

# CURRICULUM VITAE

| Personal Information   |  |                                      |                  |
|--|--|--------------------------------------|------------------|
| Name   | Youming Liu  | Gender                               | Male             |
| Position Title   |  | Professor                            |                  |
| Working Department   |  | College of Food Science & Technology |                  |
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| Tel  | +86-27-8728 5175   | Fax                                  | +86-27-8728 8375 |
| Research Interests   |  |                                      |                  |
| <ul style="list-style-type: none"><li>● Surimi-based products processing and preservation technology</li><li>● Aquatic product processing, fresh-keeping, safety control and comprehensive utilization of byproducts</li><li>● Development of new processing technology for freshwater fish and cereal</li><li>● Modern processing technology of chinese traditional food</li></ul>                                |  |                                      |                  |
| Professional Memberships   |  |                                      |                  |
| <ul style="list-style-type: none"><li>● Institute of Food Technologists (USA), member</li><li>● Agricultural Product Processing and Storage Association, member</li><li>● Chinese Nutrition Society, member</li><li>● Aquatic Products Engineering and Technology Research Center of Hubei Province, PI</li><li>● National R&amp;D Branch Center for Conventional Freshwater Fish processing (Wuhan), PI</li></ul> |  |                                      |                  |
| Other Roles  |  |                                      |                  |
| Vice Dean of College of Food Science & Technology  |  |                                      |                  |
| Education & Working Experience   |  |                                      |                  |
| <b>Working Experience</b>  |  |                                      |                  |
| <ul style="list-style-type: none"><li>● 2000/07--now College of Food Science &amp; Technology, Huazhong Agricultural University</li><li>● 2013/06--2014/06 Seafood Research &amp; Education Center, Oregon State University, USA (Visiting Scientist)</li></ul>  |  |                                      |                  |



## Education Background

- Ph.D. - Storage & Processing Engineering of Agricultural Products, Huazhong Agricultural University, Wuhan, China, 2010
- M.E. - Storage & Processing Engineering of Agricultural Products, Huazhong Agricultural University, Wuhan, China, 2000
- B.S. - Food Science & Engineering, Huazhong Agricultural University, Wuhan, China, 1997

## Publications

1. Liao Guangming, Zhang Haiping, Jiang Yiren, Javed Miral, Xiong Shanbai, **Liu Youming\***. Effect of lipoxygenase-catalyzed linoleic acid oxidation on structural and rheological properties of silver carp (*Hypophthalmichthys molitrix*) myofibrillar protein[J]. LWT, 2022: 113388.
2. Javed Miral, Yu Wumei, Yang Hong, Xiong Shanbai, **Liu Youming\***. Characteristics of hemoglobin and its pro-oxidative activity in washed silver carp (*Hypophthalmichthys molitrix*) mince as affected by pH[J]. Journal of Food Processing and Preservation, 2021: e15463.
3. Javed Miral, Munir Sadia, Iqbal Nayyar, Xiong Shanbai, **Liu Youming\***. Influence of rosmarinic acid on biochemical and structural properties of silver carp myofibrillar protein under methemoglobin catalyzed docosahexaenoic acid oxidative stress. Journal of Aquatic Food Product Technology, 2021, 30(9): 1048-1061.
4. Zhang Haiping, Zhang Yijun, Javed Miral, Cheng Mengying, Xiong Shanbai, **Liu Youming\***. Gelatin hydrolysates from silver carp (*Hypophthalmichthys molitrix*) improve the antioxidant and cryoprotective properties of unwashed frozen fish mince[J]. International Journal of Food Science & Technology. 2021. <https://doi.org/10.1111/ijfs.15121>
5. Munir Sadia, Javed Miral, Hu Yang, **Liu Youming\***, Shanbai Xiong. The effect of acidic and alkaline pH on the physico-mechanical properties of surimi-based edible films incorporated with green tea extract[J]. Polymers, 2020, 12(10): 2281.
6. Munir Sadia, Hu Yang, **Liu Youming\***, Xiong Shanbai. Enhanced properties of silver carp surimi-based edible films incorporated with pomegranate peel and grape seed extracts under acidic condition. Food Packaging and Shelf Life, 2019, 19: 114-120
7. Wu Xiaoli, Zhu Yu'an, **Liu Youming\***, Xiong Shanbai. Effect of heating rate on gelation properties of grass carp and silver carp surimi, Journal of Huazhong Agricultural University, 2015,34(4): 114-119 (ISSN 1000-2421)
8. Liu Huan, Xu Wenjie, **Liu Youming\***, Xiong Shanbai. Establishment of quantitative model to predict the freshness of Crucian Carp (*Carassius auratus*) based on near-infrared spectroscopy, Modern Food Science and Technology, 2015, 31(7): 173-183

## Additional Information

