

CURRICULUM VITAE

GENERAL INFORMATION			
Name	LAI THI NGOC HA		
Nationality	Vietnamese		
Age	41 years (born in Hanoi, Vietnam, on 02 October 1976)		
Private address	31 Cua Nam street, Hanoi, Vietnam Mobile Phone : +84973829482		
Professional address	Vietnam National University of Agriculture Faculty of Food Science and Technology Tran Quy, Gia Lam, Hanoi, Vietnam Phone: +84-24-62617708 Email: lnha1999@yahoo.com , lnha.cntp@vnu.edu.com		
EDUCATION			
<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>Graduation year</i>
Post-doc	Université catholique de Louvain, Belgium	Agricultural science and biological engineering	11/2017
Post-doc	Universidade Federal do Para, Brazil	Biotechnology	12/2015
Post-doc	Université catholique de Louvain, Belgium	Agricultural science and biological engineering	7-8/2015
PhD	Université catholique de Louvain, Belgium	Agricultural science and biological engineering	2014
Master degree	Université catholique de Louvain, Belgium	Food sciences and technology	2006
University degree	Hanoi University of Science and Technology, Vietnam	Food Technology	1999
EXPERIENCE			
<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
2002 – 2014	Vietnam National University of Agriculture	Lecturer – Researcher	Trau Quy, Gia Lam, Ha Noi
2014 - now		Lecturer – Researcher Head of Department of Biochemistry and Food Biotechnology	
1999 - 2002	Hanoi biotechnological joint stock company	Researcher	Lang Street, Ha Noi

TEACHING RESPONSIBILITIES		
<ol style="list-style-type: none"> 1. Food chemistry 2. Food biochemistry 3. General biochemistry 		
TRAINING COURSES		
<ol style="list-style-type: none"> 1. Quality and security of food products and processes of certification and accreditation. 14-18/5/2013. Vietnam National University of Agriculture. 2. Written and oral scientific communication. 13-16/3/2012. Vietnam National University of Agriculture. 3. Use of Matlab in analysis the data. 27/2-9/3/2012. Vietnam National University of Agriculture. 4. Improvement on laboratory equipment operating and maintaining of plant molecular biology and seed sciences. 14-17/2/2012. Vietnam National University of Agriculture. 5. SAS base. 12-16/12/2011. Université catholique de Louvain. 6. Research project. 4-15/4/2011. Vietnam National University of Agriculture. 7. Product innovation in food technology. 7-11/3/2011. Vietnam National University of Agriculture. 8. Data and statistical analysis. 25-28/01/2011. Vietnam National University of Agriculture. 9. Consultation of documents and information treatment. 10-15/01/2011. Vietnam National University of Agriculture. 		
MAIN RESEARCH TOPICS		
<ol style="list-style-type: none"> 1. Natural compounds with biological activities: activity, extraction, purification and application. 2. Functional foods. 3. Enzyme production and enzymatic processing. 		
RESEARCH PROJECTS		
Project titles	Duration	Sponsor
1. Identification of anticancer polyphenols from sim (<i>Rhodomyrtus tomentosa</i>) seeds and leaves	2017	ELAN, ARES-CCD, Belgium
2. Studying on production of omega 6, 7, 9 fatty acids by bacteria.	3 years, 2016-2018	Vietnamese ministry of industry and trade
3. Study and application of plant extracts in the prevention of pathogen in the white shrimp and in the storage of shrimp products	2 years, 2015-2017	VNUA
4. Utilisation of enzymes in the extraction of piceatannol from the "sim" (<i>Rhodomyrtus tomentosa</i>) fruits and application in food industry	1 year, 7/2015-7/2016	IFS, Sweden
5. Extraction des composés phénoliques des feuilles de	2015	ELAN, ARES-

