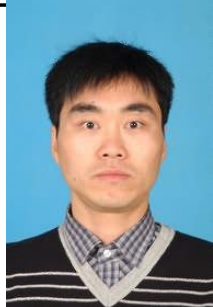


Resume of Xiao Man

Basic Information



School : School of Life and Health Sciences
Gender: male
Date of Birth: 197901
Title: Associate professor
Education: Ph.D of Food Science
Tutor: Master degree
Interest of research: Polysaccharide-based biomaterial

Academic Background

From September 1999 to July 2003, Yangtze University, Bachelor's degree in Food Science;

From September 2003 to July 2006, Nanchang University, Master's degree of Food Science;

From September 2008 to July 2011, China Agricultural University, Ph.D of Food Science.

Representative Projects

1. National Natural Science Foundation of China. Title: The self-assembly of konjac glucomannan-curdlan complexes in the film-forming process. Project leader.
2. Hubei Provincial Department of Education. Title: Physicochemical properties of carboxymethyl konjac glucomannan. Hubei Province, Project leader.

Representative Articles

1. Qin, J., Xiao, M., Wang, S., Peng, C., Wu, X., & Jiang, F. (2023). Effect of drying temperature on microstructural, mechanical, and water barrier properties of konjac glucomannan/agar film produced at industrial scale. *LWT*, 173, 114275.
2. Xiao, M., Wan, L., Corke, H., Yan, W., Ni, X., Fang, Y., & Jiang, F. (2016). Characterization of konjac glucomannan-ethyl cellulose film formation via microscopy. *International Journal of Biological Macromolecules*, 85, 434-441.
3. Li, X., Jiang, F., Ni, X., Yan, W., Fang, Y., Corke, H., & Xiao, M. (2015). Preparation and characterization of konjac glucomannan and ethyl cellulose blend films. *Food Hydrocolloids*, 44, 229-236.
4. Xiao, M., Dai, S., Wang, L., Ni, X., Yan, W., Fang, Y., Corke, H., & Jiang, F. (2015). Carboxymethyl modification of konjac glucomannan affects water binding properties. *Carbohydrate Polymers*, 130, 1-8.
5. Xiao, M., Xu, P., Zhao, J., Wang, Z., Zuo, F., Zhang, J., Ren, F., Li, P., Chen, S., & Ma, H. (2011). Oxidative stress-related responses of *Bifidobacterium longum* subsp. *longum* BBMN68 at the proteomic level after exposure to oxygen. *Microbiology*, 157(6), 1573-1588.