

CURRICULUM VITAE

TRAN Thi Thu Hang



Personal information

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Date and place of birth: 21st November 1978, in Hanoi, Vietnam.

Sex: Female

Nationality: Vietnamese

Occupation

Lecturer, Researcher

At the Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA), Trau Quy town, Gia Lam district, Hanoi city, VIETNAM

Education and training

2009 - 2014

Université Catholique de Louvain, Belgium

Doctor Degree of Biological, agronomic and environmental engineering

Thesis: “Evolution of polyfunctional thiols through beer ageing” (Prof. Sonia Collin, Unité de brasserie et industries alimentaires)

August – October 2006

University of Gent, Belgium

Training course in Dairy Technology “From Rural to Industrial Level”. Lab. of Food Technology and Engineering, Dept. of Food Safety and Food Quality, Fac. of Bioscience Engineering, Funded by VLIR (Vlaamse Interuniversitaire Raad), Belgium.

October – December 2004

Université Catholique de Louvain, Belgium

Professional practice, « Identification of polyfunctional thiols in fresh lager beers » Unit of Brewery and Food Industry, Faculty of Bio-engineering, Agronomy and Environment, Catholic University of Louvain, Belgium Funded by CUD, Belgium. In the framework of the project CUI (Cooperation universitaire institutionnelle) - HAU (Hanoi University of Agriculture, Vietnam)

2001 – 2003 **Master of Science in Food Engineering**
 Hanoi University of Science and Technology, Hanoi, Vietnam. Thesis Title « Research on extraction of Oleoresin from ginger rhizome (*Zingiber officinale*. Roscoe) »

1996 – 2001 **Engineer of Food Technology**
 Hanoi University of Science and Technology, Hanoi, Vietnam.

Professional experience

2002 - 2009 Lecturer, Department of Food Processing Technology, Faculty of Food Science and Technology
 Hanoi University of Agriculture, Vietnam

2009 - 2014 PhD student
 Universié catholique de Louvain, Belgium INBR-Unité de brasserie et industries alimentaires, Université Catholique de Louvain, Belgium

2014 - now Lecturer, Researcher, Department of Food Processing Technology, Faculty of Food Science and Technology, VNUA
 Vietnam National University of Agriculture

Personal skills and competences

Languages

- Mother tongue	Vietnamese				
- Other languages	Understanding		Speaking		Writing
(<i>Self – assessment European level (*)</i>)	Listening	Reading	Spoken Interaction	Spoken Production	
English	B2	C1	C1	B2	B2
French	B2	B2	B1	B1	B1

(*) *Common European Framework of Reference (CEFR)*

Informatics: Good knowledge and daily use of MS Word, Excel, and PowerPoint.

Research projects

1. Determination of lactic bacteria isolated from tofu whey, VNUA, 2019.
2. Application of microbiology in reducing histamine content of Vietnamese traditional fish sauce, funded by the Government of Vietnam, 2018-2020.
3. Evaluation and use of the varietal diversity of Vietnamese tea plants (*Camellia sinensis*) in terms of antioxidant-rich tea seed oil production, ARES-CCD, VNUA, 2018-2019.
4. Changes in composition of acidic whey, a protein coagulant in tofu production, during fermentation, funded by ARES-CCD, VNUA, 2017.
5. Studying and application of plant extracts in the prevention of pathogen in white leg shrimp and in the storage of shrimp products, funded by VNUA, 2015-2017.

