

CURRICULUM VITAE



Pham Thi Diu, Master.

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Researcher

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1. Academic Degrees

Engineer	Hanoi University of Agriculture	of	2003-2007	Preservation and Processing of Agri-products
Master	Vietnam National University of Agriculture		2014– 2016	Food Technology

2. Relevant Professional Experience

- 2007 – 2013: QC staff, North Kinh Do Food Joint Stock Company, Km 22, National highway No.5A, Ban Yen Nhan Town, Myhao District, Hungyen Province, Viet Nam

- 2013 – at present: Reseacher, Central laboratory of food science and technology, Faculty of Food Science and Technology, Vietnam national university of agriculture Hanoi City, Vietnam

3. Scientific Activities

1. Antimicrobial activity and characterization of peptides produced by lactic acid bacteria from some Vietnamese fermented foods, as master's thesis

2. Research on technological process of fruit beer, as project's secretary

3. Research on Development of analytical method for determination of organochlorine pesticides residues in choy sum by gas chromatography-ECD, as project's leader

4. Research on the effects of different types of extraction on honey quality during storage, as project's leader
5. Study on the histamine degradation process in traditional fish sauce by using immobilized whole bacterial cells.

4. Publications

1. Nguyen Thi Hong, Nguyen Thi Dien, **Pham Thi Diu**, Nguyen Hoang Anh. Selection, identification of lactic acid bacteria producing cold active β -galactosidase for enzyme hydrolysis of lactose in fresh milk. The 1st International Conference on "Innovative Food Ingredients and Food Safety" 12-13 September 2018, Bangkok, Thailand;
2. Nguyen Thi Hong, Vu Thi Lan, **Pham Thi Diu**, Le My Hanh, Nguyen Vinh Hoang, Nguyen Thi Thanh Thuy, Nguyen Hoang Anh. Vegetable supply chain in Dong Anh district, Hanoi city in terms of nutrition quality and product safety, and consumer health. A4NH Vietnam Partner Day "Sharing progress and planning ahead for collaborative research", Hanoi, Vietnam, 20-23 March 2018;
3. **Pham Thi Diu**, Nguyen Thi Lam Doan, Nguyen Thi Thanh Thuy, Nguyen Hoang Anh: antimicrobial activity and preliminary characterization of peptides produced by lactic acid bacteria isolated from some vietnamese fermented foods. Journal of Science and development 2016, 14 (7): 1044-1051.

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Pham Thi Diu