PHỤ LỤC

(Ban hành kèm theo Thông tư số 06/2020/TT-BGDĐT ngày 19 tháng 3 năm 2020 của Bộ trưởng Bộ Giáo dục và Đào tạo)

Mẫu số 03

CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM
Độc lập - Tự do - Hạnh phúc

LÝ LỊCH KHOA HỌC

(Dành cho ứng viên/thành viên các Hội đồng Giáo sư)

1. Thông tin chung

- Họ và tên: Kha Chấn Tuyền
- Năm sinh: 1980
- Giới tính: Nam
- Trình độ đào tạo (TS, TSKH) (năm, nơi cấp bằng): Tiến sĩ, năm 2014, Đại học Newcastle, Úc
- Chức danh Giáo sư hoặc Phó giáo sư (năm, nơi bổ nhiệm): Phó giáo sư năm 2018, trường Đại học Nông Lâm TP. HCM
- Ngành, chuyên ngành khoa học: Công nghệ thực phẩm
- Chức vụ và đơn vị công tác hiện tại (hoặc đã nghỉ hưu từ năm): Trưởng Khoa
- Chức vụ cao nhất đã qua: Trưởng Khoa
- Thành viên Hội đồng Giáo sư cơ sở (nếu có) (năm tham gia, tên hội đồng, cơ sở đào tạo): 2020, Hội đồng Giáo sư cơ sở, Trườn Đại học Nông Lâm TP. HCM
- Thành viên Hội đồng Giáo sư ngành (nếu có) (năm tham gia, tên hội đồng, nhiệm kỳ): .....
- Thành viên Hội đồng Giáo sư nhà nước (nếu có) (năm tham gia, tên hội đồng, nhiệm kỳ): .....

2. Thành tích hoạt động đào tạo và nghiên cứu *(thuộc chuyên ngành đang hoạt động)*

2.1. Sách chuyên khảo, giáo trình

a) Tổng số sách đã chủ biên: 01 sách chuyên khảo; 01 sách tham khảo; 01 giáo trình.

b) Danh mục sách chuyên khảo, giáo trình trong 05 năm liền kề với thời điểm được bổ nhiệm thành viên Hội đồng gần đây nhất *(tên tác giả, tên sách, nhà xuất bản, năm xuất bản, mã số ISBN, chỉ số trích dẫn).*

Minh H. Nguyen & **Tuyen Chan Kha** (2022). Gac fruit: Advances in Cultivation, Utilization, Health Benefits and Processing Technologies. CABI Publisher, United Kingdom. ISBN: 978-1-78924-729-9.

Tuyen Chan Kha (2024). Benefits and Uses of Plant Extracts. Nova Science Publishers, Inc, New York, USA. ISBN: 979-8-89113-912-1.

Kha Chấn Tuyền, Nguyễn Thị Thanh Thảo, Lê Thị Thanh (2025). Khoa học cảm quan và phân tích cảm quan thực phẩm. Đại học Quốc gia TP.HCM. ISBN: 978-632-608-088-9.

2.2. Các bài báo khoa học được công bố trên các tạp chí khoa học

a) Tổng số đã công bố: 24 bài báo tạp chí trong nước; 45 bài báo tạp chí quốc tế.

b) Danh mục bài báo khoa học công bố trong 05 năm liền kề với thời điểm được bổ nhiệm thành viên Hội đồng gần đây nhất *(tên tác giả, tên công trình, tên tạp chí, năm công bố, chỉ số IF và chỉ số trích dẫn - nếu có):*

- Trong nước:

1. Nguyễn Vinh Hiển, **Kha Chấn Tuyền**, Huỳnh Xuân Phong & Nguyễn Huỳnh Quyên (2024). Nghiên cứu chiết xuất tinh bột hạt sầu riêng và ứng dụng làm bánh snack. *Tạp Chí Nông nghiệp và Phát triển Nông thôn*, 11, 21-29.
2. Đặng Thị Yến, Trần Hiếu, Dương Thị Ngọc Diệp & **Kha Chấn Tuyền** (2024). Nghiên cứu tính ổn định và hoạt tính chống oxy hoá của dịch ép sơ ri bằng phương pháp cô đặc lạnh đông và nhũ tương. *Tạp chí Khoa Học Đại học Công Thương*. http://huitjournal.vn/journal/journal/single/3717
3. Nguyen, T. T. T., Nguyen, V. B., **Kha, T. C.**, & Hoang, V. C. (2024). Impact of Choline Chloride and Organic Acid-Based Deep Eutectic Solvents on the Extraction of Bioactive Compounds from Grape Pomace. *Journal of Technical Education Science*, *19*(3), 15–23. https://doi.org/10.54644/jte.2024.1569
4. Nguyen, T., Trinh, T. T., Le, N. H., **Kha, T. C.**, Phan, H. P. ., & Nguyen, H. . (2024). Aqueous Ultrasound-Assisted Extraction of Phenolics and Saponins from Xao Tam Phan Plant Parts: Optimization and Comparison of Extraction Efficiency. *Journal of Technical Education Science*, *19*(3), 77–88. https://doi.org/10.54644/jte.2024.1581
5. Do, T. H., **Kha, C. T.**, & Huynh, P. P. T. (2022). Spray-drying microencapsulation of polyphenols by polysaccharide from yeast cell walls. Ho Chi Minh City Open *University Journal of Science - Engineering and Technology*, 12(1), 79-89. doi:10.46223/HCMCOUJS. tech.en.12.1.2028.2022.
6. Le, T. T., **Kha, T. C.**, Nguyen, N. H. P., Dang, P. T. H., Dong , N. T., & Le, T. N. T. (2022). Evaluation of the production process of biodegradable drinking straws from corn kernel. *The Journal of Agriculture and Development,* 21(3), 67-72. DOI: 10.52997/jad.8.03.2022

7. Ho, T. T. H., Nguyen, D. H. N., Nguyen, C. T., & **Kha, T.** (2022). Aqueous Enzymatic Extraction Conditions of Bioactive Compounds from Ultrasound Pretreated Noni (*Morinda Citrifolia* L.) Extract. *Journal of Technical Education Science*, *17*(Special Issue 01), 102–115. https://doi.org/10.54644/jte.70B.2022.1188
8. Lý Thị Thuỳ Duyên, Mai Kim Ngân, Bùi Hoàng Đăng Long, Bạch Long Gian, **Kha Chấn Tuyền**, Nguyễn Văn Ây, Huỳnh Xuân Phong (2021). Nghiên cứu điều kiện trích ly naringin từ vỏ bưởi (*Citrus grandis* (L.) Osbeck). *Tạp chí Khoa học Trường Đại học Cần Thơ*, *57*, 183-188. DOI:10.22144/ctu.jsi.2021.021
9. Que, P. T. T., Thanh, D. K., Nghia, L. D., Vy, N. L. T., **Tuyen, K. C.**, Ay, N. V., & Lien, D. T. P. (2021). Effect of pretreatments on the quality of soft dried Sanh orange (*Citrus sinensis*). *Can Tho University Journal of Science,* 151-160. https://doi.org/10.22144/ctu.jsi.2021.017
10. Dat, H. T., **Tuyen, K. C.**, Dung, N. T., Huy, N. S., & Mai, V. T. N. (2021). Quality parameters of lime fruits (Citrus sp.) cultivated in Long An province (*Citrus* sp.). *Can Tho University Journal of Science*, *57*, 170-176. https://doi.org/10.22144/ctu.jsi.2021.019

- Quốc tế:

1. Hien Vinh Nguyen, Phong Xuan Huynh & **Tuyen Chan Kha** (2025). Ultrasound-Induced Modification of Durian Starch (*Durio zibethinus*) for Gel-Based Applications: Physicochemical and Thermal Properties. Gels, 11(4), 296. DOI: https://doi.org/10.3390/gels11040296. **Q1.**
2. Thao T. T. Nguyen, Viet B. Nguyen & **Tuyen C. Kha** (2025). Optimization of bioactive compound extraction from Red Cardinal grape pomace using deep eutectic solvents. *IOP Conference Series: Earth and Environmental Science,* 1465, 012016. DOI: 10.1088/1755-1315/1465/1/012016. **Scopus**
3. Thao T. T. Nguyen, Viet B. Nguyen & **Tuyen C. Kha** (2025). Optimization of bioactive compounds extraction from *Red Cardinal* grape pomace using choline chloride and lactic acid-based deep eutectic solvent. *Preparative Biochemistry & Biotechnology*, 1-12. https://doi.org/10.1080/10826068.2025.2465960. **Q3.**
4. Yen T. Dang, Hieu Tran, & **Tuyen C. Kha** (2024). Stability and Antioxidant Properties of Freeze-concentrated Acerola Juice in Water-in-oil-in-water Emulsion. *Applied Food Research*, 4(2), 100621. https://doi.org/10.1016/j.afres.2024.100621 **Q1.**
5. Yen T. Dang, Hieu Tran, & **Tuyen C. Kha** (2024). The Effects of Spray Drying Conditions on the Physicochemical Properties of Encapsulated Powder Prepared by Water-in-oil-in-water Acerola Emulsion. *Journal of Food and Nutrition Research*, 63(4), 323-335. https://www.vup.sk/en/index.php?mainID=2&navID=34&version=2&volume=0&article=2370. **Q3**

