

# SCIENTIFIC CURRICULUM VITAE

## 1. Personal information

Full name	NGUYEN THI BICH THUY	Year of birth	1970
Academic title	Assoc. Prof., Ph.D	Sex	Female
Administrative position	Director , Office of International Cooperation	ID Number	011582347
Department	Head , Department of Postharvest Technology, Faculty of Food Science and Technology		
Institution	Vietnam National University of Agriculture		
Address	Trau Quy Town, Gia Lam Dist.,	City/prov.	Ha Noi
Telephone	43 62 617 533	Cell phone	(+84) 989 589 497
E-mail	ntbthuy@vnua.edu.vn	Fax	38 276 554
Second e-mail	thuynb@yahoo.com		
Account number	3120 215 005 629		
Opened at	Bank of Agriculture and Rural Development		
Bank branch	Gia Lam		

## 2. Qualifications

Years	Academic institutions	Major/ Specialty	Academic degree
1987 - 1992	Hanoi University of Agriculture	Plant Protection	Bachelor
1995 – 1997	Hanoi University of Agriculture	Plant Protection	Master
1999 - 2003	Kasetsart University, Thailand	Postharvest Technology	Ph.D
2006	Gembloux University, Belgium	Food Technology	Training
2009	University of California, Davis	Postharvest Technology	Training

## 3. Professional experience

Years	Institution	Contact information	Position
1993 - 2001	Dept. of Bio-chemistry - Postharvest Technology, Fact. of Agronomy, Hanoi Agricultural University	Trau Quy, Gia Lam, Ha Noi	Lecturer

2001 - 2006	Dept. of Postharvest Technology, Fact. of Food science and Technology, Hanoi Agricultural University	Trau Quy, Gia Lam, Ha Noi	Lecturer
2007 – 1/2012	Dept. of Postharvest Technology, Fact. of Food science and Technology, Hanoi University of Agriculture	Trau Quy, Gia Lam, Ha Noi	Vice Dean Fact. of Food science and Technology Senior Lecturer (from 2009)
2/2012 – 6/2014	Office of International Cooperation Fact. of Food Science and Technology  Hanoi University of Agriculture	Trau Quy, Gia Lam, Ha Noi Phone: (+84) 38 62 617 553	Director, Office of International Cooperation  Head, Department of Postharvest Technology, Fact. of Food Science and Technology
7/2014 – Present	Office of International Cooperation Department of Postharvest Technology, Fact. Of Food Science and Technology  Vietnam National University of Agriculture	Trau Quy, Gia Lam, Ha Noi ĐT: (+84) 38 62 617 553	Director, Office of International Cooperation  Head, Department of Postharvest Technology, Fact. of Food Science and Technology

#### 4. Expertise and research interests

##### 4.1. Main research orientation

- Research on physiological and bio-chemical changes of plant products after harvest;
- Research on food preservation and food technology;
- Food safety and quality management;
- Research on extraction and application of bio-compounds in food preservation and food technology;

##### 4.2. List of research projects:

*List all the research grants/ projects received/ participated*

No	Project name	Funding institution & funded amount	Project duration	Position/ role in the project
1	Effect of plant growth regulators and minerals on storage life and quality of “Huong Chi” longan	Project of Ministry of Education and Training B2004-32-97	1/2004 – 3/2006	Coordinator
2	Storage technology of Lily (Lilium longiflorum Thunb.) tubers and flowers	Project of Ministry of Education and Training	1/2004 – 3/2006	Member

3	Technologies for whole year production of Lily flower ( <i>Lilium longiflorum</i> Thunb.) for Hanoi market	Project of Ministry of Education and Training	1/2005 – 12/2005	Member
4	Effect of Kivica complex on the yield, quality and ripening process of Vinh orange grown in Van Giang – Hung Yen	Project of Hanoi University of Agriculture	1/2006 – 12/2006	Coordinator
5	Application of complex of plant growth regulators and minerals to improve the quality and delay the ripening of “Ha Giang” oranges	Project of Ministry of Education and Training	1/2007 – 1/2008	Member
6	Application of chitosan on lime fruit storage	Project of Hanoi University of Agriculture	1/2008 – 3/2009	Coordinator
7	Selection of high Chitosanase synthesized micro-organism to apply in producing functional oligosaccharide	Project of Ministry of Education and Training	1/2008 – 12/2009	Member
8	Application of HPMC – Lipid composit on orange fruit storage	Project of Hanoi University of Agriculture	1/2009 – 12/2009	Member
9	Application of pre-harvest and post-harvest technologies to produce and store high quality litchi, reduce harvesting pressure for domestic consumption and export	Project of Ministry of Education and Training and Bac Giang Province	1/2008 – 12/2009	Member
10	Application of plant growth regulators and minerals to improve the yield and quality of “Thieu” litchi in Thanh Ha	Project of Hanoi University of Agriculture	1/2009 – 12-2010	Member
11	Application techniques to produce early season liLy flower ( <i>Lilium longiflorum</i> Thunb.) in Hanoi market	Project of Ministry of Education and Training	1/2008 – 6/2010	Coordinator