"sim" (<i>Rhodomyrtus tomentosa</i>) et application dans la technologie alimentaire		CCD, Belgium
6. Modelisation and optimization of piceatannol, a biological potent stilben, extraction from the sim seed and application in food industry	2010	VNUA
7. Polyphenols from "sim" fruit: chemical properties, antioxidant capacity, optimal extraction conditions and application in food conservation.	2 years 2009-2010	CUD, Belgium
8. Effect of some technical factors on the phenolic extraction from litchi pericarp and application in food technology.	2009	VNUA
9. Effect of some technical factors on the phenolic extraction from guava leaf and application in food technology.	2008	VNUA
10. Extraction of bromelain from ananas.	2008	VNUA
11. Enzymatic application in carrot juice fabrication	2008	VNUA

PUBLICATIONS

Books and book chapters

1. Le Van Tri, Tran Thi Minh, **Lai Thi Ngoc Ha**, Le Viet Ha, Nguyen Thu Phuong, Le Duc Vinh, 1999. Using by-products of sugar production. Agriculture Press.
2. Ngo Xuan Manh, **Lai Thi Ngoc Ha**, Dang Thai Hai, Nguyen Van Kiem, 2010. General biochemistry. Hanoi University of Agriculture Press.

Journal articles

1. Lai Thi Ngoc Ha, Tran Thi Hoai, Phan Van Hieu, Ngo Thi Huyen Trang, 2017. Effect of some technological conditions on the extraction of phenolic antioxidant compounds from seedy banana. Vietnam Journal of Agricultural Science, 15 (5), 673-680.
2. Lai Thi Ngoc Ha, Bui Van Ngoc, Hoang Hai Ha, Hoang Thi Yen, 2016. Ultrasound-assisted extraction and anticancer activity of *Passiflora edulis* seed. Vietnam Journal of Agricultural Science, 14 (7), 1016-1025.
3. Lai Thi Ngoc Ha, 2016. Phenolic compounds and health benefits. Vietnam Journal of Agricultural Science, 14 (7), 1107-1118.
4. Hoang Thi Yen, Trinh Thi Thuy Linh, Mai Chi Thanh, Nguyen Thi Thu Huyen, Lai Thi Ngoc Ha, Bui Van Ngoc, 2015. Optimization of extraction of phenolic compounds that have high antioxidant activity from *Rhodomyrtus tomentosa* (Ait.) Hassk. (Sim) in Chi Linh, Hai Duong. Journal of Biology, 37 (4), 509-519.
5. Dang T. L., T. N. H. Lai, T. H. Nguyen, 2015. Anti-bacterial activity of myrtle leaf and myrtle seed (*Rhodomyrtus tomentosa*) extracts on bacterial strains causing acute hepatopancreas necrosis disease (AHPND) in shrimp. Journal of Sciences and Development, 13 (7), 1101-1108.
6. Thi Ngoc Ha Lai, Christelle André, Hervé Rogez, Eric Mignolet, Thi Bich Thuy Nguyen, Yvan Larondelle, 2015. Nutritional composition and antioxidant properties of the sim fruit (*Rhodomyrtus tomentosa*). Food Chemistry, 168, 410-416.
7. Thi Ngoc Ha Lai, Christelle André, Rosana Chirinos, Thi Bich Thuy Nguyen, Yvan

