

Dr. Vu Thi Kim Oanh

Deputy Head of Postharvest Technology Department,
 Faculty of Food Science and Technology,
 Vietnam National University of Agriculture (VNUA)
 Telephone: +84.(0)38.9972.693
 Fax: +84.(0)43.8276.554
 E-mail: vtkoanh@vnua.edu.vn;
kimoanhvuthi76@gmail.com

**Qualifications**

<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>Graduation year</i>
PhD	Chungnam National University (CNU), South Korea <i>Thesis title: “Changes in Fruit Quality and Cell Wall Polysaccharides during Maturation and Ripening in Asian Pears”</i>	Horticulture	Feb., 2011
Master	Chungnam National University (CNU), South Korea <i>Thesis title: “Changes of Cell Wall Polysaccharides during Berry Ripening in Grapes (Vitis spp.)”</i>	Horticulture	Feb., 2008
Bachelor	Vietnam National University of Agriculture (VNUA), Vietnam <i>Thesis title: “Study on processing technology of Mango juice”</i>	Agricultural products preservation and processing	Sep., 1998

Professional experience

<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
Sep. 1, 2003 to present	Vietnam National University of Agriculture, Faculty of Food Science and Technology, Department of Postharvest Technology	Lecturer	Trau Quy, Gia Lam, Hanoi, Vietnam
March 1, 1999	Institute of Agricultural Engineering and	Assessor and	Trau Quy,

to August 30, 2003	Postharvest Technology, Center for Testing of Agricultural Machines.	Researcher	Gia Lam, Hanoi, Vietnam
Teaching responsibilities			
<p>1. Teaching for undergraduate student</p> <ul style="list-style-type: none"> - “Storage of agricultural products and food” - “Postharvest Technology of grain products” - “Vegetables preservation technology” - “Food storage” - “Food supply chain management and traceability” - “Fundamental of preservation and processing for agricultural products” <p>2. Teaching for undergraduate student of programe in advance</p> <ul style="list-style-type: none"> - <i>POSTHARVEST PHYSIOLOGY AND HANDLING OF HORTICULTURAL CROPS (practical exercises)</i> - “Postharvest Technology in basic” <p>3. Teaching for graduate student (master programe)</p> <ul style="list-style-type: none"> - “Postharvest Technology of Cereals and Pulses” - <i>Food and Agricultural Products Supply Chain Management</i> 			
Research areas			
<ul style="list-style-type: none"> -Pre-harvest handling; post-harvest handling and preservation of agricultural products and food -Food supply chain management and traceability 			
Trainning courses			
<p>1, “Green Ecological Grain Storage Technology Training for ACD Countries” by Academy of State Administration of Grain of P. R. China. China, November 2018</p> <p>2, “Certification of Good Agricultural Practices To Increase Crop Production and Food Safety” by The Ministry of Agriculture, Forestry and Fisheries of Japan. Kuala Lumpur, Johor and Selangor, Malaysia. 2018</p> <p>3, “Japanese Food Industries Tour” for Development of Food Value Chain in ASEAN. By Ministry of Agriculture, Forestry and Fisheries of Japan .Japan, 07/2017</p> <p>4, <i>Methods for writing a scientific paper and statistical analysis of data.</i> Council Interuniversity of the French Belgium Community and Vietnam National University of Agriculture. Hanoi, November 2015.</p> <p>5, “How to get projects”. Council Interuniversity of the French Belgium Community and Vietnam</p>			

National University of Agriculture. Hanoi, August 2015.

6, *High value agriculture Train-the-Trainer course*. Fresh Academy (Dutch project). Dalat, september 2015 - 2017.

7, *Improving Food Quality and Safety through Good Agricultural and Postharvest Practices in Fresh Produce*. Mekong Institute, Thailand. May 21 – June 1, 2012.

8, *Postharvest Technology* short course. University of California, Davis and University of Hawaii at Manoa, USA. June 2011. Exploratory Project - Intergrated postharvest extension program for Cambodia and Vietnam.

