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### **EDUCATION**

#### ***Matis-Icelandic Food and Biotech R&D, Iceland***

Post-doctoral research in Food Science, 2012-2013

#### ***University of Iceland, Iceland***

Ph.D. in Food Science, 2009-2011

#### ***United Nations University - Fisheries Training Programme, Iceland***

Post-graduate training in Quality Management of Fish Handling and Processing, 2007-2008

#### ***Nha Trang University, Vietnam***

M.Sc. in Aquatic Products Processing Technology, 2000-2004

B.A. in Aquatic Products Processing Technology, 1995-2000

### **RESEARCH INTERESTS**

- Lipid oxidation and protein denaturation/oxidation during processing and storage of fishery products.
- Utilization of antioxidant in fish processing and storage.

### **RESEARCH EXPERIENCE**

- Effects of bleeding methods on quality and storage life of cod (*Gadus morhua*) and saithe (*Pollachius virens*) products. AVS R&D Fund of Ministry of Fisheries and Agriculture in Iceland. Matis-Icelandic Food and Biotech R&D, Iceland, 2011-2013
- Effects of different processing methods on the physicochemical properties of heavily salted cod. Ph.D. Dissertation. University of Iceland, Iceland, 2009-2011.
- SafeSalt: Quality control of bacalao salt. AVS R&D Fund of Ministry of Fisheries and Agriculture in Iceland. 2011-2012.
- Identification of fish post-harvest research and development priorities in Vietnam. Fisheries Sector Programme Support (FSPS-II) - Strengthening Capacities of Post-harvest and Marketing (POSMA), Vietnam, 2008-2009.
- Changes in quality of seasoned starry triggerfish (*Abalistes stellaris*) during drying at low temperatures. University level project. Nha Trang University, Vietnam, 2004-2005.

- Drying of seasoned starry triggerfish (*Abalistes stellaris*) at low temperatures. M.Sc. thesis. Nha Trang University, Vietnam, 2000-2004.

### **TEACHING RESPONSIBILITY**

#### **Undergraduate**

- Food Engineering
- Food Processing Equipment
- Scientific Research Methodologies

#### **Graduate**

- Modern Analysis Methods in Food Industry

### **PUBLICATIONS and PRESENTATIONS**

#### **Books:**

**Nguyen Van Minh**, Arason, S., Gissurarsson, M., & Palsson, P. G. (2014). Uses of geothermal energy in food and agriculture - Potential in developing countries. FAO-Food and Agriculture Organization of the United Nations - In press.

Arason, S., **Nguyen Van Minh**, Thorarinsdottir, K. A., & Thorkelsson, G. (2013). Preservation of Fish by Curing. In: Seafood Processing: Technology, Quality and Safety. Edited by Ioannis S. Bozaris, Wiley-Blackwell publisher.

**Nguyen Van Minh**, Eikevik, T. M., & Arason, S. (2013). Drying of Fish. In: Seafood Processing: Technology, Quality and Safety. Edited by Ioannis S. Bozaris, Wiley-Blackwell publisher.

#### **Journals**

**Nguyen Van Minh**. 2014. Assessment of current utilizations of rest materials in Tra catfish (*Pangasius hypophthalmus*) processing industry in Vietnam. 2013. Journal of Fisheries Science and Technology, Special issue, 78-84.

**Nguyen Van Minh**, Karlsdottir, M. G., Olafsdottir, A., Bergsson, A. B., & Arason, S. 2013. Sensory, microbiological and chemical assessment of Cod (*Gadus morhua*) fillets during chilled storage as influenced by bleeding methods. International Journal of Biological, Veterinary, Agricultural and Food Engineering, 79, 658-666.

**Nguyen Van Minh**, Arason, S., Thorkelsson, G., Gudmundsdottir, A., Thorarinsdottir, K. A., & Vu, B. N. 2013. Effects of added phosphates on lipid stability during salt curing and rehydration of cod (*Gadus morhua*). Journal of the American Oil Chemists' Society, 90, 317-326.

**Nguyen Van Minh**, Jonsson, A., & Arason, S. 2012. Effect of freeze drying on quality of desalted tusk fish. Asian Journal of Food and Agro-Industry, 5, 388-394.

**Nguyen Van Minh**, Thorarinsdottir, K. A., Thorkelsson, G., Gudmundsdottir, A., & Arason, S. 2012. Influences of potassium ferrocyanide on lipid oxidation of salted cod (*Gadus morhua*) during processing, storage and rehydration. Food Chemistry, 131, 1322-1331.

**Nguyen Van Minh**, Jonsson, J. O., Thorkelsson, G., Arason, S., Gudmundsdottir, A., & Thorarinsdottir, K. A. 2012. Quantitative and qualitative changes in added phosphates in cod

(*Gadus morhua*) during salting, storage and rehydration. LWT-Food Science and Technology, 47, 126-132.

Gudjonsdottir, M., **Nguyen Van Minh**, Jonsson, A., Bergsson, A. B., & Arason, S. 2011. Near infrared spectroscopy for seafood process optimisation and monitoring – A shrimp case study. NIR news, 22(5), 12-14.

Thai, V. D., **Nguyen Van Minh**. 2011. The effect of modified starch on the quality of hairtail (*Trichiurus Haumenla*) surimi during frozen storage. Journal of Fishery Science and Technology, 3, 130-137.

**Nguyen Van Minh**, Jonsson, A., Gudjonsdottir, M., & Arason, S. 2011. Drying kinetics of salted cod (*Gadus morhua*) in a heat pump dryer as influenced by different salting procedures. Asian Journal of Food and Agro-Industry, 4, 22-30.