- Larondelle, Hervé Rogez, 2014. Optimisation of extraction of piceatannol from *Rhodomyrtus tomentosa* seeds using response surface methodology. Separation and purification technology, 134, 139-146.
8. Thi Ngoc Ha Lai, Marie-France Herent, Joëlle Quetin-Leclercq, Thi Bich Thuy Nguyen, Hervé Rogez, Yvan Larondelle, Christelle André, 2013. Piceatannol, a potent bioactive stilbene, as major phenolic component in *Rhodomyrtus tomentosa*. Food Chemistry, 138 (2-3), 1421-1430.
 9. Nguyen Van Lam, Lai Thi Ngoc Ha, Nguyen Huong Thuy, Nguyen Thi Thu Hoai, Pham Thi Binh, 2012. Determination and comparison of pentosan content from several cereal grains in Vietnam. Journal of Science and Development, 10 (5), 758-763.
 10. Lai Thi Ngoc Ha, Vu Thi Thoan, Tran Van Hieu, 2012. Polyphenol from Guava leaves: Concentration, antioxidant capacity and extraction conditions. Journal of Food and Nutrition Sciences, 8 (4).
 11. Lai Thi Ngoc Ha, Christelle Andre, Yvan Larondelle, 2011. Analysis of total antioxidant capacity in native Andean potato cultivars (*Solanum tuberosum* L.). Journal of Science and Development, 9 (3), 422-430.
 12. Lai Thi Ngoc Ha, Nguyen Thi Thu Huong, Phan Thi Hang, 2010. Modelling the extraction of phenolics from litchi fruit pericarp. Journal of Sciences and Development, 8 (6), 994-1003.
 13. Lai Thi Ngoc Ha, Nguyen Thi Na, Le Thi Trang, 2010. Modelling the extraction of phenolic from sim fruit (*Rhodomyrtus tomentosa* (Ait.) Hassk.) harvested in Hoa Binh. Nutrition and Food magazine, 6 (3+4), 191-201.
 14. Lai Thi Ngoc Ha, Vu Thi Thu, 2009. Oxidative Stress and natural antioxidants. Journal of Sciences and Development, 7 (5), 667-677.
 15. Lai Thi Ngoc Ha, 2009. Extraction and formulation of bromelain from snanas by-products. Journal of Sciences and Development, 7 (2), 203-211.
 16. Lai Thi Ngoc Ha, 2003. Influence of some facteurs on biosynthesis of gamma-decalactone by *Yarrowia lipolytica* W29. J. Sci. Tech.
 17. Hoang Dinh Hoa, Nguyen Thi Hien, Ho Phu Ha, Lai Thi Ngoc Ha, 2000. Influence of aminoacid content of wort on technological characteristics of brewer's yeasts. Journal of Food and Processing Industry. Ukraine, 4, 18-19.
 18. Hoang Dinh Hoa, Nguyen Thi Hien, Ho Phu Ha, Lai Thi Ngoc Ha, 1999. Influence of wort aminoacid content on the characteristical properties of brewing yeast. Journal of Science and Technology, 22, 37-40.

Conferences

1. Thi Ngoc Ha Lai, Sophie Charton, Jenny Renaut, Jean-François Hausman, Hai Ha Hoang, Christelle André, 2018. Metabolite profiling, antibacterial and antioxidant activity of leaf extracts from three Myrtaceae plants grown in Vietnam. Poster at European Mass Spectrometry Conference (EMSC) 2018, Saarbrücken (Germany), 11 - 15 March 2018.
2. Thi Ngoc Ha Lai, Thi Hoai Tran, Thi Yen Hoang, Thi Thu Hang Tran, Hai Ha Hoang, 2016. Phenolic compounds of sim (*Rhodomyrtus tomentosa*) leaves: extraction and first tests in shrimp preservation. Poster presentation at International Conference on Sustainable Agriculture and Environment 2016 (SAE 2016). Ho Chi Minh city, December 13-14, 2016.
3. Lai Thi Ngoc Ha, Bui Van Ngoc, Tran Thi Hoai, Hoang Hai Ha, 2016. Ultrasound-assisted extraction and anticancer activity of piceatannol from sim (*Rhodomyrtus tomentosa*) seed.

