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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

- Lipid oxidation of cobia (*Rachycentron canadum*) filets during processing and storage. Ministry project level. Ministry of Education and Training, Vietnam 2014-2016
- 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.

- The effects of storing and drying on quality of cured, salted cod. United Nations University - Fisheries Training Programme. Iceland, 2007-2008.
- The effects of freeze drying on quality of salted tusk. United Nations University - Fisheries Training Programme. Iceland, 2007-2008.
- 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
- Drying Technology for Agricultural Products
- Scientific Research Methodologies

Graduate

- Modern Analysis Methods in Food Industry
- Waste Management and By-product Utilization in Food Industry

PUBLICATIONS and PRESENTATIONS

Books:

1. **Nguyen Van Minh**, Arason, S., Gissurarsson, M., & Palsson, P. G. (2015). Uses of geothermal energy in food and agriculture - Opportunities for developing countries. FAO-Food and Agriculture Organization of the United Nations.
2. Arason, S., **Nguyen Van Minh**, Thorarinsdottir, K. A., & Thorkelsson, G. (2014). Preservation of Fish by Curing. In: Seafood Processing: Technology, Quality and Safety. Edited by Ioannis S. Bozaris, Wiley-Blackwell publisher.
3. **Nguyen Van Minh**, Eikevik, T. M., & Arason, S. (2014). Drying of Fish. In: Seafood Processing: Technology, Quality and Safety. Edited by Ioannis S. Bozaris, Wiley-Blackwell publisher.

Journals

1. Dang, H. T. T., Gudjonsdottir, M., Karlsdottir, M. G., **Nguyen Van Minh**, Tumasson, T., & Arason, S. (2018). Stability of Golden redfish (*Sebastes marinus*) during frozen storage as affected by raw material freshness and season of capture. Accepted for publication in Food Science & Nutrition
2. **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.

3. Dang, H. T. T., Gudjonsdottir, M., Karlsdottir, M. G., **Nguyen Van Minh**, Romotowska, P. E., Tumasson, T., & Arason, S. (2017). Influence of temperature stress on lipid stability of Atlantic herring (*Clupea harengus*) muscle during frozen storage. *Journal of the American Oil Chemists' Society*, 94, 1439-1449.
4. Pham Thi Dan Phuong, Nguyen Cong Minh, Hoang Ngoc Cuong, **Nguyen Van Minh**, Nguyen The Han, Nguyen Van Hoa, Ha Thi Hai Yen, Trang Si Trung. (2017). Recovery of protein hydrolysate and chitosan from black tiger shrimp (*Penaeus monodon*) heads: approaching a zero waste process. *Journal of Food Science and Technology*, 54, 1850-1856.
5. Cyprian, O. O., Sveinsdottir, K., **Nguyen Van Minh**, Tomasson, T., Thorkelsson, G., & Arason, S. (2017). Influence of lipid content and packaging methods on the quality of dried capelin (*Mallotus villosus*) during storage. *Journal of Food Science and Technology*, 54, 293-302.
6. Cyprian, O., **Nguyen Van Minh**, Sveinsdottir, K., Tomasson, T., Thorkelsson, G., & Arason, S. (2016). Influence of blanching treatment and drying methods on the drying characteristics and quality changes of dried sardine (*Sardinella gibbosa*) during storage. *Drying Technology: An International Journal*, 35, 478-489.
7. **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.
8. Pham, K, T, Q., **Nguyen Van Minh**, & Nguyen, H. T. (2016). Effect of Extraction Conditions on Polyphenol Content and Antioxidant Activity of the Extract from *Gynura Procumbens* (Lour) Merr. Leaves. *Vietnam Journal of Agricultural Science*, 14, 1248-1260.
9. Pham Duc Thinh, Thanh Thi Thu Thuy, Tran Thi Huyen, **Nguyen Van Minh**, Tran Thi Thanh Van, Bui Minh Ly. (2016). Isolation, chemical composition and structural characteristic of sulfated polysaccharides from the body wall of sea cucumber *Stichopus variegatus* collected in Nha Trang Bay. *Journal of Science and Technology*, 54, 36-44.
10. Karlsdottir, M., Arason S., Thorarinsdottir, K., **Nguyen Van Minh**, & Kristinsson, H. (2016). Lipid degradation of cod liver during frozen storage as influenced by temperature, packaging method and seasonal variation. *Journal of Aquatic Food Product Technology*, 25, 802-810.
11. **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.
12. Cyprian, O., **Nguyen Van Minh**, Sveinsdottir, K., Jonsson, A., Thorkelsson, G., & Arason, S. (2016). Influence of lipid content and blanching on capelin (*Mallotus villosus*) drying rate and lipid oxidation under low temperature drying. *Journal of Food Process Engineering*, 39, 237-246.
13. Cyprian, O., **Nguyen Van Minh**, Sveinsdottir, K., Jonsson, A., Tomasson, T., Thorkelsson, G., & Arason, S. (2015). Influence of smoking and packaging methods on lipid stability and microbial quality of capelin (*Mallotus villosus*) and sardine (*Sardinella gibbosa*). *Food Science & Nutrition*, 3(5), 404-414.
14. **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.