6. Cong Thanh Nguyen, Khanh Di Nguyen, Hoang Cong Phan & **Tuyen Chan Kha** (2024). Analysis of Noni Fruit Samples Obtained from Different Locations in Vietnam: Harvest, Bioactive Availability and Storage. *IOP Conference Series: Earth and Environmental Science,* 1399, 012010. DOI: 10.1088/1755-1315/1399/1/012010. **Scopus.**
7. Nguyen, C.T., Di, K. N., Phan, H. C., **Kha, T.C.**, & Nguyen, H.C. (2024). Microencapsulation of noni fruit extract using gum arabic and maltodextrin - Optimization, stability and efficiency. *International Journal of Biological Macromolecules*, 269, 132217. https://doi.org/10.1016/j.ijbiomac.2024.132217. **Q1.**
8. Dang, Y.T., Tran, H., & **Kha, T.C.** (2024). Encapsulation of W/O/W Acerola Emulsion by Spray Drying: Optimization, Release Kinetics, and Storage Stability. *Foods, 13*(10), 1463. https://doi.org/10.3390/foods13101463. **Q1.**
9. Huynh, T.D., **Kha, T.C.**, & Nguyen V.A. (2024). Changes in quality parameters and bioactive components of seedless lime fruits (*Citrus latifolia*) during cold storage. Food Research, 8(2), 268-279. DOI: https://doi.org/10.26656/fr.2017.8(2).619. **Q3.**
10. Le, T., Tran, T., & **Kha, T.** (2024). Effect of debranching enzyme hydrolysis and microwave treatments on the resistant starch enrichment of breadfruit. *Czech Journal of Food Sciences*, 42(1), 1-9. DOI: 10.17221/136/2023-CJFS. **Q3.**
11. Vu, A.T., **Kha, T.C.**, & Phan, H.T. (2024). Encapsulation of Bioactive Compounds from Germinated Mung Bean by Freeze-Drying, Release Kinetics, and Storage Stability. *Foods*, 13(1), 100. https://doi.org/10.3390/foods13010100. **Q1.**
12. Vu, A.T., **Kha, T.C.**, & Phan, H.T. (2024). Optimization of enzyme-assisted extraction conditions for gamma-aminobutyric acid and polyphenols in germinated mung beans (*Vigna radiata* L.). *Journal of Applied Biology & Biotechnology*, 12(1): 273-282. 10.7324/JABB.2024.155215. **Q3.**
13. Nguyen, T.T.T., Nguyen, V.B., Le, T.M.X., Tran, A.H., & **Kha, T.C.** (2023). Extraction of Bioactive Compounds from *Red Cardinal* Grape Pomace by Deep Eutectic Solvents. *Chemical Engineering Transactions*, 106, 889-894. https://doi.org/10.3303/CET23106149. **Q3.**
14. Tien Dat Huynh, Thi Nguyet Mai Vo, & **Tuyen Chan Kha** (2023). Enriching bioactive components and antioxidant capacity of concentrated lime juices prepared by cryogenic and vacuum processes. *Processess*, 11(7), 1883. https://doi.org/10.3390/pr11071883. **Q2.**
15. Anh T. Vu, **Tuyen C. Kha**, & Huan T. Phan (2023). The changes in Gamma-aminobutyric acid and polyphenols in mung beans (*Vigna radiata* L.) during germination. *IOP Conference Series: Earth and Environmental Science,* 1155, 012024. DOI: 10.1088/1755-1315/1155/1/012024. **Scopus.**
16. Dat T. Huynh, **Tuyen C. Kha**, Ay V. Nguyen, Dung T. Nguyen, Linh T. M. Ha, & Huy H. Ngo (2023). Spray drying conditions of lime juice prepared by freeze-

concentration. *IOP Conference Series: Earth and Environmental Science, 1155*, 012017. DOI: 10.1088/1755-1315/1155/1/012017. **Scopus**

