

MSc. Nguyễn Xuân Bắc

Department of Biochemistry and Food Biotechnology,

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**Qualifications**

<i>Degree</i>	<i>University</i>	<i>Specification</i>	<i>Graduation year</i>
Master	Hanoi University of Agriculture	Animal husbandry	2012
Bachelor	Hanoi Agricultural University	Veterinarian	2004

Professional experience

<i>Duration</i>	<i>Place</i>	<i>Position</i>	<i>Address</i>
2014 – now	Department of Biochemistry and Food Biotechnology, Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA)	Engineer	Trau Quy, Gia Lam, Ha Noi
2006	Department of Biochemistry and Food Biotechnology, Faculty of Food Science and Technology, Hanoi Agricultural University	Technician	Trau Quy, Gia Lam, Ha Noi
2000	Institute of Agrobiology Hanoi Agricultural University	Technician	Trau Quy, Gia Lam, Ha Noi

Responsibility

- Prepare chemical, tools, apparatus and practical guidelines for subjects: General biochemistry, Plant biochemistry, Food chemistry, Food biochemistry, Food biotechnology, Biotechnology in the preservation and Enzyme technology
- Manage machinery and equipment of Biochemistry and Food Biotechnology department

Projects involved		
Project titles	Duration	Sponsor
Study to create edible coating from chitosan, Aloe vera & papaya leaf and application to protect mango from anthracnose.	2019 - 2020	VNUA
Evaluate antifungal activity of some indigenous plant extracts in northern Vietnam to anthracnose on mango.	2018 - 2019	VNUA
Effect of extraction solvent and ultrasound on oil extraction efficiency from passionfruit seed (<i>Passiflora edulis</i> Sims)	2017 - 2018	VNUA
Research to complete processing process of lactic fermented beverages from brown rice (nutritional drinks, functional drinks)	2009 - 2011	TRIG project
Study to select lactic acid bacteria for producing starter cultures for fermented food	2009 - 2010	Ministry of Education and Training (MOET)
Polyphenol from <i>Rhodomyrtus</i> : chemical properties, oxidation resistance, optimal extraction conditions and applications in food preservation and processing	2008 - 2010	MOET
Training courses with certificates		
<p>Summer course of second PhD and MSc. Organized by VLIR NETWORK VIETNAM Program in the Programme of Network University Cooperation for Research based Education on Bioscience for Food in Vietnam at Hue University, Hue, Vietnam. 18 – 27, Aug, 2014</p> <p>Improvement on laboratory equipment operating and maintaining of plant molecular biology and seed sciences. Universite Piere et Marie Curie-Paris and Hanoi University of Agriculture. 2012</p> <p>Bidding and Project Management. The Foreign Trade University. 2008</p>		
Publications		
Journal articles		
<p>Nguyen Thi Thu Nga, Nguyen Xuan Bac, Lai Thi Ngoc Ha (2019). Green Solvent Extraction and Quality Characteristics of Passion Fruit Seed Oil (<i>Passiflora edulis</i> Sims var. <i>edulis</i>). Vietnam Journal of Agricultural Sciences, 2(4), 469-474. https://doi.org/10.31817/vjas.2019.2.4.03</p> <p>Nguyen Thi Lam Doan, Ngo Xuan Manh, Nguyen Thi Da, Vu Thi Hang, Nguyen Xuan Bac (2011). <i>PheS</i> 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.</p>		

Conferences and Workshops

Nguyen Thi Thanh Thuy, Ngo Xuan Manh, Pham Thu Ha, Vu Thi Hang, Ngo Xuan Dung, **Nguyen Xuan Bac**. Effect of raw material pre-treatment and lactic bacteria strains on fermentation for drink from various brown rices. Part 1: Effect of raw material pre-treatment. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 283-289.

Nguyen Thi Thanh Thuy, Ngo Xuan Manh, Pham Thu Ha, Vu Thi Hang, Ngo Xuan Dung, **Nguyen Xuan Bac**. Effect of raw material pre-treatment and lactic bacteria strains on fermentation for drink from various brown rices. Part 2: Effect of lactic bacteria strains. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 290-296

Ha Noi July 04, 2020

Nguyen Xuan Bac