

Curriculum vitae of MAI THI TUYET NGA

Personal information

Last name : MAI
 First name : THI TUYET NGA
 Birthday : 23rd December 1971
 Birth place : Thanh Hoa province, Vietnam
 Nationality : Vietnamese
 Marriage statues : married in 1997
 Children : 2 daughters
 E-mail address : maingats@gmail.com; ngamtt@ntu.edu.vn
 Present position : Vice Dean, Senior lecturer and researcher
 Office : Faculty of Food Technology
 Nha Trang University, Vietnam
 02 Nguyen Dinh Chieu, Nha Trang city, Vietnam
 Home address : 33/6 Nguyen Lo Trach St., Nha Trang city, Khanh
 Hoa province, Vietnam
 Education degree : PhD in Food Science
 Phone : +84.58.3831149
 Fax : +84.58.3831147

Education

2010 - PhD Degree in Food Science, University of Iceland, Iceland.
 2002-2003 - Fisheries Training Program of United Nation University in the field of Quality Management in Fish Handling and Preservation, Iceland.
 2000 - Master Degree in the field of Aquatic Product Processing Technology, the University of Fisheries, Vietnam.
 1995 - University Graduate Degree in the field of Aquatic Product Processing Technology, Technical State University of Kaliningrad, Russian Federation.

Professional experiences

1995 - Graduate Project: Project of a workshop for the processing of canned mackerel and sardine in Vietnam.
 1996 - present - Lecturer, researcher in the field of Food Science and Quality Management at Nha Trang University.
 2000 - Master Project: Studies on development of caviar imitated product based on seafood and other raw materials.
 2002-2003 - Attended UNU-FPT on Quality Management in Fish Handling and Preservation in Iceland. Final project in Iceland: "Freshness assessment of herring stored in ice by different methods", supervisors: E. Martinsdóttir, K. Sveinsdóttir, & A. Þorkelsdóttir.
 2004 - Attended training course in France for preparation of teaching materials, supervisor: Ass. Prof. Dr. Alain CLERIVET. Worked with French professors and researchers on traceability bibliography, supervisor: Dr. Didier MONTET.
 2004 - Visit to research institutions in Denmark (organized by DANINA-Denmark).
 2010 - PhD dissertation: Enhancing quality management of fresh fish supply chains through improved logistics and ensured traceability. University of Iceland.
 2010 up to now - **Reviewer** for international scientific journals: *Food Control*, *LWT*, *Food*

Engineering, Journal of Food Science, Food Research International.
 - *Reviewer for Vietnamese scientific journal: Journal of Fisheries Science.*

**Participation
in projects**

- 2003 - 2005 - Work in a 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 - Research project B2003-33-25: "Effects of UV treatment to the shelf life of dried fishery products", funded by Ministry of Education & Training. Project coordinator: Dr. VU Duy Do.
- 2006-present - 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. Project coordinator: MAI Thi Tuyet Nga.
- 2007 - Research project (Work package): "Methods for storing dried Doty seaweed *Kappaphycus alvarezii*", in the 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. Project coordinator: Dr. DO Van Ninh.
- 2008-2010 - Participated in the 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.
- 2010 - 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.
- 2011-2012 - Principal participant of the project "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.
- 2012-2013 - Manager of the on-going project "Application of QIM scheme in research and training in the field of Food Technology and Aquatic Product Technology", University project number TR2012-13-24.
- 2013-2014 - Project "Product development from *Asparagus officinalis* Linn farmed in Ninh Thuan province", Provincial project of Ninh Thuan.
- 2014-2016 - Manager of the on-going project "Research collaboration, development of monitoring system using wireless sensor network for quality control and energy saving in aquatic product cold chain", National project in cooperation with China Agricultural University. Contract Number: 08/2014/HĐ-NĐT.

Publications

- I. PhD dissertation:**
 MAI Thi Tuyet Nga. 2010. Enhancing quality management of fresh fish supply chains through improved logistics and ensured traceability [*PhD dissertation*]. University of Iceland.
- II. Peer-reviewed journal articles:**

