University Academic Curriculum Vitae

Personal information

Name: Dr. Hoang Le Tan
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Education since leaving school

- 2014: B.Eng. in Food Technology, Ho Chi Minh University of Technology, Vietnam
- 2016: M.Sc. in Food Technology, Ho Chi Minh University of Technology, Vietnam
- 2019: Ph.D. in Food Science and Technology, BOKU University in Vienna, Austria]

Present appointment

- Title of appointment: Researcher (Ph.D. Fellow) • Start of appointment: 2023
- Level of appointment: Doctoral Researcher (International)
- Employer: Free University of Bozen-Bolzano, Italy – Faculty of Agricultural, Environmental and Food Sciences
- Brief description of responsibilities: Conducting research on antioxidant systems and oxidative stability using turmeric polyphenols; supervising MSc students; publishing peer-reviewed articles; collaborating in European food-related research projects.

Professional experience

Chronological list of all previous employments (each with job title, starting and finishing dates, level, employer, responsibilities)

From / to	Job title	Name of academic Institution	Academic level	responsibilities
01/10/2023 – present	Researcher	Free University of Bozen-Bolzano, Italy	Postdoctoral	Research on turmeric polyphenols, oil oxidation, antioxidant kinetics, supervision of students, HPLC-MS, DSC, SEM, EU collaboration.
01/10/2019 – 30/08/2022	PhD Student	University of Natural Resources and Life Sciences, Vienna	Doctoral	Extraction of curcuminoids using PEF, OH, SFE; emulsion stabilization; SEM, HPLC; international presentations.
01/07/2017 – 30/09/2019	Lecturer and Researcher	University of Technology and Education, Ho Chi Minh City	Lecturer	Taught food science courses; supervised theses; researched spray-drying and protein-carbohydrate matrices for microencapsulation.
01/05/2017 – 30/06/2017	Research Assistant	University of Hohenheim, Germany	Graduate Assistant	Worked on microalgae protein recovery and antioxidant microencapsulation using spray-drying.
01/09/2015 – 30/06/2016	Student	Ho Chi Minh City University of Technology	Undergraduate Support	Protein extraction from pumpkin seeds; enzymatic and ultrasonic methods; data

Participation in exhibitions (where applicable)

				analysis and lab testing.

Experience in academic teaching

- "Food Processing" – University of Technology and Education, Ho Chi Minh City, Vietnam (2017–2019) – Undergraduate and MSc level
- Guest Teaching on "Postharvest technology" – King Mongkut's University of Technology Thonburi, Thailand (2018–2019) – Graduate level
- Co-supervised 2 MSc students (2020–2022) at the University of Natural Resources and Life Sciences (BOKU), Vienna, focusing on turmeric extraction and oxidative stability
- Co-supervised 2 MSc students (2022–2024) at Free University of Bozen-Bolzano on topics including antioxidant capacity assessment and microencapsulation techniques
- Currently co-supervising 2 PhD students (2024–ongoing) at Free University of Bozen-Bolzano in research related to antioxidant kinetics, oil oxidation, and bioactive compound stabilization
- Developed and implemented laboratory protocols for undergraduate food chemistry courses at the Free University of Bozen-Bolzano
- Translated current research on antioxidant systems and lipid oxidation into practical lab sessions
- Contributed to the standardization of analytical methods in the Faculty of Agricultural, Environmental and Food Sciences (2023–2025)

Memberships Research and scholarships

Date granted	Award Holder(s)	Funding Body	Title	Amount received
2023	Hoang Le Tan (member)	EU Interreg	Synergistic antioxidant systems for oil stabilization	[Amount not disclosed]
2019	Hoang Le Tan (PhD Fellow)	BOKU University + FFG	Extraction and delivery systems of curcumin using emerging tech	[Amount not disclosed]
2016	Hoang Le Tan	Vietnam	MSc Bioeconomy Scholarship	[Amount not disclosed]

Publications

Journal articles in refereed academic journals

1. **Le Tan, H.**, Ferrentino, G., Morozova, K., Tenuta, M. C., & Scampicchio, M. (2025). *Supercritical CO_2 Extraction and Fractionation of Turmeric Polyphenols: Antioxidant Capacity and*