17. Thi Cam Huong, B., Le Khanh Linh, H., Thi Bich Van, T., Thi Kieu Tien, D., Thi Thu Nga, N., Thi Thanh Que, P., Van Ay, N., **Chan Tuyen, K.**, & Tan Khang, D. (2022). Identification of Pathogens Causing Anthracnose on King Oranges (*Citrus nobilis* var. *Typica Hassk*). *Pakistan Journal of biological sciences*: PJBS, 25(2), 137-143. https://doi.org/10.3923/pjbs.2022.137.143. **Q3.**

18. **Tuyen C. Kha**, Cong T. Nguyen, Luyen T. Tran, & Truong Tan Trung (2021). Effects of pretreatment and air drying temperature on noni fruit powder. *Food Science and Biotechnology*, 30, 1519-1526. DOI: 10.1007/s10068-021-00982-0. **Q2.**

19. Cong Binh Nguyen, Hong Minh Xuan Nguyen, Kha Hoang Nam Nguyen, & **Tuyen Chan Kha** (2021). Functional Properties of Yellowfin Tuna (*Thunnus albacares*) Skin Collagen Hydrolysate Fraction obtained by Ultrafiltration Purification. *Current Research Nutrition and Food Science*, 9(3). DOI: https://dx.doi.org/10.12944/CRNFSJ.9.3.12. **Q3.**

20. Cong Binh Nguyen, **Tuyen Chan Kha**, Kha Hoang Nam Nguyen & Hong Minh Xuan Nguyen (2021). Optimization of enzymatic hydrolysis of collagen from yellowfin tuna skin (*Thunnus albacares*) by response surface methodology and properties of hydrolyzed collagen. *Journal of Food Processing and Preservation*, 45(4), e15319. https://doi.org/10.1111/jfpp.15319. **Q2**

21. Dao Tan Phat, **Kha Chan Tuyen**, Xuan Phong Huynh, & Tran Thanh Truc (2020). Extraction process optimization and characterization of the Pomelo (*Citrus grandis* L.) peel essential oils grown in Tien Giang Province, Vietnam. *Natural Volatiles & Essential Oils*, 7(4), 26-33. DOI: 10.37929/nveo.780505. **Scopus.**

22. Cong Thanh Nguyen, **Tuyen Chan Kha**, Hoang Thai Ha, Duong Hong Quan, Tien Tien Nam, Dinh Huu Dong, & Dang Xuan Cuong (2020). Phytochemistry, nutrient, mineral, and antioxidant activities of two species *Morinda* L. grown in three provinces in Vietnam, *Sapporo Medical Journal*, 54(5), 1-8. SMJ240620540530. **Q4.**

23. Cong Binh Nguyen, Hong Minh Xuan Nguyen, Kha Hoang Nam Nguyen, & **Tuyen Chan Kha** (2020). Optimization of Treatment Conditions for Non-collagen Removal from Yellowfin Tuna Skin (*Thunnus albacares*). *Chiang Mai University Journal of Natural Sciences*, 19(3), 548-562. https://doi.org/10.12982/CMUJNS.2020.0036. **Q2.**

2.3. Các nhiệm vụ khoa học và công nghệ *(chương trình và đề tài tương đương cấp Bộ trở lên)*

a) Tổng số chương trình, đề tài đã chủ trì/chủ nhiệm: 02 cấp Nhà nước; 02 cấp Bộ và tương đương.

b) Danh mục đề tài tham gia đã được nghiệm thu trong 05 năm liền kề với thời điểm được bổ nhiệm thành viên Hội đồng gần đây nhất *(tên đề tài, mã số, thời gian thực hiện, cấp quản lý đề tài, trách nhiệm tham gia trong đề tài):*