12	Construction of hydroponic system model to produce safe vegetables based on VietGAP (Viet Good Agricultural Practice)	Project of Ministry of Education and Training	2009 - 2010	Member
13	Polyphenols from “sim” ( <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk.) grown in some midland provinces in north of Vietnam: chemical properties, antioxidant capacity, optimal extraction conditions	International Project funded by CUD – Belgium	2009 - 2011	Coordinator
14	Safe vegetables production in Cambodia and Vietnam: Developing the HARE-network to enhance farmer income, health, and the local environment	International Project funded by USAID – USA	2010 - 2013	Member
15	Research on Processing of Beverage from Pomelo and Aloe	Project of Hanoi University of Agriculture	1/2012-12/2012	Coordinator
16	Research on technology to produce tea powder	Project of Ministry of Science and Technology	1/2012 – 12/2012	Member
17	Production of BQ01-10 to store rice and maize in national stored system and households in Thanh Hoa	Project of Thanh Hoa province	1/ 2012 – 12/2013	Member
18	Application of advanced techniques to prolong the shelf life of longan for domestic consumption and export	Project of Ministry of Agriculture and Rural development	1/2013 – 12/2015	Member
19	Optimization of postharvest treatments to prolong the shelf life and maintain the quality of litchi fruits during storage	VNUA, Vietnam	2014 -2015	Member
20	Revealing the interaction between heat tolerance, climacteric fruit ripening and postharvest quality of tomato	Project of NAFOSTED & FWO (Vietnam & Belgium)	2014 -2016	Member

21	Strengthening Vietnamese postharvest capital	VLIR-UOS, Belgium	2014 -2016	Member
23	Revealing the interaction between heat tolerance, climacteric fruit ripening and postharvest quality of tomato	NAFOSTED – FWO project	2014 -2016	Member
24	Increasing economic viability of the Vietnamese fresh fruit industry by reducing postharvest losses	VLIR-UOS, Bi	2015-2019	Member
25	Project for human resource development in food-related areas through partnership universities in ASEAN region	Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF)	2015 - 2017	Coordinator for VNUA
	Project: Fresh Academy - A practical knowledge and training centre for the horticultural sector in Vietnam.	The Netherland	2015 - 2017	Coordinator for VNUA
26	Project: Development of curriculum training program for undergraduates in food business	Irish AID, Ireland	2016 - 2017	Coordinator for VNUA
27	Project: University as key partners for the new challenges regarding food safety and quality in ASEAN - ASIFOOD	ERASMUS PLUS	2016 - 2018	Coordinator for VNUA
28	Development of postharvest handling system (treatment, packaging, storage) for important fruits (banana, durian, avocado) for domestic consumption and export	Project of Ministry of Agriculture and Rural development	2017 - 2019	Member
29	LMPT - Licence, Master professionnels en formation ouverte et à distance pour le développement du tourisme durable en Chine, au Vietnam et au Kirghizstan	ERASMUS PLUS	2017 - 2019	Coordinator for VNUA

30	LMPI - Licence, Master professionnels pour le développement, l'administration, la gestion, la protection des systèmes et réseaux informatiques dans les entreprises en Moldavie, au Kazakhstan, au Vietnam	ERASMUS PLUS	2017 - 2019	Coordinator for VNUA
31	Project: Strengthening capacities for nutrition – sensitive food systems through a multi-stakeholder approach (involving private sector, civil society organizations and academia)	Ministry of Agriculture, Forestry and Fisheries of Japan (MAFF) and FAO	2017-2020	Coordinator for VNUA
32	Curriculum development in Agroecology/ CDAE	ERASMUS PLUS	2019 - 2022	Coordinator for VNUA

#### 4.3. Publications and accomplishments

TT	Publications	Authors	Name of publishers	ISSN	Proof (*)	Notes
1	Relationship between browning and the activities of polyphenol oxidase and phenylalanine ammonia lyase in banana peel during low temperature storage	Thi Bich Thuy Nguyen, S. Ketsa, W.G. van Doorn	Postharvest Biology and Technology	ISSN 0925- 5214	doi:10.10 16/S0925 - 5214(03) 00103-0	
2	Effect of modified atmosphere packaging on chilling-induced peel browning in banana	Thi Bich Thuy Nguyen, S. Ketsa, W.G. van Doorn	Postharvest Biology and Technology		doi:10.10 16/j.post harvbio.2 003.09.0 06	

