

Mai Thi Tuyet Nga
ngamtt@ntu.edu.vn

Department of Food Technology
Faculty of Food Technology
Nha Trang University
02 Nguyen Dinh Chieu St., Nha Trang City, Vietnam

EDUCATION

Iceland University, Reykjavik, Iceland
Ph.D. in Food Science, 2008-2010

Nha Trang University, Nha Trang, Vietnam
MSc. in Aquatic Product Processing Technology, 1996 – 2000

Technical State University of Kaliningrad, Kaliningrad, Russian Federation
B.A. in Aquatic Product Processing Technology, 1990-1995

RESEARCH INTERESTS

- Quality management of aquatic and food products.
- Food traceability
- Food Supply Chain Management
- Freshness assessment and shelflife prediction of aquatic products
- Development of Quality Index Method (QIM) scheme for freshness assessment and shelflife prediction of aquatic products

RESEARCH EXPERIENCE

- Cooperation project of DANINA, Iceland and Ministry of Fisheries. This project relates to the development of curriculum on Basic Fisheries Processing Technology and Assurance of Seafood Safety, 2003 – 2005, participant
- Research project B2003-33-25: “Effects of UV treatment to the shelf life of dried fishery products”, funded by Ministry of Education & Training, 2003-2005, participant
- Research project B2006-13-08: “Studies on receiving & characteristics of protease from Black Tiger Shrimp head, and on application of received enzyme in protein hydrolysis”, funded by Ministry of Education & Training, 2006-2013, project manager
- Work package: “Methods for storing dried Doty seaweed *Kappaphycus alvarezii*”, in the National Research Project KC.CB.01.27/CT-KC.CB.01: “Study on the application of various processing technologies for Doty seaweed *Kappaphycus alvarezii*”, funded by the Government, 2007, principal investigator

- Project “Developing and integrating novel technologies to improve safety, transparency and quality assurance of the chilled/frozen food supply chain - test case fish and poultry” (Project acronym: CHILL-ON), Project No.: FP6-016333-2. EU Sixth Framework Programme, 2006-2010, participant
- Project “Development of traceability records (logs) and training on traceability practices for aquatic product collectors”. DARD/FSPS-II/POSMA/2010/1.1.5.2. Ben Tre province, Vietnam, 2010, principal participant
- RFID-based Dynamic Monitoring and Traceability Technology for Fish Product Quality During Cold Chain. Project number 8-07S, funded by Sino-Vietnam Scientific and Technological Cooperation, 2011-2012, principal participant
- On-going project “Application of QIM scheme in research and training in the field of Food Technology and Aquatic Product Technology”, University project, 2012-2013, project manager
- On-going project “Product development from *Asparagus officinalis* Linn farmed in Ninh Thuan province”, Provincial project, 2013-2014, participant

TEACHING RESPONSIBILITY

Undergraduate

- Canning
- Dairy Technology

Graduate

- FS517- Food Supply Chain Management

PUBLICATIONS and PRESENTATIONS

Journals

1. **Mai Thi Tuyet Nga**, Kolbrun Sveinsdóttir, Asa Þorkelsdóttir and Emilia Martinsdóttir. Freshness Evaluation and shelf life prediction of herring stored in ice by sensory methods using Torry Scheme and Quantitative Descriptive Analysis. Journal of Fisheries Science and Technology (in Vietnamese) N.2/2007: 49-54.
2. Vo Thi My Loc, **Mai Thi Tuyet Nga**, Nguyen Minh Tri. Changes in the number of lactic bacteria in natural fermentation of cocoa and selection of lactic bacterial strain suitable for cocoa fermentation. Journal of Fisheries Science and Technology (in Vietnamese) N.2/2013: 118-122.
3. **Mai Thi Tuyet Nga**. Development of sensory attributes for farmed cobia (*Rachycentron canadum*) used in quantitative descriptive analysis (QDA). Journal of Fisheries Science and Technology (in Vietnamese) N.3/2013: 27-32.
4. **Mai, N.**, Bogason, S. G., Arason, S., Árnason, S. V., Matthíasson, T. G. Benefits of traceability in fish supply chains - case studies. British Food Journal, 112(9)/2010, 976 - 1002.

