

## Loc Thai Nguyen

*Food Engineering and Bioprocess Technology  
Department of Food, Agriculture and Bioresources (FAB)  
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### I. Biographical Data

#### Education

- ✓ 2009: Ph.D., Food Science and Technology, The Ohio State University, USA.
- ✓ 2005: M.Sc., Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand
- ✓ 1997: B.Sc., Food Technology, Can Tho University, Vietnam

#### Research interests

- ✓ Chemical sensors and biosensors for food safety application
- ✓ Non-thermal food processing technologies
- ✓ Mathematical modeling of foods and food processes
- ✓ Food waste recycling and utilization

#### Professional experience

2019-till      **Associate Professor**, Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand

2014-2018    **Assistant Professor**, Food Engineering and Bioprocess Technology, Asian Institute of Technology, Thailand

2013-2014    **Researcher**, Laboratory of Biomedical Nanomaterials, Institute of Materials Science, Vietnam Academy of Science and Technology

2011-2013    **Lecturer**, International University – Vietnam National University, HCMC (HCMIU)

2010-2011    **Postdoctoral fellow**, University of Hawaii at Manoa

2005-2009    **Graduate research associate**, The Ohio State University

2001-2003    **Technical manager**, American Feeds Co. Ltd. (Vietnam)

1998-2001    **Lab supervisor**, Cailan Oils & Fats Ind. Co. (Vietnam)

#### Honor society

- ✓ Gamma Sigma Delta, The Honor Society of Agriculture, Ohio chapter.
- ✓ Phi Kappa Phi Honor Society, The Ohio State University chapter.

## Awards and honors

- ✓ Outstanding graduate student research award (2008), Dept. of Food Science and Technology, The Ohio State University
- ✓ Outstanding high pressure laboratory associate award (2006), Dept. of Food Science and Technology, The Ohio State University
- ✓ Albert Stevens Prize (2005) (AIT, Thailand)
- ✓ The AIT Alumni Association Prize (2005) (AIT, Thailand)

## II. Teaching

ED74.01: Food Process Engineering  
ED 73.06 Food Engineering Operations  
ED74.09: Engineering Properties of Food Materials  
ED 73.10: Food Process Engineering Laboratory  
ED 87.03: Sustainable Food Process Design  
ED 87.06: Properties of Food Biomaterials and Nutrients  
BS302: Food Science and Technology  
BS306: Biosystem Engineering Applications  
BS 307: Workshop techniques and practices  
BS 308: Engineering Properties of Bio-materials  
BS 310: Food Process Engineering

## III. Researches

### A. Publications

#### *Refereed journals and book chapters*

1. Ho, T. D., Tsusaka, T. W., Kuwornu, J. K., Datta, A., & **Nguyen, L. T.** (2022). Do rice varieties matter? Climate change adaptation and livelihood diversification among rural smallholder households in the Mekong Delta region of Vietnam. *Mitigation and Adaptation Strategies for Global Change*, 27(1), 1-33.
2. Le, T. D., Phasupan, P., Visaruthaphong, K., Chouwatat, P., Thu, V. T., & **Nguyen, L. T.** (2021). Development of an antimicrobial photodynamic poly (3-hydroxybutyrate-co-3-hydroxyvalerate) packaging film for food preservation. *Food Packaging and Shelf Life*, 30, 100749.
3. Ho, T. D., Kuwornu, J. K., Tsusaka, T. W., **Nguyen, L. T.**, & Datta, A. (2021). An assessment of the smallholder rice farming households' vulnerability to climate change and variability in the Mekong delta region of Vietnam. *Local Environment*, 26(8), 948-966.
4. Phasupan, P., Le, T. D., & **Nguyen, L. T.** (2021). Assessing the photodynamic efficacy of different photosensitizer-light treatments against foodborne bacteria based on the number of absorbed photons. *Journal of Photochemistry and Photobiology B: Biology*, 221, 112249.

