

CURRICULUM VITAE

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Study Informaiton			
Low-calorie health effects of fruits and vegetables and comprehensive utilization			
Professional Memberships			
Deputy Secretary General of Hubei Food Safety Association Director of Food Equipment and Intelligent Manufacturing Branch, Chinese Society of Food Science and Technology.			
Other Roles			
Education & Working Experience			
2006-2011, PhD, Department of food science and technology, Huazhong Agricultural University 2011-, Lecturer, Associate Professor, Department of food science and technology, Huazhong Agricultural University			
Publications			
<p>[1]. Tian Yi, Xingjian Huang, Siyi Pan, and Lufeng Wang*. Physicochemical and functional properties of micronized jincheng orange by-products (<i>Citrus sinensis</i> Osbeck) dietary fiber and its application as a fat replacer in yogurt. <i>International Journal of Food Sciences and Nutrition</i>, 2014, 65 (5) , 565-572 IF 2.317</p> <p>[2]. Liu, Y., Wang, L*, Liu, F., & Pan, S. (2016). Effect of grinding methods on structural, physicochemical, and functional properties of insoluble dietary fiber from orange peel. <i>International Journal of Polymer Science</i>, 2016, 6269302, 1-7. IF1.718</p> <p>[3]. Hu Y, Wang G, Pan S, Wang L. Influence of ethylene and ethephon treatments on the peel color and</p>			



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- [5]. Yuying Hu, Chunmei Li, Joe M. Regenstein, **Lufeng Wang***. Preparation and properties of potato amylose-based fat replacer using super-heated quenching. *Carbohydrate Polymers*, 2019, 223, 115020, <https://doi.org/10.1016/j.carbpol.2019.115020>.
- [6]. Cheng, R., Liao, X., Addou, A. M., Qian, J., Wang, S., Cheng, Z., **Wang L.**, Huang, J. (2020). Effects of “Nine Steaming Nine Sun-Drying” on proximate composition, oil properties and volatile compounds of black sesame seeds. *Food Chemistry*, 128577. doi:<https://doi.org/10.1016/j.foodchem.2020.128577> IF 6.5
- [7]. Ben Yu, Xue Zeng, **Lufeng Wang***, Joe M. Regenstein. Preparation of nanofibrillated cellulose from grapefruit peel and its application as fat substitute in ice cream, *Carbohydrate Polymers*, 2021, 254, 117415, <https://doi.org/10.1016/j.carbpol.2020.117415> IF 9.3
- [8]. Yuying Hu, David Julian McClements, **Lufeng Wang***, **Chunmei Li***. Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch, *Food Chemistry*, 2022, 371, 131060
- [9]. Hu Yuying, Tan Yunbing, **David Julian McClements***, **Wang Lufeng***. Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin. *Food Chemistry*, 2022, 384.
- [10]. Feng, X., Yu, B., Regenstein, J. M., & Wang, L. (2022). Effect of particle size on composition, physicochemical, functional, and structural properties of insoluble dietary fiber concentrate from citrus peel. *Food Science and Technology International.* <https://doi.org/10.1177/10820132211063973>
- [11]. **Hu Yuying**, Yu Ben, Wang Lufeng, David Julian McClements*, Li Chunmei*. Study of dextrin addition on the formation and physicochemical properties of whey protein-stabilized emulsion: Effect of dextrin molecular dimension. *Food Hydrocolloids* 2022, 128.
- [12]. Yuying Hu, Chunmei Li, Yunbing Tan, David Julian McClements*, **Lufeng Wang***, Insight of rheology, water distribution and in vitro digestive behavior of starch based-emulsion gel: Impact of potato starch concentration, *Food Hydrocolloids*, 2022, 107859,

Additional Information