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Department of Post-Harvest Technology
Faculty of Food Technology
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EDUCATION

Nantes University, Nantes, France
Ph.D. in Food Biotechnology, 2006-2009

Nha Trang University, Nha Trang, Vietnam
MSc. in Aquatic Processing Technology, 1996 - 1999
B.A. in Aquatic Processing Technology, 1989-1994

RESEARCH INTERESTS

- Preserving and processing of fish and fish products.
- Preserving and processing of agricultural products.

RESEARCH EXPERIENCE

- Study on production process of antique ark sauce by the commercial protease. TR2012-13-16, 2012-2013.
- Upgrading of marine raw materials of low added value: Application to tuna by-products. Doctoral thesis, Nantes University, France, 2006-2009.
- Conservation of live bivalve molluscs after harvest, 1999.
- Study on creation of fish sauce odour by the natural method, 1994.
- Aquatic product processing technology and food safety. SEAQIP (Seafood Export and Quality Improvement Project), Denmark.
- Developing training materials and extension materials for post-harvest handling, preservation and quality management of aquatic products at fishing vessels, fishing ports, collection points. POSMA project. Reference code: 2008/1.1.4.2.

TEACHING RESPONSIBILITY

Undergraduate

- Raw materials and post-harvest technology
- Physiology of agricultural products and post-harvest losses
- Harvesting, handling and preserving fruit, vegetables, tubers and cereals
- Harvesting, handling and preserving fisheries

Graduate

- On-board fish handling and preservation technology

PUBLICATIONS and PRESENTATIONS

Books:

1. **Nguyen Thi My Huong.** 2011. Upgrading of marine raw materials of low added value (Valorisation de matières premières marines de faible valeur ajoutée). Publishing House of European University.

Journals

1. **Nguyen Thi My Huong.** 2013. Effect of fish protein hydrolysate in the diet on growth of shrimp. *Journal of Agriculture and Rural Development*, 19: 64-70.
2. **Nguyen Thi My Huong.** 2013. Protein and lipid recovery from tuna head by method of enzymatic hydrolysis. *Journal of Fisheries Science and Technology*, 3: 22-26.
3. Bui Truong Bich Ngan, **Nguyen Thi My Huong.** 2013. Study on recovery of crude oil from yellowfin tuna head by the enzymatic hydrolysis method using Alcalase. *Journal of Fisheries Science and Technology*, 3: 123-128.
4. **Nguyen Thi My Huong.** 2013. Biochemical composition of products generated from enzymatic hydrolysis of tuna (*Thunnus albacare*) head. *Journal of Agricultural Science and Technology*, 2: 48:53.
5. **Nguyen Thi My Huong,** Dang Thi Thu Huong. 2013. Study on hydrolysis of Antique ark (*Anadara antiquata*) by the combination of Protamex and Flavourzyme. *Journal of Fisheries Science and Technology*, 1: 25:31.
6. Do Trong Son, Nguyen Xuan Duy, **Nguyen Thi My Huong.** 2013. Study on hydrolysis of the seabass head (*Lates calcarifer*) by Flavourzyme. *Journal of Fisheries Science and Technology*, 1: 138-144.
7. Do Trong Son, Nguyen Xuan Duy, **Nguyen Thi My Huong.** 2013. Effect of spices mixing process on the quality of seasoning powder from protein hydrolysate of *Lates calcarifer*' head. *Journal of Science*, 3: 34-44.
8. **Nguyen Thi My Huong,** Raúl Pérez-Gálvez, Jean Pascal Bergé. 2012. Effect of diets containing tuna head hydrolysates on the survival and growth of shrimp *Penaeus vannamei*. *Aquaculture*. 324-325:127-134.
9. **Nguyen Thi My Huong.** 2012. Production of protein hydrolysate from yellowfin tuna head by a commercial protease. *Journal of Fisheries Science and Technology*, 2: 25-30.
10. **Nguyen Thi My Huong,** Sylla K.S.B, Randriamahatody Z, Donnay-Moreno C, Moreau, J, Tran.T. Luyen, Bergé J.P. 2011. Enzymatic hydrolysis of yellowfin tuna (*Thunnus albacares*) by-products using Protamex protease. *Food Technology and Biotechnology*, 49 (1): 48-55.

11. Randriamahatody Z, Sylla K.S.B, **Nguyen Thi My Huong**, Donnay-Moreno C, Razanamparany L, Bourgougnon N, Bergé J.P. 2011. Proteolysis of shrimp by-products (*Penaeus monodon*) from Madagascar. *CyTA- Journal of Food*, 9 (3): 220-228.
12. **Nguyen Thi My Huong**. 2011. Using of protein hydrolysates from tuna head in diet for shrimp. *Journal of Fisheries Science and Technology*, 1:101-110.

Presentations

1. **Nguyen Thi My Huong**. Utilization of tuna processing by-product for production of protein hydrolysate and fish oil. International symposium on “Utilization of waste/rest raw materials and by-products in the fish processing industry: Opportunities and Challenges”. Nha Trang University. December, 9-10, 2013.
2. **Nguyen Thi My Huong**. Protein and lipid recovery from tuna head using industrial protease. International conference on “ Postharvest technology, food chemistry and processing: Developing the supply chain towards more healthy food”. Ha Noi University of Agriculture. November 11-13, 2013.
3. **Nguyen Thi My Huong**. Production of protein hydrolysate from tuna head by Alcalase. International symposium on chemical engineering. Ho Chi Minh City University of Technology, October 30 - 31, 2013.
4. **Nguyen Thi My Huong**. Hydrolysis of yellowfin tuna head by Protamex. National conference on Marine Fishery. Research Institute for Marine Fisheries, Hai Phong city. October 10-11, 2013.
5. **Nguyen Thi My Huong**. Upgrading of rest raw materials from tuna processing. Workshop on Food science and food supply chain management. Nha Trang University. April 17, 2012.
6. **Nguyen Thi My Huong**. Effect of the supplementation of tuna head hydrolysates on the survival and growth of white leg shrimp. 3th National Conference on Fishery. Hue University of Agriculture and Forestry. March 24-25, 2012.
7. **Nguyen Thi My Huong**. Biochemical composition of products generated from enzymatic hydrolysis of tuna (*Thunnus albacare*) head. 8th Science Conference. Ho Chi Minh City University of Agriculture and Forestry. December 29, 2011.
8. **Nguyen Thi My Huong**. Quality of some commercial fish sauces of Vietnam and Thailand. Workshop on the quality evaluation of aquatic products. Nha Trang University. January 15, 2011.
9. **Nguyen Thi My Huong**. Using of protein hydrolysates from tuna head in diet for shrimp. The 1st conference on aquatic food product science and technology. Nha Trang University. September 23-24, 2010.
10. **Nguyen Thi My Huong**. Upgrading of marine raw materials of low added value: Application to tuna by-products. Nha Trang University. January 15, 2010.

11. Phan T. X. U., Le, M. T., Lam M. T., Truong T. X., **Nguyen Thi My Huong**., Nguyen H. D. Mapping the preferences of fish sauces. SPISE symposium on Food consumers insight in Asia: Current issues and future. Ho Chi Minh city University of Technology. August 7-9, 2009.
12. Jean-Pascal Bergé, Claire Donnay Moreno, **Nguyen Thi My Huong**, Zo Randriamahatody, Emna Soufi-Kechaou and Khalifa Serigne Babacar Sylla. 2008. From waste to product: some examples using mild technologies. Second workshop on fish technology, utilization and quality assurance in Africa. Agadir, Morocco, November 24-28, 2008.