



PERSONAL INFORMATION

Nga Nguyen (Full name: Nguyen Thi Thu Nga)



-  Vang commune, Co Bi, Gia Lam, Hanoi 100000, Vietnam
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-  ngacntp@gmail.com / nttnga@vnua.edu.vn
-  Skype Nga Nguyen

POSITION

Lecturer, Researcher

WORK EXPERIENCE

Oct., 2012 to present

Lecturer, researcher

Department of Postharvest Technology, Faculty of Food Science and Technology, Vietnam National University of Agriculture - VNUA (Former name: Hanoi University of Agriculture HUA), Trau Quy, Gia Lam, Hanoi (Vietnam)

Main activities and responsibilities

Teaching the following courses:

- Fundamental of Preservation and Processing for Agricultural Products (advance program)
- Food Packaging Technology
- Industrial Catering Management

Instructing students to do experiment on the following courses:

- Fundamental of Preservation and Processing for Agricultural products
- Postharvest Physiology and Biochemistry of Agricultural products
- Postharvest handling of Fruits and Vegetables
- Postharvest Technology of Grain products
- Cut flowers Preservation Technology
- Fruit preservation Technology
- Food Storage
- Storage of Agricultural products and Food
- Food Packaging Technology

Presiding over and participating research projects in food and postharvest technology

Supervising undergraduate students on graduation thesis in the domain of food and postharvest technology

Resource person of training: "Postharvest Quality, Food Safety and Stored Product Protection of fruit and vegetable", organized at HUA from 12 - 14, Nov, 2012, in the cooperation framework between Humboldt University of Berlin and HUA.

Contact: Assoc. Prof., Dr. Nguyen Thi Bich Thuy

Director of International Cooperation Office

Head of Postharvest Technology Department , Faculty of Food Science and Technology VNUA, Trau Quy, Gia Lam, Ha Noi, Vietnam

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Oct, 2006 – Sept., 2010

Lecturer, researcher

Department of Postharvest Technology, Faculty of Food Science and Technology, Vietnam National University of Agriculture (Former name: Hanoi University of Agriculture), Trau Quy, Gia Lam, Hanoi (Vietnam)

Main activities and responsibilities

Teaching course: Fundamental of Preservation and Processing for Agricultural Products

Instructing students to do experiment on the following courses:

- Fundamental of Preservation and Processing for Agricultural products
- Postharvest Physiology and Biochemistry of Agricultural products
- Postharvest handling of Fruits and Vegetables
- Postharvest Technology of Grain products
- Cut flowers Preservation Technology
- Food Packaging Technology

Presiding over and participating research projects in food and postharvest technology

Supervising undergraduate students on graduation thesis

Academic tutor for first year students

Secretary of the Lecturer's Youth branch

Vice-chairman of Local Union of FST faculty

EDUCATION AND TRAINING

Sept., 2010 - Sept., 2012

Master of Science in Food Technology (Major in Postharvest and Food Preservation Engineering)

Interuniversity program between KU Leuven and Ghent University, Belgium

Thesis title: Effect of growing conditions on browning in Braeburn apple

Oct., 2002 – Sept., 2006

Bachelor of Food Preservation and Processing

Hanoi University of Agriculture (HUA), Gia Lam, Hanoi, Vietnam

Thesis title: Research into the pigment synthesis process of *Monascus purpureus* mould

PERSONAL SKILLS

Mother tongue(s)

Vietnamese

Other language(s)

UNDERSTANDING

SPEAKING

WRITING

Listening

Reading

Spoken interaction Spoken production

English

C1

C2

B2

B2

B2

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

ADDITIONAL INFORMATION

- Research areas
- Postharvest handling of horticultural produces
 - Natural compounds with biological activities
 - Processing nutritional and functional foods

Publications **Book chapters**

Nguyen Thi Thu Nga (2020). Lecture note Industrial catering management. Vietnam National University of Agriculture Publisher, 84 pgs.

Nguyen Thi Thu Nga (2017). Chapter 2. *Harvest of litchi and longan*. In Quality management of litchi and longan after harvest. Tran T. Dinh and Nguyen T. B. Thuy (Eds). Agriculture Publisher, ISBN 978-604-60-1263-4, pp 55 – 86.

