

Resume of Dr Shang Chu

Basic Information



School :	School of Life and Health Sciences
Gender:	Male
Date of Birth:	198605
Title:	Associate Professor
Education:	Ph.D of Food Sciences
Supervisor:	Master Program
Research	Structure and Properties of
Interests:	Carbohydrate polymers

Academic Positions:

- Associate Professor, School of Life and Health Sciences, Hubei University of Technology, from Jul 2017 to now
- Lecturer, School of Life and Health Sciences, Hubei University of Technology, from Feb 2016 to Jul 2017
- Postdoctoral research officer, Centre for Nutrition and Food Sciences, The University of Queensland, from Jan 2015 to Nov 2015

Degrees

- PhD, Centre for Nutrition and Food Sciences, The University of Queensland, supervisor: Prof Robert G Gilbert, 2015
- Master of Biotechnology, The University of Queensland, 2010

Selected research outcomes in recent years

Research articles

- Li BJ, ...**Chu Shang**, ...Zhou, B. Effect of tannic acid modification on the interface and emulsification properties of zein colloidal particles. Journal of the Science of Food and Agriculture. 2023. 104(2):643–654

- Zhong MZ, ...**Chu Shang**,...Shugang Li. Exploring the influence of ultrasound on the antibacterial emulsification stability of lysozyme-oregano essential oil. *Ultrasonics Sonochemistry*. 2023. 94 :106348
- Li Zhi H, **Chu Shang**, ... Li shugang. Effects of irradiation treatment on protein structure and digestion characteristics of seed-watermelon (*Citrullus lanatus*var.) kernel protein. *Food Science and Biotechnology*. 2020; 29(9):1201-1211
- Hu Zhuang#,**Shang Chu**#,...Shugang Li.Study on the Emulsifying Properties of Pomegranate Peel Pectin from Different Cultivation Areas. *Molecules* 2019, 24, 1819; doi:10.3390/molecules24091819
- Li Shugang, **Chu Shang** , Lu J, Wang P, Ma M. Molecular and structural properties of three major protein components from almond kernel. *Journal of Food Processing and Preservation*. 2018; 42:e13536. <https://doi.org/10.1111/jfpp.13536>
- **Chu Shang**, ... Glen Fox, Robert G. Gilbert. Structural Changes of Starch Molecules in Barley Grains During Germination. *Cereal Chemistry*. 2014. 91(5):431–437

Book

- Food Protein Science and Technology (Chinese book). Li Shugang, **Chu Shang** etc. Beijing Science Press, Beijing, 364pp, 2018, ISBN:9787030616661

Patents

- New method for extracting pomegranate pomace pectin using electrolyzed water. Li Shugang, **Chu Shang**, LY Han(2017) CN Patent number:201710641567.0
- New method for extracting almond protein by electrolyzed water. Li Shugang, **Chu Shang**, LY Han(2017) CN Patent number:201710640568.3
- Starch based material for bio-control uses. Robert G. Gilbert, **Chu Shang**, Ming Li (2016) Australian patent, patent No: 10969860

Honours

- National Prize for Progress in Science and Technology from the Chinese Association of Animal products processing, 2022

- Awarded as one of the Chutian Scholars by the Hubei Provincial government, 2016

Professional bodies

- Member, AACCC International
- Member, Chinese Association of Animal products processing