**Nguyen Van Minh**, Thorarinsdottir, K. A., Gudmundsdottir, A., Thorkelsson, G., & Arason, S. 2011. The effects of salt concentration on conformational changes in cod (*Gadus morhua*) proteins during brine salting. Food Chemistry, 125, 1013-1019.

**Nguyen Van Minh**, Jonsson, A., Thorarinsdottir, K. A., Arason, S., & Thorkelsson, G. 2011. Effects of different temperatures on storage quality of heavily salted cod (*Gadus morhua*). International Journal of Food Engineering, 7(1), Article 3.

**Nguyen Van Minh**, Arason, S., Thorarinsdottir, K. A., Thorkelsson, G., & Gudmundsdottir, A. 2010. Influence of salt concentration on the salting kinetics of cod loin (*Gadus morhua*) during brine salting. Journal of Food Engineering, 100, 225-231.

## Presentations

### *Oral presentations*

Karlsdottir, M. G., Arason, S., **Nguyen Van Minh**, Kristinsson, H. G., Sveinsdottir, K., & Bergsson, A. B. 2014. The effect of bleeding on the quality and stability of cod (*Gadus morhua*) and saithe (*Pollachius virens*) products. The 44<sup>th</sup> WEFTA Annual Meeting - Seafood Science for a changing demand, June 9-11, Bilbao, Spain.

**Nguyen Van Minh**. 2014. An overview of fishery sector and aquaculture sector in Vietnam. The UK-SEA Workshop on Sustainable Aquaculture, March 20 - 21, Bangkok, Thailand.

**Nguyen Van Minh**. 2013. Assessment of current utilizations of rest materials in Tra catfish (*Pangasius hypophthalmus*) processing industry in Vietnam. The International conference on “Utilization of waste/rest raw materials and by-products in the fish processing industry: Opportunities and Challenges”, December 09 - 10, Nha Trang, Vietnam.

**Nguyen Van Minh**, Karlsdottir, M. G., Arason, S., & Olafsdottir, A. 2013. Sensory, Microbiological and Chemical Assessment of Saithe (*Pollachius virens*) Fillets during Chilled Storage as Influenced by Bleeding Methods. The 1st East Asia Fisheries Technologists Association (EAFTA) conference, November 25 - 26, Hakodate, Japan.

**Nguyen Van Minh**, Karlsdottir, M. G., Olafsdottir, A., Bergsson, A. B., & Arason, S. 2013. Sensory, microbiological and chemical assessment of Cod (*Gadus morhua*) fillets during chilled storage as influenced by bleeding methods. ICFPT: International Conference on Food Processing and Technology, July 08-09, London, UK.

Karlsdottir, M. G., Thorarinsdottir, K. A., Arason, S., **Nguyen Van Minh**, & Kristinsson, H. G. 2012. Lipid degradation of cod liver during frozen storage as influenced by temperature, packing methods and season. The 4<sup>th</sup> Joint Trans-Atlantic Fisheries Technology Conference (TAFT), November-30 to October-2, Florida, USA.

Nguyen Van Minh, Thorarinsdottir, K. A., Thorkelsson, G., Gudmundsdottir, A., & Arason, S. 2011. Effects of anti-caking agent potassium ferrocyanide (K<sub>4</sub>[Fe(CN)<sub>6</sub>]) on lipid oxidation of salted cod (*Gadus morhua*) during salting, storage and rehydration. The 41<sup>st</sup> WEFTA Meeting, September 27th to 30th, Gothenburg, Sweden.

**Nguyen Van Minh**, Thorarinsdottir, K. A., Gudmundsdottir, A., Thorkelsson, G., & Arason, S. 2010. Influence of salt concentration on the salting kinetics and conformational changes in cod (*Gadus morhua*) proteins during brine salting. WEFTA Annual Meeting, 4-7 October, Izmir, Turkey.

Thai, D. V., & **Nguyen Van Minh**. 2010. Study on effects of modified starch content on hairtail (*Trichiurus haumela*) surimi quality during frozen. The 1<sup>st</sup> conference on Aquatic Food Product Science and Technology – The link between researchers and producers, 23-24 September, Nha Trang, Vietnam.

**Nguyen Van Minh**, 2009. Arason, S., Jónsson, A., & Gudjonsdottir, M. The effects of different storage temperatures on the quality of salted cod. The 3<sup>rd</sup> Joint Trans-Atlantic Fisheries Technology Conference (TAFT), 16-18 September, Copenhagen, Denmark.

### **Poster presentations**

Karlsdottir, M. G., Arason, S., **Nguyen Van Minh**, Kristinsson, H. G., & Sveinsdottir, K. (2014). Estimation of lipid degradation of frozen saithe (*Pollachius virens*) and hoki (*Macruronus novaezelandiae*) muscles by colour analysis. The 44<sup>th</sup> WEFTA Annual Meeting - Seafood Science for a changing demand, June 9-11, Bilbao, Spain.

Karlsdottir, M. G., Arason, S., **Nguyen Van Minh**, & Kristinsson, H. G. 2012. Effect of bleeding on quality changes of cod (*Gadus morhua*) muscle during chilled storage. The 4<sup>th</sup> Joint Trans-Atlantic Fisheries Technology Conference (TAFT), 30 October-2 November, Florida, USA.

**Nguyen Van Minh**, Thorarinsdottir, K. A., Gudmundsdottir, A., Thorkelsson, G., & Arason, S. 2009. Effects of different brine concentrations on physical characteristics of salted cod (*Gadus morhua*) during brine salting. Innovation in the Nordic Marine Sector conference, 12 May, Reykjavik, Iceland.

**Nguyen Van Minh**, Jonsson, A., & Arason, S. 2009. The effects of freeze drying on quality of desalted tusk. The 4<sup>th</sup> Nordic Drying Conference, 17-19 June, Reykjavik, Iceland.