

CURRICULUM VITAE

(August 2019)

NGUYEN VAN MINH

PhD, Assoc. Professor

Faculty of Food Technology, Nha Trang University

02 Nguyen Dinh Chieu St., Nha Trang City, Vietnam

Tel: (+84) 918 010 755

E-mail: minhnv@ntu.edu.vn

www.ntu.edu.vn

Gender: Male

Nguyen Van Minh holds a PhD in Food Science from the University of Iceland and is specialized in the value chains in the seafood processing sector. Among other issues, he has researched quality and safety issues in seafood processing, which are crucially important determinants of entry into global food value chains.

EDUCATION

2012-2013: Matis-Icelandic Food and Biotech R&D, Iceland

Post-doctoral research in Food Science

2009-2011: University of Iceland, Iceland

Ph.D. in Food Science

2007-2008: United Nations University - Fisheries Training Programme, Iceland

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

2000-2004: Nha Trang University, Vietnam

M.Sc. in Seafood Processing Technology

1995-2000: Nha Trang University, Vietnam

M.Sc. in Seafood Processing B.Eng. in Seafood Processing Technology

TEACHING & RESEARCH

- Food Engineering
- Food Processing Equipment
- Drying Technology for Agricultural Products
- Seafood Technology
- Waste Management and By-product Utilization in Food Industry
- Low Temperature Processing of Foods
- Transport Phenomena and Engineering Kinetics

SELECTED PUBLICATIONS

Nguyen Van Minh, Arason, S., Gissurarsson, M., & Palsson, P. G. (2015). Uses of geothermal energy in food and agriculture - Opportunities for developing countries. Book published by FAO-Food and Agriculture Organization of the United Nations.

Arason, S., **Nguyen Van Minh**, Thorarinsdottir, K. A., & Thorkelsson, G. (2014). Preservation of Fish by Curing. In: Seafood Processing: Technology, Quality and Safety. Book, Edited by Ioannis S. Boziaris, Wiley-Blackwell publisher.

- Nguyen Van Minh**, Eikevik, T. M., & Arason, S. (2014). Drying of Fish. In: Seafood Processing: Technology, Quality and Safety. Book Edited by Ioannis S. Boziaris, Wiley-Blackwell publisher.
- Nguyen Van Minh** and Phan Thi My Le (2018). Influences of Bleeding Conditions on the Quality and Lipid Degradation of Cobia (*Rachycentron canadum*) Fillets During Frozen Storage. Turkish Journal of Fisheries and Aquatic Science, 18, 289-300.
- Nguyen Van Minh**, Phan, L. M. T., Ngo, D. H. T. (2016). Influence of chilling and superchilling temperatures on lipid degradation and quality of cobia (*Rachycentron canadum*) fillets during storage. Journal of Fisheries Science and Technology, Special issue, 63-71.
- Nguyen Van Minh**, & Phan, L. M. T. (2015). Effects of ascorbic acid treatment and packaging method on lipid oxidation of cobia (*Rachycentron canadum*) fillets during frozen storage. Journal of Fisheries Science and Technology, Special issue, 111-117.
- Nguyen Van Minh**. 2013. 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, 7, 254-261.
- 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.
- 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.