

Ta Thi Minh Ngoc
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Department of Post-harvest Technology
Faculty of Food Technology
02 Nguyen Dinh Chieu Str., Nha Trang City,
Vietnam

EDUCATION

Burgundy University, Dijon, France
Ph.D. in Food Sciences, 2006-2010
MSc. In Food Sciences, 2005 - 2006

Hanoi University of Technology, Ha Noi, Vietnam
Ing. in Food Technology, 2000 - 2005

RESEARCH INTERESTS

- Encapsulation of bioactives compounds
- Physiological stress on yeast cell
- Biotransformation of aroma and colors components by enzymes and microorganisms

RESEARCH EXPERIENCE

- Encapsulation in yeast, Bilateral project, 2011-2014, principal investigator
- Encapsulation of Gac oil, National Project, 2011-2012, participant
- Biotransformation of carotenoids to produce aromas, Lotus project, 2011 – 2013, participant
- Encapsulation of lutein in yeast, Qualiment, French national project, 2009 – 2010, participant
- Physiological stress on yeast, Doctoral thesis, Burgundy University, France, 2006-2010

TEACHING RESPONSIBILITY

Undergraduate

- Production of aroma/ colorant compounds for food uses

PUBLICATIONS and PRESENTATIONS

Journals

1. Tran Hai Đàng, Hoang Ngoc Anh, Le Thien Sa, An Thi Tuoi, **Ta Thi Minh Ngoc**. Encapsulation of Gac oil by spray drying. Journal of Sciences and Technology of Vietnam. 2013
2. **Ta Thi Minh Ngoc**. Arome production from carotenoid enzymatic cleavage. Tap thi KH-CN Thuy San. 2012

3. **Ta TMN**, Cao-Hoang L, Romero-Guido C, Lourdin M, Phan-Thi H, Goudot S, Marechal PA, Waché Y. 2012 A shift to 50°C provokes death in distinct ways for glucose- and oleate-grown cells of *Yarrowia lipolytica*. *Applied Microbiology and Biotechnology* 93(5):2125-34
4. Romero-Guido C, Belo I, **Ta TMN**, Cao-Hoang L, Alchihab M, Gomes N, Thonart P, Teixeira JA, Destain J, 2011 Biochemistry of lactone formation in yeast and fungi and its utilisation for the production of flavour and fragrance compounds. *Applied Microbiology and Biotechnology* 89(3):535-47
5. **Ta TMN**, Cao-Hoang L, Phan-Thi H, Tran HD, Souffou N, Gresti J, Marechal PA, Cavin JF, Waché Y. 2010. New insights into the effect of medium-chain-length lactones on yeast membranes. Importance of the culture medium. *Applied Microbiology and Biotechnology* 87(3):1089-99
6. **Ta Thi Minh Ngoc**. 2010. Biotransformation of lacton for uses in food technologies. *Journal of Fisheries Science and Technology*.

Presentations

1. **Ta Thi Minh Ngoc**, Tran Hai Dang, Ho Thi Thu Minh, Pham Tuong Vy. Encapsulation of β -carotene in yeast: influence of culture conditions. XXI international Conference on Bioencapsulation . August 28-30, 2013 - Berlin
2. Tran Hai Dang, An Thi Tuoi, Tran Van Thanh, **Ta Thi Minh Ngoc**. Microencapsulation of Gac oil in chitosan microcapsules. XXI international Conference on Bioencapsulation . August 28-30, 2013 - Berlin
3. Tran Hai Dang, Ta Thi Minh Ngoc. DISPERSION OF GAC'S OIL IN AQUEOUS PHASE: EFFECT OF POLYMER AND HOMOGENOUS CONDITIONS. 2nd National Symposium for junior researchers. November 2012, Ha Noi.
4. Tran Hai Dang, Ho Thi Thu Minh, Pham Tuong Vy, **Ta Thi Minh Ngoc**. INFLUENCE OF CULTURE CONDITIONS ON YEAST MEMBRANE DIFFUSION OF HYDROPHOBIC COMPOUNDS. 2nd National Symposium for junior researchers. November 2012, Ha Noi.
5. **Ta Thi Minh Ngoc**, Yves Wache. Encapsulation of interested compounds and application. 3rd Regional Conference in Biotechnology. 2011, Viet Nam
6. **TA Thi Minh Ngoc**, CAO Hoang Lan, CAVIN Jean-François CAVIN, WACHE Yves. Sequence of heat damages toward cell membrane depends on the nutrition medium in the yeast *Yarrowia lipolytica*. 3rd Congress of FEMS. 2009, Sweden.