

# Resume of YingQing ZHANG

## **Basic Information**



School :	School of Life Science and Health Engineering
Gender:	Female
Date of Birth:	196909
Title:	Professor
Education:	Ph.D of Engineering
Tutor:	Master degree
Interest of research:	Natural medicines and traditional Chinese medicine; New drug formulations and new dosage forms

## **Academic Background**

From September 1986 to July 1990, Hubei University of technology, Bachelor's degree in Food Engineering

From September 1997 to July 2000, Hubei University of technology, Master's degree of Fermentation Engineering;

From September 2001 to July 2005, Huazhong Agricultural University, Ph.D of Agricultural Product Processing and Storage Engineering

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## **Oversea visiting**

2001/09-2002/08, Visiting scholar, Pharmacy Faculty, Medical College, Jagiellonian University, Krakow, Poland

## **Enrollment Information**

1. Enrollment Discipline: Master of Pharmacy, Master of Biopharmaceuticals, Master of Biology and medicine
2. Research direction: Natural medicines and traditional Chinese medicine; New drug formulations and new dosage forms
3. Enrollment Year: 2023-2024

## **Representative Projects**

1. The development of Konjac blood purification agent, A key project of Hubei Provincial Department of Education
2. Study on molecular imprinting membrane of Konjac glucomannan matrix, Excellent Young and middle-aged Science and Technology Project of Hubei Provincial Department of Education
3. Development and research of taurine series health food , enterprise project
4. Study on Natto promoting fibrinolytic active substance, enterprise project

5. Study on active substances for vascular health function, enterprise project

### **Awards:**

1.Top ten teacher ethics model of Hubei University of Technology in 2016  
2.Synthesis of fatty acetyl sodium konjac glucomannuronate and its application in industrial surfactant technology. **Second Prize for Science and Technology Progresses of Hubei Province in 2004. (the 3<sup>rd</sup> finisher)**

### **Patents:**

1.Nattokinase surface molecularly imprinted polymer and preparation method and application thereof, Invention Patent, ZL201910742958.0 Date of Patent: 2019.08.13  
2.Self-microemulsion preparation for methylprednisolone acetate injection and preparation method thereof, Invention Patent, ZL201510038626.6, Date of Patent:2017.03.15  
3.Konjac glucomannan-based protein molecularly imprinted membrane and its preparation method and application, Invention Patent, ZL200910158511.5, Date of Patent:2013.03.27

### **Representative Articles**

1. Discussion on the mechanism of Lingguizhugan Decoction in treating hypertension based on network pharmacology and molecular simulation technology, Journal of Biomolecular Structure and Dynamics, online published, 18 Dec, 2023, DOI: 10.1080/07391102.2023.2294172  
2. Research Progress in Postbiotics and Paraprobiotics[J]. Food Research and Development, 2022,43(3):216-224.  
3. Research progress of polyglutamic acid on functional foods[J]. China Food Additives, 2021, 32(7):138-143.  
4. Application of  $\beta$ -Hydroxy-  $\beta$ -Methylbutyric Acid in Food Industry[J]. Food Industry, 2020,41(01):277-280.  
5. Advance on isolation and purification of Nattokinase[J]. Food and Fermentation Industry, 2017(12):283-288.  
6. Preparation and Characterize of Konjac Glucomannan-Based Protein Molecularly Imprinted Polymer[J]. Advanced Materials Research, 2012,366:460-463.  
7. Recognition of Papain by Konjac Glucomannan-Based Molecularly Imprinted Membrane[J]. Advanced Materials Research,2011,282-283:687-690.  
8. Advance in the applications of konjac glucomannan and its derivatives [J]. Carbohydrate Polymers, 2005, 60 (1):27-31  
9. Technical optimization for sulfated modification of konjac glucomannan gel beads [J]. Journal of Agricultural Engineering. 2005, 21(6):140-143  
10. Study on Microtopography and Adsorption behavior of Sulfated Konjac Glucomannan Gel Particles [J]. Chinese Journal of Biomedical Engineering. 2005,24(6):771-774.