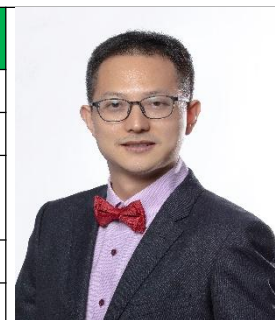


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Study Information			
2009.09-2015.06: Aquatic Products Processing and Storage Engineering, College of Food Science and Technology, Huazhong Agricultural University, PhD			
2012.08-2013.07: Oregon State University Marine Food Research and Education Center, PH.D			
2005.09-2009.06: College of Food Science and Technology, Huazhong Agricultural University, Bachelor			
Education & Working Experience			
2019.11-now: College of Food Science and Technology, Huazhong Agricultural University, Associate professor			
2015.07-2019.10: College of Food Science and Technology, Huazhong Agricultural University, Assistant professor			
2022-now: Deputy Director of Science and Technology of Dongbao District, Jingmen City (temporary)			
2022-now: Guest editor, Foods			
2019-now: Receiving editor, Journal of Aquatic Food Product Technology			
2017-now: Special Commissioner of Science and Technology of Hubei Province			
Conference Presentation			
Oral Presentation: 2022, the sixth workshop on processing technology and industrial development of bulk freshwater fish, characteristics and processing technology of freshwater frozen surimi, Wuxi			
Oral Presentation: 2020, International Symposium on Animal Food Science and Human Health, the impact of crushing methods on the structure, biochemical and gelling properties of fish protein, Xining			
Oral Presentation: 2019, The academic annual meeting of the Aquatic Products Processing and Comprehensive Utilization Branch of the Chinese Fisheries Association, the preparation and characterization of nano-fish bones, Qingdao (report of the branch)			
Oral Presentation: 2018, 12 th Surimi School Asia, Biochemical and gelling properties of silver carp surimi as affected by season and chopping process, Bangkok, Thailand			
Oral Presentation: 2016, The 3rd East Asian Fish Technologist Association (EAFTA) Conference, Effects of ozone treatment on physicochemical properties of silver carp myofibrillar proteins during frozen storage, Bangkok, Thailand			



Publications

He has published more than 30 papers in SCI journals such as Food Hydrocolloids, Food Chemistry, Journal of Food Engineering, as the first author or corresponding author. He has published more than 20 papers in Chinese journals. Instruct international students to publish 5 SCI papers, as follows:

1. Ullah, I., Khoder, R.M., **Yin, T.**,* You, J., Huang, Q., Liu, R., Xiong, S., Gelation properties of tofu induced by different coagulants: Effects of molecular interactions between nano-sized okara dietary fiber and soybean proteins, Food Chemistry (2022), doi: <https://doi.org/10.1016/j.foodchem.2022.134056>
2. Khoder, R. M., Yin, T., Liu, R., Xiong, S.B., You, J., Hu, Y., Huang, Q.L. Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid, Food Chemistry, 2020, 332, 127401
3. Ullah, I., Hu, Y., You, J., Yin, T.,* Xiong, S. B.,** Din, Z., Huang, Q.L., Liu, R. Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. Food Hydrocolloids, 2019, 89, 512-522.
4. Ullah I., Yin T.*, Xiong SB.** , Huang QL, Dina Z., Zhang J., Javai A. B. Effects of thermal pre-treatment on physicochemical properties of nanosized okara (soybean residue) insoluble dietary fiber prepared by wet media milling. Journal of Food Engineering. 2018, 237: 18 - 26
5. Ullah, I., Yin, T.*, Xiong, S.B.** , Zhang, J., Din, Z., Zhang, M.L. Structural characteristics and physicochemical properties of okara (soybean residue) insoluble dietary fiber modified by high-energy wet media milling. LWT- Food Science & Technology. 2017, 82, 15-22.

Authorized Patents

Yin Tao, Fu Caixia, Guo Xiujin, Xiong Shanbai, Shi Liu, Hu Yang, You Juan The invention relates to a baked crisp fish cake and a preparation method thereof. Application No. or patent No. [P] 201610029424. X

Yin Tao, Ge Chundong, Xiong Shanbai, Hu Yang, Liu Ru, Liu Youming, You Juan, Chen Shigui, Fu Caixia, Li Junpeng. An orange flavor fish ball and its production method, invention patent, patent number 202010507486.3

Award

1. Excellent Doctoral Dissertation, College of Food Science and Technology, Huazhong Agricultural University, 2015
2. First Place Winner, 2015, Poster presentation, 66th Pacific Fisheries Technologists Conference, USA.