

Dr. Nguyen Thi Hoang Lan

Date of birth: 29/01/1972

Place of birth: Hanoi (Vietnam)

Gender: Female

Institution: Deputy Head of Department of Food Science and Nutrition, Faculty of Food Science and Technology, Vietnam National University of Agriculture

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E-mail: hoanglan29172@gmail.com;lancntp@vnua.edu.vn**Qualifications**

<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>years</i>
PhD	Food Industries research institute	Food processing technology and beverages	2019
Trainee	Ministries of Agriculture, Forestry and Fisheries (MAFF) of Japan	Japanese Factory Visit tour for Development of Food-Value-Chain in ASEAN	07/2016
Trainee	Kasetsart University, Thailand.	Development of Food-Value-Chain	01-02/2016
Trainee	Gembloux Agro-biotech, university of Liege -Belgium	Nutrition, Fat and oil	11-12/2014
Trainee	Louvain la Neuve university-Belgium	Human nutrition and training on the analysis of fatty acid in food.	12/2008-1/2009
Trainee	Dankook International Cooperation on Agriculture and the Korea International Cooperation Agency, Korea.	Postharvest protection and pest control	10/2008
Master	École nationale supérieure des industries agricole et alimentaires, France	Agri-Food Technology	1999-2001
Master degree courses	National Institute of Nutrition and Hanoi Medical University.	Community nutrition	1998-1999

Bachelor	Hanoi University of Agriculture	Agronomy	1989-1994
Professional experience			
<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
2010 to present	Department of Food Science and Nutrition, Faculty of Food Science and Technology, Vietnam National University of Agriculture	Lecturer and Researcher, Deputy Head of Department.	Trau Quy – Gia Lam - HaNoi
1999 to 2010	Department of Food Science and Nutrition, Faculty of Food Science and Technology, Hanoi University of Agriculture	Lecturer and Researcher	Trau Quy – Gia Lam - HaNoi
1994 to 1999	Faculty of Agronomy, Hanoi University of Agriculture	Lecturer and Researcher	Trau Quy – Gia Lam - HaNoi
2009 – present	Vietnam Nutrition and Food Association	Membership	48B Tang Bat Ho, Hanoi, Viet Nam
2010-present	Member of the Technical Board for Oil, Essential Oils, Nutrition and Dieting. Institute of standards, Metrology and Quality	Membership	8 Hoàng Quốc Việt, Hanoi, Viet Nam
Teaching responsibilities			
<ul style="list-style-type: none"> - Human Nutrition and food security. - Food safety and Functional Foods. - Technology of Vegetable oil - Technology of Essential oil 			
Research areas			
<ul style="list-style-type: none"> - Human Nutrition and food security - Analysis of microbial and chemical contamination in food - Development of food supply chain applicable under conditions in Vietnam - Identification, extraction of bioactive substances from plants and animal and application in Production of Functional Foods - Grain Nutrition - Reduce physiological and biochemical changes of fresh fruits and vegetables after harvest - Quality systems for fresh fruit and vegetables - Technology of Vegetable oil 			

- Technology of Essential oil		
Projects		
<i>Project titles</i>	<i>Duration</i>	<i>Sponsor</i>
Heat tolerance and the regulation of climacteric fruit ripening	2018 - 2021	NAFOSTED & FWO, (Vietnam & Belgium)
Mechanism of climacteric ripening and application to extend the shelf life of avocado after harvest	2018 - 2021	NAFOSTED, Vietnam
Mapping of food value chains and formulation of a food-smart city development strategy by 2025 with a vision toward 2030 for Da Nang city	2018 - 2019	SCF, Belgium
Study on the anthocyanin extraction from vietnamese natural materials by chemical methods	2018	ARES-CCD, Belgium
Strengthening capacities for nutrition-sensitive food systems through a multi-stakeholder approach (involving private sector, civil society organizations and academia)	2017-2022	FAO Project
Study on milk production from germinated seeds (Soybean, peanut, purple brown rice)	2018	Vietnam National University of Agriculture
Capitalisation of Participatory Guarantee System experiences in VietNam for upscaling & institutionalisation	2017- 2018	VECO
Optimization of Lycopene extraction from tomato procesing waste using response surface methodology and application in production of functional foods	2016-2018	ARES-CCD, Belgium
Study on The Extraction Technology of corn Oil	2016	Vietnam National University of Agriculture
Increasing economic viability of the Vietnamese fresh fruit industry by reducing postharvest losses	2015 - 2019	VLIR-UOS, Belgium (Member)
Study on The Extraction Technology of vegetable oil, omega-3, essential oil and antioxidant from Perilla plant as raw materials for drug production and functional food.	2015 - 2017	Ministry of Industry and Trade
Study on production of meat powder from Silky fowl (<i>Gallus gallus domesticus brisson</i>)	2015	ARES-CCD, Belgium