15. **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.
16. **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.
17. **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.
18. **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.
19. **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.
20. 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.
21. 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.
22. **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.
23. **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.
24. **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.
25. **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

1. **Nguyen Van Minh** and Sigurjon Arason. (2017). Salted fish innovation – applied research. World Seafood Congress 2017 - Growth in the blue bioeconomy. September 10 – 13, Reykjavik, Iceland.
2. Dang Thi Thu Huong, María Gudjónsdóttir, Dandan Ren, Magnea G. Karlsdóttir, **Nguyen Van Minh**, Tumi Tómasson, Sigurjon Arason. (2017). Effects of pre-/post-rigor freezing

and temperature abuse during frozen storage on physicochemical changes of Atlantic herring (*Clupea harengus*) muscle. WEFTA (47th Conference of the West European Fish Technologists' Association). 9-12 October 2017, Dublin, Ireland.

3. Dang Thi Thu Huong, Maria Gudjonsdottir, **Nguyen Van Minh**, Tumi Tomasson and Sigurjon Arason. (2017). Influence of temperature abuse on stability of Atlantic herring (*Clupea harengus*) muscle during frozen storage. 8th World Congress on Agriculture and Horticulture and 16th Euro Global Summit on Food and Beverages, March 02-04, Amsterdam, Netherlands.
4. Cyprian, O., **Nguyen Van Minh**, Tomasson, T., Thorkelsson, G, & Arason, S. (2016). Conformational changes in capelin (*Mallotus villosus*) proteins during drying and smoking as influenced by lipid content, pre-treatment and processing methods. The 2016 BEST Conference & International Symposium on Biotechnology and Bioengineering, June, 23-25, Taoyuan City, Taiwan.
5. Cyprian, O., **Nguyen Van Minh**, Sveinsdottir, K., Tomasson, T., Thorkelsson, G., & Arason, S. (2015). Influence of lipid content and packaging methods on dried capelin (*Mallotus villosus*) stability. VBFoodNet 2015 Conference on Food Technology: Towards a more efficient use of natural resources, November, 24-26, Nha Trang, Vietnam.
6. **Nguyen Van Minh** and Phan Thi My Le. (2015). Effects of bleeding methods on the quality of cobia (*Rachycentron canadum*) fillets during frozen storage. World Seafood Congress: Upskilling for a Sustainable Future, September 05-09, Grimsby, UK.
7. **Nguyen Van Minh** and Phan Thi My Le. (2015). Effects of ascorbic acid treatment and packaging method on lipid oxidation of cobia (*Rachycentron canadum*) fillets during frozen storage. International conference on Marine Biotechnology and Environment, June 12-13, Nha Trang city, Vietnam.
8. **Nguyen Van Minh**. (2015). Applications of Heat-Pump Drying in Food Processing Industry. The 3rd Natural Microbial Reduction of Food and Botanicals Symposium, April 3, Ho Chi Minh city, Vietnam.
9. **Nguyen Van Minh**. (2015). Aquaculture certification in the ASEAN: Public Certification. Regional Consultation Workshop for Harmonization of Aquaculture Certification among the ASEAN, January 26-27, Bangkok, Thailand.
10. 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 44th WEFTA Annual Meeting - Seafood Science for a changing demand, June 9-11, Bilbao, Spain.
11. **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.
12. **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.
13. **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.