- Trích ly và vi bao các hợp chất sinh học từ trái nhàu (*Morinda citrifolia* L.) Việt Nam, B2020-NLS-02, Bộ Giáo dục và Đào tạo, 01/2020 - 06/2022, Bộ Giáo dục và Đào tạo, Chủ nhiệm.
- Nghiên cứu thực trạng và giải pháp phát triển cơ giới hoá sản xuất và công nghiệp chế biến một số sản phẩm nông nghiệp chủ lực ở Đồng bằng sông cửu long thích ứng với biến đổi khí hậu, 15/HĐ-KHCN-NTM, 01/2020 - 04/2021, Bộ Nông nghiệp và Phát triển Nông thôn, Chủ nhiệm.
- Nghiên cứu ứng dụng và phát triển công nghệ tiên tiến trong bảo quản, chế biến nông thủy sản vùng Đồng bằng sông Cửu Long. CT2020.01, 2020-2022. Bộ Giáo dục và Đào tạo, Thành viên chương trình.

***2.4. Công trình khoa học khác** (nếu có)*

a) Tổng số công trình khoa học khác:

- Tổng số có: ..... sáng chế, giải pháp hữu ích
- Tổng số có: ..... tác phẩm nghệ thuật
- Tổng số có: ..... thành tích huấn luyện, thi đấu

b) Danh mục bằng độc quyền sáng chế, giải pháp hữu ích, tác phẩm nghệ thuật, thành tích huấn luyện, thi đấu trong 5 năm trở lại đây *(tên tác giả, tên công trình, số hiệu văn bằng, tên cơ quan cấp):*

.....

2.5. Hướng dẫn nghiên cứu sinh (NCS) đã có quyết định cấp bằng tiến sĩ

a) Tổng số: .....NCS đã hướng dẫn chính

b) Danh sách NCS hướng dẫn thành công trong 05 năm liền kề với thời điểm được bổ nhiệm thành viên Hội đồng gần đây nhất *(Họ và tên NCS, đề tài luận án, cơ sở đào tạo, năm bảo vệ thành công, vai trò hướng dẫn):*

.....

3. Các thông tin khác

***3.1. Danh mục các công trình khoa học chính trong cả quá trình** (Bài báo khoa học, sách chuyên khảo, giáo trình, sáng chế, giải pháp hữu ích, tác phẩm nghệ thuật, thành tích huấn luyện, thi đấu...; khi liệt kê công trình, có thể thêm chú dẫn về phân loại tạp chí, thông tin trích dẫn...):*

Bài báo khoa học:

1. Minh Tam Le, **Tuyen Chan Kha**, Phuong Thanh Thi Bui (2025). Crystallization of potassium dihydrogen phosphate considering particle size evolution. Journal of Technical Education Science. Accepted.

2. Hien Vinh Nguyen, Phong Xuan Huynh & **Tuyen Chan Kha** (2025). Ultrasound-Induced Modification of Durian Starch (*Durio zibethinus*) for Gel-Based Applications: Physicochemical and Thermal Properties. Gels, 11(4), 296. DOI: https://doi.org/10.3390/gels11040296
3. Thao T. T. Nguyen, Viet B. Nguyen & **Tuyen C. Kha** (2025). Optimization of bioactive compound extraction from Red Cardinal grape pomace using deep eutectic solvents. *IOP Conference Series: Earth and Environmental Science,* 1465, 012016. DOI: 10.1088/1755-1315/1465/1/012016
4. Thao T. T. Nguyen, Viet B. Nguyen & **Tuyen C. Kha** (2025). Optimization of bioactive compounds extraction from *Red Cardinal* grape pomace using choline chloride and lactic acid-based deep eutectic solvent. *Preparative Biochemistry & Biotechnology*, 1-12. https://doi.org/10.1080/10826068.2025.2465960
5. Nguyễn Vinh Hiển, **Kha Chấn Tuyền**, Huỳnh Xuân Phong & Nguyễn Huỳnh Quyên (2024). Nghiên cứu chiết xuất tinh bột hạt sầu riêng và ứng dụng làm bánh snack. *Tạp Chí Nông nghiệp và Phát triển Nông thôn*, 11, 21-29.
6. Yen T. Dang, Hieu Tran, & **Tuyen C. Kha** (2024). Stability and Antioxidant Properties of Freeze-concentrated Acerola Juice in Water-in-oil-in-water Emulsion. *Applied Food Research*, 4(2), 100621. https://doi.org/10.1016/j.afres.2024.100621
7. Yen T. Dang, Hieu Tran, & **Tuyen C. Kha** (2024). The Effects of Spray Drying Conditions on the Physicochemical Properties of Encapsulated Powder Prepared by Water-in-oil-in-water Acerola Emulsion. *Journal of Food and Nutrition Research*, 63(4), 323-335.
8. https://www.vup.sk/en/index.php?mainID=2&navID=34&version=2&volume=0&article=2370.
9. Yen T. Dang, Hieu Chan, & **Tuyen Chan Kha** (2024). Effect of W/O/W emulsion on the spray drying of bioactive compounds from concentrated acerola juice. Presented at The First Vietnam International Symposium on Medicinal Plants and Natural Products (MPNP2024).
10. Đặng Thị Yến, Trần Hiếu, Dương Thị Ngọc Diệp & **Kha Chấn Tuyền** (2024). Nghiên cứu tính ổn định và hoạt tính chống oxy hoá của dịch ép sơ ri bằng phương pháp cô đặc lạnh đông và nhũ tương. *Tạp chí Khoa Học Đại học Công Thương*. http://huitjournal.vn/journal/journal/single/3717
11. Cong Thanh Nguyen, Khanh Di Nguyen, Hoang Cong Phan & **Tuyen Chan Kha** (2024). Analysis of Noni Fruit Samples Obtained from Different Locations in Vietnam: Harvest, Bioactive Availability and Storage. *IOP Conference Series: Earth and Environmental Science,* 1399, 012010. DOI: 10.1088/1755-1315/1399/1/012010
12. Nguyen, C.T., Di, K. N., Phan, H. C., **Kha, T.C.**, & Nguyen, H.C. (2024). Microencapsulation of noni fruit extract using gum arabic and maltodextrin -