5. Khumsap, T., Bamrungsap, S., Thu, V. T., & **Nguyen, L. T.** (2021). Epitope-imprinted polydopamine electrochemical sensor for ovalbumin detection. *Bioelectrochemistry*, 140, 107805.
6. Marzuki, S. U., Pranoto, Y., Khumsap, T., & **Nguyen, L. T.** (2021). Effect of blanching pretreatment and microwave-vacuum drying on drying kinetics and physicochemical properties of purple-fleshed sweet potato. *Journal of Food Science and Technology*, 58(8), 2884-2895.
7. Ho, T. D., Kuwornu, J. K., Tsusaka, T. W., **Nguyen, L. T.**, & Datta, A. (2021). Factors influencing the choice of marketing channel by rice producers: evidence from the Mekong Delta Region, Vietnam. *International Journal of Value Chain Management*, 12(4), 336-356.
8. Khumsap, T., Corpuz, A., & **Nguyen, L. T.** (2021). Epitope-imprinted polymers: applications in protein recognition and separation. *RSC Advances*, 11(19), 11403-11414.
9. Le, T. D., Phasupan, P., & **Nguyen, L. T.** (2020). Antimicrobial photodynamic efficacy of selected natural photosensitizers against food pathogens: Impacts and interrelationship of process parameters. *Photodiagnosis and Photodynamic Therapy*, 32, 102024.
10. Khumsap, T., & **Nguyen, L. T.** (2021). Molecularly imprinted polymer composites for detecting toxic contaminants in agricultural products. In *Molecularly Imprinted Polymer Composites* (pp. 309-344). Woodhead Publishing.
11. **Nguyen, L. T.**, Ahmad, I., & Jayanath, N. Y. (2020). Dielectric properties of selected seafood and their products. In *Encyclopedia of marine Biotechnology*, 2867-2880. Wiley.
12. Gunawan, E., Kuwornu, J. K., Datta, A., & **Nguyen, L. T.** (2019). Factors influencing farmers' use of the warehouse receipt system in Indonesia. *Agricultural Finance Review*.
13. Wahyudi, A., Kuwornu, J. K., Gunawan, E., Datta, A., & **Nguyen, L. T.** (2019). Factors influencing the frequency of consumers' purchases of locally-produced rice in Indonesia: a poisson regression analysis. *Agriculture*, 9(6), 117.
14. Kalhor, M. S., **Nguyen, L. T.**, & Anal, A. K. (2019). Evaluation of probiotic potentials of the lactic acid bacteria (LAB) isolated from raw buffalo (*Bubalus bubalis*) milk. *Pak. Vet. J*, 39, 395-400.
15. Gunawan, E., Kuwornu, J. K., Datta, A., & **Nguyen, L. T.** (2019). Farmers' perceptions of the warehouse receipt system in Indonesia. *Sustainability*, 11(6), 1690.
16. Hemker, A.K., **Nguyen, L.T.**, Karwe, M. and Salvi, D., 2020. Effects of pressure-assisted enzymatic hydrolysis on functional and bioactive properties of tilapia (*Oreochromis niloticus*) by-product protein hydrolysates. *LWT*, 122, p.109003.
17. Kalhor, M.S., Visessanguan, W., **Nguyen, L.T.** and Anal, A.K., 2019. Probiotic potential of *Lactobacillus paraplantarum* BT-11 isolated from raw buffalo (*Bubalus bubalis*) milk and characterization of bacteriocin-like inhibitory substance produced. *Journal of Food Processing and Preservation*, 43(8), p.e14015.