Scientific publications

1. Scientific articles as first author:

- Tran Thi Thu Hang, Bui Quang Thuat, Technological parameters in extraction of oleoresin from ginger rhizome (*Zingiber officinale*. Roscoe), *Journal of Agricultural Science and Technology*, Hanoi University of Agriculture, 2007, 3, V, 67-74.
- T. T. H. Tran, J. Gros, S. Bailly, S. Nizet and S. Collin, Fate of 2-sulfanylethyl acetate and 3-sulfanylpropyl acetate through beer ageing, *Journal of the Institute of Brewing*, 2012, 118, 198-204.
- T. T. H. Tran, S. Nizet, J. Gros and S. Collin, Occurrence of the ribes odorant 3-sulfanyl-3-methylbutyl formate and its analogs in beer, *Flavour and Fragrance Journal*, 2013, 28, 174-179.
- T. T. H. Tran, M-L. K. Cibaka and S. Collin, Polyfunctional Thiols in Fresh and Aged Belgian Special Beers. Fate of Hop S-cysteine Conjugates, *Journal of the American Society of Brewing Chemists*, 2015, 73(1), 61-70.
- Tran Thi Thu Hang, Nguyen Hoang Anh, Nguyen Thi Tinh, Bui Thi Thu Hien, Chu Dinh Binh, Determination of histamine using high-performance liquid chromatography: application in research on degradation of histamine in fish sauce by bacteria (in Vietnamese), *Journal of Analytical Sciences*, 2019, 24 (4B), 38-44.

2. Scientific articles as co-author:

- C. Vermeulen, I. Lejune, T. T. H. Tran and S. Collin, Occurrence of polyfunctional thiols in fresh lager beers, *Journal of Agricultural and Food Chemistry*, 2006, 54, 5061-5068.

- J. Gros, T. T. H. Tran, and S. Collin, Enzymatic release of odourant polyfunctional thiols from cysteine conjugates in hop, *Journal of the Institute of Brewing*, 2013, 119, 221-227.
- J. Gros, T. T. H. Tran, and S. Collin, Revue bibliographique sur les adduits cystéïnés et glutathionés de la vigne en vue de leur investigation dans le houblon et la bière, *Cerevisia*, 2013, 38, 3-14.
- M-L. K. Cibaka, T. T. H. Tran, J. Gros, R. Robiette, and S. Collin, Investigation of 2-Sulfanylethyl Acetate Cysteine-S-Conjugate as a Potential Precursor of Free Thiols in Beer, *Journal of the American Society of Brewing Chemists*, 2017, 75(3), 228-235.
- Yen Linh Thao Dang, Thu Hang Thi Tran, Lam Doan Thi Nguyen, Anh Hoang Nguyen, Thanh Thuy Thi Nguyen. Isolation and Screening of Histamine-Producing Bacteria from the First Six Months of the Cat Hai Fish Sauce Fermentation Process. *Vietnam Journal of Agricultural Sciences*, 2019, 1 (3), 220-229
- Nguyen Quang Duc, Tran Thi Thu Hang, Effect of fermentation time of tofu whey on quality of tofu (in Vietnamese), *Vietnam Journal of Agricultural Sciences*, 2019, 17 (1), 55-63.

3. Presentations:

- Tran Thi Thu Hang, Nguyen Hoang Anh, Nguyen Thi Tinh, Bui Thi Thu Hien, Chu Dinh Binh, Determination of histamine using high-performance liquid chromatography: application in research on degradation of histamine in fish sauce by bacteria. The 2th International Conference “Toxics in food and environment: quality controls and treatment technologies”, Hanoi, 29th March-2019.

4. Posters:

- Thi Thu Hang Tran, Jacques Gros, Sonia Collin, Polyfunctional thiols in aged beer: focus on the ribes off flavour, 34th European Brewery Convention, Luxembourg, 26-30 May, 2013.
- Sonia Collin, Jacques Gros, Thi Thu Hang Tran, Release of hop flavours from cysteine conjugates by apotryptophanase, 34th European Brewery Convention, Luxembourg, 26-30 May, 2013.
- Marie-Lucie Kankolongo Cibaka, Thi Thu Hang Tran, Jacques Gros, Raphaël Robiette, Sonia Collin, Polyfunctional thiol potential of new "dual" hop varieties for late and dry hopping. Flavor stability through beer ageing, 75th ASBC Annual Meeting June 4–6, 2014, Chicago, Illinois, U.S.A.

- Thi Ngoc Ha Lai, Thi Yen Hoang, Thi Thu Hang Tran, Hai Ha Hoang, Phenolic compounds of sim (*Rhodomyrtus tomentosa*) leaves: extraction and first tests in shrimp preservation, International scientific conference on Sustainable Agriculture and Environment (SAE) 2016, December 13-14, 2016, Ho Chi Minh city, Vietnam.