9, *Participatory research and Training Methods*. Hanoi University of Agriculture and Humbolt University. May 2011.

10, *Development of new products*. Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture. March 2011.

11, *Food Safety and Functional Food*. Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture. March 2005.

12, *Food Microbiology*. Council Interuniversity of the French Belgium Community and Hanoi University of Agriculture. November 2003.

13, *Measurement management and guaranty for products measurement*. Information Center for Standards Metrology and Quality. March 2000.

Projects

<i>Project titles</i>	<i>Duration</i>	<i>Sponsor</i>
Study on the mechanism of climacteric ripening and its application to prolong the shelf life of avocados postharvest	06/2018-06/2021	Ministry of Science & Technology (Fund by Nafosted – FWO)
Heat tolerance and the regulation of climacteric fruit ripening	06/2018-06/2021	Ministry of Science & Technology (Fund by Nafosted – FWO)
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	Vietnam - Belgium Research and Consulting Fund (SCF)
Increasing the economic value of Vietnam's fresh fruit industry by reducing post-harvest losses	2018	VLIR-UOS

Capitalisation of Participatory Guarantee System (PGS) experiences in Vietnam for upscaling & institutionalis”	2017-2018	Veco Việt Nam
Universities as key partners for the new challenges regarding food safety & quality in ASEAN (ASIFOOD)	2016-2018	The Erasmus+ Programe of the European Union (EU)
Anti browning of peaches postharvest with Oxalic acid	2017	Vietnam National University of Agriculture (Student projects)
Strengthening Vietnamese postharvest capital	2014 -2016	ZEIN2014Z177 (VLIR-UOS, Belgium)
Study on scientific and technological solutions in order to limit stored vegetables and fruits damages in atmospheric condition	2013-2015	Ministry of Education and Training (MOET) / Ministry of Agriculture and Rural Development
Effect of postharvest treatment using anti-browning chemicals on quality and storage shelf-life of Peach growth in Laocai province.	2014	Council Interuniversity of the French Belgium Community and Vietnam National University of Agriculture
Effect of Drying Temperature on Cochinchin Gourd Seed Aril Powder Quality	2014	Vietnam National University of Agriculture
Revealing the interaction between heat tolerance, climacteric fruit ripening and postharvest quality of tomato	2014 – 2016	Nafosted, Việt Nam - FWO, Belgium
Elaborating a framework for a joint research on reducing postharvest losses of longan and litchi cultivated in Vietnam	2012 -2014	ZEIN2012Z130 Hợp tác quốc tế (VLIR-UOS, Bỉ)
Changes in fruit quality during ripening of C155 tomato variety grown in the spring-summer season 2012	2012	Vietnam National University of Agriculture (Student projects)
Study on postharvest heat treatment for mango	2011	Vietnam National University of Agriculture (Student projects)
Study on storage method for corn seed with Herb in	2006	VLIR-UOS, Belgium

