

# Resume of Yanlei Li

## **Basic Information**



School :	School of Life and Health Sciences
Gender:	Male
Date of Birth:	198711
Title:	Associate Professor
Education:	Ph.D of Engineering
Tutor:	Master degree
Interest of research:	Food structure, Food functionality

## **Academic Background**

From September 2007 to July 2011, Henan University of Technology, Bachelor's degree in Food Science and Technology ;

From September 2011 to July 2014, Henan University of Technology, Master's degree of Food Science and Technology;

From September 2016 to June 2021, South China University of Technology, Ph.D of Food Science and Technology.

## **Enrollment Information**

1. Enrollment Discipline: Master of Food Science and Technology
2. Research direction: Food structure and food functionality, Taste perception
3. Enrollment Year: 2024-2025

## **Representative Projects**

1. National Natural Science Foundation of China—Youth Science Fund “Polysaccharides induced phase separation of oral mucus and its regulation mechanism on sodium diffusion behavior” China, Project leader.
2. Scientific Research Foundation of the Hubei University of Technology, “Salt reduction mechanism in food based on the protein/polysaccharides complex coacervation” Hubei Province, Project leader.

## **Representative Articles**

(1) Li Y.L., Gao Z.M., Guo J., Wang J.M., Yang X.Q. Modulating aroma release of flavour oil emulsion based on mucoadhesive property of tannic acid, Food Chemistry, 2022, 388, 132970.

(2) Li, Y.L., Zhang, C., Hu, B., Gao, Z., Wu, Y., Deng, Q., ... & Fang, Y. (2023). Formation and application of edible oleogels prepared by dispersing soy fiber particles

in oil phase. *Food Research International*, 164, 112369.

(3) Li, Y.L., Chen, F., Gao, Z., Xiang, W., Wu, Y., Hu, B., ... & Fang, Y. (2023). Influence of interfacial properties/structure on oxygen diffusion in oil-in-water emulsions. *Food Research International*, 112973.

(4) Gao, Z., Zhang, C., Li, Y.L., Wu, Y., Deng, Q., & Ni, X. Edible Oleogels Fabricated by Dispersing Cellulose Particles in Oil Phase: Effects from the Water Addition. *Food Hydrocolloids*, 2023, 134, 108040.

(5) Li Y.L., Han K.N., Wan Z.L., Yang X.Q. Salt reduction in semi-solid food gel via inhomogeneous distribution of sodium-containing coacervate: Effect of gum arabic [J]. *Food Hydrocolloids*, 2020, 109: 106102.

(6) Li Y.L., Wan Z.L., Yang X.Q. Salt reduction in liquid/semi-solid foods based on the mucopenetration ability of gum arabic [J]. *Food & Function*, 2019, 10: 4090-4101.

(7) Li Y.L., Feng G.X., Wan Z.L., Wang G.S., Yang X.Q. Salt Reduction in Bread via Enrichment of Dietary Fiber Containing Sodium and Calcium [J]. *Food & Function*, 2021, 12:2660-2671.

(8) Li Y.L., Ruan Q.J., Wang J.M., Yang X.Q. Fabrication and characterization of water-dispersible phytosterol using hot melt extrusion [J]. *Journal of Food Science and Technology*, 2021, 58(6):2447 - 2451.

(9) Feng G.X., Han K.N., Li Y.L., Yang Q, Feng W.T., Wang J.M., Yang X.Q. Undigestible Gliadin Peptide Nanoparticles Penetrate Mucus and Reduce Mucus Production Driven by Intestinal Epithelial Cell Damage [J]. *Journal of Agricultural and Food Chemistry*, 2021, 69, 7979–7989.

(10) Li Y.L., Chen F.S., Zhang L.F., Yao Y.Z. Effect of surface changes of soy protein materials on water resistance [J]. *Materials Letters*, 2015, 149: 120-122.