

**Dr. Nguyen Thi Hoang Lan**

Date of birth: 29/01/1972

Place of birth: Hanoi (Vietnam)

Gender: Female

Institution: Deputy Head of Department of Food Science and Nutrition, Faculty of Food Science and Technology, Vietnam National University of Agriculture

Phone : +84 984 819 164

E-mail: [hoanglan29172@gmail.com](mailto:hoanglan29172@gmail.com);[lancntp@vnua.edu.vn](mailto:lancntp@vnua.edu.vn)**Qualifications**

<i>Degree</i>	<i>University</i>	<i>Specialization</i>	<i>years</i>
PhD	Food Industries researche institute	Food processing technology and beverages	2019
Master	École nationale supérieure des industries agricole et alimentaires, France	Agri-Food Technology	1999-2001
Master degree courses	National Institute of Nutrition and Hanoi Medical University.	Community nutrition	1998-1999
Bachelor	Hanoi University of Agriculture	Agronomy	1989-1994

**Professional experience**

<i>Duration</i>	<i>Place</i>	<i>Responsibility</i>	<i>Address</i>
2012 to present	Department of Food Science and Nutrition, Faculty of Food Science and Technology, Vietnam National University of Agriculture	Lecturer and Researcher, Deputy Head of Department.	Trau Quy – Gia Lam - HaNoi
1999 to 2012	Department of Food Science and Nutrition, Faculty of Food Science and Technology, Hanoi University of Agriculture	Lecturer and Researcher	Trau Quy – Gia Lam - HaNoi
1994 to 1999	Faculty of Agronomy, Hanoi University of Agriculture	Lecturer and Researcher	Trau Quy – Gia Lam - HaNoi
2009 – present	Vietnam Nutrition and Food Association	Membership	48B Tang Bat Ho, Hanoi, Viet Nam

2010-present	Member of the Technical Board for Oil, Essential Oils, Nutrition and Dieting. Vietnam standards and Quality Institute	Membership	8 Hoàng Quốc Việt, Hanoi, Viet Nam
<b>Teaching responsibilities</b>			
<ul style="list-style-type: none"> <li>- Human Nutrition and food security.</li> <li>- Food safety and Functional Foods.</li> <li>- Technology of Vegetable oil</li> <li>- Technology of Essential oil</li> </ul>			
<b>Research areas</b>			
<ul style="list-style-type: none"> <li>- Human Nutrition and food security</li> <li>- Analysis of microbial and chemical contamination in food</li> <li>- Development of food supply chain applicable under conditions in Vietnam</li> <li>- Identification, extraction of bioactive substances from plants and animal and application in Production of Functional Foods</li> <li>- Grain Nutrition</li> <li>- Reduce physiological and biochemical changes of fresh fruits and vegetables after harvest</li> <li>- Quality systems for fresh fruit and vegetables</li> <li>- Technology of Vegetable oil and Essential oil</li> </ul>			
<b>Projects</b>			
<b><i>Project titles</i></b>		<b><i>Duration</i></b>	<b><i>Sponsor</i></b>
New appealing soybean functional foods with a taste of Vietnamese cultural heritage: design and dissemination of the technologies		2020-2021	VLIR-UOS, Belgium
Research on processing technology of dry noodle and nutritious beverages from Vietnamese rice		2019 - 2020	Ministry of Agriculture & Rural Development
Heat tolerance and the regulation of climacteric fruit ripening		2018 - 2021	NAFOSTED & FWO, (Vietnam & Belgium)
Mechanism of climacteric ripening and application to extend the shelf life of avocado after harvest		2018 - 2021	NAFOSTED, Vietnam
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	SCF, Belgium
Study on the anthocyanin extraction from vietnamese natural materials by chemical methods		2018	ARES-CCD, Belgium

Strengthening capacities for nutrition-sensitive food systems through a multi-stakeholder approach (involving private sector, civil society organizations and academia)	2017-2022	FAO Project
Capitalisation of Participatory Guarantee System experiences in VietNam for upscaling & institutionalisation	2017- 2018	VECO
Optimization of Lycopene extraction from tomato procesing waste using response surface methodology and application in production of functional foods	2016-2018	ARES-CCD, Belgium
Study on The Extraction Technology of corn Oil	2016	Vietnam National University of Agriculture
Increasing economic viability of the Vietnamese fresh fruit industry by reducing postharvest losses	2015 - 2019	VLIR-UOS, Belgium (Member)
Study on The Extraction Technology of vegetable oil, omega-3, essential oil and antioxidant from Perilla plant as raw materials for drug production and functional food.	2015 - 2017	Ministry of Industry and Trade
Study on production of meat powder from Silky fowl ( <i>Gallus gallus domesticus brisson</i> )	2015	ARES-CCD, Belgium (Member)
Revealing the interaction between heat tolerance, climacteric fruit ripening and postharvest quality of tomato	2014 -2016	NAFOSTED and FWO, (Vietnam and Belgium) (Member)
A Multi-site Research Initiative to Reduce Malnutrition through Nutrition-Sensitive Agriculture Solutions (Son La, Vietnam)	2013-2016	IDRC (International development research centre ) - Canada (Member)
Study on The Extraction Technology of Essential Oil from Perilla leaves and the applications to meat product preservation	2013-2014	Hanoi Agricultural University (Principal Investigator)
Study on the extraction of Vegetable oil and fatty acids rich in omega-3's from vegetable sources	2011-2012	Ministry of Education and Training (Principal Investigator)

