

## CURRICULUM VITAE

### Dr. Nguyen Thi Lam Doan

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### Qualifications

<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>years</i>
PhD	Department of Biochemistry, physiology and microbiology, Gent University, Belgium	Biochemistry and Biotechnology	2008-2012
Master	Vrije Universiteit Brussel and Leuven university, Belgium	Molecular Biology	2003-2005
Bachelor	Hanoi University of Science, Vietnam national University	Biology	1995-1999

### Professional experience

<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
5/2001 - 9/2003	Department Biochemistry and Nutrition, Faculty of Food Science and Technology	Lecturer	TrauQuy - GiaLam - HaNoi
10/2003 - 9/2005	Vrije Universiteit Brussels (VUB) and Leuven University	Master student	Belgium
10/2005 - 9/2008	Department of Biochemistry and Food Biotechnology, Faculty of Food science and Technology, Hanoi University of	Lecturer	TrauQuy - GiaLam - HaNoi

	Agriculture		
10/2008 – 6/2012	Ghent University	PhD student	Ghent, Belgium
7/2012-12/2014	Faculty of food science and technology, Vietnam National University of Agriculture	Lecturer,	TrauQuy – GiaLam - HaNoi
1/2015		Lecturer, Vice dean of Department	
To date			

### Teaching responsibilities

#### *Courses for undergraduate programs:*

General Biochemistry, Food Biotechnology, Enzyme Technology

*Courses for master programs:* Advanced Biochemistry and Food Biotechnology, Food contaminant analysis, Post Harvest Biotechnology

### Research areas

- Researching diversity of microorganisms by using methods: (GTG)<sub>5</sub>-PCR fingerprinting, MALDI-TOF mass spectrometry, multilocus sequencing analysis (*pheS* gene and *rpoA* gene sequencing analysis and 16S rRNA gene sequencing, DNA – DNA Hybridization, DGGE (denature gradient gel electrophoresis).
- Applications of microorganism (starter culture) in fermented food products
- Production of microbiological products such as probiotic used in food and in livestock
- Application of biological organisms in the treatment environment
- Enzyme extraction such as protease, amylase, cellulase,  $\beta$  - galactosidase ... from microorganisms
- Isolation, selection of food grade bacteria producing antimicrobial peptides, enzyme and application them in foods

### Projects

<i>Project titles</i>	<i>Duration</i>	<i>Sponsor</i>
<b>Leader of projects</b>		
Studying and using hydrogen peroxide to preservation fresh milk	2006	Hanoi Agricultural University
Studying of thermal pasteurization to fresh milk	2007	Hanoi Agricultural University
Studying and selecting of lactic acid bacteria for producing starter culture for fermented food	2009-2010	Ministry of Education and Training
<b>Member of projects</b>		
Collected studying thermosetting $\alpha$ – amylase from microorganism and applying them in food processing	2006-2007	Ministry of Education and Training
Studying and selecting of enzyme $\beta$ -D-fructofuranosidase from microorganism and applying for functional Fructoolygosachharide (FOS) production	2007-2008	Ministry of Education and Training
The selection of microorganisms to synthesize enzyme Chitosanase for functional Chitosanoligosaccharide production	2008-2009	Ministry of Education and Training
Studying and selecting of lactic acid bacteria for producing starter culture for fermented food	2009-2010	Ministry of Education and Training
Screening, characterization and production of antimicrobial peptides produced by Gras (generally recognized as safe) bacteria from Vietnamese fermented food	2015- 2017	Project of Vietnamese – Belgium, Vietnam National University of Agriculture
Beta – galactosidase of food grade bacteria: from screening to production and preliminary Application	2017-2018	Project of Vietnamese – Belgium, Vietnam

		National University of Agriculture
Application of microbiological technology in reduction of histamin content of traditional fish sources	2018 - 2010	Ministry of industry and trade of the socialist republic of Vietnam
Effect of heat treatment on concentration of beta casomorphins in A1A1 and A2A2 milk and in their digests following in vitrosimulated-gastro intestinal digestion	2018 - 2021	National Foundation for Science and technology Development (Nafosted)