Optimization, stability and efficiency. *International Journal of Biological Macromolecules*, 269, 132217. https://doi.org/10.1016/j.ijbiomac.2024.132217

13. Nguyen, T. T. T., Nguyen, V. B., **Kha, T. C.**, & Hoang, V. C. (2024). Impact of Choline Chloride and Organic Acid-Based Deep Eutectic Solvents on the Extraction of Bioactive Compounds from Grape Pomace. *Journal of Technical Education Science*, *19*(3), 15–23. https://doi.org/10.54644/jte.2024.1569
14. Nguyen, T., Trinh, T. T., Le, N. H., **Kha, T. C.**, Phan, H. P. ., & Nguyen, H. . (2024). Aqueous Ultrasound-Assisted Extraction of Phenolics and Saponins from Xao Tam Phan Plant Parts: Optimization and Comparison of Extraction Efficiency. *Journal of Technical Education Science*, *19*(3), 77–88. https://doi.org/10.54644/jte.2024.1581
15. Dang, Y.T., Tran, H., & **Kha, T.C.** (2024). Encapsulation of W/O/W Acerola Emulsion by Spray Drying: Optimization, Release Kinetics, and Storage Stability. *Foods, 13*(10), 1463. https://doi.org/10.3390/foods13101463
16. Huynh, T.D., **Kha, T.C.**, and Nguyen V.A. (2024). Changes in quality parameters and bioactive components of seedless lime fruits (*Citrus latifolia*) during cold storage. Food Research, 8(2), 268-279. DOI: https://doi.org/10.26656/fr.2017.8(2).619
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Sách, chương sách và giáo trình:

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2. **Tuyen Chan Kha** & Linh T.P. Le (2025). Bioremediation for Food Wastes in Industrial Production. In: Kandasamy, S., Shah, M.P., Subbiah, K., Manickam, N. (eds) Microbial Niche Nexus Sustaining Environmental Biological Wastewater and Water-Energy-Environment Nexus, 359-375, Environmental Science and Engineering. Springer, Cham. https://doi.org/10.1007/978-3-031-62660-9_14.

