



- Training place: : Kyushu University, Japan
- Training time: 2014-2017
- Training forms: formal
- Specialization: **Food Science and Technology**
- Title of thesis: *Study on the intestinal absorption of small and oligopeptides in rats.*
- Year of graduation: 2017

**9. Language proficiency:**

English: Level C

**10. Computer skills:** Office informatics

**11. Refresher classes**

**12. Working process**

<b>Time</b> <i>(From year ... to year ...)</i>	<b>Workplace</b>	<b>Organization of work</b>	<b>Organization Address</b>
2005 - 2006	QC	Asia Foods Corporation	Tien Du district – Bac Ninh province, Vietnam
2008 - 2020	Lecturer	Department of Quality Assurance – Food Safety, Faculty of Food Technology and Biotechnology, Thai Nguyen University of Agriculture and Forestry	Quyet Thang commune, Thai Nguyen city, Vietnam
From 10/2020-present	Lecturer	Department of Food Processing Technology, Faculty of Food Science and Technology, Vietnam National University of Agriculture	Gia Lam district, Hanoi capital, Vietnam

**13. Training activities**

**13.1. Subjects / modules**

<b>Subject / Module</b>	<b>Study level / Subject</b>	<b>Time to undertake</b>
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CP02001 – Food physics, 02 credits	Bachelor degree: Food Technology / Quality Management - Food Safety	From 2020
CP02016 – Food engineering 2, 02 credits	Bachelor degree: Food Technology / Quality Management - Food Safety	From 2020
CP02017 – Food engineering 3, 02 credits	Bachelor degree: Food Technology / Quality Management - Food Safety	From 2017

### 13.2. Master's guide

	Full name of Master student	Thesis topic	Training facilities	Training time	Guiding role
1					
2					
3					

### 13.3. PhD candidate's guide: No.

## 14. Scientific research activities

a) **Articles published in domestic scientific journals** (only journals with international standard ISSN codes only).

1. **Vu Thi Hanh**, Nguyen Duc Tuan, Vu Thi Thu\_(2010). A study on aerobic composting for treating poultry manure and applying initially in decomposing poultry carcasses. *Journal of Nutrition and Food, Viet Nam, 10 (3+4), 215-219.*

2. **Vu Thi Hanh**, Nguyen Duc Tuan (2011). Study on determination of urea in fish sauce by the spectrophotometer method. *Journal of Agriculture and Rural Development, Viet Nam, 11, 75-79.*

3. **Vu Thi Hanh**, Nguyen Huu Nghi (2012). Study on determination of urea in fish sauce base on reacting with diacetylmonoxime and measure by spectrophotometer UV-VIS. *Journal of Agriculture and Rural Development, Viet Nam, 3, 155-159.*

4. Vu Thi Thanh Hang, Vi Dai Lam, Vu Thi Hanh, Nguyen Thi Huong. Research production fermented lemon juice by using *Lactobacillus plantarum*. *TNU Journal of Science and Technology 197(04): 27 - 32*

5. Vu Thi Hanh, Tran Van Chi, Le Thi Nga, Nguyen Thu Hoai, Luu Hong Son, Nguyen Thi Huong, Ho Thi Bich Ngoc, Le Minh Chau (2020). Study on factor affecting the processing of dried tilapia products. *Vietnam Journal of Agricultural Science and Technology, 10, 117-123.*

