

Resume of Yong Hu

Basic Information



School : School of Life and Health Sciences
Gender: Male
Date of Birth: 198002
Title: Professor
Education: Ph.D of Huazhong Agricultural University
Tutor: Master degree
Interest of research: Food science and engineering; Food microbiology

Academic Background

From September 1999 to July 2003, Hubei University, Bachelor's degree;
From September 2003 to July 2006, Hubei University, Master's degree;
From September 2006 to July 2010, Huazhong Agricultural University, Ph.D.

Representative Projects

- 1.Hubei Provincial Natural Science Foundation "Study on the Mechanism of Acetic Acid Tolerance in Acetobacter Pasteurianus h006",China, Project leader.
2. Hubei Provincial Department of Education Project Youth Project "Screening of Ethanol Tolerance Genes in Acetobacter Pasteurianus h005",Hubei Province, Project leader.

Representative Articles

1. Hu Yong, Chuanyang Zheng, Haiyin Chen, Chao Wang, Xiyue Ren, Shiming Fu, Ning Xu, Panheng Li, Jinyi Song, Chao Wang. Characteristics and Discrimination of the Commercial Chinese Four Famous Vinegars Based on Flavor Compositions. *Foods*. 12(9): 1865. 2023.
2. Yuhao Hu, Yuke Zhou, Shiming Fu, Mengzhou Zhou, Ning Xu, Dongsheng Li, Chao Wang, Yong Hu*. Coordination of characteristic cytomembrane and energy metabolism contributes to ethanol-tolerance of Acetobacter pasteurianus. *LWT - Food Science and Technology*. 169: 113950. 2022.
3. Zeping Liu, Chao Wang, Haiyin Chen, Xiyue Ren, Wei Li, Ning Xu, Yi Zhang, Jingyi Wang, Yong Hu*. Effect of changing the melanoidins by decoction on the release of volatiles in Zhenjiang aromatic vinegar. *Food Research International*, 158: 111453. 2022.
4. Yong Hu, Shiming Fu, Geng Zou, Anusak Kerdsin, Xiabing Chen, Xingxing Dong, Lin Teng, Jinqun Li. Genome analysis provides insight into hyper-virulence of *Streptococcus suis* LSM178, a human strain with a novel sequence type 1005.

Scientific Reports. 11(1): 1-13. 2021.

5. Chen Yang, Bai Ye, Xu Ning, Zhou mengzhou, Li Dongsheng, Wang Chao, Hu Yong*. Classification of Chinese Vinegars Using Optimized Artificial Neural Networks by Genetic Algorithm and Other Discriminant Techniques. *Food Analytical Methods*. 10(8): 2646-2656.

6. Liu Lu, Ding Cheng, Tian Min, Yi Dongzheng, Wang Jun, Zhao Jinyue, Hu Yong*, Wang Chao. Fermentation improves the potentiality of capsicum in decreasing high-fat diet-induced obesity in C57BL/6 mice by modulating lipid metabolism and hormone response. *Food Research International*. 124: 49-60. 2019.

7. Hu Yong, Liu Xiaokun, Zou Zong, Jin Meilin. Glycoprotein C plays a role in the adsorption of duck enteritis virus to chick embryo fibroblasts cells and in infectivity. *Virus Research*. 174(1-2): 1-7. 2013.

8. Hu Yong, Liu X, Li Shuyun, Guo Xuebo, Yang Ying, Jin Meilin. Complete genome sequence of a novel H4N1 influenza virus isolated from a pig in central China. *Journal of virology*. 86(24): 13879. 2012.

9. Hu Yong, Zhou Hongbo, Yu Zhengjun, Chen Huanchun, Jin Meilin. Characterization of the genes encoding complete US10, SORF3, and US2 proteins from duck enteritis virus. *Virus Genes*, 38(2): 295-301. 2009.

10. Hu Yong, Liu Xiaokun, Zhang Anding, Zhou Hongbo, Liu Ziduo, Chen Huanchun, Jin Meilin. CHD3 facilitates vRNP nuclear export by interacting with NES1 of influenza A virus NS2. *Cellular and Molecular Life Sciences*. 72(5): 971-982. 2015.