1. **MAI Thi Tuyet Nga**, Kolbrun Sveinsdóttir, Asa Þorkeldsdóttir and Emilia Martinsdóttir. 2007. 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* (in Vietnamese) N.2/2007: 49-54.
2. **MAI, N.**, Bogason, S. G., Arason, S., Árnason, S. V., and Matthíasson, T. G. 2010. Benefits of traceability in fish supply chains - case studies. *British Food Journal*. Vol 112(9), 976 - 1002.
3. **Nga T. T. MAI**, Sveinn Margeirsson, Gunnar Stefansson, and Sigurjón Arason. 2010. Evaluation of a seafood firm traceability system based on process mapping information - More efficient use of recorded data. *International Journal of Food, Agriculture & Environment*: Vol 8. (2), 51-59.
4. **MAI, N.**, Audorff, H., Reichstein, W., Haarer, D., Olafsdóttir, G., Bogason, S. G., Kreyenschmidt, J., & Arason, S. (2011). Performance of a photochromic time-temperature indicator under simulated fresh fish supply chain conditions. *International Journal of Food Science & Technology*, 46(2), 297-304.
5. **MAI, N. T. T.**, Gudjónsdóttir, M., Lauzon, H. L., Sveinsdóttir, K., Martinsdóttir, E., Audorff, H., Reichstein, W., Haarer, D., Bogason, S. G., & Arason, S. (2011). Continuous quality and shelf life monitoring of retail-packed fresh cod loins in comparison with conventional methods. *Food Control*, 22(6), 1000-1007.
6. **Nga Thi Tuyet MAI**, Björn Margeirsson, Sveinn Margeirsson, Sigurdur Gretar Bogason, Sjöfn Sigurgísladóttir, and Sigurjón Arason (2012). Temperature Mapping of Fresh Fish Supply Chains – Air and Sea Transport. *Journal of Food Process Engineering*. In press. DOI: 10.1111/j.1745-4530.2010.00611.x. 35/2012, 622-656.
7. 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*, N.2/2013: 118-122.
8. **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*, N.3/2013: 27-32.
9. Nguyen Minh Tri, **Mai Thi Tuyet Nga**, Ho Diem Thuy. Screening a strain of lactic acid bacteria reducing total cyanide on cassava residual pulp. *Journal of Fisheries Science and Technology*, N.2/2014: 67-72.
10. Nguyen Duc Thang, **Mai Thi Tuyet Nga**. Factors influencing on the germination rate of rice seed variety 4900 OM by storage time. *Journal of Fisheries Science and Technology*, N.2/2016: 87-92.
11. **Mai Thi Tuyet Nga**, Tran Thi Thu Le, Nguyen Thi Thanh Hai. Study on the counts of coliform and *Escherichia coli* in black tiger shrimp during low temperature storage. *Journal of Fisheries Science and Technology*, N.4/2016: In press.

III. Conference proceedings:

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, WASET, Amsterdam.
2. **MAI, N.**, Margeirsson, B. and Stefansson, G. (2010). Temperature controlled transportation alternatives for fresh fish – air or sea? In J. S. Arlbjørn (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* filets. 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**, Do Le Huu Nam. An overview on aquatic food production situation in Central Coast of Vietnam. *Book of abstracts of the Workshop on Utilization of waste/rest raw materials and by-products in the fish processing industry: Opportunities and Challenges*. Nhatrang University, Vietnam, December 2013.
 7. **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.
 8. **Mai Thi Tuyet Nga**. A Traceability System of a *Pangasius Hypophthalmus* Processing Company in Vietnam. *Proceedings of the VBFoodNet 2013 “Developing the supply chain towards more healthy food”*. Ha Noi University of Agriculture, Ha Noi, Vietnam, 11-13 November 2013.
 9. **Mai Thi Tuyet Nga** (2014). Application of quality index method for freshness evaluation of chilled-stored farmed cobia (*Rachycentron canadum*) portions. *Proceedings of SPISE2014*

Summer Program in Sensory Evaluation, 25-27 July 2014, Vietnam National University, HCM City Publishing House (pp. 21-26).

10. **Nga Thi Tuyet Mai** (2014). Fermentation of Cocoa with Addition of Lactic Acid Bacteria. Oral presentation at the 6th International Science, Social Sciences, Engineering and Energy Conference I-SEEC 2014 December 17-19, 2014, Prajaktra Design Hotel, Udon Thani, Thailand.
11. **Mai Thi Tuyet Nga** (2015). The isolation and identification of predominant microorganisms in natural fermentation of cocoa from Highland region of Vietnam. Conference Handbook IJFST 50th Celebration Conference: The future of food innovation, nutrition and technology Tuesday 17 to Thursday 19 February 2015, Lincoln University, New Zealand, pp. 34.
12. **Mai Thi Tuyet Nga, Tran Thi Thu Le** (2015). Application of quantitative descriptive analysis (QDA) in characterizing sensory attributes of aquatic products: the case of Vietnamese farmed black tiger shrimp. Abstract in the Proceedings of VBFoodNet 2015 International Conference on Food Technology: Towards a more efficient use of natural resources, November 24-26, 2015, Nha Trang University, Nha Trang, Vietnam, pp.45.
13. **Mai T. T. N.** Changes of specific spoilage organisms in black tiger shrimp (*Penaeus monodon*) stored at low temperatures. Abstract book of the FoodFactor I Conference “Established, emerging and exploratory food science and technology”, 2-4 November 2016, University of Barcelona, Barcelona, Spain, page: 64.
14. **Mai Thi Tuyet Nga, Huynh Thi Ai Van.** Study on the counts of coliforms and *Escherichia coli* in Tra catfish (*Pangasius hypophthalmus*) fillets during low temperature storage. Proceedings of the Sustainable agriculture and environment - SAE2016 Conference, 13-14 December 2016, Nong Lam University, Ho Chi Minh city, Vietnam, page 109.

