Journal of Agricultural Science 2017, 15 (3): 298 – 305

<http://www1.vnua.edu.vn/tapchi/Upload/3-2017/13.pdf>

11) Mai-Lan Pham, Tatjana Leister, **Hoang Anh Nguyen**, Cuong Do-Bien, Anh Pham-Tuan, Dietmar Haltrich, Montarop Yamabhai, Thu-Ha Nguyen, Tien-Thanh Nguyen. Immobilization of galactosidases from *Lactobacillus* on chitin using a chitin-binding domain. *J Agric Food Chem* 2017, 65 (14): 2965–2976.

<https://www.ncbi.nlm.nih.gov/pubmed/28319379>

12) **Nguyễn Hoàng Anh**, Nguyễn Thị Thanh Thủy, Nguyễn Vĩnh Hoàng: Phân lập, tuyển chọn vi khuẩn *Bacillus* spp. từ dạ cỏ bò có khả năng sinh enzyme  $\beta$ -glucanase và bước đầu xác định đặc tính của enzyme. Journal of Agricultural Science 2017, 15 (1): 85 – 91.

<http://www1.vnua.edu.vn/tapchi/Upload/1-2017/10.pdf>

13) Nguyen Thi Thanh Thuy, **Nguyen Hoang Anh**, Nguyen Vinh Hoang: Screening and characterization of  $\beta$ -glucanase produced by *Bacillus* spp isolated from Muong Khuong Chili sauce. International conference on Agriculture Development in the context of international intergration: Opportunities and challenges. Agricultural University Press, 2016 (ISBN 978-604-924-245-8): 228 - 235

14) Nguyen Thi Thanh Thuy, Vu Thi Huyen Trang, Vu Quynh Huong, Trinh Thi Thu Thuy, Nguyen Thi Lam Doan, Tran Thi Na, **Nguyen Hoang Anh**: Isolation, identification, and preliminary characterization of *Bacillus subtilis* with broad – range antibacterial activity from Muong Khuong chilli sauce. Journal of Science and development 2016, 14 (7): 1009-1015.

<http://www1.vnua.edu.vn/tapchi/Upload/992016-bai%201.pdf>

15) Pham Thi Diu, Nguyen Thi Lam Doan, Nguyen Thi Thanh Thuy, **Nguyen Hoang Anh**: antimicrobial activity and preliminary characterization of peptides produced by lactic acid bacteria isolated from some vietnamese fermented foods. Journal of Science and development 2016, 14 (7): 1044-1051.

<http://www1.vnua.edu.vn/tapchi/Upload/992016-bai5.pdf>

16) Nguyen Thi Lam Doan, Hoang Thi Van, Nguyen Thi Thanh Thuy, **Nguyen Hoang Anh**: isolation and selection of lactic acid bacteria from vietnamese fermented pork meat product with antimicrobial

activity and characterization of bacteriocin. *Journal of Science and development* 2016, 14(7): 1089-1099.  
<http://www1.vnua.edu.vn/tapchi/Upload/1392016-so%20CNTP5kam%20doan.pdf>

17) Tien Thanh Nguyen, **Hoang Anh Nguyen**, Thu Ha Nguyen, Dietmar Haltrich, Sakacin-based expression vectors for *Lactobacillus* cell factories. Proceeding of conference: innovation of food engineering and bioengineering: from research to industry Hanoi Oct, 2016, 148 – 156.

18) Nguyen Thanh Trung, Nguyen Minh Hung, Nguyen Huy Thuan, **Nguyen Hoang Anh**, Le Thi Hoi, Thomas Schweder, Britta Jürgen: A Phosphate Starvation-1 Inducible Ribonuclease of *Bacillus licheniformis*. *Journal of Microbiology and Biotechnology* 2016.

<https://www.ncbi.nlm.nih.gov/pubmed/27160576>

19) Barbara Geiger, Hoang-Minh Nguyen, Stefanie Wenig, **Hoang Anh Nguyen**, Cindy Lorenz, Roman Kittl, Geir Mathiesen, Vincent G.H. Eijsink, Dietmar Haltrich, Thu-Ha Nguyen: From by-product to valuable components: Efficient enzymatic conversion of lactose in whey using  $\beta$ -galactosidase from *Streptococcus thermophilus*. *Biochemical Engineering journal* 2016.

<https://www.sciencedirect.com/science/article/pii/S1369703X16300900>

20) **Nguyen HA**, Nguyen TH, Haltrich D: Human milk Oligosaccharides: chemical structure, Functions and enzymatic synthesis. *J Science and Development* 2012, 5 (10): 693 – 706

<http://www1.vnua.edu.vn/tapchi/Upload/19112012-tap%20chi%20cntp%20ban%20in%201.pdf>

21) **Nguyen HA**, Nguyen TH, Nguyen TT, Peterbauer CK, Mathiesen G, Haltrich D: Chitinase from *Bacillus licheniformis* DSM13: Expression in *Lactobacillus plantarum* WCFS1 and biochemical characterisation. *J Protein expression and Purification* 2011, 59 (10): 5617-5624.

<https://www.ncbi.nlm.nih.gov/pubmed/22037312>

22) **Nguyen HA**, Nguyen TH, Kren V, Eijsink VG, Haltrich D, Peterbauer CK: Heterologous Expression and Characterization of an N-Acetyl- $\beta$ -D-hexosaminidase from *Lactococcus lactis* ssp. *lactis* IL1403. *J Agric Food Chem* 2012, 60 (12): 3275-81.

<https://www.ncbi.nlm.nih.gov/pubmed/22356128>

23) Nguyen TT, **Nguyen HA**, Lozel Arreola R, Mlynek G, Djinovic-Carugo K, Mathiesen G, Nguyen TH, Haltrich D: Homodimeric  $\beta$ -galactosidase from *Lactobacillus delbrueckii* subsp. *bulgaricus* DSM 20081: expression in *Lactobacillus plantarum* and biochemical characterization. *J Agric Food Chem* 2012, 60 (7): 1713-172.

<https://www.ncbi.nlm.nih.gov/pubmed/22283494>

24) Iqbal S, Nguyen TH, **Nguyen HA**, Nguyen TT, Maischberger T, Kittl R, Haltrich D: Characterization of a Heterodimeric GH2 beta-Galactosidase from *Lactobacillus sakei* Lb790 and Formation of Prebiotic Galacto-oligosaccharides. *J Agric Food Chem* 2011, 59(8):3803-3811.

<https://www.ncbi.nlm.nih.gov/pubmed/21405014>

25) **Nguyễn Hoàng Anh**, Ngô Xuân Mạnh, Nguyễn Hương Thủy, Ngô Xuân Trung: Chọn lựa các điều kiện hoạt động tối ưu của enzyme  $\beta$ -D-fructofuranosidase để sản xuất đường Fructooligosaccharide (FOS) chức năng từ đường sucrose. *Tạp chí Khoa học và phát triển* 2008, 6 (3): 2890 – 293.

<http://www1.vnua.edu.vn/tapchi/Upload/2282008-Bai%2013%20sua%20in.pdf>

26) Ngô Xuân Mạnh, **Nguyễn Hoàng Anh**, Nguyễn Văn Lâm, Trần Thị lan Hương: Ứng dụng các enzyme amylase trong sản xuất đường maltose (mạch nha) từ tinh bột sắn. *Tạp chí Hóa sinh học* 2005, Số 1.

#### Books

- Ngo Xuan Manh, **Nguyen Hoang Anh**, Nguyen Thị Lam Đoàn, Nguyen Van Lam (2013). Food Biotechnology, Agricultural University Press

Hanoi, 15/3/2018



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