6. Le Minh Chau, Ho Thi Bich Ngoc, Nguyen Thu Hoai, Le Thi Nga, Luu Hong Sonw, Vu Thi Hanh (2021). Study on factors affecting the processing of tilapia chopped fish. *TNU Journal of Science and Technology*, 226 (01), 92-98.
7. Luu Hong Son, Vu Thi Hanh, Nguyen Thi Tinh, Ta Thi Luong (2021). Optimization of Parameters in Polysaccharide Extraction and Bioactive Analysis from *Myxopyrum smilacifolium* (Wall.) Blume Roots. *Vietnam Journal of Agricultural Sciences*, 19 (6), 829-839.
8. Le Minh Chau, Luu Hong Son, Nguyen Thi Quyen, **Vu Thi Hanh** (2021). Study on factors affecting the quality of dried tench (*Hypophthalmichthys harmandi*) product. *Journal of Agriculture and Rural Development, Viet Nam*, 7, 203-208.
9. Luu Hong Son, Nguyen Van Duy, Nguyen Huu Tho, **Vu Thi Hanh**, Nguyen Huy Hien, Vi Dai Lam, Vu Van Tuyen, Tran Khanh Dong, Ta Thi Luong, Ngo Xuan Binh, Dinh Thi Kim Hoa. Research on extraction process of total saponins from roots of *Abelmoschus sagittifolius* (Kurz) Merr. *Journal of Agriculture and Rural Development, Viet Nam*, 7, 183-188.
10. Dinh Thi Kim Hoa , Nguyen Thi Tinh, **Vu Thi Hanh**, Ta Thi Luong, Pham Thi Ngoc Mai, Nguyen Phuc Trung, Hoang Mai Anh, Duong Thi Thu Huyen, Nguyen Van Duy, Nguyen Huu Tho, Ngo Xuan Binh, Luu Hong Son (2021). Study on the processing of tea bags from *Myxopyrum smilacifolium* (Wall.) blume leaves harvested. *Journal of Agriculture and Rural Development, Viet Nam*, 7, 190-195

#### **b) Articles published in foreign scientific journals**

1. **Vu Thi Hanh**, Yutaro Kobayashi, Motohiro Maebuchi, Toshihiro Nakamori, Mitsuru Tanaka, Toshiro Matsui (2016). Quantitative mass spectrometric analysis of dipeptides in protein hydrolysate by a TNBS derivatization-aided standard addition method. *Food Chemistry*, 190 (2016) 345–350.
2. **Vu Thi Hanh**, Weilin Shen, Mitsuru Tanaka, Aino Siltari, Riita Korpela, Toshiro Matsui (2017). Effect of aging on the absorption of small peptides in spontaneously hypertensive rats. *Journal of Agricultural and Food Chemistry*, 65, 5935-5943
3. Le Minh Chau, Ho Thi Bich Ngoc, Claire Donnay-Moreno, Sandrine Bruzac, Jean-Pascal Bergé, **Vu Thi Hanh** (2021). Protex 51FP as a starter for accelerating fish sauce fermentation from anchovy (*Stolephorus commersonii*). *Emirate Journal of Food and Agriculture*, accepted manuscript

#### **c) Reports in conferences, seminars in the country**

#### **d) Reports at international conferences and seminars**

1. Vu Thi Hanh, Yutaro Kobayashi, Mitsuru Tanaka, Toshiro Matsui. Application of a standard addition method for quantitative mass spectrometric assay of dipeptides. The 63rd Annual Meeting of the Japanese Society of Food Science and Technology, 27/8/2015, Nagoya, Japan

2. Vu Thi Hanh, Weilin Shen, Toshiro Matsui. Does aging of rats affect the absorption of peptides? 2016 Japan Food Science Engineering Society West Japan Branch Meeting, Fukuoka, Japan

**e) Subjects, projects and tasks of scientific research at all levels (collectively referred to as topics)**

<b>N</b>	<b>Execution time</b>	<b>Program name, subject</b>	<b>Topic management level</b>	<b>Responsibility</b>	<b>Acceptance results</b>
<b>I</b>	<b>Project</b>				
1	2009-2011	Study on methods to determine urea in Vietnamese fish sauce	Ministry of Education	Principle investigator	Accepted
2	2011-2012	Study on minimal processing of potatoes	Thai Nguyen University of Agriculture and Forestry	Principle investigator	Accepted
3	2019-2021	Study on the applicability of chemical markers in tracing the origin of mint honey in Dong Van rocky plateau, Ha Giang province	Ministry of Science and Technology	Co-investigator	Accepted

4	2019-2021	Study on technical solutions, establish sustainable aquaculture models to protect the water environment, develop livelihoods, and improve the lives of residents in Hoa Binh, Son La, and Nui Coc reservoirs, contributing to the construction of a new rural area.	Ministry of Agriculture and Rural Development	Co-investigator	In process
5	2020-2025	Study on conservation and preservation of <i>Clinacanthus nutans</i> Burm.f Lindau in preserving genetic resources of precious medicinal plants in mountainous areas	Ministry of Education	Co-investigator	In process

*Hanoi, August 9, 2020.*

**Certification of agency**

*(sign and seal)*

**Declarant**

*(full name and signature)*

Vu Thi Hanh