CURRICULUM VITAE

PERSONAL INFORMATION

NGUYEN Thi Thanh Thuy (Asso. Prof. Dr.)
Department of Food safety and Quality management
Faculty of Food Science and Technology (FST)
Vietnam National University of Agriculture (VNUA)
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Nationality: Vietnam

PROFESSIONAL EXPERIENCES

5/2015- Present	Head of Department Food Safety and Quality management.
5/2018-1/2022	Director, Personal Department of the University
2/2012- 5/2018	Dean of Faculty of Food Science and Technology.
1996 – 2018	Lecturer in the Faculty of Food Science and Technology (FST): Teaching the annual courses: General microbiology, Food microbiology; Food Safety and Quality Management.
	Collaborator with the Vietnam Directorate for Standards, Metrology and Quality (STAMEQ) in building national standards for agricultural products.
	Collaborator with the Cooperative alliance to help promote the brand; open training courses on GAP (Good Agricultural Practice)
2005-2011	Deputy Chief of Department of Food and Nutrition: participate in the administration and planning activities of the department and faculty.
2001-2004	Lecturer in General Microbiology; Food Microbiology. Department of Postharvest Technology, Faculty of Food Science and Technology, Hanoi University of Agriculture
1995-2000	Lecturer in General Microbiology and Food Microbiology. Department of Biochemistry -Storage and Processing of Agricultural Products, Faculty of Agronomy, Hanoi University of Agriculture

FORMATIONS

9/2002- 12/2005	Doctor of Philosophy-Food Science (microbiology)-ENSIA Massy-France
9/'97-11/'98	Master of Science-Food Science (microbiology)-ENSIA-SIARC Montpellier-France
10/'96-7/'97	"Formation des formateurs" in Agri-food-ENSIA-SIARC Montpellier-France
1990-1995	Engineer of Science-Hanoi University of Agriculture (Vietnam)
1993-1995	Bachelor of English - Hanoi Open University

PROJECT

2015-2025	Member of Coordinating of Institutional Cooperation program between the

	Vietnam National University of Agriculture and the Francophone Joint University Council (Belgium) – Phase 4, 5
2020-2023	Study on the histamine degradation process in traditional fish sauce by using immobilized whole bacterial cells. Funded by Nafosted. Nafosted/ 08/2020/TN:2020 - 2023 (Member) (2,04 billion VND);
2018-2020	Application of microorganism technique on the reduction of histamine in traditional fish sauces. Funded by Ministry of Industry and Trade (Member);
2017-2019	Building a new technological process of fruit brewing. Funded by the Department of Science of Hanoi (Principal Investigator);
2016-2018	Application of biotechnology in the recycling of waste yeast for feed. Funded by the Department of Science of Hanoi (Member);
2016 -2017	VIBE project (Vietnam Ireland Bilateral Education Exchange). Fund by Irish Aid (Member);
2015-2017	Screening, characterization and production of antimicrobial peptides produced by GRAS (Generally Recognized As Safe) bacteria from Vietnamese fermented food (Principal Investigator) (ARES-CCD Belgium)
2014-2019	Committee of Institutional Cooperation program between the Vietnam National University of Agriculture and the Francophone Joint University Council (Belgium) – Phase 4 (Member of Coordinating);
2013-2018	International master program project "Master in Food technology, safety and quality management CUD (Belgium) (Coordinator);
2014	Selection and application of lactic acid bacteria to produce the instant drinking soy sprout powder for children. National Institute of Nutrition (Principal Investigator);
2014	Selection and application of lactic acid bacteria to produce the instant drinking brown rice powder for children. National Institute of Nutrition (Member);
2013-2016	Production and Application vegetal extract to slow urea proteolytic at industrial scale to replace Agrotain (Petro Vietnam Camau fertilizer Company Ltd.) (Member);
2013-2014	Develop solutions to improve quality and shelflife of some fruits and fresh spices stored at room temperature. Ministry of Education and Training (Member);
2012-2013	Capability of *Bacillus subtilis* and ethanol utilization in the storage of orange fruit (Member);
2012-2013	Extraction and Purification of fatty acid rich in omega-3 from the plant (*Perilla nankinensis*). Ministry of Education and Training (Member);
2011-2012	Evaluate the activity performance and quality of food hygiene and safety of some agricultural products processing enterprises in Hai Duong province. Ministry of Education and Training (Member);
2010-2011	Selection of *Mucor* and *Rhizopus* species producing protease with high enzyme activity to use as starter in processing fermented tofu. Ministry of Education and Training (Member);
2010-2011	Effect of raw material and technological factors to cider fermentation from *Malus domestica* apples. TRIG project (Member);
2009-2010	Lactic fermentation to create nutritional drinks, functional drinks from brown rice. TRIG project (Principal Investigator);

