

Nguyen Thi My Huong

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

EDUCATION

Nantes University, Nantes, France

PhD degree in Biotechnology, 2010

Nha Trang University, Nha Trang, Vietnam

Master degree in Aquatic product processing technology, 2000

Nha Trang University, Nha Trang, Vietnam

Engineer in Aquatic product processing technology, 1994

RESEARCH INTERESTS

- Enzymatic hydrolysis of protein from fish and shrimp by-products.
- Protein hydrolysate: Production, nutritional and functional properties, and application.
- Utilization of by-products in the aquatic product processing industry for recovery of protein and lipid.
- Fish sauce.

TEACHING RESPONSIBILITY

Undergraduate

1. Physiology of agricultural products and postharvest losses
2. Harvesting, handling and preserving fruit, vegetables, tubers and cereals
3. Harvesting, handling and preserving fisheries
4. Technology of animal origin products
5. Postharvest technology

Graduate

1. Ripening control of postharvest agricultural products
2. Advanced technology in reducing postharvest losses

PUBLICATIONS AND PRESENTATIONS

Books (in Vietnamese)

Trang Si Trung, **Nguyen Thi My Huong**, Pham Thi Đan Phuong, Nguyen Van Hoa, Nguyen Thi Hang Phuong. Receiving protein, colorant from aquatic by-products and application. Agricultural Publisher, Ho Chi Minh city, 2016.

Book (in France)

Nguyen Thi My Huong. Valorisation of low value-added marine raw materials: Application to tuna by-products. European University Publisher, 2011.

Journals and Presentations

International publications

1. Perez-Galvez, R., Garcia-Moreno, P.J., **Nguyen Thi My Huong**, Guadix, E.M., Guadix, A, Bergé, J.P. 2016. Multiobjective optimization of a pilot plant to process fish discards and by-products on board. *Clean Technology Environment Policy*, 18:935-948.
2. Le, M.C., Donnay-Moreno, C., Bruzac, S., Baron,R., **Nguyen Thi My Huong**, Bergé, J.P. 2015. Proteolysis of Sardine (*Sardina pilchardus*) and Anchovy (*Stolephorus commersonii*) by commercial enzymes in saline solutions. *Food Technology and Biotechnology*, 53(1):87-90.
3. **Nguyen Thi My Huong**, Pérez-Gálvez, R., Bergé, J.P. 2012. Effect of diets containing tuna head hydrolysates on the survival and growth of shrimp *Penaeus vannamei*. *Aquaculture*. 324-325:127-134.
4. **Nguyen Thi My Huong**, Sylla K.S.B, Randriamahatody Z, Donnay-Moreno C, Moreau. J, Tran.T. L., Bergé J.P. 2011. Enzymatic hydrolysis of yellowfin tuna (*Thunnus albacares*) by-products using Protamex protease. *Food Technology and Biotechnology*, 49 (1): 48-55.
5. 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.

National publications

1. **Nguyen Thi My Huong**, Do Duc Sinh, 2016. Study on hydrolysis conditions of anchovy using combination of Protamex and Flavourzyme. *Journal of Agriculture and Rural Development*, 1: 71-78.

2. **Nguyen Thi My Huong**, 2015. Effect of hydrolysis time on some functional properties of protein hydrolysate from bigeye tuna head. *Journal of Agriculture and Rural Development*, 14: 67:71.
3. **Nguyen Thi My Huong**, 2015. Effects of hydrolysis time on the functional properties of protein hydrolysates from by-products of gold banded jobfish (*Pristipomoides multidens*). *Journal of Fisheries Science and Technology*. Special Issue: 86-92.
4. Nguyen T.B.P, **Nguyen Thi My Huong**. 2015. Chemical composition and functional properties of protein hydrolysate from the head of mangrove red snapper (*Lutjanus argentimaculatus*). *Journal of Fisheries Science and Technology*. Special Issue: 80-85.
5. **Nguyen Thi My Huong**, 2014. Nutritional composition of hydrolysates from Barramundi (*Lates calcarifer*) heads and frame by enzyme Flavourzyme. *Journal of Science - Can Tho University*. Special issue (1): 49-53.
6. **Nguyen Thi My Huong**, 2013. Utilization of tuna processing by-product for production of protein hydrolysate and fish oil. *Journal of Fisheries Science and Technology*, special issue: 63-69.
7. **Nguyen Thi My Huong**, 2013. Protein and lipid recovery from tuna head using industrial protease. *Journal of Science and Development*, Ha Noi University of Agriculture, 11 (8): 1150-1158.
8. **Nguyen Thi My Huong**, 2013. Hydrolysis of yellowfin tuna head by commercial Protamex. *Journal of Agriculture and Rural Development*, 12: 300-305.
9. **Nguyen Thi My Huong**, 2013. Effect of fish protein hydrolysate in the diet on the development of shrimp. *Journal of Agriculture and Rural Development*, 19:64-70.
10. **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.
11. Bui Truong Bich Ngan, **Nguyen Thi My Huong**, 2013. Study on crude oil recovery from yellowfin tuna head by the enzymatic hydrolysis method using Alcalase. *Journal of Fisheries Science and Technology*, 3: 123-128.
12. **Nguyen Thi My Huong**, 2013. Biochemical composition of products generated from enzymatic hydrolysis of tuna (*Thunnus albacare*) head. *Journal of Agricultural Sciences and Technology*, số 2: 48-53.
13. **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.

14. 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.
15. **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.
16. **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.

***International conferences**

1. **Nguyen Thi My Huong**. Fish oil extraction from yellowfin tuna head by enzymatic hydrolysis method. International Fisheries Symposium IFS 2016- Promoting Healthier Aquaculture and Fisheries for Food Safety and Security. Phu Quoc. October 30, 2016,
2. **Nguyen Thi My Huong**. Effects of hydrolysis time on the functional properties of protein hydrolysates from by-products of gold banded jobfish (*Pristipomoides multidens*), International symposium on “Biotechnology and environment” Nha Trang University, June 12-13, 2015.
3. Nguyen Thi Bich Phuong, **Nguyen Thi My Huong**. Chemical composition and functional properties of protein hydrolysate from the head of mangrove red snapper (*Lutjanus argentimaculatus*). International symposium on “Biotechnology and environment” Nha Trang University, June 12-13, 2015.
4. **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.
5. **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.
6. **Nguyen Thi My Huong**. Using of protein hydrolysates from tuna head in diet for shrimp. International symposium on Aquatic Food Product Science and Technology "*The link between researchers and producers*", Nha Trang University. September 23-24, 2010.
7. 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.

8. Phan T. X. U., Le, M. T., Lam M. T., Truong T. X., **Nguyen Thi My Huong.**, Nguyen H. D. 2009. Mapping the preferences of fish sauces. SPISE symposium 'Food consumers insight in Asia: Current issues and future'. Ho Chi Minh city University of Technology. August 7-9, 2009.

National conferences

1. **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.
2. **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.
3. **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.

PROFESSIONAL MEMBERSHIPS

Reviewer for Journal of Fisheries science and technology of Nha Trang University.