## **Publications**

### *Journal articles*

1. **Nguyen Thi Lam Doan** (2008). Construction vector containing *Salmonella typhimurium* LT2S toxic gene DNA expression in *E.Coli*. Journal of Science and Technology, Vietnam Academy of Science and Technology. Vol. 46, No. 6
2. **Nguyen Thi Lam Doan**, Tran Bich Phuong (2008). Influence of productive conditions on Kefir Yoghurt quality with strawberry additive. Journal of Science and Development. Vol.6, No.4.
3. Ngo Xuan Manh, **Nguyen Thi Lam Doan**, Vo Nhan Hau, Ngo Xuan Dung (2008). Selection of optimal conditions for *Bacillus licheniformis* (strain BCRP) culture to synthesize thermostable  $\alpha$  amilase. Journal of Science and Development.
4. **Nguyen Thi Lam Doan**, Ngo Xuan Manh, Le Thanh Binh, Vamdamme Peter (2011). Identification of Lactic acid bacteria species producing acid by *pheS* gene sequencing analysis. Journal of Science and Development, Vol. 9. No.3, pp.415-421
5. **Nguyen Thi Lam Doan**, Ngo Xuan Manh, Nguyen Thi Da, Vu Thi Hang, Nguyen Xuan Bac (2011). *PheS* gene sequence analysis for the identification of a Lactic acid bacterium producing bacteriocin from Nem chua. Journal of Science and Technology, Vietnam Academy of Science and Technology. Vol. 49. No. 1. pp. 93-99.
6. **Nguyen Thi Lam Doan**, Van Hoorde Koenraad, Cnockaert Margo, De Brandt Evie, De

Bruyne Katrien, Le Thanh Binh, Vandamme Peter (2013). A culture-dependent and -independent approach for the identification of lactic acid bacteria associated with the production of nem chua, a Vietnamese fermented meat product. *Journal of Food Research International*, 50, 232 -240

7. **Nguyen Thi Lam Doan**, Van Hoorde Koenraad, Cnockaert Margo, De Brandt Evie, Maarten Aerts, Le Thanh Binh, Vandamme Peter (2012) . Validation of MALDI -TOF MS for rapid classification and identification of lactic acid bacteria, with a focus on isolates from traditional fermented food in Northern Vietnam. *Journal of Letters in Applied Microbiology*, 55, 265 -273.

8. **Nguyen Thi Lam Doan**, Margo Cnockaert, Koenraad Van Hoorde, Evie De Brandt, Isabel Snauwaert, Cindy Snauwaert, Luc De Vuyst, Binh Thanh Le, and Peter Vandamme (2013). *Lactobacillus porcinae* sp. nov. isolated from traditional Vietnamese nem chua. *International Journal of Systematic and Evolutionary Microbiology*, 63, 1754 – 1759.

9. **Nguyen Thi Lam Doan**, Van Hoorde Koenraad, Cnockaert Margo, De Brandt Evie, Maarten Aerts, Le Thanh Binh, Vandamme Peter (2013). A description of the lactic acid bacteria microbiota associated with the production of traditional fermented vegetables in Vietnam. *International Journal of Food Microbiology* 163, 19–27.

10. **Nguyen Thi Lam Doan**, Van Hoorde Koenraad, Cnockaert Margo, Le Thanh Binh, Vandamme Peter (2015). Studying on bacterial community in fermented foods by using polymerase chain reaction denaturing gradient gel (PCR - DGGE). *Journal of Science and Technology*, Vietnam Academy of Science and Technology. Vol. 53. No. 2. pp. 157-168

11. **Nguyen Thi Lam Doan**, Hoang Thi Van, Nguyen Thi Thanh Thuy, Nguyen Hoang Anh (2016). 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*, Vol. 14. No.7, pp.1089- 1099.

12. 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 (2016). Isolation, identification, and preliminary characterization of *Bacillus subtilis* with broad – range antibacterial activity from Muong Khuong chili. Vol. 14. No.7, pp.1009-1015

13. Pham Thi Diu, **Nguyen Thi Lam Doan**, Nguyen Thi Thanh Thuy, Nguyen Hoang Anh (2016). Antimicrobial activity and preliminary characterization of peptides produced by lactic

acid bacteria isolates from some Vietnamese fermented foods. Journal of Science and Development. Vol. 14. No.7, pp. 1044-1051.

14. **Nguyen Thi Lam Doan**, Lru Thi Thuy Duong (2017). Selection of lactic acid bacteria with some bioactive characteristics for application in agricultural waste treatment to making feed for ruminants. Vietnam Journal of Agricultural Science 15 (11),1556 -1564

### **Books**

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

### **Conferences**

- Validation of MALDI -TOF MS for rapid classification and identification of lactic acid bacteria from traditional fermented food in Northern Vietnam. Poster for Microbial Diagnostic Applications of Mass Spectrometry, London, UNITED KINGDOM, April 4-5th, 2012.

- Studying of microbiology populations from foods by polymerase chain reaction denaturing gradient gel electrophoresis (PCR- DGGE). Scientific seminar female of Hanoi Agricultural University October, 2012.

- Identification of lactic acid bacteria diversity from a traditional fermented pork meat product by using a combination of culture dependent and independent approach. The 41 congress on science and Technology of Thailand (STT41). Suranaree University of Technology Nakhon Ratchasima, Thailand. November 2015.

- MALDI -TOF MS and (GTG)<sup>5</sup>-PCR fingerprinting for classification and identification of lactic acid bacteria from some traditional fermented food in vietnam. Date 12- 14, November. VBFOODNET 2017. NONG LAM UNIVERSITY – HO CHI MINH CITY

Date 20/3/2018  
Signature

Nguyen Thi Lam Doan