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Department of Post-harvesting Technology
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EDUCATION

Voronezh State University of Engineering Technologies, Voronezh, Russia
Ph.D. in Food Technology, 2009-20012

Voronezh State University of Engineering Technologies, Voronezh, Russia
Engineer in Fish Processing technology, 2002-2008

RESEARCH INTERESTS

- Enzyme technology.
- Post-harvesting technology.
- Food processing technology

RESEARCH EXPERIENCE

- Technology of processing industry food for spiny lobster (*Panulirus ornatus*) and blue lobster (*Panulirus Homarus*), National Project KC.06/11-15, 2012-2013, participant

TEACHING RESPONSIBILITY

Undergraduate

- Enzyme technology
- Food Biotechnology

Graduate

- SPT502- Application of Enzymes in Seafood Processing

PUBLICATIONS

1. Antipova L.V., **Do Le Huu Nam** . 2010. Fish scale- resource of gelatin. Proceedings of the Voronezh state Technological Academy, series Food Biotechnology: 36-39 , Voronezh, Russia.

2. Antipova L.V, Khaustova G.A, **Do Le Huu Nam**, Dvorininova O.P . 2011. Enzymatic Agents used in bio-modify protein systems of alternative raw materials in fish industry, Food Processing Industry: 29-31, Moscow, Russia.
3. Antipova L.V , **Do Le Huu Nam**. 2011. Investigation ability of applying proteolysis ferments in technology gelatin from new raw resources. Proceedings of the Voronezh state Technological Academy, series Food Biotechnology: 12-17, Voronezh, Russia.
4. Antipova L.V , **Do Le Huu Nam**. 2012. Properties of gelatin from pond fish. Proceedings of the Kuban state Technological Academy, series Food Technology: 26-28, Krocnodar, Russia.
5. Antipova L.V , **Do Le Huu Nam**. 2011. Swimming bladder of pond fish-gelatin resource. Reporting scientific conference Voronezh state Technological Academy:135-138, Voronezh, Russia.
6. Ctorublevsev C.A, Khaustova G.A , Alexkhina A.V, **Do Le Huu Nam**. 2011. Development biotechnology method isolation collagen from waste of meat and fish industry. Conference “ Current issues of modern technique and technology”: 144-146, Lipeck, Russia.
7. Antipova L.V, Grebensikov A.V, **Do Le Huu Nam**. 2011. Microstructure of fish swimming bladder. Conference “Components of scientific and technical progress”:69-70, Tambov, Russia.
8. **Do Le Huu Nam**. 2011. Application enzyme in gelatin industry. Conference “Science and manufacture integration”: 61-62 , Tambov, Russia.
9. Antipova L.V , **Do Le Huu Nam**. 2011. Fish scale and swimming bladder – object containing collagen. Conference “ Current issues of science”:74-75, Poland.
10. Antipova L.V , **Do Le Huu Nam**. 2011. Investigation gelatin from pond fish scale and swimming bladder. Conference “Global science integration”: 98-99, Tambov, Russia.
11. **Do Le Huu Nam**. 2011. Amino acid component of fish gelatin. Conference “Modern problems and perspective of fish industry”: 209-211, Moscow, Russia.
12. **Do Le Huu Nam**. Perspectives of using gelatin in food and cosmetic. 2011. Conference “ Biotechnology system in food: innovation and development”: 76-77, Voronezh, Russia.
13. Antipova L.V, Ctorublevsev C.A, **Do Le Huu Nam**. 2012. Biotechnology method in obtaining collagen for food, medicine and cosmetic. Conference “Perspectives ferment preparation and biotechnology process in nutrition and feed”: 220-225, Moscow, Russia.
14. **Do Le Huu Nam**. 2012. Laboratory application of gelatin in food technology. Reporting scientific conference Voronezh state Technological Academy: 97, Voronezh, Russia.

15. **Do Le Huu Nam**, Antipova L.V. 2012. Technology for producing gelatin from pond fish. Conference “Actual problems of farming and processing pond fish”: 100-102, Krasnodar, Russia.
16. **Do Le Huu Nam**. 2012. Cultivation of marine resources in Nha Trang, Vietnam. Conference “Russian aquaculture: condition, the potential and innovative production in the development of agriculture”: 14-15, Voronezh, Russia.
17. Do Van Ninh, **Do Le Huu Nam**. 2012. Obtaining Oligo-carageenan by hydrolysis enzyme. Conference “Production for human health - as part of life science”: 359-360, Voronezh, Russia.

PATENT:

2 422 484 C1, RU. Method obtaining gelatin from pond fish. Federal Service for Intellectual Property, Patents and Trademarks, 2011