

Resume of Yi Liu

Basic Information



School : School of Life and Health Sciences
Gender: Female
Title: Lecture
Email: liu.y@hbut.edu.cn
Education: Ph.D, Food Chemistry
Tutor: Master degree
Research area: Food soft matter structure and function

Academic Background

2008 Bachelor degree, Biology, Hubei University of Technology, Wuhan, China
2011 Master degree, Food Science, Hubei University of Technology, Wuhan, China
2023 PhD degree, Food Chemistry, University of Wales, Wales, UK.

Enrollment Information

1. Enrollment Discipline: Master of Food Science
2. Research direction: water soluble polymers, encapsulation and control release of nutritive active ingredient
3. Enrollment Year: 2024-2025

Representative Projects

1. Wuhan Science and Technology Bureau " Development of konjac based slow and controlled release fertilizer coating material ", Wuhan, China.
2. General Project of National Natural Science Foundation of China " Study on preparation of konjac glucomannan/ethyl cellulose composite and its slow-release characteristics ", China.
3. China Tobacco Hubei Industrial Co. Ltd " Investigation on water activity and water Transfer law of cut tobacco during the production process ", Hubei, China.
4. McCormick & Company, Inc. "Investigation on the rheological properties of Red Fat Mayo and Cool Mayo series mayonnaise ", Wales, UK.

Representative Publication

1. Konjac glucomannan films incorporated pectin-stabilized Mandarin oil emulsions: Structure, properties, and application in fruit preservation. International Journal of Biological Macromolecules, 267, 2024, 131292.
2. Schiff base type casein-konjac glucomannan conjugates with improved stability and emulsifying properties via mild covalent cross-linking. Food Hydrocolloids, 141, 2023, 108733.

3. Characterizations of konjac glucomannan/curdlan edible coatings and the preservation effect on cherry tomatoes. *International Journal of Biological Macromolecules*, 232, 2023, 123359.
4. The use of cellulose fiber from office waste paper to improve the thermal insulation-related property of konjac glucomannan/starch aerogel. *Industrial Crops and Products*, 177, 2022, 114424.
5. Structure characterization of Konjac glucomannan fatty acid esters hydrophobic films. *Polymer Materials Science & Engineering*, 04, 2012, 88-91.
6. Characteristics and properties of electrostatic complexes between Bovine Serum Albumin and Low Methoxyl Pectin. Royal Society of Chemistry Young Scientists' Symposium; 19th July, 2017; Bangor University, UK.
7. Encapsulation of beta-carotene using polysaccharide-protein stabilised emulsions. The 19th Gums and stabilisers for the food industry conference; 27-30th June, 2017, Berlin, Germany.