

CURRICULUM VITAE

Personal Information			
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Research Interest			
<p>Lipid and O/W emulsion Oxidation, Structured lipid (OPO, MCT, Enzyme immobilization, and Fractionation, etc.), Preparation and purification of functional lipids with short path distillation in lab, pilot and plant scale, and Lipid modification in lab and pilot scale.</p>			
Education & Working Experience			
<p>Education: Ph. D. in Food Science and Technology, Chungnam National University, 2013 to 2016 M. S. in Fermentation Engineering, Nanchang University, 2007 to 2010 B.S. in Biotechnology, Inner Mongolia Normal University, 2003 to 2007</p> <p>Working: Senior R&D Technologist in OPO (Lab to Pilot) and Coating Fat, Wilmar, 2010 to 2013 From 2016, College of Food Science and Technology, Huazhong Agricultural University</p>			
Publications			
<p>Caihua Jia, Jinghuan Li, Mingxing Zhang, Weibo Ma, Siming Zhao, Ru Liu, Jianhua Rong, and Xiaohua Li*, Antioxidant properties of the extracts of vine tea (<i>Ampelopsis grossedentata</i>) with the different color characteristics and inhibition of rapeseed and sunflower oil oxidation. LWT-Food Science and Technology, (2021) 136: 110292.</p> <p>Caihua Jia, Shanjun Huang, Ru Liu*, Juan You, Shanbai Xiong, Binjia Zhang, Jianhua Rong, Storage stability and <i>in-vitro</i> release behavior of microcapsules incorporating fish oil by spray drying. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021.07.21, 628 (2021): 127234.</p> <p>Caihua Jia, Shanjun Huang, Junjie Li, Shanbai Xiong, Juan You, Yang Hu, Ru Liu*, Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride linked Starch and Maltodextrin. Food and Bioprocess Technology, 2019.8.8, 2019(12): 1887–1894.</p> <p>Cai-Hua Jia, Jung-Ah Shin, Ki-Teak Lee*, Effects of Caffeic Acid Phenethyl Ester and 4-Vinylcatechol on the Stabilities of Oil-in-Water Emulsions of Stripped Soybean Oil, Journal of Agricultural and Food Chemistry, 2015.10.22, 63(47): 10280–10286.</p>			



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- Cai-Hua Jia**, Xiang-Yu Wang, Jin-Feng Qi, Soon-Taek Hong, Ki-Teak Lee^{*}, Antioxidant Properties of Caffeic Acid Phenethyl Ester and 4-Vinylcatechol in Stripped Soybean Oil, **Journal of Food Science**, 2015.12.22, 81(1): C35–C41.
- Jin-Feng Qi[#], **Cai-Hua Jia**[#], Jung-Ah Shin, Jeong-Ming Woo, Xiang-Yu Wang, Jong-Tae Park, Soon-Taek Hong, Ki-Teak Lee^{*}, Effect of Acylglycerol Composition and Fatty Acyl Chain Length on Lipid Digestion in pH-stat Digestion Model and Simulated *in vitro* Digestion Model, **Journal of Food Science**, 2016.01.01, 81(2): C317–C323.
- Caihua Jia**[#], Mingxing Zhang[#], Weibo Ma, Jinghuan Li, Siming Zhao, Shanbai Xiong, Xuebo Hu, Xiaohua Li^{*}, Evaluation of antioxidant properties of the different tissues of vine tea (*Ampelopsis grossedentata*) in stripped canola oil and sunflower oil. **Journal of Food Science**, 2020.02.05, 85(4):1082-1089.
- Cai-Hua Jia**, Jung-Ah Shin, Ki-Teak Lee^{*}, Evaluation Model for Cocoa Butter Equivalents Based on Fatty Acid Compositions and Triacylglycerol Patterns, **Food Science and Biotechnology**, 2019.5.21, 28(6): 1649-1658.
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