18. Aurum, F.S. and **Nguyen, L.T.**, 2019. Efficacy of photoactivated curcumin to decontaminate food surfaces under blue light emitting diode. *Journal of Food Process Engineering*, p.e12988.
19. Dau, T.N.N., Vu, V.H., Cao, T.T., Ly, C.T., Pham, T.T.N., **Nguyen, L.T.**, Piro, B. and Vu, T.T., 2019. In-situ electrochemically deposited Fe<sub>3</sub>O<sub>4</sub> nanoparticles onto graphene nanosheets as amperometric amplifier for electrochemical biosensing applications. *Sensors and Actuators B: Chemical*, 283, pp.52-60.
20. Piyalungka, P., Sadiq, M.B., Assavarachan, R. and **Nguyen, L.T.**, 2019. Effects of osmotic pretreatment and frying conditions on quality and storage stability of vacuum-fried pumpkin chips. *International Journal of Food Science & Technology*.doi.org/10.1111/ijfs.14209.
21. Jayanath, N.Y., **Nguyen, L.T.**, Vu, T.T. and Dai Tran, L., 2018. Development of a portable electrochemical loop mediated isothermal amplification (LAMP) device for detection of hepatitis B virus. *RSC Advances*, 8(61), pp.34954-34959.
22. Veenuttranon, K. and **Nguyen, L.T.** 2018. Programmable electrochemical flow system for high throughput determination of total antioxidant capacity. *Talanta*, 186, 286-292.
23. Devkota, L., **Nguyen, L.T.**, Vu, T.T. and Piro, B. 2018. Electrochemical determination of tetracycline using AuNP-coated molecularly imprinted overoxidized polypyrrole sensing interface. *Electrochimica Acta*, 270, 535-542.
24. Ingawale, A.S., Sadiq, M.B., **Nguyen, L.T.** and Ngan, T.B. 2018. Optimization of extraction conditions and assessment of antioxidant,  $\alpha$ -glucosidase inhibitory and antimicrobial activities of *Xanthium strumarium* L. fruits. *Biocatalysis and Agricultural Biotechnology*. 14, 40-47.
25. Nyo, M.K. and **Nguyen, L.T.** 2017. Value-addition of defatted peanut cake by proteolysis: effects of proteases and degree of hydrolysis on functional properties and antioxidant capacity of peptides. *Waste and Biomass Valorization*. 8, 1-9.
26. Ha, N.C., Hien, D.M., Thuy, N.T., **Nguyen, L.T.** & Devkota, L. 2017. Enzymatic hydrolysis of catfish (*Pangasius hypophthalmus*) by-product: Kinetic analysis of key process parameters and characteristics of the hydrolysates obtained. *Journal of Aquatic Food Product Technology*. 26(9), 1070-1082.
27. Ahmad, I. and **Nguyen, L.T.** 2017. Water-Glass Transition Temperature Profile During Spray Drying of Sugar-Rich Foods. In *Glass Transition and Phase Transitions in Food and Biological Materials*. Ahmed J, Rahman MS, Roos YH (Eds.). John Wiley & Sons Ltd., ISBN: 978-1-118-93572-9, p. 239.
28. Tien, B.Q., Ngoc, N.T., **Nguyen, L.T.**, Thu, V.T. and Dai Lam, T. 2017. Biochip for real-time monitoring of hepatitis B virus (HBV) by combined loop-mediated isothermal amplification and solution-phase electrochemical detection. *Journal of Electronic Materials*. 46(6), 3565-3571.
29. Ratanapoompinyo, J., **Nguyen, L.T.**, Devkota, L. and Shrestha, P. 2017. The effects of selected metal ions on the stability of red cabbage anthocyanins and total phenolic compounds subjected to encapsulation process. *Journal of Food Processing and Preservation*. 41(6), e13234.
30. Amarasiri, C., Nguyen, T.B., **Nguyen, L.T.**, Thu, V.T., Thuy, N.T.M. and Dai Lam, T. 2017. Electrochemical immunosensor based on Fe<sub>3</sub>O<sub>4</sub>/PANI/AuNP