- Oral presentation at International Conference on “Agriculture development in the context of international integration: Opportunities and challenges” (ICOAD 2016), Hanoi, December 7-8, 2016.
4. Thi Ngoc Ha Lai, Hai Ha Hoang, Thi Nguyet Pham. Optimization of extraction conditions of antioxidant phenolic compounds from sim (*Rhodomyrtus tomentosa*) leaves. Poster at 4th VBFoodNet Conference, Nha Trang, Viet Nam, 24-26 November 2015.
 5. Thi Ngoc Ha Lai, Claudine Valérie Passo Tsamo, Yvan Larondelle, Hervé Rogez, Christelle André. Evaluation of chemical and biochemical changes during *Rhodomyrtus tomentosa* fruit fermentation. Oral presentation at 14th Asean Food Conference, Manila, Philippines, 24-26 June 2015.
 6. Lai Thi Ngoc Ha, Hoang Hai Ha, Ngo Thi Yen. Extraction of piceatannol from the sim seed and application in food conservation and in production of functional foods. Oral presentation at 7th Scientific conference of National Association of Nutrition of Vietnam, Hanoi, Vietnam, 02 December 2014.
 7. Thi Ngoc Ha Lai, Christelle André, Thi Bich Thuy Nguyen, Yvan Larondelle, Hervé Rogez. Optimisation of extraction of piceatannol from *Rhodomyrtus tomentosa* seed using response surface methodology. Oral presentation at 2nd International Workshop “Exploring biodiversity for sustainable development in South East Asia”, Hanoi, Vietnam, 1st October 2014.
 8. Christelle André, Thi Ngoc Ha Lai, Thi Bich Thuy Nguyen, Yvan Larondelle, Hervé Rogez. Optimisation of extraction of piceatannol from *Rhodomyrtus tomentosa* seed using response surface methodology. Oral presentation at 3rd VBFoodNet Conference, Ha Noi, Viet Nam, 11-13 November 2013.
 9. Thi Ngoc Ha Lai, Christelle André, Hervé Rogez, Eric Mignolet, Thi Bich Thuy Nguyeen, Yvan Larondelle. Nutritional composition and antioxidant properties of the sim fruit (*Rhodomyrtus tomentosa*). Poster at Third Luxembourgish Nutrition Conference (Nulux) – “Nutrition, Chronic Health Complications, and Healthy Ageing”, Luxembourg, October 25, 2013.
 10. Thi Ngoc Ha Lai, Christelle André, Yvan Larondelle, Thi Bich Thuy Nguyen. Chemical properties of *Rhodomyrtus tomentosa* fruit. Poster at 13th Asean Food Conference, Singapore, 9-11 November, 2013.
 11. Lai Thi Ngoc Ha, Nguyen Thi Bich Thuy, 2013. Piceatannol, a potent bioactive stilbene, as major phenolic component in *Rhodomyrtus tomentosa*. Oral presentation at Vietnam-UK Workshop, Ha Noi, Vietnam 21 February, 2013.
 12. Lai Thi Ngoc Ha, Vu Thi Thoan, Tran Van Hieu, 2012. Polyphenol from Guava leaves: Concentration, antioxidant capacity and extraction conditions. Oral presentation at 6th Scientific Conference of National Association of Nutrition of Vietnam, Hanoi, Vietnam, November 2012.
 13. Ha N. Lai, Thuy B. Nguyen, Marie-France Hérent, Yvan Larondelle, Christelle André, 2012. Sim (*Rhodomyrtus tomentosa*), a native fruit of South-East Asia, as a new super fruit? Discovery of piceatannol, a potent bioactive stilbene, as major phenolic component. Poster at the 26th International Conference on Polyphenols, Florence, Italy, 22-26 July 2012.
 14. Lai T. N. Ha, Christelle Andre, Hervé Rogez, Rosana Chirinos, Nguyen T. B. Thuy, Yvan Larondelle, 2011. Effect of maturity stage and location on phenolic compounds and

antioxidant capacity of sim fruit (*Rhodomyrtus tomentosa* (Ait.) Hassk.) during ripening. Oral presentation at The 2nd Conference on Food Science & Technology, Mekong – Can Tho, Vietnam 9-12 November 2011.

15. Lai Thi Ngoc Ha, Nguyen Thi Na, Le Thi Trang, 2010. Modeling the extraction of phenolics from sim fruit (*Rhodomyrtus tomentosa* (Ait.) Hassk.) harvested in Hoa Binh. Oral presentation at 5th Scientific Conference of National Association of Nutrition of Vietnam, Ho Chi Minh city, Vietnam, 12 November 2010.
16. Lai T. N. Ha. Analysis of antioxidant capacity in native Andean potato cultivars. Vietnamese National Conference on Biochemistry, Hanoi, Vietnam, October 2008.
17. Dang Thi Thu, Nguyen Thi Xuan Sam, Lai Thi Ngoc Ha, 2003. Biosynthesis and characterization of β -mannanase produced par *Aspergillus awwamori* BK. Vietnamese Conference of Biotechnology, Hanoi, Vietnam, December 2003.

Hanoi, 14 March 2018

LAI Thi Ngoc Ha