Articles in Journals

- **Nguyen Thi Thu Nga**, Nguyen Xuan Bac. Effects of Chitosan-Plant Extract Coating on the Postharvest Quality of Mango Fruits with Anthracnose Disease. *Vietnam Journal of Agricultural Sciences* (accepted)
- **Nguyen Thi Thu Nga**, Nguyen Xuan Bac, Lai Thi Ngoc Ha (2019). *Green Solvent Extraction and Quality Characteristics of Passion Fruit Seed Oil (Passiflora edulis Sims var. edulis)*. *Vietnam Journal of Agricultural Sciences*, 2(4), 469-474. <https://doi.org/10.31817/vjas.2019.2.4.03>
- Nguyen Thi Hanh*, Phan Thi Phuong Thao, Nguyen Thi Bich Thuy, **Nguyen Thi Thu Nga** (2018). *Effects of Aloe Vera Gel Coatings on the Postharvest Quality of Honeydew melons (Cucumis melo L.) Stored Under Atmospheric Condition*. *Vietnam Journal of Agricultural Sciences*, 1(1), 43-51. <https://doi.org/10.31817/vjas.2018.1.1.05>
- **Nguyen Thi Thu Nga** (2016). *Process for Extraction of Glucosinolates from by-products of White cabbage (Brassica oleracea var. capitata f. alba)*. *Vietnam Journal of Agricultural Sciences*, Vol. 14, No. 7, Pg. 1035-1043.
- Nguyen Thi Bich Thuy, **Nguyen Thi Thu Nga***, Do Thi Thu Thuy (2008). *Effect of chitosan concentrations on quality and storage of lemon fruit (Citrus aurantifolia Swingle)*. *Journal of Science and Development*, Vol. 6, No. 1, Pg. 70-75

Publications (Abstract) in Peer-Reviewed Conference Proceedings

- **Nguyen Thi Thu Nga.** Evaluation of Antifungal and Antibacterial potential of Glucosinolates from some members of *Brassicaceae* family. Postharvest Management for Better Food Security, 05 – 07 Nov., 2018. Vietnam National University of Agriculture, Hanoi, Vietnam.
- **Nguyen Thi Thu Nga,** Nguyen Thi Bich Thuy. Ultrasound-assisted extraction and quality characteristics of Passion fruit seed oil (*Passiflora Edulis* Sims var. *Edulis*). The 1st International Conference on “Innovation Food Ingredients and Food Safety”, 12 – 13 Sep., 2018, Windsor Hotel, Bangkok, Thailand
- Nguyen Thi Hanh, **Nguyen Thi Thu Nga.** *Effect of Aloe vera gel coating on postharvest quality of honeydew melon fruit (Cucumis melo L.).* In VBFoodNet 2017 International Conference “SAFETY AND QUALITY IN THE FOOD CHAIN”, 12 – 14 Nov., 2017; Ho Chi Minh city, Vietnam
- **Nguyen Thi Thu Nga.** *Antifungal and Antibacterial potential of crude glucosinolates extracts.* In Conference “FOOD QUALITY WITH PUBLICATION HEALTH”, 05 Dec., 2017, Hanoi, Vietnam
- **Nguyen Thi Thu Nga.** *The effect of extraction solvents, temperature and time on isothiocyanates extracted from by-products of cabbage (Brassica oleracea var. capitata f. alba) and the antifungal potential of the extracts.* In International Conference ISSAAS “NATIONAL AND GLOBAL AGRICULTURAL GOOD PRACTICES (GAPs) IN SOUTHEAST ASIA”, 05 – 07 Nov., 2016, Hanoi, Vietnam
- **Nguyen Thi Thu Nga,** Nguyen Thi Hoang Lan, Nguyen Thi Lam Doan, Tran Thi Dinh *Development of Dairy product chains of Vietnam: Current status and solutions in preservation and processing of dairy products.* In Conference “DEVELOPMENT NATIONAL PRODUCT CHAINS FOR DAIRY AND BEEF MEAT OF VIETNAM”, 07 Dec., 2015, Ha Noi, Vietnam.
- **Nguyen Thi Thu Nga.** Evaluation of Antifungal and Antibacterial potential of Glucosinolates from some members of *Brassicaceae* family. In VBFoodnet International Conference 2015 “FOOD TECHNOLOGY “TOWARDS A MORE EFFICIENT USE OF NATURAL RESOURCES”, 24 – 26 Nov., 2015, Nha Trang, Vietnam.
- Nguyen Thi Hanh, Hoang Thi Minh Nguyet, **Nguyen Thi Thu Nga.** *Retarding postharvest ripening of banana fruit using edible coating with κ-carrageenan and plasticizers.* In VBFoodnet International Conference 2015 “FOOD TECHNOLOGY “TOWARDS A MORE EFFICIENT USE OF NATURAL RESOURCES”, 24 – 26 Nov., 2015, Nha Trang, Vietnam.
- Hoang Thi Minh Nguyet, Nguyen Thi Hanh, **Nguyen Thi Thu Nga.** *Pennywort juice processing using Glucose Oxidase enzyme.* In VBFoodnet International Conference 2015 “FOOD TECHNOLOGY “TOWARDS A MORE EFFICIENT USE OF NATURAL RESOURCES”, 24 – 26