2008-2009 Research process intensification techniques for 2 millet varieties *Setaria Italica Beauv.* and *Eleusine coracana Gaert*. to produce functional foods. Ministry of Education and Training (Member).

PUBLICATIONS

Thao Yen Linh Dang, Thi Nguyet Anh Tuong, Thi Thanh thuy Nguyen, Thi Lam Doan Nguyen, Van Quy Tran, Xuan Quang Chu (2024). Study on the optimization of preservation conditions for oenanthe javanica using thermoplastic film incorporated with antimicrobial additive polyguanidine. Journal of Science & Technology. (42) 21-28.

Salifu Adam, Janete Taiobo Algumassa, Thuy Thi Thanh Nguyen, Hung Van Pham, Sinh Dang Xuan, Dung Thi Bui (2023). Assessing Food Safety Knowledge, Attitudes and Practices (KAP) of Street Food Vendors and Sanitary Conditions of Vendor Stalls in Gia Lam, Ha Noi, Vietnam. International Journal of BioLife Sciences. www.jobiost.com IJBLS 2023; 2(3):409-423.

Nguyen Thi Hien, Dinh Thi Cuc, Nguyen Thi Thanh Thuy, Hoang Hiep, Vu Thi, Huyen, Doan Thi Thuy Ai & Nguyen Xuan Nhiem (2023). Labdane-type diterpenoids and sesquiterpenes from Curcuma aromatica and their nitric oxide inhibitory activity in lipopolysaccharide-stimulated RAW264.7 macrophages. Journal of asian natural products research. https://doi.org/10.1080/10286020.2023.2220273

Thi Thu Hang Tran, Thi Phuong Anh Nguyen, Thi Diu Pham, Thi Hong Nguyen, Thi Lam Doan Nguyen, **Thi Thanh Thuy Nguyen**, Thi Lan Huong Tran, Trung Khoa Giang, Thi Thu Hien Bui, Bien-Cuong Do, Tien-Thanh Nguyen, Dietmar Haltrich, Hoang Anh Nguyen (2023). Histamine-degrading halophilic bacteria from traditional fish sauce: Characterization of *Virgibacillus campisalis* TT8.5 for histamine reduction. Journal of Biotechnology. 366, 20 March 2023, pp 46-53.

Nguyen Thi Lam Doan, **Nguyen Thi Thanh Thuy** (2021). Assessment of Probiotic Potential Characteristics Lactobacillus plantarum and Preliminary Application in the Production of Guava Juice. Vietnam J. Agri. Sci. 19(6): 717-725.

Nguyen Thi Lam Hai, Pham Thi Thu Hang, Dinh Truong Son, Dang Thi Thanh Tam, Nguyen Thanh Hai, Do Thi Kim Ngoc, **Nguyen Thi Thanh Thuy** (2021). In vitro propagation of yellow-flesh taro (*Colocasia Esculenta* (L.) Schott) collected in Thanh Son district, Phu Tho province. Vietnam J. Agri. Sci. 2021, Vol. 19, No. 3: 370-378

Nguyen Thi Thu Phương, Thai Ngoc Anh, Dang Thao Yen Linh, Nguyen Thi Lam Doan, Le Thi Ngoc Thuy, Tran Thi Nhung, **Nguyen Thi Thanh Thuy** (2021). Optimization of Microwave-Assisted Extraction of Phenolic and Flavonoid Compounds from Lyophilized Docynia indica Fruit. Vietnam J. Agri. Sci. 19(6): 726-736.

