CURRICULUM VITAE – PhD in POSTHARVEST TECHNOLOGY

PERSONAL INFORMATION:
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CURRENT POSITIONS:
PhD in AgriScience Technology (Postharvest Technology), School of Bioresources and Technology, The King Mongkut's University of Technology Thonburi (KMUTT), Bangkok Thailand,10140

TERTIARY EDUCATION

2012-2017	BEng	Faculty of Food Science and Technology, Nong Lam University (NLU), Vietnam
2018-2020	MSc	Faculty of Postharvest Technology, KMUTT, Thailand
2021-present(*)	PhD	Faculty of Postharvest Technology, KMUTT, Thailand

(*) passed thesis defense in December, 2024

EMPLOYMENT HISTORY
Jul. 2016 – Sep. 2016: Research internship, Fats and Oils Laboratory, Department of Food Technology, Universiti Putra Malaysia (UPM)
Sep. 2020 – Jan. 2021: Assistant researcher, Postharvest Biochemical Molecular Laboratory, Faculty of Postharvest Technology, KMUTT
Mar. 2024 – Jul. 2024: Research fellow, Faculty of Sciences, Engineering and Technology, School of Animal and Veterinary Sciences, The University of Adelaide, Australia
Jan. 2025 – present: Research fellow, Postharvest Technology of Ornamental Laboratory, Faculty of Postharvest Technology, KMUTT

RESEARCH PROJECTS:
Past projects:

1-Preparation of lutein nano-dispersion via solvent displacement method: comparison between three different emulsifiers (Funded by Advanced Programme Scholarship, NLU, Vietnam).
2-Use of redox agents and organic acids under active modified atmosphere to replace sulfur dioxide fumigation of logan in retail supply chain (Funded by Postharvest Technology Innovation Center, Thailand)
3- Effects of gamma irradiation dose and short-term storage on phytochemicals, antioxidants, and textural properties of boiled 'Tainan 9'peanuts (Funded by the Petchra Pra Jom Klao Scholarship, Thailand)
4-Oil characterization and aflatoxin profile of peanut kernel subjected to gamma irradiation (Funded by the Petchra Pra Jom Klao Scholarship, Thailand)
5-Effectiveness of vinegar as a sanitizing agent to maintain the postharvest quality of fresh-cut pumpkin (Funded by the Petchra Pra Jom Klao Scholarship, Thailand)
6-Postharvest Induction of anthracnose resistance in 'Nam Dok Mai' mango fruit by plant growth regulators.(Funded by the Petchra Pra Jom Klao Scholarship, Thailand)
7-Identified the protein profile of *Canine Parvovirus* using various purification methods
8-Metagenome analysis of the orange-bellied parrot

Current projects:

9-Transcriptome of the *Vanda* 'Sansai" Blue Orchid (manuscript writing up)
10-Foliar spray of brassinosteriod prevents leaf yellowing and prolongs the display life of cut foliage ferns (*Davallia* sp.)

PUBLICATIONS:

Papers:

1. **Nguyen, N. X**., Uthairatanakij, A., Laohakunjit, N., Jitareerat, P., Boonsirichai, K., Yap, E. S. P., & Kaprasob, R. (2022). Effects of gamma irradiation dose and short-term storage on phytochemicals, antioxidants, and textural properties of boiled 'Tainan 9' peanuts. International Journal of Food Science & Technology, 57(6), 3771-3782.
2. **Nguyen, N. X**., Saithong, T., Boonyaritthongchai, P., Buanong, M., Kalapanulak, S., & Wongs-Aree, C. (2024). Methyl salicylate induces endogenous jasmonic acid and salicylic acid in 'Nam Dok Mai' mango to maintain postharvest ripening and quality. Journal of Plant Physiology, 303, 154356.
3. MeSA fumigation enhances the response to *Colletotrichum gloeosporioides* in postharvest 'Nam Dok Mai' mangoes by inducing endogenous jasmonic acid biosynthesis and *MiSAMT* expression (transcriptomic-based study, and under review)

International Conference Proceedings:

1- **Nguyen, N. X**., Uthairatanakij, A., Laohakunjit, N., Jitareerat, P., Rattanakreetakul, C., Boonsirichai, K., & Kaisangsri, N. (2020). Oil characterization and aflatoxin profile of peanut kernel subjected to gamma-irradiation. International Journal of Food Engineering, 6(1), 2-6.

National Conference Proceedings:

1- **Nguyen, X. B. N.**, Jitareerat, P., & Uthairatanakij, A. Effectiveness of Vinegar as a Sanitizing Agent to Maintain the Postharvest Quality of Fresh-cut Pumpkin.

HONOURS and AWARDS:

Achieved the third prize in the Vietnam National Biology Excellence Competition in the 2007 – 2008
Achieved the Vietnam National Five Goods Student in 2020

References:

1-Assoc. Prof. Dr. Chalermchai Wongs-Aree (former PhD advisor) - Email: chalermchai.won@kmutt.ac.th
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2-Assoc. Prof. Dr. Farhid Hemmatzadeh (former supervisor) - Email: farhid.hemmatzadeh@adelaide.edu.au
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3-Assoc. Prof. Dr. Apiradee Uthairatanakij - Email: apiradee.uth@kmutt.ac.th

4-Asst. Prof. Mantana Buanong – Email: mantana.bua@kmutt.ac.th

5-Dr. Tan Tai Boon – Email: taiboon_tan@upm.edu.my