

CURRICULUM VITAE

Full Name: TRAN, THI HOAI

Institution: Biochemistry and Food Biotechnology
Food Science and Technology
Vietnam National University of Agriculture
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Gender: Female

Date of Birth: 14/March/1986

Nationality: Vietnamese



EDUCATION

2014 - 2016: Master of Food Technology (was taught in English)

Vietnam national university of Agriculture.

ARESS-CCD grant. The program was taught by Vietnamese and Belgian professors.

Master thesis: “Selection of the trimmed tea leaf source rich in phenolic compounds for application in oil preservation”

Supervisor 1: Dr. Thi Ngoc Ha, Lai: Vietnam National University of Agriculture, Vietnam

Supervisor 2: Prof. Yvan Laroldele. Catholic University of Louvain, Belgium

2005-2009: Bachelor of Preservation and Processing of Agriculture products

Hanoi University of Agriculture (Vietnam National University of Agriculture).

Bachelor thesis. Investigation of antimicrobial activity of finger millet.

Supervisor: Ass. Prof. Thi Thanh Thuy, Nguyen. Vietnam National University of Agriculture

PROFESSIONAL POSITIONS

2019-Current: Researcher and lecturer at Department of Biochemistry and Food Biotechnology, Faculty of Food Science and Technology, Vietnam National University of Agriculture.

2016-2019: Researcher at Department of Biochemistry and Food Biotechnology, Faculty of Food Science and Technology, Vietnam National University of Agriculture.

2009-2014: Researcher at Asia Food Technology Joint Stock Company-Vietnam.

RESEARCH EXPERIENCE

Researcher in chemical and biological properties of natural bioactive compounds, then exploitation and application in food/pharmaceutical industries:

- Determination of catechin content in pruned tea leaves and application in oil preservation.
- Antioxidant polyphenols from 13 potential Vietnamese plants were extracted and evaluated for their capacity to inhibit the growth of spoilage microorganisms in the Whiteleg shrimp.
- Determination of bioactive compounds in passion fruit seed, sim seed, green coffee beans, seedy banana and bitter melon seed.
- Separation and purification of chlorogenic acid in green coffee beans by partitioning, then adsorption/desorption using macroporous resins.

Researcher in analytical method development/validation and quality assurance:

- Research on ISO 17025-2017 and application in food safety- laboratory.
- Selection of the analytical method for HPLC system.

Researcher in food product development

PUBLICATIONS

Ha Thi Ngoc Lai, Phuong Viet Nguyen, **Hoai Thi Tran**, Viet Ha Thi Dao, Ha Hai Hoang. 2019. Optimization of Chlorogenic Acid Extraction from Green Coffee Beans Using Response Surface Methodology. Vietnam Journal of Agricultural Sciences, 2(1), 332-342.

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.

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.

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.

Tran Thi Hoai, Hoang Lan Phuong, Vu Thi Huyen, Pham Thi Minh Hue, Ngo Thi Hanh, Lai Thi Ngoc Ha, 2021. Physicochemical Properties of Bitter Melon (*Momordica charantia*) Seeds and their oil Extracted by Ethyl Acetate. Vietnam J. Agri. Sci, Vol. 19, No. 6: 764-772

PROJECTS

2019-2020. Determination fatty acid content in bitter melon (*Momordica charantia*) seed for oil production rich in α -eleostearic acid (C18:3n-11t13t). International Foundation for Science grant, No I-3-E-6217-1.

2020-2021. Determination of vicine in bitter melon (*Momordica charantia*) seed for producing bitter melon seed oil. No T2020-08-12VB. The project was funded by Vietnam National University of Agriculture in cooperation with Agency for Cooperation in Higher Education Development (CUD) of Belgium.

REFERENCE

Dr. Thi Ngoc Ha Lai, Head of Department of Biochemistry and Food Biotechnology, Food Science and Technology, Vietnam National University of Agriculture
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Email: ltnha.cntp@vnua.edu.vn; lnha1999@yahoo.com

I promise that the information which has been provided in this form is complete and correct in every detail.

Ha Noi, July 08, 2021

Declarer

(Sign and name)



HOAI THI TRAN