Nannan C., Vu Q. H., Gillis A., Caulier S., **Nguyen T. T. T.,** Mahillon J. (2021). Bacilysin within the *Bacillus subtilis* group: gene prevalence versus antagonistic activity against Gram negative foodborne pathogens. Journal of Biotechnology, 327:28-35. IF 3.5

Vu Q. H., **Nguyen T. T. T.,** Mahillon J. (2020). Bacterial profile diversity among traditional Vietnamese fermented foods. Journal of Ethnic Foods, submitted.

Vu Q. H., **Nguyen T. T. T.,** Mahillon J. (2020). Antibacterial activity of *Lactobacillus brevis* HQV07 isolated from Vietnamese fermented food against foodborne pathogens. Food Control, submitted.

Dang Thao Yen Linh, Vu Thi Kim Anh, Le Thi Ngoc Thuy, Tran Thi Nhung, Nguyen Thi Thanh Thuy (2019). Application of enzyme in the fruit extract process and the effects of fermentation conditions on the quality of red dragon fruit beer. Journal of Vietnam Agricultural Science and Technology. 10(107): 85-91.

Nguyen Thi Thanh Thuy, Dang Thao Yen Linh, Vu Thi Kim Anh, Nguyen Xuan Thang, Tran Thi Bich Lien, Tran Thi Nhung (2019). Study on collecting pineapple fruit extract by enzyme method and the effect of supplemented juice on pineapple beer quality. Journal of Vietnam Agricultural Science and Technology. 11(108):135-139.

Xuan Thi Thanh Nguyen, Thuy Thi Thanh Nguyen, Hung Nguyen-Viet, Khanh Ngoc Tran, Johanna Lindahl, Delia Grace Randolph, Thanh Minh Ha and Hu Suk Lee (2018). Assessment of aflatoxin B1 in maize and awareness of aflatoxins in Son La, Vietnam. Infection ecology & Epidemiology. Vol. 8, 1553464. https://doi.org/10.1080/20008686.2018.1553464. H-index 15.

Dang Thao Yen Linh, Tran Thi Thu Hang, Nguyen Thi Lam Doan, Nguyen Hoang Anh and **Nguyen Thi Thanh Thuy** (2018). 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. 1(3): 220-229. https://doi.org/10.31817/vjas.2018.1.3.03.

Trinh Thi Thu Thuy, **Nguyen Thi Thanh Thuy**, Nguyen Thi Lam Doan, Hoang Thi Ngoc (2018). Purification and Characterization of Cellulase from *Bacillus* sp. M5 Strain. Vietnam J. Agri. Sci. 2018, Vol. 16, No. 9: 838-846.

Đỗ Thị Kim Ngọc, **Nguyễn Thị Thanh Thuỷ,** Nguyễn Thị Bích Ngọc, Phạm Thanh Bình, Lê Trung Hiếu, Vũ Ngọc Tú (2018). Identification of fungus causing rot disease in yellow taro variety and taro preservation technique in collected in Thanh Son district, Phu Tho province. Journal of Vietnam Agricultural Science and Technology. 10-2: 73-78.

Yves Waché, Thuy Le Do, Thi Bao Hoa Do, Thi Yen Do, Maxime Haure, Phu Ha Ho, Anil Kumar Ana, Van Viet Man Le, Wen Jun Li, Hélène Licandro, Da Lorn, Mai Huong Ly Chatain, Sokny Ly, Warapa Mahakarnchanakul, Dinh Vuong Mai, Hasika Mith, Dzung Hoang Nguyen, Thi Kim Chi Nguyen, Thi Minh Tu Nguyen, **Thi Thanh Thuy Nguyen,** Thi Viet Anh Nguyen, Hai Vu Pham, Tuan Anh Pham, Thanh Tam Phan, Reasmey Tan, Tien Nam Tien, Thierry Tran, Sophal Try, Quyet Tien Phi, Dominique Valentin, Quoc Bao Vo Van, Kitiya Vongkamjan, Duc Chien Vu, Nguyen Thanh Vu and Son Chu Ky (2018). Prospects for Food Fermentation in South-East Asia, Topics From the Tropical Fermentation and Biotechnology Network at the End of the AsiFood Erasmus+Project. Frontiers in Microbiology. doi: 10.3389/fmicb.2018.02278. IF: 4.019.