Influence of Preharvest Kiviva Treatment on Quality and Storability of Fresh Litchi Fruits	2009-2010	TRIG Project, Vietnam (Principal Investigator)
Study on the Processing Techniques some foods rich in carotenoids.	2009-2010	Hanoi Agricultural University (Member)
Effects of ripening conditions on some chemical contents of Persimmon Fruit.	2006 -2007	Ministry of Education and Training (Member)
Initial survey of the relationship between the quantity of ergosterol and the quality of Paddy Rice.	2006 - 2007	Ministry of Education and Training (Member)

**Consulting:**

**2018.** Improving an efficient and effective peanut oil processing procedure for Dien Quang cooperative. Agritera Vietnam.

**Training and Conferences**

**2020.** Training Certificate for Food Safety management organized by VNUA and Japanese University.

**2019.** International Symposium on Grain Nutrition Improvement and Practical Experience Sharing, China.

**2019.** Participatory strategy formulation for food smart city development, vision 2030. Da nang, Vietnam.

**2018.** Training Certificate for Summer courses for research based education on biosciences for food in Vietnam, organized by VLIR-NETWORK-VIETNAM.

**2018.** Training Certificate for Food Borne Pathogens and Chemical Hazards Analysis in Times of Global Change organized by VNUA and MASHA-Israel.

**2017.** Training Certificate for Summer courses for safety and quality in the food chain, organized by VLIR-NETWORK-VIETNAM.

**2016.** Training Certificate for Japanese Factory Visit tour for Development of Food-Value-Chain in ASEAN, Japan.

**2016.** Training Certificate for Development of Food-Value-Chain organized by Kasetsart University, Thailand.

**2015.** Training Certificate for Summer courses for research based education on biosciences for food in Vietnam, organized by VLIR-NETWORK-VIETNAM

**2014.** Formation “Lipid and seed oil”. Gembloux Agro-biotech, university of Liege -Belgium (1 month).

**2014.** Training Certificate for prevention and control of mycotoxin in food and feedstuff , awarded jointly by the SEAMEO BIOTROP and VNUA.

**2013.** Training Certificate for Food safety, awarded by the university of Queensland, Australia.

**2013.** Training Certificate for “ Recherche documentaire et traitement de l’information”and “projets de recherche”, awarded jointly by the Council Interuniversity of the French Belgium Community and Hanoi Agricultural University.

**2012.** Training Certificate for Postharvest Quality, Food safety and Stored Product Protection of Fruit and Vegetables, awarded jointly by the HUMBOLDT-UNIVERSITÄT ZU BERLIN and Hanoi Agricultural University.

**2011.** Training “Innovation products” – CIUF

**2009.** Formation “human nutrition and training on the analysis of fatty acid in food”. Louvain la Neuve university-Belgium (2 month).

**2008.** Training Certificate for Postharvest protection and pest control, organized by Dankook International Cooperation on Agriculture and the Korea International Cooperation Agency, Korea.

**2007.** Training “Technology of meat” – CIUF

**2006.** Training “Sensory quality of food”- CIUF

**2005.** Training “Food safety and Functional Foods”- CIUF

**2005.** Training “Technology of lipid” – CIUF

**1998-1999.** Completed master's degree courses in community nutrition. National Institute of Nutrition and Hanoi Medical University.

**1996.** Training Certificate for community nutrition, awarded jointly by the SEAMEO TROPMED RCCN and National Institute of Nutrition (3 month).

## **Publications**

### ***Journal articles***

**1. Nguyen Thi Hoang Lan, Nguyen Thi Huyen, Nguyen Ngoc Cuong (2019).** Development of a beta-caroten-rich powder from Lekima (*Pouteria lucuma*) fruit. Vietnam J. Agri. Sci, Vol. 17, iss.12. 994-1000.

**2. Doan Thi Thuy Ai, Vu Thi Huyen, Nguyen Thi Hien, Ngo Thi Huyen, Nguyen Thi Hoang Lan, Nguyen Thi Thu Trâm (2019).** Total phenolique content and antioxidant activity of *Pouteria lucuma* at difference stages of fruit development. Vietnam Journal of Chemistry, Vol.57, iss. 4, 208-212.

**3. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen (2018).** Effect of Technological Parameters on Separation of Omega-3 and Omega-6 Fatty Acids from Perilla Seed Oil. Vietnam J. Agri. Sci, Vol.16, iss. 7, 682-688.

**4. Chu Thị Thanh, Nguyen Thi Hong Hanh, Nguyen Thi Hoang Lan, Vu Thi Trang, Le Thi Thuy (2018).** A study on the procedure of ultrasonic assisted extraction of food dye anthocyanin in black bean. J. Agricultural and rural development, 83-88.

