

SCIENTIFIC CURRICULUM VITAE

Hoang Thi Hue An

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Department of Chemistry
Faculty of Food Technology
Nha Trang University,
02 Nguyen Dinh Chieu St.,
Nha Trang city, Vietnam

EDUCATION

Institute of Chemistry, Vietnam Academy of Science and Technology

PhD degree in Analytical Chemistry: 2009

University of Poitiers, France

Academic Trainee: 3/2006-7/2006

University of Dijon, France

Trainee in Pedagogic Methodology: 9/2003 – 12/2003

Institute of Chemistry, Vietnam Academy of Science and Technology

MSc degree in Analytical Chemistry: 2002

Dalat University, Dalat, Vietnam

BSc in Physical Chemistry: 1983

PROFESSIONAL EXPERIENCE

Senior Lecturer, Nha Trang University, Vietnam: 2003 - 2017

Lecturer, Nha Trang University, Vietnam: 1989 - 2003

Lecturer, Dalat University, Vietnam: 1983 – 1988

TEACHING RESPONSIBILITY

Undergraduate

1. General Chemistry
2. Physical Chemistry
3. Fundamentals of Analytical Chemistry
4. Modern Analytical Chemistry
5. Technology of Natural Colorants and Fragrances

Graduate

6. Modern Methods Applied in Food Analysis (*Master's Course*)

LANGUAGES

(rating: A- Poor; B- Fair; C- Sufficient; D- Fluent)

Language	Listening	Speaking	Reading	Writing
English	C	B	C	C
Other language:French	B	B	B	B

RESEARCH INTERESTS

- Applied Analytical Chemistry
- Chromatography (HPLC), Structural Analysis (UV-Vis, IR, MS, NMR)
- Isolation and Purification of Natural Substances
- Microencapsulation & Microemulsion applied in Natural Food Colorants

PUBLICATIONS

Articles

1. Tran Hai Minh, Hoang Thi Hue An, Tran Quang Ngoc (2016), *Water-soluble lutein microencapsulation prepared by spray drying using maltodextrin as a wall material: Physicochemical characterization and food coloring potential*, J. Science & Technology of Fisheries, 1, 102-108.
2. Vo Mai Nhu Hieu, Hoang Thi Hue An, Bui Minh Ly, Tran Thi Thanh Van, Pham Quoc Long (2013), *Optimization in extraction process of polyphenol from brown seaweeds (Padina Australis and Turbinaria ornata) collected in Khanh Hoa coast*, J. Chemistry, T51 (6ABC), 40-44.
3. Hoang T.H.A., Tran T.H.Q, Dang T.T. (2014), Effect of storage conditions on quality of marigold petal powder, Организация и регуляция физиолого-биохимических процессов, Центрально-Черноземное книжное издательство, ВЫПУСК 16, ВГУ, С. 77-85
4. Hoang T.H.A., Tran T.H.Q, Phan V.T., Dang T.T. (2013), *Optimization of marigold flower (Tagetes erecta L.) pretreatment by Viscozyme L for improving carotenoid extraction, using response surface methodology*, Организация и регуляция физиолого-биохимических процессов, Выпуск 15. - Воронеж: ВГУ, С. 96-10.
5. Hoang Thi Hue An, Nguyen Van Hoa, Phan Xuan Minh Tuan (2010), *Effect of pretreatment and preservation condition to lutein loss in Marigold flowers (Tagetes erecta L.)*, J. Science & Technology of Fisheries, Vol 1, 11-16.

6. Hoang Thi Hue An, Nguyen Quyet Chien, Le Lan Anh, Tran Thi Thu Thuy (2008), *Determination of astaxanthin and other carotenoids in Vietnamese crustacean by HPLC*, J. Science & Technology, 46(3), 47-58.
7. Le Lan Anh, Nguyen Quyet Chien, Hoang Thi Hue An (2008), *Development of a high performance liquid chromatography (HPLC) for carotenoid quantification*, J. Chemical, Physical and Biological Analysis, 13 (2), 67 - 71.
8. Le Lan Anh, Nguyen Quyet Chien, Hoang Thi Hue An (2007), *Determination of carotenoids in some species of Vietnam's crustaceans by high-performance liquid chromatography (HPLC)*, J. Chemistry, 45 (6A), 269 - 274.
9. Hoang Thi Hue An, Tran Thi Thu Thuy, Nguyen Quyet Chien (2007), *Isolation and purification of astaxanthin from shrimp shells*, J. Chemistry, 45(6A), 226- 230.
10. Tran Thi Thu Thuy, Hoang Thi Hue An, Nguyen Quyet Chien (2007), *Isolation and purification of zeaxanthin from Lycium berries for use as a standard in high performance liquid chromatography*, J. Chemistry, 45(6A), 231-236.
11. Tran Thi Thu Thuy, Hoang Thi Hue An, Nguyen Thi Minh Hang, Le Van Lam, Nguyen Quyet Chien (8/2007), *Isolation and analysis of major carotenoids in selected Vietnamese vegetables*, 12 th Asian Chemical Congress, Kuala Lumpur, Malaysia, p.310.
12. Hoang Thi Hue An, Le Lan Anh, Tran Thi Thu Thuy, Nguyễn Quyet Chien (2007), *Isolation and purification of lutein from marigold flowers for use as a standard in high performance liquid chromatography*, J. Science and Technology, 45(1B), 47-52.
13. Hoang Thi Hue An, Le Lan Anh, Nguyen Quyet Chien (2007), *Isolation and purification of lycopene from Gac fruit of Vietnam for use as a standard in high performance liquid chromatography*, Journal of Science and Technology, 45(3A), 114-118.
14. Hoang Thi Hue An (2004), *Research on extracting astaxanthin from shrimps shells*, J. Science and Technology of Fisheries, Special Issue on the 40th Anniversary of Fisheries University, 51-54.
15. Hoang Thi Hue An, Chu Dinh Kinh (2003), *Effect of saponification stage on determination of astaxanthin extracted from shrimp shells by HPLC method*, J. Science & Technology of Fisheries, 1, 16-21.

RESEARCH PROJECTS

No	Project name	Funding institution	Project duration	Position/ role in the project
1	Completing extraction technology and modeling equipment systems for production of lutein and lutein micromulsion from Marigold flowers (<i>Tagetes erecta</i> L.)	Department of Science and Technology of Khanh Hoa province	2015-2017	Director
2	Constructing a laboratory-scale technology obtaining lutein from Marigold flowers (<i>Tagetes erecta</i> L.) for use as a food colorant	Department of Science and Technology of Khanh Hoa province	2012 - 2014	Director
3	Research on extraction and purification of lutein from Marigold flowers (<i>Tagetes erecta</i> L.) grown in Khanh Hoa province	Vietnam Ministry of Education and Training	2007-2009	Director
4	Research on the extraction of astaxanthin from shrimp shell	Nha Trang University of Fisheries	2002-2003	Director

Khanh Hoa, March 19, 2017

Institution

(Signature & Full Name)

Expert

(Signature & Full Name)