Resume of Bing CUI

Basic Information

School :	School of Life and Health Sciences
Gender：	Female
Date of Birth：	198608
Title：	Lecturer
Education：	Ph.D of Engineering
Tutor：	Master degree
Interest of research:	Structural design of novel plant-based food, Study on physical properties and application of food hydrocolloids

Academic Background

From September 2009 to July 2012, Huazhong Agriculture University, Master's degree of Engineering;
From September 2019 to July 2023, Huazhong Agriculture University, Ph.D of Engineering.

Enrollment Information

1. Enrollment Discipline: Master of Engineering
2. Research direction: Food Science
3. Enrollment Year: 2023-2024

Representative Projects

1. PhD Research Initiation Program "Study on mechanism of improving gas-liquid interfacial properties of egg white by mild heat treatment", Hubei University of Technology，Project leader.

Representative Articles

1.Cui, B., Mao, Y. Y., Liu, J., Liang, X. L., Chen, X. J., Wang, X. Y., Liang, H. S., Li, J., Zhou, B., Li, B. Effect of salt on solution behavior of spinning medium and properties of meat analog fibers, (2023). Food Hydrocolloids, 139: 108540.
2.Cui, B., Liang, H., Li, J., Zhou, B., Chen, W., Liu, J., Li, B. Development and characterization of edible plant-based fibers using a wet-spinning technique, (2022). Food Hydrocolloids, 133:107965.
3.Cui, B., Mao, Y., Liang, H., Li, Y., Li, J., Ye, S., Chen, W., & Li, B. (2022). Properties of soybean protein isolate/curdlan based emulsion gel for fat analogue: Comparison with pork backfat. International Journal of Biological Macromolecules, 206, 481-488.
4.Cui, B., Wu, D., Zhou, B., Zhu, K. D., Pei, Y. Q., Li, B., & Liang, H. S. (2023) Hydrogel-based encapsulation strategy for nobiletin stabilization. Journal of Molecular Liquids, 372:121208.

5. Cui, B., Chen, W., Liang, H., Li, J., Wu, D., Ye, S., & Li, B. (2022). A novel κ-carrageenan/konjac gum thermo-irreversible gel improved by gellan gum and Ca2+. LWT-Food science and Technology, 154: 112645.

6. Chen, Z., Cui, B., Guo, X. H., Zhou, B., Wang, S. S., Pei, Y. Q., Li, B., & Liang, H. S. (2022). Fabrication and characterization of Pickering emulsions stabilized by desalted duck egg white nanogels and sodium alginate. Journal of the Science of Food and Agriculture, 102(3), 949-956.

7. Jia, W., Cui, B., Ye, T., Lin, L., Zheng, H., Yan, X., Li, Y., Wang, L., Liu, S., & Li, B. (2014). Phase behavior of ovalbumin and carboxymethylcellulose composite system. Carbohydrate Polymers, 109, 64-70.

8. An, Y., Cui, B., Wang, Y., Jin, W., Geng, X., Yan, X., & Li, B. (2014). Functional properties of ovalbumin glycosylated with carboxymethyl cellulose of different substitution degree. Food Hydrocolloids, 40, 1-8.

9. Geng, X., Cui, B., Li, Y., Jin, W., An, Y., Zhou, B., Ye, T., He, L., Liang, H., Wang, L., Chen, Y., & Li, B. (2014). Preparation and characterization of ovalbumin and carboxymethyl cellulose conjugates via glycosylation. Food Hydrocolloids, 37, 86-92.