Nguyen Thi Lam Doan, **Nguyen Thi Thanh Thuy** (2018). Evaluation of probiotic properties and determination of characteristics of lactic acid bacteria strains isolated from "Ri" chicken intestine. Journal of Vietnam Agricultural Science and Technology. 7(92): 104-111.

Vu Thi Hanh Nguyen, **Nguyen Thi Thanh Thuy,** Phi Quyet Tien (2017). Enhancement of Validamycin-A productivity of *Streptomyces hygroscopicus* 11405 by protoplast mutagenesis. Journal of Vietnam Agricultural Science and Technology. 7: 63-68.

Nguyen Thi Thanh Thuy (2017). Effect of Kudzu extract on the reduction of sleeping time and alcohol concentration in blood of mice taken ethanol. Vietnam J. Agri. Sci. 15 (8):1053-1061.

Nguyen Thi Thanh Thuy, Phi Quyet Tien (2017). Effect of drying and extraction temperature on the variation of bioactive compound and sensory properties of spent *Cordyceps militaris* substrate. Journal of Vietnam Agricultural Science and Technology. 7: 52-56.

Ho Tuan Anh, **Nguyen Thi Thanh Thuy** (2017). Research the influence of individual factors on the autolysis of waste brewer's yeast to obtain dissolved proteins and free amino nitrogen. Science and Technology Journal of Agriculture and Rural Development. 18: 97-101.

Nguyen Thi Thanh Thuy, Ho Tuan Anh (2017). Optimization of autolysis conditions for waste brewer's yeast. Journal of Vietnam Agricultural Science and Technology. 7: 73-78.

Samley Mam, **Nguyen Thi Thanh Thuy** (2017). Screening and characterization of cellulases produced by *Bacillus* spp. Vietnam Journal Agricultural Sciences. 15 (9). 1205-1212

Nguyen Thi Thanh Thuy, Nguyen Thi Hong Minh (2017). Determination of nutritional composition and optimization of roasting condition for sacha inchi seed (*Plukenetia volubillis*). Science and Technology Journal of Agriculture and Rural Development. No 10:87-93.

Nguyen Hoang Anh, **Nguyen Thi Thanh Thuy,** Nguyen Vinh Hoang (2017). Isolation, selection of β - glucanase producing *Bacillus* spp. from cow rumens and primary characterization of enzyme. Vietnam J. Agri. Sci. 2017, Vol. 15, No. 1: 85-91

Nguyen Thi Thanh Thuy, Nguyen Thi Hien (2016). Extraction and Color Stability Evaluation of Crocin from Gardenia Jasminoides Ellis. Vietnam J. Agri. Sci. Vol. 14, No. 12: 1978-1985.

Nguyen Thi Thanh Thuy, Luu Thi Phuong Thao, Vu Quynh Huong, Nguyen Van Giang (2016). Effect of *Trichoderma* sp. TC1 and its extract on growth inhibition and aflatoxin production of *Aspergillus flavus* and *Aspergillus parasiticus.* Vietnam J. Agri. Sci. Vol. 14, No. 10: 1581 -1587.

Nguyen Thi Thanh Thuy, Vu Thi Huyen Trang, Vu Quynh Huong, Trinh Thi Thu Thuy, Nguyen Thi Lam Doan, Tran Thi Na, Nguyen Hoang Anh (2016). Isolation, identification, and preliminary characterization of *Bacillus subtilis* with broad-range antibacterial activity from Muong Khuong chilli sauce. Vietnam J. Agri. Sci. Vol. 14, No. 7: 1009-1015.

Pham Thi Diu, Nguyen Thi Lam Doan, **Nguyen Thi Thanh Thuy,** Nguyen Hoang Anh (2016). Antimicrobial activity and preliminary characterization of peptides produced by lactic acid bacteria isolated from some Vietnamese fermented foods. Vietnam J. Agri. Sci., Vol. 14, No. 7: 1044-1051.