14. **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.
15. 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 4th Joint Trans-Atlantic Fisheries Technology Conference (TAFT), November-30 to October-2, Florida, USA.
16. **Nguyen Van Minh**, Thorarinsdottir, K. A., Thorkelsson, G., Gudmundsdottir, A., & Arason, S. 2011. Effects of anti-caking agent potassium ferrocyanide ($K_4[Fe(CN)_6]$) on lipid oxidation of salted cod (*Gadus morhua*) during salting, storage and rehydration. The 41st WEFTA Meeting. September 27th to 30th, Gothenburg, Sweden.
17. **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.
18. Thai, D. V., & **Nguyen Van Minh**. 2010. Study on effects of modified starch content on hairtail (*Trichiurus haumela*) surimi quality during frozen. The 1st conference on Aquatic Food Product Science and Technology – The link between researchers and producers, 23-24 September, Nha Trang, Vietnam.
19. **Nguyen Van Minh**, 2009. Arason, S., Jónsson, A., & Gudjonsdottir, M. The effects of different storage temperatures on the quality of salted cod. The 3rd Joint Trans-Atlantic Fisheries Technology Conference (TAFT), 16-18 September, Copenhagen, Denmark.

Poster presentations

1. **Nguyen Van Minh** and Do Tran Lam. (2017). Changes in quality of fresh Nile tilapia (*Oreochromis niloticus*) fillets during storage as influenced by temperature and packaging method. World Seafood Congress 2017 - Growth in the blue bioeconomy. September 10 – 13, Reykjavik, Iceland.
2. **Nguyen Van Minh**. (2015). Influence of chilling and superchilling storage on lipid stability and quality of cobia (*Rachycentron canadum*) fillets. VBFoodNet 2015 Conference on Food Technology: Towards a more efficient use of natural resources, November, 24-26, Nha Trang, Vietnam.
3. 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 44th WEFTA Annual Meeting - Seafood Science for a changing demand, June 9-11, Bilbao, Spain.
4. 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 4th Joint Trans-Atlantic Fisheries Technology Conference (TAFT), 30 October-2 November, Florida, USA.
5. **Nguyen Van Minh**, Thorarinsdottir, K. A., Gudmundsdottir, A., Thorkelsson, G., & Arason, S. 2009. Effects of different brine concentrations on physical characteristics of salted cod (*Gardus mohua*) during brine salting. Innovation in the Nordic Marine Sector conference, 12 May, Reykjavik, Iceland.

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

Reports

1. **Nguyen Van Minh**, Arason, S., & Jorunsdottir, H. O. (2012). SafeSalt: Quality control of bacalao salt. Report no. 30-12, ISSN 1670-7192. Matis-Icelandic Food and Biotech R&D, Reykjavik, Iceland.
2. Karlsdottir, M. G., **Nguyen Van Minh**, Arason, S., Olafsdottir, A., Romotowska, P. E., Bergsson, A. B., & Bjornsson, S. (2014). Effects of bleeding methods on quality and storage life of cod (*Gadus morhua*) and saithe (*Pollachius virens*) products. Report no. 07-14. ISSN 1670-7192. Matis-Icelandic Food and Biotech R&D, Reykjavik, Iceland.