CURRICULUM VITAE

Personal Information

Name	Shoulei Yan	Gender	Male
Position Title		Associate Professor	
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Biography

Shoulei Yan (25/12/1975, M) is an associate professor of the College of Food Science and Technology at Huazhong Agricultural University, China. He is the director of Hubei Engineering Centre for Aquatic Vegetables Preservation and Processing, China, and also works as a PI of Yangtze River Economic Belt Engineering Research Center for Green Development of Bulk Aquatic Bio-products Industry of Ministry of Education, China. He received his doctoral degree in Food Nutrition and Hygiene from Institute of Hygienic and Environmental Medicine, Academy of Military Medical Sciences of China in 2006, and also spent about 1 year at Food Quality Laboratory, US Department of Agriculture, Agricultural Research Services, Beltsville, United States, where he worked as a visiting scholar cooperatively conducted food processing and food safety research.

Research Interest

Yan's research interests are primarily in the areas of quality improvement of color, texture, flavor and enhancement of shelf life of the fresh and processed aquatic vegetables. He is particularly interested in controlling of enzymatic non-enzymatic browning in lotus rhizome and the relationship between the structure changes of the pectin and the cooked texture in root or tube vegetables. Currently, his group is investigating the mechanism of bluish on the fresh lotus rhizome after harvesting, as well as the pectin structure and function from lotus rhizome. Another important emphasis of Yan's research is Identification method of adulterated lotus root starch and quality improvement strategy.

Publications

liu Yanzhao; Liu Jihong; Liu gongji; Duan Ruibing; Sun Yangyang; Li Jie; Yan Shoulei*; Li Bin*; Sodium bicarbonate reduces the cooked hardness of lotus rhizome via side chain rearrangement and pectin degradation, Food Chemistry, 2022, 370: 130962

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