Phan Thi Khanh Vinh
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Faculty of Food Technology
Nha Trang University,
02 Nguyen Dinh Chieu St.,
Nha Trang city, Vietnam

EDUCATION

Moscow State University of Food Processing and Russian Federal Research Institute of Fisheries and Oceanography, Moscow, Russia

PhD degree about biopolymer in seaweed (carrageenan from Kappaphycus and Eucheuma), 2009-2012

Technical State University of Astrakhan, Astrakhan, Russian
Engineer of Food Biotechnology, 2001-2007

RESEARCH INTERESTS

2014-until now: collagen from fish and venom peptides from Conus species
2007-until now: biopolymer and phycobiliprotein from seaweed

TEACHING RESPONSIBILITY

Undergraduate

1. Technology of meat, fish, eggs and dairy products
2. Food canning technology
3. Applied informatics in food technology and processes

PUBLICATIONS AND PRESENTATIONS

I. Peer-reviewed journal articles:

1. Podkorytova A.B**, Phan TK Vinh.** 2010**.** Pigments and carrageenan from red algae. RYPROM № 3, P. 74-78. ISSN 2073-9656 (In Russian).

2. **Phan TK Vinh,** Podkorytova A.B, Ignatova T.A, Usov A. I. 2010 Cultivation and processing of red algae – carrageenophytes in Vietnam. RYPROM № 3, P. 26-31. ISSN 2073-9656.
3. **Phan TK Vinh,** Podkorytova A.B. 2012. Red algae genus *Kappaphycus* and *Eucheuma*, cultivated in coastal area of South Vietnam: chemical composition of biomass, propeties and carrageenan technology. IZVESTIYA TINRO, №.170 , P. 256-263, ISSN 1606-9919.
4. Boi VNgoc, Cuong DXuan, **Vinh PThi Khanh.** 2017. Effects of extraction conditions over the phlorotannin content and antioxidant activity of extract from brown algae *Sargassum serratum* (Nguyen Huu Dai 2004). Free Radicals and Antioxidants,7(1):115-122.

II. Conference proceedings:

1. **Phan KV**, Podkorytova AB, Ignatova T.A, Usov A. I. «Chemical composition of *Eucheuma, Kappaphycus* biomass cultivated in Vietnam and properties of their carrageenans». 20th *International Seaweed Symposium*, Ensenada, Baja California, Mexico, February 22-26th, 2010.
2. Podkorytova AB, **Phan KV** «Comparative characteristic of red algae – carrageenophytes genus *Chondrus* in the North Sea and *Kappaphycus, Eucheuma* in tropical regions». International Workshop «*Development of water biological resources in Artic and international cooperation*», September 15-17th 2010 in Tromse, Norway, P. 79-82. ISBN 978-5-86185-577-8.
3. **Phan TK Vinh**, Podkorytova AB. Pigments and carrageenan from red algae-carrageenophytes, cultivated in Vietnam. 4th International Scientific and Practical Conference «*Marine coastal ecosystems. Seaweed, invertebrates and products of their processing*» September 19-22, 2011, Yuzhno-Sakhalinsk, Russian Federation, P. 246-247, ISBN 978-5-317-03738-3.
4. **Phan Thi Khanh Vinh** and Antonina V Podkorytova. Natural Biopolymers-Carrageenans: Their receiving from red algae genus of *Kappahycus* and *Eucheuma* cultivated in the coastal area of South Vienam. Congress Bionanotox 2012 «*Biomaterials and Bionanomaterials: Recent Problems and Safety Issuses*», 3rd Russian-Hellenic Symposium organised in Heraklion, Crete-Greece on the 6-13th May, 2012.
5. Boi VN, Duc TV**, Vinh PTK.** Effects of pre-harvest factor (harvesting period) and post-harvest factors (calcium chloride treatment, transportation temperature, storage) on quality of green asparagus (*Asparagus officinalis linn*). VBFoodNet Conference «*FoodTechnology: Towards a more efficient use of natural*

resources» 24-26 November 2015, Nha Trang University, Nha Trang, Vietnam

III. Patent:

1. Russian Federation Patent Number RU 2 456 814 C1 "*A method for processing red algae***".** A23L 1/0532 (2006.01).

   Authors: Podkorytova AV, **Phan Thi Khanh Vinh**.

   Publication date: 27.07.2012 Bulletin № 21

   Patent owned by Russian Federal Research Institute of Fisheries and Oceanography (VNIRO).