IV. Posters:

1. **MAI, N.**, Margeirsson, S., Bogason, S. G., Stefansson, G., and Arason, S. 2009. Application of process mapping to analyze the traceability system of a frozen Tra catfish (*Pangasius hypophthalmus*) processing company in Vietnam. Poster at the final TRACE conference: “How to trace the origin of food?” organised in Brussels, Belgium on the 2nd and 3rd December 2009 by CRA-W.
2. S. Bogason, E. Martinsdóttir, S. V. Árnason, B. Margeirsson, H. L. Lauzon, E. Reynisson, M. Guðjónsdóttir, **N. MAI**, L. Þorvaldsson, T. Hafliðason, K.A. Þórarinsdóttir, S. Arason, B. S. Jóhannsson, L.M. Jóhannsson, G. Ólafsdóttir. 2009. Novel Technologies to improve safety and transparency of the chilled food supply chain. Poster at the conference “Innovation in the Nordic Marine sector Seminar”, Iceland 12 May 2009.

V. Oral presentations at international conferences:

1. **Nga MAI.** 2009. Cost-benefit analysis of implementing traceability - a case study. Workshop “Harmonizing methods for food traceability process mapping and cost/benefit calculations related

to implementation of electronic traceability systems”. Nofima Market, Tromsø University, Tromsø, Norway. 25-26 February 2009.

2. **MAI Thi Tuyet Nga, Sigurjon Arason.** 2010. Temperature profile of a fish product in the fresh fish supply chain. 1st Conference on Aquatic Food Product Science and Technology “*The link between Researchers and Producers*”. Nha Trang University, Nha Trang, Vietnam. 23-24 September 2010.
3. **MAI Thi Tuyet Nga et al.** 2011. Application of a photochromic time-temperature indicator to continuously monitor the quality and shelf life of fresh cod. The 2nd Conference on Food Science & Technology “Food Safety & Food Quality in Southeast Asia Challenges for the Next Decade”. Can Tho, Vietnam. November 9 - 12, 2011.
4. **Mai Thi Tuyet Nga, Huynh Thi Ai Van.** 2015. “Which conventional assessment method should be used in quality and shelf life evaluation of fresh fish: the case of farmed Tra catfish (*Pangassius hypophthalmus*)”. World Seafood Congress 2015 (WSC2015) “Upskilling for a Sustainable Future”, Grimsby, UK, 07-09 September 2015.

VI. Other paper:

1. **MAI Thi Tuyet Nga, Kolbrun Sveinsdóttir, Asa Þorkeldsdóttir and Emilia Martinsdóttir.** 2007. Using Quality Index Method (QIM) in freshness assessment and shelf life prediction of herring stored in ice. *Journal of Fisheries Trade* (in Vietnamese) N. 91, ISSN 1859-1175: 62-64.

VII. Reports:

1. **MAI, N., Bogason, S. G., Arnason, S.V..** 2009. Report on identified restrictions and guidance for implementation of existing traceability approaches compared to the new traceability systems based on analysis of restrictions and cost/benefit analysis. Deliverable D1.17. CHILL-ON EU Sixth Framework Programme (2002-2006) project (Project no.: FP6-016333-2), 123 p.
2. **Mai N., Guðjónsdóttir M., Sveinsdóttir K., Lauzon H. L., Hafliðason T., Ólafsdóttir G., Bogason S. G.** 2010. Report on the OnVu TTI label evaluation during the wet trial in Iceland November 2009. UoI ASCS report 01-10, CHILL-ON EU Sixth Framework Programme (2002-2006) project (Project No.: FP6-016333-2), 47 p.

Award

- Commendation of Vietnamese Embassy in Russian Federation for Excellent results of study, December 24th 1993.
- Award of Scientific Committee of Fisheries Industry - Russian Federation for the conference presentation in the section of "Technology of nutritious products", April 14th 1995.
- Merit No. 2604 / QĐ-BGDĐT of the Minister of Education and Training in for the excellent performance in the campaign “Every teacher is a moral example, self-study and creativity” during the period of 2007-2012, July 17, 2013.
- Merit No. 128 / QĐ-BGDĐT of the Executive Board of the Vietnam Education Labour Union for outstanding achievements in Labour Union activities in the school year of 2012-2013, July 15, 2013.
- Merit Paper No.13 / QĐ-CĐVC of the Executive Committee of Khanh Hoa Labour Union for the excellent performance in Labour Union activities 2011-2012,

August 16, 2012.

- Merit with Decision No. 983 / QĐ-TLĐ by the Vietnam General Confederation of Labour for outstanding achievements in Labour Union activities in the school year of 2013-2014, August 6, 2014.

Langue skills

- English: proficient
- Russian: proficient
- French: intermediate