

## CURRICULUM VITAE

**TRAN Thi Thu Hang**



### **Personal information**

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Date and place of birth: 21<sup>st</sup> November 1978, in Hanoi, Vietnam.

Sex: Female

Nationality: Vietnamese

### **Occupation**

#### **Lecturer, Researcher**

At the Faculty of Food Science and Technology, Vietnam National University of Agriculture (VNUA), Trau Quy town, Gia Lam district, Hanoi city, VIETNAM

### **Education and training**

2009 - 2014

Université Catholique de Louvain, Belgium

#### **Doctor Degree of Biological, agronomic and environmental engineering**

Thesis: “Evolution of polyfunctional thiols through beer ageing” (Prof. Sonia Collin, Unité de brasserie et industries alimentaires)

August – October 2006

University of Gent, Belgium

Training course in Dairy Techonology “From Rural to Industrial Level”. Lab. of Food Techonology and Engineering, Dept. of Food Safety and Food Quality, Fac. of Bioscience Engineering, Funded by VLIR (Vlaamse Interuniversitaire Raad), Belgium.

October – December 2004

Université Catholique de Louvain, Belgium

Professional practice, « Identification of polyfunctional thiols in fresh lager beers » Unit of Brewery and Food Industry, Faculty of Bio-engineering, Agronomy and Environment, Catholic University of Louvain, Belgium Funded by CUD, Belgium. In the framework of the project CUI (Cooperation universitaire institutionnelle) - HAU (Hanoi University of Agriculture, Vietnam)

2001 – 2003

Hanoi University of Science and Technology, Hanoi, Vietnam.

#### **Master of Science in Food Engineering**

Thesis Title « Research on extraction of Oleoresin from ginger rhizome (*Zingiber officinale*. Roscoe) »

1996 – 2001 **Engineer of Food Technology**  
 Hanoi University of Science and Technology, Hanoi, Vietnam.  
 Thesis Title « Using pectinase enzyme in mango juice processing»

**Professional experience**

2002 - 2009 Lecturer, Department of Food Processing Technology, Faculty of Food Science and Technology  
 Hanoi University of Agriculture, Vietnam

2009 - 2014 PhD student  
 INBR-Unité de brasserie et industries alimentaires, Université Catholique de Louvain, Belgium

2014 - now Lecturer, Researcher, Department of Food Processing Technology, Faculty of Food Science and Technology, VNUA  
 Vietnam National University of Agriculture

**Personal skills and competences**

Languages

- Mother tongue	Vietnamese				
- Other languages (Self – assessment European level <sup>(*)</sup> )	Understanding		Speaking		Writing
	Listening	Reading	Spoken Interaction	Spoken Production	
English	B2	C1	C1	B2	B2
French	B2	B2	B1	B1	B1

(\*) Common European Framework of Reference (CEFR)

Informatics: Good knowledge and daily use of MS Word, Excel, and PowerPoint.

## Research projects

1. Degradation of histamine in traditional fish sauce product by bacteria cell immobilization, funded by National Foundation for Science and Technology Development, Vietnam, 2020-2022.
2. Effect of some antioxidant components of tea seed oil on the oxidation of some vegetable oils mixed with tea seed oil during storage, VNUA, 2020-2021.
3. Determination of lactic bacteria isolated from tofu whey, VNUA, 2019.
4. Effect of spirulina microalgae supplementation on quality of yoghurt, VNUA, 2019.
5. Microorganisms in reducing histamine content of Vietnamese traditional fish sauce, funded by the Government of Vietnam, 2018-2020.
6. Histamine degrading bacteria: from isolation to application as starter culture in reducing histamine content of Vietnamese fish sauce, IFS, 2018-2019.
7. Evaluation and use of the varietal diversity of Vietnamese tea plants (*Camellia sinensis*) in terms of antioxidant-rich tea seed oil production, ARES-CCD, VNUA, 2018-2019.
8. Changes in composition of acidic whey, a protein coagulant in tofu production, during fermentation, funded by ARES-CCD, VNUA, 2017.
9. Studying and application of plant extracts in the prevention of pathogen in white leg shrimp and in the storage of shrimp products, funded by VNUA, 2015-2017.

## Scientific publications

### 1. Scientific articles as first author:

- Tran Thi Thu Hang, Bui Quang Thuat, Technological parameters in extraction of oleoresin from ginger rhizome (*Zingiber officinale*. Roscoe), *Journal of Agricultural Science and Technology*, Hanoi University of Agriculture, 2007, 3, V, 67-74.
- T. T. H. Tran, J. Gros, S. Bailly, S. Nizet and S. Collin, Fate of 2-sulfanylethyl acetate and 3-sulfanylpropyl acetate through beer ageing, *Journal of the Institute of Brewing*, 2012, 118, 198-204.
- T. T. H. Tran, S. Nizet, J. Gros and S. Collin, Occurrence of the ribes odorant 3-sulfanyl-3-methylbutyl formate and its analogs in beer, *Flavour and Fragrance Journal*, 2013, 28, 174-179.
- T. T. H. Tran, M-L. K. Cibaka and S. Collin, Polyfunctional Thiols in Fresh and Aged Belgian Special Beers. Fate of Hop S-cysteine Conjugates, *Journal of the American Society of Brewing Chemists*, 2015,

2015,73(1), 61-70.