Nguyen Thi Lam Doan, Hoang Thi Van, **Nguyen Thi Thanh Thuy,** Nguyen Hoang Anh**.** Isolation and selection of lactic acid bacteria from Vietnamese fermented pork meat product with antimicrobial activity and characterization of bacteriocin. Vietnam J. Agri. Sci. 2016, Vol. 14, No. 7: 1089-1099.

Nguyen Thi Hong Minh, **Nguyen Thi Thanh Thuy,** Pham Tuan Anh (2015). Study on the production of instant powder rich in protein, calcium and vitamin D for pregnant woman. Journal of Vietnam Nutrition Association, Vol 11, No 4: 25-30.

Nguyen Thi Thuy Ninh, **Nguyen Thi Thanh Thuy,** Nguyen Hong Minh (2015) Application of lactic acid bacteria to reduce phytic acid of germinated soybean. Journal of Vietnam Nutrition Association, Vol 11, No 4: 65-72.

Nguyen Thi Hanh, **Nguyen Thi Thanh Thuy,** Hoang Thi Le Hang, Nguyen Thi Thuy. 2013. Utilization of Probiotics for production of fermented carrot juice**.** National Biotechnology Conference 2013. Natural Science and Technology, 185-189.

Dinh Thi Hien, **Nguyen Thi Thanh Thuy,** Nguyen Duc Quyet. 2013. Building the biscuit production with addition of cashew nut. Journal of Science and Development, Vol. 11, No. 7: 1037-1044.

Nguyen Thi Hien, **Nguyen Thi Thanh Thuy,** Nguyen Thi Loan (2012). Study on Extraction and Separation of Anthocyanin from *Hibiscus Sabdariffa* Calyx. Application to Produce the Rapid Indicator Paper of Detecting the Borax in Food. Journal of Science and Development, Vol. 10, No. 5: 738-746.

Nguyen Thi Thanh Thuy, Ngo Xuan Manh, Pham Thu Ha, Vu Thi Hang, Ngo Xuan Dung, Nguyen Xuan Bac. Effect of raw material pre-treatment anf lactic bacteria strains on fermentation for drink from various brown rice. Part 1: Effect of raw material pre-treatment. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 283-289.

Nguyen Thi Thanh Thuy, Ngo Xuan Manh, Pham Thu Ha, Vu Thi Hang, Ngo Xuan Dung, Nguyen Xuan Bac. Effect of raw material pre-treatment and lactic bacteria strains on fermentation for drink from various brown rice. Part 2: Effect of lactic bacteria strains. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 290-296.

Nguyen Xuan Huong, **Nguyen Thi Thanh Thuy**. Isolation and selection of phytasic lactic acid bacteria from different substrates. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 313-319.

Nguyen Thi Thanh Thuy. Study on the production process for granules supplemented with beneficial intestinal bacteria. Proceeding of National Conference on Agricultural Preservation and Processing of Agricultural Products and Foodstuffs. 20-21/1/2011. Publishing House of Science and Technology. ISBN978-604-67-0007. Pg 320-326.

Thi Thanh Thuy Nguyen, Gérard Loiseau, Christèle Icard-Vernière, Isabelle Rochette, Serge Trèche, Jean-Pierre Guyot. Effect of fermentation by amylolytic lactic acid bacteria, in process combinations, on characteristics of rice/soybean slurries: A new method for preparing high energy density complementary foods for young children. *Food Chemistry* 2007; 100 (2): 623-631. DOI: 10.1016/j.foodchem.2005.09.080 (IF = 4.52)

Thi Thanh Thuy Nguyen, Jean-Pierre Guyot, Christèle Icard-Vernière, Isabelle Rochette, Gérard Loiseau. Effect of high pressure homogenisation on the capacity of *Lactobacillus plantarum* A6 to ferment rice/soybean slurries to prepare high energy density complementary

food. *Food Chemistry* 2007; 102 (4): 1288-1295. DOI: 10.1016/j.foodchem.2006.07.020. (IF = 4.52)