3. Hong M.X. Nguyen & **Tuyen Chan Kha** (2025). Utilization of Biobased Materials from the Food Industry for Food Application. In: Kandasamy, S., Shah, M.P., Subbiah, K., Manickam, N. (eds) Microbial Niche Nexus Sustaining Environmental Biological Wastewater and Water-Energy-Environment Nexus, 183-205, Environmental Science and Engineering. Springer, Cham. ISBN: 978-3-031-62659-3. https://doi.org/10.1007/978-3-031-62660-9_8.
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5. **Tuyen C. Kha**, Cuong M. Nguyen & Linh T.P. Le (2024). Microbiology and application of the anammox process for the treatment of wastewater in the food industry. In: Maulin P. Shah (Ed). Anammox Process: Technological Advancement and Application in Industrial Wastewater Treatment Plant, 79 - 101. Elsevier, Amsterdam, Netherlands. ISBN: 978-0-443-19209-8.
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8. Anh Thuy Vu & **Tuyen Chan Kha** (2023). Microencapsulation. In: Felipe López-Saucedo (Ed), Synthesis of Nanomaterials, Frontiers in Nanomedicine 3, 222-258 Bentham Science Publishers. ISBN: 978-981-5136-93-7 https://doi.org/10.2174/9789815136920123030012
9. Minh H Nguyen & **Tuyen C. Kha** (2022). Gac fruit: Advances in Cultivation, Utilization, Health Benefits and Processing Technologies. CABI Publisher, United Kingdom. ISBN: 978-1-78924-729-9.
10. **Tuyen Chan Kha** & Linh Thi Phuong Le (2021). Plant Extracts: Antimicrobial Properties, Mechanisms of Action and Applications. In: Inamuddin, Ahamed M.I., Prasad R. (Eds). Advanced Antimicrobial Materials and Applications, 257-283. Environmental and Microbial Biotechnology. Springer, Singapore. ISBN: 978-981-15-7097-1. https://doi.org/10.1007/978-981-15-7098-8_11.
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National University Publishing House, Viet Nam. ISBN: 978-604-73-7031-3. (In Vietnamese)

13. **Tuyen Chan Kha** & Minh H. Nguyen (2015). *Extraction and Isolation of Plant Bioactives* (pp 117-144). In Scarlett, C.J. & Vuong, V.Q (Eds), Plant Bioactive compounds for Pancreatic Cancer Prevention and Treatment. Nova Science Publishers, Inc. ISBN: 978-1-63463-324-6.

***3.2. Giải thưởng về nghiên cứu khoa học trong và ngoài nước** (nếu có):*

1. Awarded outstanding achievements in Science and Technology activities in the period 2018 - 2023 granted by Nong Lam University, Ho Chi Minh City (11th December, 2023).
2. Has made achievements in guiding a group of students to win second prize in the contest "Students with start-up ideas" organized by the Ministry of Education and Training (24th Octorber, 2019).
3. The Best poster presentation granted by the 3rd International Conference on Sustainable Agriculture and Environment, Vietnam (18th November, 2020).
4. Awarded SERS Excellence Research Award - 2018 for outstanding contribution in the field of Food Technology by Scientific and Educational Research Society, Meerut, U.P., India.
5. The Best Poster Presentation Award granted by the Australian Institute of Food Science and Technology at the 47th Annual AIFST Convention in Melbourne, 22 - 25th June, 2014.
6. Outstanding Postgraduate (Research) Student Achievement Award granted by the Faculty of Science and Information Technology, The University of Newcastle, in 2013.
7. The 1st Best Poster Presentation Award granted by International Conference on Food and Biosystems Engineering, Skiathos, Greece, 30 May - 02 June, 2013.
8. The Best Poster Presentation Award (Nutrition category) granted by the Australian Institute of Food Science and Technology at the 45th Annual AIFST Convention in Adelaide, 15 - 18th July, 2012.

***3.3. Các thông tin về chỉ số định danh ORCID, hồ sơ Google scholar, H-index, số lượt trích dẫn** (nếu có):*

ORCID: https://orcid.org/0000-0003-0632-7197

Google scholar: https://scholar.google.com/citations?user=mmPwhu0AAAAJ&hl=en

H-index: 15

Số lược trích dẫn: 1974

3.4. Ngoại ngữ

- Ngoại ngữ thành thạo phục vụ công tác chuyên môn: Tiếng Anh
- Mức độ giao tiếp bằng tiếng Anh: Tốt.

Tôi xin cam đoan những điều khai trên là đúng sự thật, nếu sai tôi xin hoàn toàn chịu trách nhiệm trước pháp luật.

TP. Thủ Đức, ngày 14 tháng 05 năm 2025

NGƯỜI KHAI

(Ký và ghi rõ họ tên)

PGS. TS. Kha Chấn Tuyền