3	Effect of the location and maturity stage on the phenolic content and antioxidant capacity of sim fruit ( <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk.)	Thi Ngoc Ha Lai, Marie-France Herent, Joëlle Quetin-Leclercq, Thi Bich Thuy Nguyen, Hervé Roge, Yvan Larondelle, Christelle M. André	Food Chemistry		<a href="http://dx.doi.org/10.1016/j.foodchem.2012.10.125">http://dx.doi.org/10.1016/j.foodchem.2012.10.125</a>	
4	Nutritional composition and antioxidant properties of the sim fruit ( <i>Rhodomyrtus tomentosa</i> )	Thi Ngoc Ha Lai, Christelle M. André, Hervé Roge, Eric Mirnolet, Thi Bich Thuy Nguyen, Yvan Larondelle,	Food Chemistry 2015 Vol. 168: 410-416		DOI : 10.1016/j.foodchem.2014.07.081	
5	Chilling injury and activities of polyphenol oxidase and phenylalanine ammonia lyase in ripen banana peel after low temperature storage.	Nguyen Thi Bich Thuy	Proceeding of National Conference on Mechanical Agriculture, Postharvest and Food Technology, 2011. Pg. 151-156			
6	Preservation of longan fruits by sulfur dioxide fumigation in combination with cooling.	Duong Thi Duyen, Nguyen Thi Bich Thuy	Proceeding of National Conference on Mechanical Agriculture, Postharvest and Food Technology, 2011. Pg. 157-163			

7	Effect of the location and maturity stage on the phenolic content and antioxidant capacity of sim fruit ( <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk.)	Lai T. N. Ha, Hervé Rogez, Rosana Chrinos, Nguyen T. B. Thuy, Yvan Larondell E.	The second Conference on Food Science & Technology Can Tho, November 9-12, 2011			
8	Sim ( <i>Rhodomyrtus tomentosa</i> ), a native fruit of South-East Asia, as a new super fruit? Discovery of piceatannol, a potent bioactive stilbene, as major phenolic component	Ha N. Lai, Thuy B. Nguyen, Marie-France Hérent, Yvan Larondelle, Christelle André,	The 26th International Conference on Polyphenols, Florence, Italie, 2012			
	Article(s) in national scientific journals					
9	Preliminary research on method to store tomato	Nguyen Thi Bich Thuy	Journal of Agronomy faculty, Hanoi Agricultural University		1994	
10	Using some materials to prevent sweet potato weevils during sweet potato storage.	Nguyen Van Toan, Nguyen Van Dinh and Nguyen Thi Bich Thuy	Journal of Plant Protection.		Vol. 1: 26-28, 1997	
11	Effect of temperature on physical, biochemistry changes of banana ( <i>Musa AAA</i> ) during low temperature storage	Nguyen Thi Bich Thuy	Journal of agricultural science and technology		Vol. 4+5: 244-254, 2006	
12	Effect of chitosan concentrations on quality and storage life of lime.	Nguyen Thi Bich Thuy, Nguyen Thi Thu Nga and Do Thu Thuy	Journal of Science and Development.		Vol. VI (Issue 1): 70-75, 2008	



13	Physical and biochemical changes in cool-stored ripening bananas of two different dessert cultivars	Nguyen Thi Bich Thuy, Saichol Ketsa	Journal of Science and Development.		Vol. 7 (English issue No.2), pg 230 – 238, 2009	
14	Using plant regulator and micronutrients to improve “Huong Chi” longan yield and quality	Nguyen Thi Bich Thuy	Journal of Agriculture and Rural Development		Vol. 10: 25-31, 2011	
15	Using plant regulator and micronutrients to improve quality and extend storage life of “Huong Chi” longan fruits	Nguyen Thi Bich Thuy	Journal of Agriculture and Rural Development		Vol. 12: 32-37, 2011	
16	Effect of harvesting maturity on quality and storage life of litchi fruits	Vu Thi Thuy, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol. 9 (2): 265-270, 2011	
17	Effect of chitosan on physical and biochemical changes of longan after harvest..	Tran Thi Thu Huyen, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol. 9 (2): 271-277, 2011	
18	Effect of modified atmosphere packaging on chilling injury development and physical and biochemical changes of bananas stored at low temperature	Nguyen Thi Bich Thuy	Journal of Science and Development.		Vol. 9 (1), pg. 16-23. 2011	
19	Influence of storage condition on colour change of litchi pericarp after harvest	Dao Thi Van Anh, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol. 9 (3): 402-409, 2011	