5. **Nga T. T. Mai**, Sveinn Margeirsson, Gunnar Stefansson, Sigurjón Arason. Evaluation of a seafood firm traceability system based on process mapping information - More efficient use of recorded data. *International Journal of Food, Agriculture & Environment*, 8(2)/2010, 51-59.
6. **Mai, N.**, Audorff, H., Reichstein, W., Haarer, D., Olafsdottir, G., Bogason, S. G., Kreyenschmidt, J., Arason, S. Performance of a photochromic time-temperature indicator under simulated fresh fish supply chain conditions. *International Journal of Food Science & Technology*, 46(2)/2011,), 297-304.
7. **Mai, N. T. T.**, Gudjónsdóttir, M., Lauzon, H. L., Sveinsdóttir, K., Martinsdóttir, E., Audorff, H., Reichstein, W., Haarer, D., Bogason, S. G., Arason, S. Continuous quality and shelf life monitoring of retail-packed fresh cod loins in comparison with conventional methods. *Food Control*, 22(6)/2011, 1000-1007.
8. **Nga Thi Tuyet Mai**, Björn Margeirsson, Sveinn Margeirsson, Sigurdur Gretar Bogason, Sjöfn Sigurgísladóttir, and Sigurjón Arason. Temperature Mapping of Fresh Fish Supply Chains – Air and Sea Transport. *Journal of Food Process Engineering*, 35/2012, 622-656.

Presentations

1. **MAI, N. T. T.**, Martinsdóttir, E., Sveinsdóttir, K., Olafsdóttir, G. and Arason, S. 2009. Application of Quality Index Method, Texture Measurements and Electronic Nose to Assess the Freshness of Atlantic Herring (*Clupea harengus*) Stored in Ice. In *World Academy of Science, Engineering and Technology*, Vol. 57, pp. 371-377, ISSN: 2070-3724, WASET, Amsterdam.
2. **MAI, N.**, Margeirsson, B. and Stefansson, G. (2010). Temperature controlled transportation alternatives for fresh fish – air or sea? In J. S. Arlbjörn (Ed.), *Logistics and Supply Chain Management in a Globalised Economy. Proceedings of the 22nd Annual NOFOMA (The Nordic Logistics Research Network) Conference*, June 10-11, 2010. (pp. 147-162). Kolding, Denmark: Department of Entrepreneurship and Relationship Management, University of Southern Denmark.
3. **Nga Thi Tuyet MAI**. Development of a quality index scheme for sensory evaluation of chill-stored *Pangasius hypophthalmus* fillets. In Chye Fook Yee, Lee Jau Shya, Siew Chee Kiong, Noorakmar Ab Wahab, and Ramlah Mohd Rosli (Ed.), *Traditional resources: Scientific approaches towards quality foods*. Proceedings of International Conference on Food Science and Nutrition 2012 (ICFSN 2012), 2-4 April 2012 (pp. 819-829). Kota Kinabalu, Sabah, Malaysia. ISBN 978-983-2641-90-2, Published in Malaysia by School of Food Science and Nutrition Universiti Malaysia Sabah.
4. **T.T.N. Mai** and H.P. Le. Development of New Product-Nectar from Wild Mango *Bouea oppositifolia* (Roxb) Meissn. In Buhri Arifin et al. (Ed.), *Greening the Technologies and Resources for Human Wellbeing. Proceedings of Universiti Malaysia Terengganu 11th International Annual Symposium on Sustainability Science and Management (UMTAS 2012)*, 9-11 July 2012 (pp. 694-697). Kuala Terengganu, Malaysia. e-ISBN 978-967-5366-93-2, Published in Malaysia by WordPress.
5. **Mai Thi Tuyet Nga**. Developing a quality index scheme for chilled Japanese flying squid (*Todarodes pacificus*). Proceedings of the 5th Cold Chain Management Workshop, University Bonn, Bonn, Germany, 10-11 June 2013.
6. **Mai Thi Tuyet Nga**. QIM Scheme Development for Chilled-stored Farmed Cobia (*Rachycentron canadum*) Slices. Proceedings of 13th ASEAN Food Conference: Meeting Future Food Demands: Security & Sustainability, 9-11 September 2013, Singapore Expo, Singapore.

7. **Mai Thi Tuyet Nga.** A traceability system of a *Pangasius hypophthalmus* processing company in Vietnam. Proceedings of VBFoodNet 2013 Conference on Developing the supply chain towards more healthy food, 11-13 November 2013, Hanoi University of Agriculture, Hanoi, Vietnam.