

Resume of Chen YANG

Basic Information



School :	School of Economics and Management
Gender:	Male
Date of Birth:	198702
Title:	Lecturer
Education:	Ph.D of engineering
Tutor:	Doctor degree
Interest of research:	Intestinal health, Food microbiology

Academic Background

From September 2009 to July 2013, Hubei University of Technology, Bachelor's degree in Food Science and Engineering;

From September 2013 to July 2016, Hubei University of Technology, Master's degree of Food Engineering;

From September 2017 to July 2021, Jiangnan University, Ph.D of Food Science and Engineering.

Representative Projects

1. Jiangsu Province Excellent postdoctoral program "Study on the alleviating effect and mechanism of Bifidobacterium conjugated linoleate on colitis", China, Project leader.
2. China Postdoctoral Foundation project "Mechanism analysis and clinical effect evaluation of Bifidobacterium longum CCFM681 alleviating colitis", China, Project leader.
3. Jiangsu graduate research innovation program "Conjugated linoleic acid alleviates colitis dose in mice", China, Project leader.
4. National key research and development plan project "Innovation and demonstration of large-scale preparation technology of new core ingredients for baby dairy products", China.
5. National Natural Science Foundation of China, Surface Project "Mechanism of action of probiotics regulating intestinal dysfunction induced by high sulfur diet", China.
6. National Natural Science Foundation of China, Surface Project "Protective mechanism of *Bifidobacterium brevis* CCFM683 on intestinal barrier", China.

Representative Articles

- [1] Chen Y, Ma WW, Zhao JX, et al. *Lactobacillus plantarum* ameliorates colorectal cancer by ameliorating the intestinal barrier through the CLA-PPAR- γ axis. *Journal of Agricultural and Food Chemistry*, 2024, Accept.
- [2] Chen Y, Gao H, Zhao JX, et al. Exploiting lactic acid bacteria for inflammatory bowel disease: A recent update. *Trends In Food Science & Technology*, 2023, 138 (2023), 126-140.
- [3] Chen Y, Yang B, Zhao JX, et al. Exploiting lactic acid bacteria for colorectal cancer: A recent update. *Critical Reviews in Food Science and Nutrition*, 2022, 1-17.
- [4] Chen Y, Chen, HQ, Ding, JH, et al. *Bifidobacterium longum* Ameliorates Dextran Sulfate Sodium-Induced Colitis by Producing Conjugated Linoleic Acid, Protecting Intestinal Mechanical Barrier, Restoring Unbalanced Gut Microbiota, and Regulating the Toll-Like Receptor-4/Nuclear Factor-kappa B Signaling Pathway. *Journal of Agricultural and Food Chemistry*, 2021, 69 (48), 14593-14608.
- [5] Chen Y, Yang B, Ross RP, et al. *Bifidobacterium pseudocatenulatum* Ameliorates DSS-Induced Colitis by Maintaining Intestinal Mechanical Barrier, Blocking Proinflammatory Cytokines, Inhibiting TLR4/NF-kappa B Signaling, and Altering Gut Microbiota. *Journal of Agricultural and Food Chemistry*, 2021, 69 (5), 1496-1512.
- [6] Chen Y, Jin Y, Stanton C, et al. Dose-response efficacy and mechanisms of orally administered CLA-producing *Bifidobacterium breve* CCFM683 on DSS-induced colitis in mice. *Journal of Functional Foods*, 2020, 75, 104245.
- [7] Chen Y, Yang B, Ross RP, et al. Alleviation effects of *Bifidobacterium breve* on DSS-induced colitis depends on intestinal tract barrier maintenance and gut microbiota modulation. *European Journal of Nutrition*, 2021, 60, 369-387.
- [8] Chen Y, Yang B, Ross RP, et al. Orally Administered CLA Ameliorates DSS-Induced Colitis in Mice via Intestinal Barrier Improvement, Oxidative Stress Reduction, and Inflammatory Cytokine and Gut Microbiota Modulation. *Journal of Agricultural and Food Chemistry*, 2019, 67, 13282–13298.
- [9] Chen Y, Li Q, Cheng C, et al. Effect of selenium supplements on the antioxidant activity and nitrite degradation of lactic acid bacteria. *World Journal of Microbiology & Biotechnology*, 2019, 27; 35 (4): 61.
- [10] Liu L, Chen Y#, Luo Q, et al. Fermenting liquid vinegar with higher taste, flavor and healthy value by using discarded *Cordyceps militaris* solid culture medium. *LWT-Food Science and Technology*, 2018, 98:654-660.
- [11] Chen Y, Bai Y, Li D, et al. Effects of mixed cultures of *Saccharomyces cerevisiae* and *Lactobacillus plantarum* in alcoholic fermentation on the physicochemical and

sensory properties of citrus vinegar. *LWT-Food Science and Technology*, 2017, 84: 753-763.

- [12]Chen Y, Bai Y, Xu N, et al. Classification of Chinese Vinegars Using Optimized Artificial Neural Networks by Genetic Algorithm and Other Discriminant Techniques. *Food Analytical Methods*, 2017, 10: 2646-2656.
- [13]Chen Y, Bai Y, Li D, et al. Improvement of the Flavor and Quality of Watermelon Vinegar by High Ethanol Fermentation using Ethanol-Tolerant Acetic Acid Bacteria. *International Journal of Food Engineering*, 2017, 13(4).
- [14]Chen Y, Bai Y, Li D, et al. Correlation between ethanol resistance and characteristics of PQQ-dependent ADH in acetic acid bacteria. *European Food Research and Technology*, 2016, 242: 837-847.
- [15]Chen Y, Bai Y, Li D, et al. Screening and characterization of ethanol-tolerant and thermotolerant acetic acid bacteria from Chinese vinegar *Pei*. *World Journal of Microbiology & Biotechnology*, 2016, 32 (1): 1-9.