Vietnam		
Publications		
<i>Journal articles</i>		
<p>1, Vu Thi Kim Oanh, Pham Thi Thao. 2021. Effects of Postharvest Treatment on the Quality of Bac Kan Mandarin. Vietnam J. Agri. Sci. 2021, Vol. 19, No. 6: 756-763.</p> <p>2, Vu Thi Kim Oanh. 2019. Effect of Postharvest Treatment with Oxalic Acid on the Quality of Peach Fruits. Vietnam J. Agri. Sci. 2018, Vol. 16, No. 11: 987-996.</p> <p>3, Vu Thi Kim Oanh, Jong-Pil Chun. 2016. COMPARISON OF CHANGES IN BERRY FIRMNESS AND CELL WALL COMPONENTS DURING RIPENING AMONG GRAPE CULTIVARS. Vietnam J. Agri. Sci. 2016, Vol. 14, No. 7: 1026-1034</p> <p>4, Vu Thi Kim Oanh, Vu Thi Hang. 2016. EFFECT OF POSTHARVEST TREATMENT WITH 1-METHYLCYCLOPROPENE ON THE QUALITY AND STORAGE LIFE OF GREEN ONION IN ATMOSPHERIC CONDITION. Vietnam J. Agri. Sci. Vol. 14, No. 5: 806-815</p> <p>5, Vu Thi Kim Oanh, Vu Thi Hang. 2015. Effect of Postharvest Treatment Using Anti-Browning Chemicals on Quality and Shelf-Life in Cool Storage of Lao Cai Peach Fruits. J. Sci. & Devel. Vol. 13, No. 7: 1179-1186</p> <p>6, Vu Thi Hang, Vu Thi Kim Oanh, Nguyễn Xuân Bắc, Phạm Mai Hương, Nguyễn Thị Hoàn. 2015. Effect of Drying Temperature on Cochinchin Gourd Seed Aril Powder Quality. J. Sci. & Devel. Vol. 13, No. 5: 755-763.</p> <p>7, Vu Thi Kim Oanh, Ug-Yong Lee, Jin-Ho Choi, Han-Chan Lee, and Jong-Pil Chun. 2012. Changes of Fruit Characteristics and Cell wall component during Maturation and Ripening in Asian Pear ‘Hanareum’, ‘Manpungbae’ and ‘Niitaka’ (<i>Pyrus pyrifolia</i> Nakai.). Kor. J. Hort. Sci. Technol. 30(4): 345-356.</p> <p>8, Vu Thi Kim Oanh. 2011. Changes in respiration rate and quality parameters during maturation and ripening in Asian pears. J. Sci. Dev. 9 (Eng.Iss. 1): 163-174.</p> <p>9, Vu Thi Kim Oanh, Kazuhiro Matsumoto, Yong-Soo Hwang and Jong-Pil Chun. 2010. Changes of Cell Wall Polysaccharides during Berry Ripening in Grapes (<i>Vitis spp.</i>). Hort. Environ. Biotechnol. 51(6): 513-519.</p> <p>10, Kazuhiro Matsumoto, Byung-Ki Kim, Vu Thi Kim Oanh, Jeong-Hak Seo, Hong-Ki Yoon, Mun-Kyun Park, Yong-Soo Hwang and Jong-Pil Chun. 2007. Comparison of Sugar Compositions and Quality Parameters during Berry Ripening between Grape Cultivars. Kor. J. Hort. Sci. Technol. 25(3): 230-234</p>		
<i>Conferences</i>		