20	Influence of preharvest Kiviva treatment on quality and storability of fresh litchi fruits	Nguyen Manh Khai, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol. 9 (3): 446-451, 2011	
21	Extension of quality and shelf life of green bok choy ( <i>Brassica chinensis</i> L.) using after low temperature storage.	Duong Thi Hoan, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol. 9 (3): 431-438, 2011	
22	Research on Processing of Beverage from Pomelo and Aloe. Journal of Science and Development,	Tran Thi Dinh, Nguyen Thi Nhung, Tran Thi Lan Huong, Dao Thien, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol 10 (5): 714-722, 2012	
23	Modelling for Growth of Mould. Journal of Science and Development	Dao Thien, Tran Thanh Hoa, Tran Thi Lan Huong, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol 10 (5): 792-797, 2012	
24	Effect of 1-Methylcyclopropene on the Storage Life of Litchi Fruits ( <i>Litchi sinensis</i> Sonn.). Journal of Science and Development	Nguyen Phan Thiet, Nguyen Thi Bich Thuy	Journal of Science and Development		Vol 10 (5): 798-804, 2012	
25	Effect of postharvest treatments on quality of litchi fruits during storage	Dinh T. Tran, Huong Thi Lan Tran, Nguyen Thi Bich Thuy	Journal of Agricultural Science and Technology		2014. Vol. 6: 90-95	
26	Comparative study on the effect of chitosan, nano-chitosan and their composites with oleic acid on quality of 'Tam Hoa' plums during storage	Pham Thi Phuong, Nguyen Duy Lam, Nguyen Thi Bich Thuy	Journal of Agriculture and Rural Development		Vol. 23: 59-64, 2016	

27	Effect of harvest maturity and low temperature storage on quality of tomato fruits cv. 'Savior'	Nguyen Thi Bich Thuy	Journal of Agricultural Science and Technology		Vol. 15 (4): 419 - 428, 2017	
28	Effects of Aloe Vera Gel Coatings on the Postharvest Quality of Honeydew melons ( <i>Cucumis melo</i> L.) Stored Under Atmospheric Condition	Hanh Thi Nguyen, Thao Thi Phuong Phan, Thuy Thi Bich Nguyen, Nga Thi Thu Nguyen	Vietnam Journal of Agricultural Sciences		Vol 1 No 1: 2018	
29	AsiFood and its output and prospects: An Erasmus+ project on capacity building in food safety and quality for South-East Asia	A.K. Anal, Y. Waché, V. Louzier, R. Laurent, F. Mens, S. Avalllone, W. Mahakarnchanakul, P. Udompijitkul, C. Tantikitti, T. B.Thuy Nguyen, P.P. Thao, T.M.T. Nguyen, H.M.X. Nguyen, K. Thong, H. Seingheng, G. Schleining, L.F. Linder, M.L. Scippo, A. Guidi	Food Control		Vol 109 (106903): 2020	
30	Modified atmosphere packaging reduces pericarp browning and maintains the quality of 'Huong Chi' longan fruit ( <i>Dimocarpus longan</i> ) pretreated with citric acid	Nguyen Thi Bich Thuy, Nguyen Thi Hanh	Vietnam Journal of Agricultural Sciences		Vol 3 No 4 (2020)	

31	Producing of pectin-alginate composite using pectin extracted from purple passion fruit ( <i>Passiflora edullis</i> Sims.) and its application on purple passion fruit storage	Nguyen Trong Thang, Nguyen Thi Bich Thuy, Hoang Thi Minh Nguyet	Vietnam Journal of Agricultural Sciences		Vol 19 No 6: 840-851 (2021)	
5	Others (monographs, patents, scientific awards...)					
6	Text book					
6.1	Preservation of agricultural produce	Nguyen Manh Khai, Nguyen Thi Bich Thuy and Dinh Son Quang	Text book. Press of Agriculture		2006	
6.2	Preservation and processing of fruits and vegetables	Nguyen Thi Bich Thuy, Tran Thi Lan Huong and Nhu Thi Nhung	Text book. Press of Education		2007	
6.3	Best Practice Manual for Longan and lychee	Tran Thi Dinh, Rodney Wee, Peggy Tan Nguyen Thi Bich Thuy, Nguyen Thi Thu Nga, Vu Thi Kim Oanh, Maarten Hertog, Bart Nicolai	Manual		2016	
6.4	Postharvest quality management of longan and lychee	Tran Thi Dinh, Nguyen Thi Bich Thuy (Co-editor), Nguyen Thi Thu Nga, Vu Thi Kim Oanh, Maarten Hertog, Bart Nicolai	Text book		2017	

*Ha Noi, July 31, 2021*

A handwritten signature in blue ink, appearing to read 'Thuy', with a long horizontal stroke extending to the left and another extending to the right.

**Nguyen Thi Bich Thuy**