Nov., 2015, Nha Trang, Vietnam.

Others

- Tran Thi Dinh, Rodney Wee, Peggy Tan, Nguyen Thi Bich Thuy, **Nguyen Thi Thu Nga**, Vu Thi Kim Oanh, Maarteen Hertog, Bart Nicolai (2016). *Best practice manual for Litchi* (Handbook).
- Tran Thi Dinh, Rodney Wee, Peggy Tan, Nguyen Thi Bich Thuy, **Nguyen Thi Thu Nga**, Vu Thi Kim Oanh, Maarteen Hertog, Bart Nicolai (2016). *Best practice manual for Longan* (Handbook).

Projects

Leader of projects

- Research on adding antimicrobial agents to the complex pectin-alginate solution to enhance the preservation of passion fruit. 2021. VNUA, Vietnam
- Study to create edible coating from chitosan, Aloe vera & papaya leaf and application to protect mango from anthracnose. 2019 – 2020. VNUA, Vietnam
- Evaluate antifungal activity of some indigenous plant extracts in northern Vietnam to anthracnose on mango. 2018 - 2019. VNUA, Vietnam
- Effect of storage conditions on glucosinolates content of broccoli. 2015 – 2016. VNUA, Vietnam
- Extraction glucosinolates compound from byproduct of cabbage. 2015 – 2016. VNUA, Vietnam
- Effect of growing conditions on browning in Braeburn apple. 2011 – 2012. KULeuven, Belgium
- Research into using HPMC on Preservation Vinh Orange. 2009 – 2010. HUA, Vietnam
- Research into using ethylene adsorbing compound – VT4 on preservation Litchi and Mango. 2008 – 2009. HUA, Vietnam
- Effect of chitosan concentrations on quality and storage of lemon fruit (*Citrus aurantifolia* Swingle). 2008 – 2009. HUA, Vietnam
- Effect of packing condition on chemical composition and germination ability of soybean during storage. 2005 – 2006. HUA, Vietnam.
- Research into the pigment synthesis process of *Monascus purpureus* mould. 2005 – 2006 Institute of Food Industry, Vietnam.

Member of projects

- Complete the techniques for handling, pre-processing, preserving some main fruits (banana, durian, and avocado) for domestic and export consumption. 2017 – 2019. Ministry of Agriculture and Rural Development.
- Effect of extraction solvent and ultrasound on oil extraction efficiency from passionfruit seed (*Passiflora edulis* Sims). 2017 – 2018. VNUA, Vietnam

- Effect of Aloe vera coating solution on quality of Huy Ngan honeydew melon in Dong Xuan – Soc Son – Ha Noi. 2016 – 2017. VNUA, Vietnam
- Strengthening Vietnamese post-harvest capital. 2014 – 2016. VLIR-UOS, Belgium.
- Optimization safety postharvest handling method to maintain quality of lychee during storage. 2014 – 2015. VNUA, Vietnam.
- Application of new technology to manage high quality longan fruit in post-harvest that meets supply chain in domestic and export demand. 2014 – 2015. Ministry of Science and Technology (MOST), Vietnam.
- Effect of edible coating with κ -carrageenan and plasticizers on postharvest ripening of banana fruit. 2014 – 2015. VNUA, Vietnam
- Effect of drying temperature and storage conditions on the quality of dried Gac membrane. 2014 – 2015. VNUA, Vietnam.
- Elaborating a framework for a joint research on reducing postharvest losses of longan and litchi cultivated in Vietnam. 2012 – 2014. VLIR-UOS, Belgium.
- Applying some pre- and post-harvest technologies to produce high quality litchi, prolong harvest time that meet domestic and export demand of litchi in Luc Ngan, Bac Giang. 2008 – 2010. Ministry of Education and Training (MOET), Vietnam
- Improving Technological process that produces White Lily (*Lilium longiflorum* Thunb.) in early crop in Hanoi area. 2008 – 2010. MOET, Vietnam
- Research on functional food – corn silk tea. 2003. Institute of Agricultural Engineering and Postharvest Technology, Vietnam

