Resume of Jianglan Yuan

Basic Information

School:	School of Life and Health Sciences
Gender：	Female
Date of Birth：	197012
Title：	Professor
Education：	Doctor of Science
Tutor：	Master/Doctoral degree
Research interests:	Comprehensive utilization of protein resources; Molecular nutrition; Food fermentation
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Academic Background

From July 1998 to present, Professor in Hubei University of Technology;
From September 2003 to July 2007, Wuhan University, PhD in Biochemistry and Molecular biology;
From September 1995 to July 1998, Northwest Agriculture and Forestry University, Master's degree in Food Science and Engineering.

Representative Projects

1、 National Natural Science Foundation of China, Study on molecular mechanism of high-heat induced glutenin aggregation and *Aspergillus* combined deaggregation, Project leader.
2、 National Natural Science Foundation of China, Study on mechanism of Lipase selective synthesis of dihydromyricetin esterification by *Aspergillus Niger* HGD0823.
3、National Natural Science Foundation of China, Screening of the peptides promoting α-synclein correctly folded.
4、 National Natural Science Foundation of China, Study on catalytic mechanism and molecular Evolution of Nattokinase.
5、Enterprise project, molecular nutrition application research of *Sanghuangporus spp*, project leader.
6、 Enterprise project, processing function and application research of livestock and poultry blood protein, project leader.
7、Enterprise project, research on key processing technology of *Polygonatum*, project leader.
8、Provincial Department of Education, Research on co-production separation technology of high value-added protein components in egg yolk, project leader.
9、Doctoral initiation project, rice residue protein modification and application research, project leader.
10、 Enterprise project, development and industrialization of high-quality rice soy sauce, project leader.

Representative Articles：

1、 Xiaocui Liu, **Jianglan Yuan***, Rui Chen, Jinying Lv, Zhuanzhuan Ma, Xu Kang. (2024). Chitooligosaccharide assisted in the construction of pickering high internal phase emulsion near the isoelectric point of porcine plasma protein. *LWT - Food Science and Technology*, 198, 116032. https://doi.org/10.1016/j.lwt.2024.116032

2、 Haoting Shi, Changsheng Ding, **Jianglan Yuan***. (2023). Effect and Mechanism of Soluble Starch on Bovine Serum Albumin Cold-Set Gel Induced by Microbial Transglutaminase: A Significantly Improved Carrier for Active Substances. *Foods*, 12, 4313. https://doi.org/10.3390/foods12234313

3、 **Jianglan Yuan*，** Ping Yan, Xiaocui Liu, Xu Kang, Yongguo Jin, Long Sheng, Jianxin Xia. (2023). Enhancing solid-like characteristics of porcine plasma protein-carrageenan-based high internal phase emulsion: As solid fat alternative of loading curcumin. *Food Hydrocolloids,* 139, 108528. https://doi.org/10.1016/j.foodhyd.2023.108528

4、 Haiyan Yao[1], **Jianglan Yuan[1,*],** Rui Chen, Xu Kang, Yuchen Duan, Congxin Lei. (2023). Differential analysis and bioactivity identification of *Neurospora crassa* metabolites based on okara by widely-targeted metabolomics. *LWT-Food Science and Technology,* 174, 114441. https://doi.org/10.1016/j.lwt.2023.114441

5、 Chao Fan[1], **Jiang-lan Yuan[1,*]**, Jing Guo, Xu Kang. (2022). Soy protein isolate (SPI)-hemin complex nanoparticles as a novel water-soluble iron -fortifier: Fabrication, formation mechanism and in vitro bioavailability. *Food Bioscience*, 49, 101889. 10.1016/j.fbio.2022.101889

6、 Ping Yan[1], **Jiang-lan Yuan[1,*]**, Xu Kang, Jin-ying Lv, Xiao-cui Liu. (2022) Characteristics, formation mechanism and stability of high internal phase emulsions stabilized by porcine plasma protein (PPP) / carrageenan (CG) hybrid particles. *Food Bioscience*, 47, 101751. https://doi.org/10.1016/j.fbio.2022.101751

7、 **Jiang-lan Yuan**, Chang-sheng Ding, Cheng-liang Li, Yu Zhang, Xu Kang. (2022). Protective, controlled-release and embedding mechanism of porcine plasma protein cold-set gel on quercetin: An effective carrier of hydrophobic compounds. *Food Bioscience*, 47, 101672. https://doi.org/10.1016/j.fbio.2022.101672

8、 Xu Kang, Meihu Ma*, **Jianglan Yuan***, Yaming Huang. (2022). Characteristics and Mechanism of Crayfish Myofibril Protein Gel Deterioration Induced by Autoclaving. *Foods*, 11(7), 929; https://doi.org/10.3390/foods11070929 - 23

9、 Rui-xia Li[1], **Jiang-lan Yuan[1,*]**, Chang-sheng Ding, Xu Kang. (2021). Bovine serum albumin cold-set emulsion gel mediated by transglutaminase / glucono-δ-lactone coupling precursors: Fabrication, characteristics and embedding efficiency of hydrophobic bioactive components. *LWT-Food Science and Technology, 153*, Article 112550. https://doi.org/10.1016/j.lwt.2021.112550

10、 Yu Zhang[1], **Jiang-lanYuan[1,*]**, Chao Fan, Ping Yan, Xu Kang. (2021). Fabrication and characteristics of porcine plasma protein cold-set gel: Influence of the aggregates produced by glucono-δ-lactone acidification on microbial transglutaminase catalysis. *Food Hydrocolloids, 115*, Article 106597. https://doi.org/10.1016/j.foodhyd.2021.106597

11、 Xiao-min Chen[1], **Jiang-lan Yuan[1,*]**, Rui-xia Li, Xu Kang. (2019). Characterization and embedding potential of bovine serum albumin cold-set gel induced by glucono-δ-lactone and sodium chloride. *Food Hydrocolloids, 95*, 273-282. https://doi.org/10.1016/j.foodhyd.2019.04.050