Charlotte Valat, Dominique Champiat, **Thi Thanh Thuy Nguyen**, Gérard Loiseau, Maurice Raimbault and Didier Montet. Use of ATP bioluminescence to determine the bacterial sensitivity threshold to a bacteriocin. *Luminescence* 2003; 18 (5): 254–258. Published online in Wiley InterScience (www.interscience.wiley.com). DOI: 10.1002/bio.735. IF 2,46

Pham Van Cuong, Hoang Viet Cuong, Duong Thi Thu Hang, Nguyen Duc Doan, **Nguyen Thi Thanh Thuy,** Cao Huong Giang (2009). Genetic conservation of Foxtail millet (*Setaria Italica* (L.) Beauv. and using its grain for Nutrient food production - A case of develop economical Agriculture sustainable to climate changes in mountainous regions in Vietnam. *Journal of International Society for Southeast Asian Agricultural Science* (ISSAS). 15 (1): 15-21. H-index=8

TEXTBOOK

Nguyen Thi Thanh Thuy, Dang Xuan Sinh. (2017). Diseases caused by food transmission and contamination. Agricultural University Press.

Nguyen Thi Thanh Thuy, Bach Thi Mai Hoa (2020). Fermentation technology. Agricultural University Press.

TRAINING

2019. Rumania. Teaching and scientific exchange at Cluj-Napoca University of Agricultural and Veterinary Sciences, Romania for a period of 5 days from July 2nd to 9th, 2019.

15/5-02/6/2017. SupAgro Montpellier - France. Training program for trainers within the framework of the ASIFOOD project

8-12/3/ 2016. UCC – Irland. Food Science and Business – Education program development

25/1-5/2/ 2016. Food Value Chain (FVC) - Human Resource Development in Food-related Areas through Partnership with Universities in ASEAN Region. Bangkok, Thailand.

9/2015. Sampling training – Processing Department – Ministry of Rural and Development.

25-30/9/2014. Prevention and Control of Mycotoxin Contamination in Food and Feedstuff – SEAMEO BIOTROP. Organized at Hanoi University of Agriculture.

2014. Formation of “Food chain Integration”. Gembloux University – Belgium (6 weeks)

2011. Risk-based Food Control Programs in Southeast Asia. SEARCA, Los Banos, Philippines, 17-19 May 2011

2010. Multicountry Observational Study Mission on Branding of Local Food and Agricultural Products. Project No 10-AG-46-GE/DC-OMS-B-1 of Asian Productivity Organisation. Tokyo, Japan

2010. Certificate for e-Learning Course on Food Safety Management and Food Traceability. Asian Productivity Organization

2010. Certificate for e-Learning Course on TQM for the Service Industry. Asian Productivity Organization

2007. Determination of the resistance of *B. cereus* with fosfomycin and ampicillin. Louvain la Neuve University – Belgium (training 2 months)

CONFERENCES

2019. Nguyen Thi Tram, Nguyen Thi Bich Hong, Pham Thi Ngoc Yen, Nguyen Thi Kim Oanh, **Nguyen Thi Thanh Thuy** (2019). Selecting and developing *Sacha inchi* in Vietnam for contributing to the improvement of public health. Proceeding of the First Conference intellectual woman association on Science and Technology in the North. October 16-17, 2019 in Hanoi.

2019. Huong Quynh Vu, **Thuy Thanh Thi Nguyen** and Jacques Mahillon (2019). Lactobacillus brevis antibacterial activity for the biocontrol of foodborne pathogens. In the proceeding of 3rd EFS International Conference on Environment and Food Safety, 16-17 October 2019, Sunway Putra Hotel, Kuala Lumpur, Malaysia.

2018. Huong Quynh Vu, Sébastien Paquet, Catherine Nannan, **Thuy Thanh Thi Nguyen** and Jacques Mahillon (2018). Antibacterial activity of Lactobacillus brevis HQV07 isolated from Vietnamese fermented food against foodborne pathogens. *In the proceeding of 4th AFSA International Conference on Food Safety and Food Security*, 10-12 August 2018, Angkor Paradise Hotel, Siem Reap, Cambodia.