- detecting interface for carcinoembryonic antigen biomarker. *Journal of Electronic Materials*. 46(10), 5755-5763.
31. Luong, N.S., Ngo, V.D., Tien, N.M., Dung, T.N., Nghia, N.M., **Nguyen, L.T.**, Thu, V.T. and Dai Lam, T. 2017. Highly visible light activity of nitrogen doped TiO<sub>2</sub> Prepared by Sol–Gel Approach. *Journal of Electronic Materials*. 46(1), 158-166.
  32. Nguyen, V.A., Hoang, V.T., Bui, Q.T., Nguyen, H.B., Cao, H.H., Nguyen, L.H., **Nguyen, L.T.**, Vu, T.T., Tran, D.L. Development of a PMMA electrochemical microfluidic device for carcinoembryonic antigen detection. 2016. *Journal of Electronic Materials*. 45, 2455-2462.
  33. Nguyen, B.H., Nguyen, B.T., Vu, H.V., Nguyen, C.V., Nguyen, D.T, **Nguyen, L.T.**, Tran, L.D. Development of label-free electrochemical lactose biosensor based on graphene/poly(1,5-diaminonaphthalene) film. 2016. *Current Applied Physics*. 16, 135-140.
  34. Park, S.H., **Nguyen, L.T.**, Min, S., Balasubramaniam, V.M., Sastry, S.K. 2016. In Situ Thermal, Volumetric and Electrical Properties of Food Matrices Under Elevated Pressure and the Techniques Employed to Measure Them. In *High Pressure Processing in Food: Technology, Principles and Application*. Balasubramaniam VM, Barbosa-Cánovas GV, Lelieveld HLM. (Eds.). Springer, ISBN 978-1-4939-3234-4, pp. 97-121.
  35. Nguyen, T.N, Nguyen, C.D., Thi, C.B., Nguyen, B.H., Thi, D.B, Pham, N.H., **Nguyen, L.T.**, Nguyen, D.T, Pham, D.G, Tran, H.T, Tran, L.D. Facile synthesis of multifunctional Ag/Fe<sub>3</sub>O<sub>4</sub>-CS nanocomposites for antibacterial and hyperthermic applications. 2015. *Current Applied Physics*. 15, 1482-1487.
  36. Nguyen, B.H., **Nguyen, L.T.** 2015. Rapid and non-invasive evaluation of pork meat quality during storage via impedance measurement. *International Journal of Food Science & Technology*. 50(8), 1718-1725.
  37. Nguyen, H.H.V., **Nguyen, L.T.** 2014. Carrot Processing. In *Handbook of Vegetable Preservation and Processing*, Second Edition. Hui YH, Özgül Evranuz E (Eds.). **CRC Press**, ISBN 9781482212280, pp. 449-478.
  38. Do, P.T., Do, P.Q., Nguyen, H.B., Nguyen, V.C., Tran, D.L., Le, T.H., Nguyen, H.L, Pham, H.V., **Nguyen, L.T.**, Tran, Q.H. 2014. A highly sensitive electrode modified with graphene, gold nanoparticles, and molecularly imprinted over-oxidized polypyrrole for electrochemical determination of dopamine. *Journal of Molecular Liquids*. 198, 307 – 312.
  39. Vu, H.D., Nguyen, L.H., Nguyen, T.D., Nguyen, H.B., **Nguyen, L.T.**, Tran, D.L. 2014. Anodic stripping voltammetric determination of Cd<sup>2+</sup> and Pb<sup>2+</sup> using interpenetrated MWCNT/P1,5-DAN as an enhanced sensing interface. *Ionics*. 21(2), 571-578.
  40. Cao, T.T., Nguyen, V.C, Ngo, T.T.T, Le, T.L, **Nguyen, L.T.**, Tran, D.L., Obratsova, E.D., Phan, N.M. 2015. Effects of ferrite catalyst concentration and water vapor on growth of vertically aligned carbon nanotube. *Advances in Natural Sciences: Nanoscience and Nanotechnology*. 5(4), 045009.
  41. Nguyen, N.T., Nguyen, B.H., Ba, D.T., Pham, D.G, Khai, T.V, **Nguyen, L.T.**, Tran, L.D. 2014. Microwave-assisted synthesis of silver nanoparticles using