		(Member)
Revealing the interaction between heat tolerance, climacteric fruit ripening and postharvest quality of tomato	2014 -2016	NAFOSTED and FWO, (Vietnam and Belgium) (Member)
A Multi-site Research Initiative to Reduce Malnutrition through Nutrition-Sensitive Agriculture Solutions (Son La, Vietnam)	2013-2016	IDRC (International development research centre) - Canada (Member)
Study on The Extraction Technology of Essential Oil from Perilla leaves and the applications to meat product preservation	2013-2014	Hanoi Agricultural University (Principal Investigator)
Study on the extraction of Vegetable oil and fatty acids rich in omega-3's from vegetable sources	2011-2012	Ministry of Education and Training (Principal Investigator)
Influence of Preharvest Kiviva Treatment on Quality and Storability of Fresh Litchi Fruits	2009-2010	TRIG Project, Vietnam (Principal Investigator)
Study on the Processing Techniques some foods rich in carotenoids.	2009-2010	Hanoi Agricultural University (Member)
Effects of ripening conditions on some chemical contents of Persimmon Fruit.	2006 -2007	Ministry of Education and Training (Member)
Initial survey of the relationship between the quantity of ergosterol and the quality of Paddy Rice.	2006 - 2007	Ministry of Education and Training (Member)

Consulting:

2018. Improving an efficient and effective peanut oil processing procedure for Dien Quang cooperative. Agritera Vietnam.

Training

2018. Training Certificate for Summer courses for research based education on biosciences for food in Vietnam, organized by VLIR-NETWORK-VIETNAM.

2018. Training Certificate for Food Borne Pathogens and Chemical Hazards Analysis in Times of Global Change organized by VNUA and MASHA-Israel.

2017. Training Certificate for Summer courses for safety and quality in the food chain, organized by VLIR-NETWORK-VIETNAM.

2016. Training Certificate for Japanese Factory Visit tour for Development of Food-Value-Chain in ASEAN, Japan.

2016. Training Certificate for Development of Food-Value-Chain organized by Kasetsart University, Thailand.

2015. Training Certificate for Summer courses for research based education on biosciences for food in Vietnam, organized by VLIR-NETWORK-VIETNAM

2014. Formation “Lipid and seed oil”. Gembloux Agro-biotech, university of Liege -Belgium (1 month).

2014. Training Certificate for prevention and control of mycotoxin in food and feedstuff , awarded jointly by the SEAMEO BIOTROP and VNUA.

2013. Training Certificate for Food safety, awarded by the university of Queensland, Australia.

2013. Training Certificate for “ Recherche documentaire et traitement de l’information”and “projects de recherche”, awarded jointly by the Council Interuniversity of the French Belgium Community and Hanoi Agricultural University.

2012. Training Certificate for Postharvest Quality, Food safety and Stored Product Protection of Fruit and Vegetables, awarded jointly by the HUMBOLDT-UNIVERSITAT ZU BERLIN and Hanoi Agricultural University.

2011. Training “Innovation products” – CIUF

2008. Training Certificate for Postharvest protection and pest control, organized by Dankook International Cooperation on Agriculture and the Korea International Cooperation Agency, Korea.

2008. Formation “human nutrition and training on the analysis of fatty acid in food”. Louvain la Neuve university-Belgium (2 month).

2007. Training “Technology of meat” – CIUF

2006. Training “Sensory quality of food”- CIUF

2005. Training “Food safety and Functional Foods”- CIUF

2005. Training “Technology of lipid” – CIUF

1998-1999. Completed master's degree courses in community nutrition. National Institute of Nutrition and Hanoi Medical University.

1996. Training Certificate for community nutrition, awarded jointly by the SEAMEO TROPMED RCCN and National Institute of Nutrition (3 month).

Publications

Journal articles

1. Doan Thi Thuy Ai, Vu Thi Huyen, Nguyen Thi Hien, Ngo Thi Huyen, **Nguyen Thi Hoang Lan**, Nguyen Thi Thu Trâm (2019). Total phenolique content and antioxidant activity of Pouteria lucuma at difference stages of fruit development. Vietnam Journal of Chemistry, Vol.57, iss. 4, 208-212.

2. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen (2018). Effect of Technological Parameters on Separation of Omega-3 and Omega-6 Fatty Acids from Perilla Seed Oil. Vietnam J. Agri. Sci, Vol.16, iss. 7, 682-688.
3. Chu Thị Thanh, Nguyen Thi Hong Hanh, **Nguyen Thi Hoang Lan**, Vu Thi Trang, Le Thi Thuy (2018). A study on the procedure of ultrasonic assisted extraction of food dye anthocyanin in black bean. J. Agri.cultural and rural development, 83-88.
4. Tran Thi Dinh, **Nguyen Thi Hoang Lan**, Nguyen Thi Quyen, Tran Thi Nhung, Nguyen Ngoc Cuong (2018). Potential Application of Lycopene Extract from Tomato Waste for Pork Meat Preservation. Vietnam J. Agri. Sci, Vol.16, iss. 4, 382-388.
5. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen (2018). Study on The Production of Perilla Seed Oil. Vietnam J. Agri. Sci, Vol.16, iss. 4, 389-397.
6. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen (2018). Determination of Important Parameters for Steam-Distillation of Essential Oil from Perilla Leaves. Vietnam J. Agri. Sci, Vol.16, iss. 3, 275-281.
7. Nguyen Thi Hoang Lan, Nguyen Thi Kim Thanh, Nguyen Thi Quyen, Tran Thi Nhung, Nguyen Ngoc Cuong, Tran Thi Dinh (2018). Optimizing some factors of drying tomato waste for lycopene extraction. Vietnam J. Agri. Sci, Vol.16, iss. 2, 168-175.
8. Nguyen Thi Hoang Lan, Nguyen Thi Quyen, Nguyen Ngoc Cuong (2016). **Effect of Processing Conditions on Extraction Yield of Corn Oil**. Vietnam J. Agri. Sci, Vol.14, iss. 11, 1825-1834.
9. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen (2016). Investigation of the potential utility of perilla essential oil in preservation of fresh pork. Vietnam J. Agri. Sci, Vol.14, iss. 7, 1052-1059.
10. **Nguyen Thi Hoang Lan**, Ngo Xuan Dung, Nguyen Ngoc Cuong (2016). Determining Technological Parameters for Cooking and Drying of Silky Fowl (*Gallus domesticus brisson*) Meat. Vietnam J. Agri. Sci, Vol.14, iss. 4, 664-670.
11. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen, Nguyen Thi Ngoc Duyen (2015). Study on the Anti-bacterial Activity of essential oils from perilla leaves. Journal of Science and Development, Vol.13, iss. 2, 245-250.
12. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Le Danh Tuyen, Ngo Thi Huyen Trang, Do Thi Trang (2014). Study on The Extraction Technology of Essential Oil from Perilla Leaves. Journal of Science and Development, Vol.12, iss. 3, 404-411.
13. Ngo Xuan Dung, Vu Quynh Huong, **Nguyen Thi Hoang Lan** (2012). Research Production of Child Nutritional Powder Supplements Protein, Calcium and Zinc from Toad Muscle and Bone. Journal of Science and Development. iss. 5, 707-713.
14. **Nguyen Thi Hoang Lan**, Bui Quang Thuat, Vu Đức Chien, Le Binh Hoang, Nguyen Thi Anh Tuyet (2012). Study on the Processing Techniques of Vegetable Oil from Canola seeds.

Journal of Science and Development, Vol.10, iss. 2, 330-339.

15. Tran Thị Lan Huong, **Nguyen Thi Hoang Lan** (2011). The Potential Utilization of Gac (*Momordica cochinchinensis* Spreng) Fruit Mesocarp for Processing of High Carotene Mixed Juice. Journal of Science and Development. Vol.9, iss. 3, 439-445.

16. Le Minh Nguyet, **Nguyen Thi Hoang Lan** (2009). Initial survey of the relationship between the quantity of ergosterol and the quality of Paddy Rice. Journal of Science and Development, iss. 1, 65-72.

17. Tran Thị Lan Huong, **Nguyen Thi Hoang Lan** (2009). Effects of ripening conditions on some chemical contents of Persimmon Fruit Nhan hau Variety. Journal of Science and Development, Vol.7, iss. 3, 332-339.

18. Piere Bratt, **Nguyen Thi Hoang Lan**, Jean-Marc Brillouet (2004). Physicochemical Characterization of a new Pineapple Hybrid. J.Agric.Food Chem 52, 6170-6177.

Conferences and Workshops

Nguyen Thi Hoang Lan, Tran Thi Dinh, Nguyen Ngoc Cuong (2017). Drying condition optimization of tomate waste for lycopene extraction. VB foodnet conference, Vietnam.

Tran Thi Dinh, **Nguyen Thi Hoang Lan**, Nguyen Ngoc Cuong, Nguyen Thi Thanh (2017). Effect of solvents on lycopene extraction from tomato waste. Conference of Nutrition and quality of food, Vietnam.

Nguyen Thi Thu Nga, **Nguyen Thi Hoang Lan**, Nguyen Thi Lam Doan, Tran Thi Dinh (2015). *Development of Dairy product chains of Vietnam: Current status and solutions in preservation and processing of dairy products*. In the Proceeding of Development National product chains for Dairy and Beef meat of Vietnam conference, Vietnam National University of Agriculture (VNUA), Ha Noi, Vietnam.

I certify that all of information given above is correct to the best of my knowledge. I am willingly to make amendments to any change to come.

Signature:



Nguyen Thi Hoang Lan

Date:

12/10/2019