**5. Tran Thi Dinh, Nguyen Thi Hoang Lan, Nguyen Thi Quyen, Tran Thi Nhung, Nguyen Ngoc**

Cuong (2018). Potential Application of Lycopene Extract from Tomato Waste for Pork Meat Preservation. Vietnam J. Agri. Sci, Vol.16, iss. 4, 382-388.

**6. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen (2018).** Study on The Production of Perilla Seed Oil. Vietnam J. Agri. Sci, Vol.16, iss. 4, 389-397.

**7. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen (2018).** Determination of Important Parameters for Steam-Distillation of Essential Oil from Perilla Leaves. Vietnam J. Agri. Sci, Vol.16, iss. 3, 275-281.

**8. Nguyen Thi Hoang Lan, Nguyen Thi Kim Thanh, Nguyen Thi Quyen, Tran Thi Nhung, Nguyen Ngoc Cuong, Tran Thi Dinh (2018).** Optimizing some factors of drying tomato waste for lycopene extraction. Vietnam J. Agri. Sci, Vol.16, iss. 2, 168-175.

**9. Nguyen Thi Hoang Lan, Nguyen Thi Quyen, Nguyen Ngoc Cuong (2016).** Effect of Processing Conditions on Extraction Yield of Corn Oil. Vietnam J. Agri. Sci, Vol.14, iss. 11, 1825-1834.

**10. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen (2016).** Investigation of the potential utility of perilla essential oil in preservation of fresh pork. Vietnam J. Agri. Sci, Vol.14, iss. 7, 1052-1059.

**11. Nguyen Thi Hoang Lan, Ngo Xuan Dung, Nguyen Ngoc Cuong (2016).** Determining Technological Parameters for Cooking and Drying of Silky Fowl (*Gallus domesticus brisson*) Meat. Vietnam J. Agri. Sci, Vol.14, iss. 4, 664-670.

**12. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen, Nguyen Thi Ngoc Duyen (2015).** Study on the Anti-bacterial Activity of essential oils from perilla leaves. Journal of Science and Development, Vol.13, iss. 2, 245-250.

**13. Nguyen Thi Hoang Lan, Bui Quang Thuat, Le Danh Tuyen, Ngo Thi Huyen Trang, Do Thi Trang (2014).** Study on The Extraction Technology of Essential Oil from Perilla Leaves. Journal of Science and Development, Vol.12, iss. 3, 404-411.

**14. Ngo Xuan Dung, Vu Quynh Huong, Nguyen Thi Hoang Lan (2012).** Research Production of Child Nutritional Powder Supplements Protein, Calcium and Zinc from Toad Muscle and Bone. Journal of Science and Development. iss. 5, 707-713.

**15. Nguyen Thi Hoang Lan, Bui Quang Thuat, Vu Duc Chien, Le Binh Hoang, Nguyen Thi Anh Tuyet (2012).** Study on the Processing Techniques of Vegetable Oil from Canola seeds. Journal of Science and Development, Vol.10, iss. 2, 330-339.

**16. Tran Thi Lan Huong, Nguyen Thi Hoang Lan (2011).** The Potential Utilization of Gac (*Momordica cochinchinensis Spreng*) Fruit Mesocarp for Processing of High Carotene Mixed Juice. Journal of Science and Development. Vol.9, iss. 3, 439-445.

**17. Le Minh Nguyet, Nguyen Thi Hoang Lan (2009).** Initial survey of the relationship between the quantity of ergosterol and the quality of Paddy Rice. Journal of Science and Development, iss. 1, 65-72.

18. Tran Thị Lan Huong, **Nguyen Thi Hoang Lan** (2009). Effects of ripening conditions on some chemical contents of Persimmon Fruit Nhan hau Variety. Journal of Science and Development, Vol.7, iss. 3, 332-339.

19. Piere Bratt, **Nguyen Thi Hoang Lan**, Jean-Marc Brillouet (2004). Physicochemical Characterization of a new Pineapple Hybrid. J.Agric.Food Chem 52, 6170-6177.

### **Conferences and Workshops**

1. **Nguyen Thi Hoang Lan**, Tran Thi Dinh, Nguyen Ngoc Cuong (2017). Drying condition optimization of tomato waste for lycopene extraction. VB foodnet conference, Vietnam.

2. Tran Thi Dinh, **Nguyen Thi Hoang Lan**, Nguyen Ngoc Cuong, Nguyen Thi Thanh (2017). Effect of solvents on lycopene extraction from tomato waste. Conference of Nutrition and quality of food, Vietnam.

3. Nguyen Thi Thu Nga, **Nguyen Thi Hoang Lan**, Nguyen Thi Lam Doan, Tran Thi Dinh (2015). *Development of Dairy product chains of Vietnam: Current status and solutions in preservation and processing of dairy products*. In the Proceeding of Development National product chains for Dairy and Beef meat of Vietnam conference, Vietnam National University of Agriculture (VNUA), Ha Noi, Vietnam.

*I certify that all of information given above is correct to the best of my knowledge. I am willingly to make amendments to any change to come.*

**Signature:**



Nguyen Thi Hoang Lan

**Date:**

15/6/2021