

CURRICULUM VITAE

Personal Information			
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Study Informaiton			
<ul style="list-style-type: none"> ✓ International Scholar in Processing and Storage of Agricultural Products, KU Leuven, Leuven, Belgium, 2013.01-2014.01 ✓ Ph.D. in Processing and Storage of Agricultural Products, China Agricultural University, Beijing, China, 2009.09-2014.06 ✓ B.S. in Food Science and Engineering, Jilin University, Jilin, China, 2005.09-2009.06 			
Professional Memberships			
<ul style="list-style-type: none"> ✓ Senior Member of Chinese Society of Food Science and Technology ✓ Deputy Secretary General of Fruit and Vegetable Processing Branch of Chinese Society of Food Science and Technology ✓ Deputy Director of Hubei Key Laboratory of Fruit & Vegetable Processing & Quality Control 			
Other Roles			
<ul style="list-style-type: none"> ✓ Editorial Board of Journal of China Fruit Vegetable ✓ Guest Editor for Molecule, Special Issue "Effect of High-Pressure Processing on Food Chemical Properties" ✓ Editorial Board of Sustainability ✓ Guest Editor for Sustainability, Special Issue "Sustainable Diets and Technologies in Food Processing" 			
Education & Working Experience			
<ul style="list-style-type: none"> ✓ Associate Professor, College of Food Science and Technology, Huazhong Agricultural University, China, 2017.12-present ✓ Lecturer, College of Food Science and Technology, Huazhong Agricultural University, China, 2014.07-2017.11 			



Publications

- ✓ Ran Cai, Siyu Pan, Ruoxuan Li, Xiaoyun Xu, Siyi Pan, Fengxia Liu*. Curcumin loading and colon release of pectin gel beads: effect of different de-esterification method [J]. *Food Chemistry*, 2022, 389, 133130.
- ✓ Jinyan Yang, Li Wan, Xingke Duan, Hongdi Wang, Zhixuan Yang, Fengxia Liu*, Xiaoyun Xu, Siyi Pan. Potential low-calorie model that inhibits free fatty acid release and helps curcumin deliver in vitro: Ca²⁺-induced emulsion gels from low methyl-esterified pectin with the presence of erythritol[J]. *International Journal of Biological Macromolecules*, 2022, 200, 449-457.
- ✓ Zhixuan Yang, Xinke Duan, Jinyan Yang, Hongdi Wang, Fengxia Liu*, Xiaoyun Xu, Siyi Pan. Effects of high hydrostatic pressure and thermal treatment on texture properties of pickled kohlrabi[J]. *LWT*, 2022, 157, 113078.
- ✓ Xingke Duan#, Yu Zhu#, Congying Shu, Jihui Gao, Fengxia Liu*, Siyi Pan. Extraction of pectin from satsuma mandarin peel: a comparison of high hydrostatic pressure and conventional extractions in different acids[J]. *Molecules*, 2022, 27, 3747.
- ✓ Li Wan#, Zhixuan Yang#, Ran Cai, Siyu Pan, Fengxia Liu*, Siyi Pan. Calcium-induced-gel properties for low methoxyl pectin in the presence of different sugar alcohols [J]. *Food Hydrocolloids*, 2021, 112, 106252.
- ✓ Zihan Li#, Runnan Jin#, Zhixuan Yang, Xiao Wang, Gongyu You, Juanjuan Guo, Yuyu Zhang, Fengxia Liu*, Siyi Pan. Comparative study on physicochemical, nutritional and enzymatic properties of two Satsuma mandarin (*Citrus unshiu* Marc.) varieties from different regions [J]. *Journal of Food Composition and Analysis*, 2021, 95, 103614.
- ✓ Xingke Duan, Zhixuan Yang, Jinyan Yang, Fengxia Liu*, Xiaoyun Xu, Siyi Pan. Structural and emulsifying properties of citric acid extracted satsuma mandarin peel pectin [J]. *Foods*, 2021, 10, 2459.
- ✓ Li Wan, Qianxi Chen, Mengling Huang, Fengxia Liu*, Siyi Pan. Physicochemical, rheological and emulsifying properties of low methoxyl pectin by high hydrostatic pressure-assisted enzymatic, conventional enzymatic, and alkaline de-esterification: a comparison study [J]. *Food Hydrocolloids*, 2019, 93, 146-155.
- ✓ Li Wan, Haiyan Wang, Yu Zhu, Siyu Pan, Ran Cai, Fengxia Liu*, Siyi Pan. Comparative study on gelling properties of low methoxyl pectin prepared by high hydrostatic pressure-assisted enzymatic, atmospheric enzymatic, and alkaline de-esterification [J]. *Carbohydrate Polymer*, 2019, 226, 115285.
- ✓ Haiyan Wang#, Li Wan#, Dan Chen, Xingfeng Guo, Fengxia Liu*, Siyi Pan. Unexpected gelation behavior of citrus pectin induced by monovalent cations under alkaline conditions [J]. *Carbohydrate Polymer*, 2019, 212, 51-58.
- ✓ Bohui Huang, Kaili Zhao, Zhuo Zhang, Fengxia Liu*, Hao Hu, Siyi Pan. Changes on the rheological properties of pectin-enriched mango nectar by high intensity ultrasound [J]. *LWT-Food Science and Technology*, 2018, 91, 414-422.
- ✓ Miaomiao Wang#, Bohui Huang#, Chuanhui Fan, Kaili Zhao, Hao Hu, Xiaoyun Xu, Siyi Pan, Fengxia Liu*. Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid [J]. *International Journal of Biological Macromolecules*, 2016, 91, 794-803.
- ✓ Fengxia Liu, Xiaoxi Zhang, Liang Zhao, Yongtao Wang*, Xiaojun Liao. Potential of high-pressure processing and high-temperature/short-time thermal processing on microbial,

physicochemical and sensory assurance of clear cucumber juice [J]. Innovative Food Science & Emerging Technologies, 2016, 34, 51-58.

- ✓ Fengxia Liu, Xiaojun Liao, Yongtao Wang*. Effects of high-pressure processing with or without blanching on the antioxidant and physicochemical properties of mango pulp [J]. Food and Bioprocess Technology, 2016, 9, 1306-1316.

Additional Information

Scientific Research Fields:

- ✓ Non-thermal fruit and vegetable processing and quality control;
- ✓ Polysaccharide modifications and function;

Scientific Research Projects:

- ✓ "14th Five-year" National Key Research and Development Plan, Research and development of non-thermal key technologies for high-value raw fruit and vegetable pulp
- ✓ National Natural Science Foundation of China, Regulation mechanism of high pressure processing mediated interaction between citrus pectin and carotenoids on carotenoid bioavailability
- ✓ National Natural Science Foundation of China, Study on the mechanism of high pressure assisted enzymatic de-esterification of pectin
- ✓ Hubei Province Key Research and Development Plan Project, Key technology research and demonstration for automatic production of fermented vegetable