- Tran Thi Thu Hang, Nguyen Hoang Anh, Nguyen Thi Tinh, Bui Thi Thu Hien, Chu Dinh Binh, Determination of histamine using high-performance liquid chromatography: application in research on degradation of histamine in fish sauce by bacteria (in Vietnamese), *Journal of Analytical Sciences*, 2019, 24 (4B), 38-44.
- Tran Thi Thu Hang, Nguyen Hoang Anh, Evaluation of chemical quality of commercial fish sauce products in Hanoi (in Vietnamese), *Journal of Science and Technology, Ministry of Industry and Trade of the Socialist Republic of Vietnam*, No. 42, June 2020, 36-39.

## **2. Scientific articles as co-author:**

- C. Vermeulen, I. Lejune, T. T. H. Tran and S. Collin, Occurrence of polyfunctional thiols in fresh lager beers, *Journal of Agricultural and Food Chemistry*, 2006, 54, 5061-5068.
- J. Gros, T. T. H. Tran, and S. Collin, Enzymatic release of odourant polyfunctional thiols from cysteine conjugates in hop, *Journal of the Institute of Brewing*, 2013, 119, 221-227.
- J. Gros, T. T. H. Tran, and S. Collin, Revue bibliographique sur les adduits cystéinés et glutathionés de la vigne en vue de leur investigation dans le houblon et la bière, *Cerevisea*, 2013, 38, 3-14.
- M-L. K. Cibaka, T. T. H. Tran, J. Gros, R. Robiette, and S. Collin, Investigation of 2-Sulfanylethyl Acetate Cysteine-S-Conjugate as a Potential Precursor of Free Thiols in Beer, *Journal of the American Society of Brewing Chemists*, 2017, 75(3), 228-235.
- Yen Linh Thao Dang, Thu Hang Thi Tran, Lam Doan Thi Nguyen, Anh Hoang Nguyen, Thanh Thuy Thi Nguyen. Isolation and Screening of Histamine-Producing Bacteria from the First Six Months of the Cat Hai Fish Sauce Fermentation Process. *Vietnam Journal of Agricultural Sciences*, 2019, 1 (3), 220-229
- Nguyen Quang Duc, Tran Thi Thu Hang, Effect of fermentation time of tofu whey on quality of tofu (in Vietnamese), *Vietnam Journal of Agricultural Sciences*, 2019, 17 (1), 55-63.
- Thao Thi Phuong Phan, Thi Thu Hang Tran, Hoang Dinh Hoa, Vu Hong Son. Effects of process parameters on the extraction efficiency and chemical characteristics of tea seed oil from “Trungdu” tea (*Camellia sinensis* O. Kuntze) variety. *Vietnam Journal of Science and Technology*, 2019, 57(3B).
- Thao Thi Phuong Phan, Thi Thu Hang Tran, Giang Trung Khoa, Hoang

Dinh Hoa, Vu Hong Son. Effect of variety and cultivation place on the quality of tea (*Camellia sinensis* O. Kuntze) seed and tea seed oil in Vietnam. *Vietnam Journal of Science and Technology*, 2020, 62 (5), 32-37.

- Thao Thi Phuong Phan, Thi Thu Hang Tran, Vu Hong Son. Effects of Tea (*Camellia Sinensis* O. Kuntze) Seed Oil and Some Antioxidant Substances on the Change of Quality of Linseed Oil and Walnut Oil During Storage Time. *Vietnam Journal of Agricultural Sciences*, 2020, 18 (3), 221-229.
- Phan Thi Phuong Thao, Tran Thi Thu Hang, Pham Le Nguyet Anh, Vu Hong Son, Investigating the potential of Vietnamese tea seed oil (*Camellia sinensis* O. Kuntze) for the enhancement of oxidative stability in vegetable oils. *Vietnam Journal of Agricultural Sciences*, 2021, Vol 4 (1).

### **3. Presentations:**

- Tran Thi Thu Hang, Nguyen Hoang Anh, Nguyen Thi Tinh, Bui Thi Thu Hien, Chu Dinh Binh, Determination of histamine using high-performance liquid chromatography: application in research on degradation of histamine in fish sauce by bacteria. The 2<sup>th</sup> International Conference “Toxics in food and environment: quality controls and treatment technologies”, Hanoi, 29<sup>th</sup> March-2019.

### **4. Posters:**

- Thi Thu Hang Tran, Jacques Gros, Sonia Collin, Polyfunctional thiols in aged beer: focus on the ribes off flavour, 34th European Brewery Convention, Luxembourg, 26-30 May, 2013.
- Sonia Collin, Jacques Gros, Thi Thu Hang Tran, Release of hop flavours from cysteine conjugates by apotryptophanase, 34th European Brewery Convention, Luxembourg, 26-30 May, 2013.
- Marie-Lucie Kankolongo Cibaka, Thi Thu Hang Tran, Jacques Gros, Raphaël Robiette, Sonia Collin, Polyfunctional thiol potential of new "dual" hop varieties for late and dry hopping. Flavor stability through beer ageing, 75th ASBC Annual Meeting June 4–6, 2014, Chicago, Illinois, U.S.A.
- Thi Ngoc Ha Lai, Thi Yen Hoang, Thi Thu Hang Tran, Hai Ha Hoang, Phenolic compounds of sim (*Rhodomyrtus tomentosa*) leaves: extraction and first tests in shrimp preservation, International scientific conference on Sustainable Agriculture and Environment (SAE) 2016, December 13-

14, 2016, Ho Chi Minh city, Vietnam.