Resume of Jingyi WANG

Basic Information

School :	School of Life and Health Sciences
Gender：	Male
Date of Birth：	199201
Title：	Associate professor
Education：	Ph.D of Engineering
Tutor：	Master degree
Interest of research:	Nutritional properties of polysaccharides

Academic Background

From September 2010 to July 2014, Anhui Normal University, Bachelor's degree in Food quality and safety;
From September 2014 to July 2016, Wuhan Polytechnic University, Master's degree of Food Engineering;
From September 2016 to July 2021, Huazhong Agricultural University, Ph.D of Processing and Storage of Agriculture Products.

Oversea visiting

2015/02-2016/02, Visiting scholar, Washington State University, USA;

Representative Projects

1. National Natural Science Foundation of China Youth Project (32301996) : Study on the synergistic mechanism of β-glucan of Water-soluble barley on exogenous β-galactosidase, 2024-2026. Project leader.

Representative Articles

1. Structural, physicochemical, prebiotic properties of guava pulp insoluble dietary fiber and its quality enhancement ability on cow/goat yogurt: Impacts of ultrasound-assisted enzyme treatment, Food Bioscience. Vol. 58,2024, Page 103797.
2. Effect of feruloylated arabinoxylan on the retrogradation and digestibility properties of pea starch during short-term refrigeration: Dependence of polysaccharide structure and bound ferulic acid content, International Journal of Biological Macromolecules, Vol. 257, 2023, Page 128524.
3. Molecular mechanism of epicatechin gallate binding with carboxymethyl β-glucan and its effect on antibacterial activity, Carbohydrate Polymers, Vol. 298, 2022, Page 4.
4. Application of carboxymethyl chitosan-based coating in fresh-cut apple preservation: Incorporation of guava leaf flavonoids and their noncovalent interaction study, International Journal of Biological Macromolecules, Vol. 241, 2023, Page 124668.
5. Interaction between carboxymethyl pachyman and lotus seedpod oligomeric

procyanidins with superior synergistic antibacterial activity, Carbohydrate Polymers, Vol. 212, 2019, Page 11-20.
6. Effect of ultrasound combined with ultraviolet treatment on microbial inactivation and quality properties of mango juice. Ultrasonics-Sonochemistry, Vol. 64, 2020, Page 105000.
7. Anion carboxymethylated β-glucan alleviates undesirable binding between procyanidins and β-galactosidase. Food Chemistry, Vol. 344, 2021, Page 128686.
8. The improvement of carboxymethyl β-glucan on the antibacterial activity and intestinal flora regulation ability of lotus seedpod procyanidins. LWT, Vol. 137, 2021, Page 110441.
9. Quality parameters and bioactive compound bioaccessibility changes in probiotics fermented mango juice using ultraviolet-assisted ultrasonic pre-treatment during cold storage. LWT, Vol. 137, 2021, Page 110438.
10. Synergistic effect of B-type oligomeric procyanidins from lotus seedpod in combination with water-soluble Poria cocos polysaccharides against E. coli and mechanism. Journal of Functional Foods, Vol. 48, 2018, Page 134-143.