- 1, **Vu Thi Kim Oanh**. 2019. Vegetables value chain analysis of Da Nang city. Sharing findings and recommendations with relevant stakeholders. 20-21 Feb,2019.
- 2, **Vu Thi Kim Oanh**. 2018. Effect of postharvest treatment with fruit shells cleaning solution on the Shelf Life and Quality of Purple Passion Fruit (*Passiflora edulis* Sims). Postharvest Managements for Better Food Security Conference. 05-07 November 2018.
- 3, **Vu Thi Kim Oanh**. 2018. Effect of Storage Temperature on the Shelf Life and Postharvest Quality of Purple Passion Fruit (*Passiflora edulis* Sims). Postharvest Managements for Better Food Security Conference. 05-07 November 2018.
- 4, **Vu Thi Kim Oanh**. 2017. Effect of postharvest treatment with oxalic acid on the quality of peach (*Prunus persica* L.). VBFoodNet International Conference: “SAFETY AND QUALITY ON THE FOOD CHAIN”. NONG LAM UNIVERSITY – HO CHI MINH CITY.
- 5, **Vu Thi Kim Oanh**. 2016. Effect of postharvest treatment using organic acid on quality and storage shelf-life of peach. ISSAAS 2016.
- 6, **Vu Thi Kim Oanh**, Ug-Yong Lee, Jin-Ho Choi, Han-Chan Lee, and Jong-Pil Chun. 2013. Changes of Fruit Characteristics and Cell Wall Component during Maturation and Ripening in Asian Pear ‘Hanareum’, ‘Manpungbae’ and ‘Niitaka’ (*Pyrus pyrifolia* Nakai). Kor. J. Hort. Sci. Technol. 5: 34-34.
- 7, **Vu Thi Kim Oanh** and Vu Thi Hang. 2013. Effect of postharvest treatment with 1-METHYLCYCLOPROPENE on the quality and storage life of Cilantro in atmospheric condition (poster). VBFoodNet International Conference on Postharvest Technology, Food Chemistry, and Processing: “Developing The Supply Chain Towards More Healthy Food”. Hanoi University of Agriculture, Việt Nam.
- 8, **Vu Thi Kim Oanh**. 2012. *Changes of fruit quality during maturation and ripening in Asian Pears – Promotion the research results and application in practice*. The Synthesis and Evaluation workshop on “Improving Food Quality and Safety through Good Agricultural and Postharvest Practices in Fresh Produce”. Mekong Institute, Khon Kaen, Thailand.
- 9, **Vu Thi Kim Oanh**, Ug-Yong Lee, Yoon-Soo Choi, Yong-Soo Hwang and Jong-Pil Chun. 2010. Changes in Fruit Quality and Cell Wall Polysaccharides during Maturation and Ripening in Asian Pears. Kor. J. Hort. Sci. Technol. **28(1)**: 98-99.
- 10, Gye-Chan Choi, **Vu Thi Kim Oanh**, Chung-Hyun Lee, Yong-Soo Hwang and Jong-Pil Chun. 2008. Effects of 1-MCP and Ethylene on Fruit Quality and Physiological Disorder during Storage in ‘Niitaka’ Pears. Kor. J. Hort. Sci. Technol. **26**: 66-66
- 11, **Vu Thi Kim Oanh**, Byung-Ki Kim, Kazuhiro Matsumoto, Yong-Soo Hwang, Jong-Pil Chun.

2007. Changes of Cell Wall Polysaccharides during Berry Ripening in Grapes (*Vitis spp.*). Kor. J. Hort. Sci. Technol. **25**: 94-94

Books and Others

1) Dinh T. Tran, Nguyen Thi Bich Thuy, Vu Thi Thu, Nguyen Thi Thu Nga, Vu Thi Kim Oanh, Maarten Hertog, Bart Nicolai 2017. Management of litchi and longan fruit quality after Postharvest . 200 pages . *Agricultural publisher, Vietnam*, ISBN= 978-604-60-2638-9.

2) Tran Thi Dinh, Rodney Wee, Peggy Tan, Nguyen Thi Bich Thuy, Nguyen Thi Thu Nga, **Vu Thi Kim Oanh**, Maarten Hertog, Bart Nicolai. 2016. *Best Practice Manual for Litchi* (handbook). Vietnam National University of Agriculture, The Asia Cold Chain Centre, and MeBios – Belgium, copyrights Reserved.

3) Tran Thi Dinh, Rodney Wee, Peggy Tan, Nguyen Thi Bich Thuy, Nguyen Thi Thu Nga, **Vu Thi Kim Oanh**, Maarten Hertog, Bart Nicolai. 2016. *Best Practice Manual for Longan* (handbook). Vietnam National University of Agriculture, The Asia Cold Chain Centre, and MeBios – Belgium, copyrights Reserved.

4) Trịnh Duy Đổ, Phó Văn Bào, Lê Huy Hoàng, **Vũ Thị Kim Oanh**, Nguyễn Ngọc Nam, Ngô Văn Phương. 2003. Grassroots standard: "TCCS 01-03-2003: Agricultural machine - Combined air flat screen sorting and sorting machine - Test method". promulgated by Institute of Agricultural Engineering and Postharvest Technology.

Date: 05 July, 2021

Written by

Vu Thi Kim Oanh