- chitosan: a novel approach. *Materials and Manufacturing Processes*. 29(4), 418-421.
42. **Nguyen, L.T.**, Balasubramaniam, V.M., Ratphitagsanti, W. (2014). Estimation of accumulated lethality under pressure-assisted thermal processing. *Food and Bioprocess Technology*. 7(3), 633-644.
  43. **Nguyen, L.T.**, Won, C., Jun, S., Lee, S.H. 2013. Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave and ohmic combination heater. *Journal of Food Engineering*. 116 (1), 65-71.
  44. Choi, W., Jun, S., **Nguyen, L.T.**, Runggraeng, N., Yi, H., Balasubramaniam, S., Puri, V.M. and Lee, J. 2013. 3-D milk fouling modeling of plate heat exchangers with different surface finishes using computational fluid dynamics codes. *Journal of Food Process Engineering*. 36(4), 439-449.
  45. Choi, W., **Nguyen, L.T.**, Lee, S.H., Jun, S. 2011. Heating uniformity of the solid-liquid mixture under microwave and ohmic combination heater. *Journal of Food Science*. 76(9), E576-E585.
  46. **Nguyen, L.T.**, Choi, W., Lee, S.H., Jun, S. 2011. Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave, and ohmic combination heater. In: Taoukis PS, Stoforos NG, Karathanos VT, Saravacos GD, editors. Proceedings of the 11<sup>th</sup> International Congress on Engineering and Food. 2011 May 22-26; Athens, Greece.
  47. **Nguyen, L.T.**, Balasubramaniam, V.M., Sastry, S.K. 2011. Determination of in-situ thermal conductivity, thermal diffusivity, volumetric specific heat and isobaric specific heat of selected foods under pressure. *International Journal of Food Properties*. 15(1), 169-187.
  48. **Nguyen, L.T.**, Tay, A., Balasubramaniam, V.M., Legan, J.D., Turek, E.J., & Gupta, R. 2009. Evaluating the impact of thermal and pressure treatment in preserving textural quality of selected foods. *LWT-Food Science and Technology*. 42(3), 525-534.
  49. **Nguyen, L.T.**, & Balasubramaniam, V.M. 2011. Fundamentals of Food Processing Using High Pressure. In *Handbook of Nonthermal Processing Technologies for Food*. Zhang HQ, Barbosa-Carnovas GV, Balasubramaniam VM, Dunne CP, Farkas DF, Yuan JTC. (Eds.). Blackwell Publishing, pp. 3-19.
  50. Rastogi, N.K., **Nguyen, L.T.**, Jiang, B., & Balasubramaniam, V.M. 2008. Improvement in texture of pressure-assisted thermally processed carrots by combined pretreatments using response surface methodology. *Food and Bioprocess Technology*. 3(5), 762-771.
  51. Rastogi, N.K., **Nguyen, L.T.**, & Balasubramaniam, V.M. 2008. Effect of pretreatments on carrot texture after thermal and pressure-assisted thermal processing. *Journal of Food Engineering*. 88, 541-547.
  52. **Nguyen, L.T.**, Rastogi, N.K., & Balasubramaniam, V.M. 2007. Evaluation of the instrumental quality of pressure-assisted thermally processed carrots. *Journal of Food Science*. 72(5), E264-E270.

1. Gunawardena, N., **Nguyen, L.T.**, (2018). Detection of 3-monochloropropane-1,2-diol (3-MCPD) Using Molecularly Imprinted Poly(3-aminophenylboronic acid). First International Conference on Innovations in Food Ingredients & Food Safety (IFIFS 2018). September 2018, Bangkok, Thailand.
2. Ingawale AS, Sadiq MB, **Nguyen LT.** (2016). Optimization of extraction conditions and assessment of antioxidant,  $\alpha$ -glucosidase inhibitory and antimicrobial activities of *Xanthium strumarium* L. fruits. International Conference on Sustainable Agriculture and Environment 2016 (SAE2016). December 2016, Ho Chi Minh City, Vietnam.
3. Hoang TV, Nguyen BH, Vu TV, **Nguyen LT**, Nguyen HL, Nguyen AV, Tran LD. (2015). Magnetic particle-based sandwich immunoassay on interdigitated electrodes. Application for Carcinogenic antigens determination. Proceeding of the 4<sup>th</sup> Analytica Vietnam conference. April 15-16, 2015; Ho Chi Minh City, Vietnam.
4. **Nguyen LT**, Choi W, Lee SH, Jun S. (2011). Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave, and ohmic combination heater. In: Taoukis PS, Stoforos NG, Karathanos VT, Saravacos GD (Eds.). Proceedings of the 11<sup>th</sup> International Congress on Engineering and Food. May 22-26, 2011; Athens, Greece.

*Abstracts in workshops and conferences*

1. Hemker AK, **Nguyen LT**, Salvi D, Karwe M. Pressure assisted enzymatic hydrolysis of fish waste protein and functionalities of the hydrolysates. 2018 IUFOST World Congress of Food Science and Technology, Mumbai, India.
2. Nyo MK, **Nguyen LT.** Enzymatic hydrolysis of defatted peanut cake and its effects on functional properties and antioxidant capacity of peptides. Submitted to Food Ingredients Asia Conference (Sept. 2015, BITEC), Thailand.
3. Ratanapoompinyo J, **Nguyen LT**, Devkota L, Shrestha P. Effects of selected metal ions on stability of anthocyanins from red cabbage during encapsulation process. Food Ingredients Asia Conference (June 2016, BITEC), Thailand.
4. **Nguyen LT**, Choi W, Lee SH, Jun S. Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave, and ohmic combination heater. 2011 IFT Annual Meeting, New Orleans, LA, USA.
5. Choi W, Jun S, **Nguyen LT**, Rungraeng N, Puri VM, Yi H, Balasubramanian S, Lee J. 3D milk-fouling modeling of plate heat exchangers with different surface finishes using computational fluid dynamics. 2011 IFT Annual Meeting, New Orleans, LA, USA.
6. **Nguyen LT**, Choi W, Lee SH, Jun S. Heating uniformity of multiphase foods processed by continuous flow microwave and ohmic combination heating. 2011 45th Annual Microwave Power Symposium, New Orleans, USA.
7. **Nguyen LT**, Balasubramaniam VM, Sastry SK. Determination of in-situ thermal conductivity, thermal diffusivity, volumetric specific heat and isobaric specific