Training courses

- ASEAN – Japan Partnership Program on Food Value Chain. Organize by Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan at VNUA, Ha Noi, Vietnam. 27 – 28, Jun., 2019
- Food Analysis workshop 2018. Organize by Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan at Shimadzu Asia Pacific Customer Support Centre, Singapore. 26-27 Nov., 2018
- ASEAN – Japan Partnership Program on Food Value Chain. Organize by Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan at VNUA, Ha Noi, Vietnam. 23, Jul – 03, Aug, 2018
- ASEAN – Japan Partnership Program on Food Value Chain. Organize by Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan at VNUA, Ha Noi, Vietnam. 01 – 12, Aug, 2016
- Summer course of third PhD and MSc. Organized by VLIR NETWORK VIETNAM Program at Nha Trang University, in the Programme of Network University Cooperation for Research based

- Education on Bioscience for Food in Vietnam. 23 – 29, Nov, 2015
- APO E-learning course on Good Agricultural Practice (GAP) for Greater Market Access. Organized by Asean Productivity Organization at World Bank office, 63 Ly Thai To, Hanoi, Vietnam. 04 – 06, Nov, 2015.
 - Prevention and Control of Mycotoxin in Food and Feed stuff. Organized in the cooperation framework between SEAMEO BIOTROP and VNUA at VNUA, Ha Noi, Vietnam. 25 – 30, Sep, 2014.
 - 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
 - Post-harvest Quality, Food Safety and Stored Product Protection of fruit and vegetable. Organized in the cooperation framework between Humboldt University of Berlin and HUA. at HUA, Ha Noi, Vietnam. 12 – 14, Nov, 2012
 - Bases of Data and Analyze Statistic. Organized in the cooperation framework between CIUF and HUA at HUA, Ha Noi, Vietnam. 26, Mar – 01, Apr, 2009
 - Research Projects. Organized in the cooperation framework between CIUF and HUA. at HUA, Ha Noi, Vietnam. 23, Feb – 06, Mar, 2009
 - Written and Oral Communication Scientific. Organized in the cooperation framework between CIUF and HUA at HUA, Ha Noi, Vietnam. 09 – 20, Feb, 2009
 - New teaching and evaluation methods for higher and post-graduate education. Organized in the cooperation framework between Lincoln University and HUA at HUA, Ha Noi, Vietnam. 01 – 12, Dec, 2008
 - Lipid alimentary products: Composition – Properties and Analysis. Organized in the cooperation framework between CIUF and HUA at HUA, Ha Noi, Vietnam. 20 – 24, Mar, 2008
 - The risk of chemical residue in animal products: methods of analysis and validation according to Europe standard. Organized in the cooperation framework between CIUF and HUA at HUA, Ha Noi, Vietnam. 15 - 19, Mar 2008
 - Research skills. Organized in the cooperation framework between International Institute for Geo-Information Science and Earth Observation (ITC) and HUA with financial support from the University Support to Environmental Planning and Management (USEPAM) Project at HUA, Ha Noi, Vietnam. 02 – 20, Apr, 2007.
 - Technology of viand. Organized in the cooperation framework between CIUF and HUA at HUA,

Ha Noi, Vietnam. 12 – 16, Mar, 2007

- Honours and awards
- BTC Scholarship, Belgium - To pursue Master degree from Sep, 2010 – Sep, 2012
 - Hanoi University of Agriculture, Vietnam – Certification of Merit for Excellent Achievement in period 2008 – 2010 for University Union.
 - Hanoi Agricultural University I, Vietnam – Certification of Merit for Excellent Student in academic year 2004 – 2005
 - Vietnamese Student Association, Vietnam – Certification of Merit for the Student's Achievement in academic year 2004 – 2005 for Vietnamese Student Association
 - The first prize for the Student Scientific Research Award in 2005 of Food Science and Technology faculty, Hanoi University of Agriculture, Vietnam

Hanoi, 08 Aug., 2021

Nguyen Thi Thu Nga