CURRICULUM VITAE

Personal Information			
Name	Shuzhen Yang	Gender	female
Position Title		Associate professor	
Working Department		Food science and technology	
Email	yszhen@mail.hzau.edu.cn		
Address	No.1,Shizishan Street · Hongshan District · Wuhan · Hubei Province · 430070 · P.R.China		
Tel	86-27-87282111	Fax	

Study Informaiton

1994-09～1998-06 Hebei Normal University Of Science & Technology, Bachelor degree
1998-09～2001-06 Northwest agricultural and forest university, Master degree
2006-09～2009-06 Huazhong Agricultural University Doctor degree
2015-08～2016-08 Georgetown University, Visiting scholar

Professional Memberships

As a member of Chinese Society for Horticultural Science; Agricultural Products Storage and Processing-Branch of China Association of AgriculturalScience Societies; Mycological Society of Hubei. Reviewer of Food Protection，Food and Chemical Toxicology，Journal of Food Science and Engineering。

Other Roles

Education & Working Experience

2001-07～2003-12 Northwest agricultural and forest university, teaching asistant
2004-01～2011-12 Huazhong Agricultural University, lecturer
2012-01～ Huazhong Agricultural University, associate professor

Publications

1. Yang SZ, Fan M, & Li DM, Zhou J, Fan G, Peng LT, & Zhang SX. Physiological and iTRAQ-based Proteomic Analyses Reveal the Mechanism of Pinocembrin against Penicillium italicum through Targeting Mitochondria[J]. Pesticide Biochemistry and Physiology. Available online 2020.1.30

2. Zhang L, Wang L, Zeng X, Chen R, Yang S#, & Pan S. Comparative transcriptome analysis reveals fruit discoloration mechanisms in postharvest strawberries in response to high ambient temperature. Food Chemistry X, 2019, 2:10025.

3.Yang SZ, Zhou J, Li DM, Shang CY, Peng LT, & Pan SY. The structure-antifungal activity relationship of 5,7-dihydroxy flavonoids against penicilium italicum, Food Chemistry, 2017, 224: 26-31.

4.Yang SZ, Liu LM, Li DM, Xia H, Su XJ, Peng LT, & Pan SY. Use of active extracts of poplar buds against Penicillium italicum and possible modes of action[J]. Food Chemistry, 2016, 196:610-618.

5. Yang SZ, Zhou YF, Ye JL, Fan G, Peng LT, & Pan SY. Effects of poplar buds as an alternative to propolis on postharvest diseases control of strawberry fruits. Journal of the Science of Food & Agriculture, 2016, 96, 2136-2141.

6. Peng L, Yang S, Cheng YJ, Chen F, Pan S, & Fan, G. Antifungal activity and action mode of pinocembrin from propolis against Penicillium italicum[J]. Food Science & Biotechnology, 2012,21(6):1533-1539.

7.Yang SZ， Peng LT， Su XJ， Chen F， Cheng YJ， Fan G， Pan SY. Bioassay-guided isolation and identification of antifungal components from propolis against Penicillium italicum, Food Chemistry, 2011, 127: 210-215.

Additional Information