- heat of selected foods under pressure. 2010 IFT Annual Meeting, Chicago, IL, USA.
8. **Nguyen LT**, Balasubramaniam VM, Sastry SK. In-situ determination of specific heat, thermal conductivity and diffusivity of selected foods under pressure. 2009 Conference of Food Engineering, Columbus, OH, USA.
  9. **Nguyen LT**, Balasubramaniam VM. Prediction of accumulated lethality for pressure assisted thermal processing. 2009 IFT Annual Meeting, Anaheim, CA, USA.
  10. **Nguyen LT**, Tay A, Balasubramaniam VM, Legan D, Turek E, & Rockendra G. Comparison of instrumental quality of selected foods during thermal and pressure assisted thermal processing. 2008 IFT Annual Meeting, New Orleans, LA, USA.
  11. **Nguyen LT**, Rastogi NK, & Balasubramaniam VM. Evaluation of the instrumental quality of pressure-assisted thermally processed carrots. 2007 IFT Annual Meeting, Chicago, IL, USA.
  12. Rastogi NK, **Nguyen LT**, Jiang B, & Balasubramaniam VM. Combined effects of various treatments on carrot texture during pressure-assisted thermal processing. 2007 IFT Annual Meeting, Chicago, IL, USA.

#### **B. Research grants and sponsored projects**

1. List of research grants and sponsored projects. For each grant and project specify the project duration, overhead and faculty time income to the institute
  - **Recycling and value addition of fish skin waste to produce bioactive peptides.** (Preliminary study). Sponsor: Centers for Global Advancement and International Affairs (Rutgers University, USA). Duration: April 1, 2017 to March 31, 2019. PI. Amount: 1000 USD.
  - **AIT Seed Grant (completed).** Sponsor: AIT. Duration: Dec. 2014- July 2015. PI. Amount: 60,000 baht.
  - **Development of Photactivated Antimicrobial Bio-nanocomposite Packaging Materials.** Research Proposal for Bangchak Initiative and Innovation Centre (BIIC@AIT) Funding – 2019. PI. 350000 Baht.
2. List of proposals submitted
  - **Development of low-cost, modularized and versatile pasteurization equipment using biogas energy for small-scale food processors.** Submitted to Global Center for Food Systems Innovation (GCFSI), 2014/2015 Food Systems Innovations Grants. Theme 4: Assistance to small entrepreneurs in food processing. **PI. 99,630 USD.**
  - **Assessment and Analysis of Fish and Seafood Value Chain for Sustainable and High Value-added Utilization of Wastes Towards Food and Nutrition Security.** Submitted to Promotion of Sustainability in Postgraduate Education and Research Network (**ProSPER.Net**). **PI. 45,000 USD.**

#### **IV. Service/Outreach**

*Professional service*



- **Scientific committee member**, International Conference on Applied Science (ICAS2), Ton Duc Thang University, Ho Chi Minh city, Vietnam. May 24-25, 2018
- **Steering Committee member, Technovation and Management of Organic Residues**, AIT. May 15, 2018.
- **Chair of Academic Program Committee**, Food Engineering and Bioprocess Technology (FEBT), Dept. of Food, Agriculture and Bioresources (FABs), SERD. (August 2017-December 2018)
- **Member of Doctoral Progress Review Committee (DPRC)** (July 2016-June 2018)
- **Member of Institute Committee on Food cluster** (November 2015-till)

*Reviewer of international scientific peer reviewed journals*

- **Journal of Food Science and Technology (Springer)**
- **Food and Bioprocess Technology (Springer)**
- **Journal of Food Process Engineering (Wiley)**
- **Journal of Food Engineering (Elsevier)**
- **Biosensors and Bioelectronics (Elsevier)**
- **Journal of Molecular Liquids (Elsevier)**
- **International Journal of Food Science and Technology (Wiley)**