Inhibition of Lipid Oxidation in Sunflower Oil. *Food Bioscience*, 106906. https://doi.org/10.1016/j.fbio.2025.106906

2. **Le Tan, H.** (2025). *Bridging Electroanalysis and Food Chemistry: FIA-ECD and Cyclic Voltammetry for Antioxidant Characterization*. *Microchemical Journal*, 114133. https://doi.org/10.1016/j.microc.2025.114133
3. **Le Tan, H.** (2025). *3D Food Printing Technologies for Functional Foods: Applications and Antioxidant Integration*. *Food and Humanity*, 100694. https://doi.org/10.1016/j.foohum.2025.100694
4. **Le-Tan, H.,** & Nguyen, V. T. (2023)**.** Effect of ultrasound homogenisation on the stability of curcumin microencapsulated by spray-drying. *International Food Research Journal*, *30*(4), 873-883.
5. **Le-Tan, H.,** & Jaeger, H. (2022). Impact of Cell Disintegration Techniques on Curcumin Recovery. *Food Engineering Reviews*, 1-18.
6. **Le-Tan, H**., Fauster, T., Haas, K., & Jaeger, H. (2022). Evaluation of the synergistic effect of plant-based components on the stability of curcuminoid emulsion. *European Food Research and Technology*, 1-14.
7. **Le-Tan, H.,** Fauster, T., Haas, K., & Jaeger, H. (2022). Aqueous Extraction of Curcuminoids from Curcuma longa: Effect of Cell Disintegration Pre-treatment and Extraction Condition. *Food and Bioprocess Technology*, *15*(6), 1359-1373.
8. **Le-Tan, H.,** Fauster, T., Vladic, J., Gerhardt, T., Haas, K., & Jaeger, H. (2021). Application of Emerging Cell Disintegration Techniques for the Accelerated Recovery of Curcuminoids from Curcuma longa. *Applied Sciences*, *11*(17), 8238.
9. **Le, T. H.,** Tran, T. M. V., Ton, N. M. N., Tran, T. T. T., Huynh, T. V., Nguyen, T. N., ... & Le, V. V. M. (2017). Combination of whey protein and carbohydrate for microencapsulation of pumpkin (Cucurbita spp.) seed oil by spray-drying. *International Food Research Journal*, *24*(3).
10. **Le, T. H.,** Tran, T. M. V., Ton, N. M. N., Tran, T. T. T., Huynh, T. V., Nguyen, T. N., Quang, S. P. . Combination of whey protein and carbohydrate for microencapsulation of pumpkin (Cucurbita spp.) seed oil by spray-drying. International Food Research Journal - (2016) -ISBN/ISSN: 1985-4668
11. **Le Tan Hoang,** Tran Thi Thu Tra, Ton Nu Minh Nguyet, Le Van Viet Man. Microencapsulation of pumpkin seed oil by spray

drying method: comparison of microencapsulation of protein preparations. Journal of Agriculture and Rural Development - 16(9), 52-58 (2016) -ISBN/ISSN: 1859 - 4581

12. **Le Tan Hoang**, Ton Nu Minh Nguyet, Tran Thi Thu Tra, Le Van Viet Man. Spray-drying for microencapsulation of pumpkin (Curcubita sp) seed oil with sodium caseinate and carbohydrate. Journal of Science and Technology of Technical Schools - 108, 120-124 (2015) -ISBN/ISSN: 2354-1083

Statement of interest

I am highly motivated to contribute to the development of sustainable food systems through the integration of green extraction technologies, antioxidant stabilization, and functional formulation design. My scientific background in turmeric polyphenol recovery, lipid oxidation control, and bioactive delivery systems aligns with the research themes in AGRI-07/A. At the Free University of Bozen-Bolzano, I aim to extend my work on synergistic antioxidant systems, support teaching activities in food chemistry and analytical techniques, and promote interdisciplinary research collaboration across European institutions. My industry experience, publication record, and commitment to mentoring students will allow me to meaningfully support the university's mission in applied research and innovation.

Language competence

Language	Level (CERF)
English	C1
German	B1
Italian	A1
Vietnamese	Native

Date

Signature

Bolzano, 16-7-2025