2018. Nguyen Thi Tram, Nguyen Thi Bich Hong, Nguyen Thi Kim Oanh, **Nguyen Thi Thanh Thuy.** Evaluation of Agribiology characteristics, disease and insect, yield, quality and use ablity of moutain peanut, Sacha inchi (*Plukenetia volubilis* L.) in Vietnam. Conference proceeding on Agricultural engineering and Post-harvest technology. 6-7 Sept. 2018. 285 - 295. ISBN 978-604-973-176-1.

2018. Dang Thao Yen Linh, Tran Thi Thu Hang, Nguyen Thi Lam Doan, Nguyen Hoang Anh, **Nguyen Thi Thanh Thuy**. Isolation and screening histamine-producing bacteria from the first six months of Cat Hai fish sauce fermentation process. Conference proceeding on Agricultural engineering and Post-harvest technology. 6-7 Sept. 2018. 285 - 295. ISBN: 978 - 604 - 973 - 174 -7.

2017. Catherine Nannan, Huong Quynh Vu, Simon Caulier, Florent Licciardi, **Thuy Thanh Thi Nguyen**, Jacques Mahillon (2017). Bacilysin within bacillus subtilis group: contrast between gene cluster prevalence and bacilysin detection. *In the proceeding of twenty-second Conference on Food Microbiology*, 21 & 22 September 2017, Brussels.

2016. Nannan Catherine, Vu Quynh Huong, **Nguyen Thi Thanh Thuy** and Mahillon Jacques. Bacteriocins as food preservatives**.** International conference on "Agriculture development in the context of international integration: Opportunities and challenges" 7-8 Dec. 2016. 236 – Vietnam National University of Agriculture**.**

2016. Nguyen Thi Thanh Thuy, Nguyen Hoang Anh, Nguyen Vinh Hoang. Screening and characterization of β – Glucanase produced by *Bacillus* spp. isolated from Muong Khuong chilli sauce. International conference on "Agriculture development in the context of international integration: Opportunities and challenges" 7-8 Dec. 2016. 228-235. Vietnam National University of Agriculture**.**

2016. Nguyen Thi Thanh Thuy, Vu Thi Huyen Trang, Vu Quynh Huong, Trinh Thi Thu Thuy, Nguyen Thi Lam Doan, Tran Thi Na, Nguyen Hoang Anh. Isolation, identification, and preliminary characterization of *Bacillus subtilis* with broad-range antibacterial activity from Muong Khuong chilli sauce. Oral presentation. Conference Italy and Vietnam for Food quality and safety – Feeding innovation. Ho Chi Minh 18.11.2016.

2016. Chu-Ky Son, Li Wen Jun, Phi Quyet Tien, **Nguyen Thi Thanh Thuy,** Lai Quoc Phong, Le Van Viet Man, Le Nguyen Doan Duy, Anil Kumar Anal, Dao Thien, Sophal Try, Samira Sarter, Vu Thu Trang, Khieu Thi Nhan, Yves Waché. 2016. Exploration de la biodiversité végétale et microbienne pour la qualité et la sureté des aliments. Actes du Colloque de la Conférence Internationale des Responsables des Universités et Institutions Scientifiques d'Expression Française (CIRUISEF) «la Recherche Scientifique et ses interfaces disciplinaires» 23-27 mai 2016, Marseille, France (ISSN 1815 - 4646), pp. 93-103

2015. Doan Thi Lam Nguyen, Margo Cnockaert, Koenraad Van Hoorde, Evie De Brandt, Binh Thanh Le, **Thuy Thi Thanh Nguyen** and Peter Vandamme. Identification of lactic acid bacteria diversity from a traditional Vietnamese fermented pork meat product (nem chua) by using a combination of culture dependent and –independent approach. The 41st Congress on Science and Technology of Thailand. 6-8/11/2015.

CONFORMITY CERTIFICATION

Conformity certification of 02 products with the Department of Food Safety - Ministry of Health for 02 functional tea bag products. Lien Son Tra (lotus leaf - apple). 12002/2016/ATTP-XNCB and Lien Thanh Tra (Lotus leaf tea - green tea) 12000/2016/ATTP-XNCB on June 7, 2016.