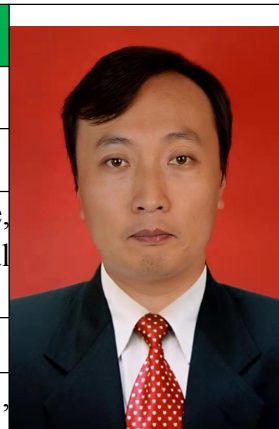


## CURRICULUM VITAE

Personal Information			
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<p>Processing and storage of agricultural products/Relationship between properties and structure of food macromolecular compounds/Food nutrition</p>			
Education & Working Experience			
<p>Learning experience:</p> <p>Bachelor/Bachelor 2002/09 – 2006/06 Ningxia University, China, Food Science Major</p> <p>Postgraduate/Master 2006/09 – 2009/06 Ningxia University &amp; Nanchang University, China Food Science</p> <p>Postgraduate/Ph.D. 2009/09 – 2012/06 Food Science and Engineering, Nanchang University, China</p> <p>Work experience:</p> <p>Assistant Researcher 2012/07–2015/12 Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, China</p> <p>Associate Researcher 2016/01–2018/12 Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, China</p> <p>Researcher 2019/01--present Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, China</p>			



## Representative Result

### 1、Published papers

- [1] Zhang, Y., Li, B., Xu, F., He, S., Zhang, Y\*, Sun, L., Zhu, K., Li, S., Wu, G., & Tan, L. (2021). Jackfruit starch: Composition, structure, functional properties, modifications and applications. *Trends in Food Science & Technology*, 107, 268-283.
- [2] Zhu H. M., Zhang Y. J\*, Tian J. W., Chu. Z. (2018). Effect of a new shell material - jackfruit seed starch on novel flavor microcapsules containing vanilla oil, *Industrial Crops and Products*, 2018, 112, 47-52.
- [3] Zhang Y. J\*, Zhang Y. T., Xu F., Li S. Z., Tan L. H\*. (2018). Structural characterization of starches from Chinese jackfruit seeds (*Artocarpus heterophyllus* Lam), *Food Hydrocolloids*, 2018, 80, 141-148.
- [4] Zhang, Y., Li, B., Zhang, Y., Xu, F., Zhu, K\*, Li, S., Tan, L\*, Wu, G., & Dong, W. (2019). Effect of degree of polymerization of amylopectin on the gelatinization properties of jackfruit seed starch. *Food Chemistry*, 289, 152-159.
- [5] Zhang, Y., Zhou, X., Zhong, J., Tan, L., & Liu, C. Effect of pH on emulsification performance of a new functional protein from jackfruit seeds. *Food Hydrocolloids*, 2019, 93, 325-334.

### 2、Authorized patent

- [1] Zhang Yanjun, He Shuzhen, Xu Fei, Zhu Science, Tan Lehe, Chu Zhong. A seed peeling method, invention patent, Institute of Spices and Beverages, Chinese Academy of Tropical Agricultural Sciences, ZL201610048704.5
- [2] Zhang Yanjun, Zhu Hongmei, Xu Fei, Tan Lehe, Chu Zhong. A microcapsule and its preparation method, national invention patent, Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, ZL201610330293.9
- [3] Zhang Yanjun, Chu Zhong, Tan Lehe, Xu Fei, Lu Shaofang, Gu Fenglin, He Shuzhen. A method for extracting starch from jackfruit seeds, invention patent, Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, ZL201310302499.7
- [4] Zhang Yanjun, Gu Fenglin, Xu Fei, Lu Minquan, He Shuzhen, Tan Lehe, Chu Zhong, Mo Limei. A method for extracting vanilla pod, its preparation method and application, invention patent, Chinese Academy of Tropical Agricultural Sciences Spice Drink Research Institute, ZL201410215755.3
- [5] Zhang Yanjun, Chu Zhong, Xu Fei, Tan Lehe, Gu Fenglin, He Shuzhen. A can from spiced jackfruit seeds and its preparation method, invention patent, Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, ZL201410093910.9

### 3. Authorized project

- [1] National Natural Science Foundation of China "The Mechanism for the effect of degree of amylopectin polymerization on the retrograded properties of jackfruit seed starch" (31501403), 2016.01~2018.12, 237,200 Yuan, Project manager, finalized
- [2] Hainan Natural Science Foundation Innovation Research Team Project "Research on the Relationship between the Functional Properties and Structure of Jackfruit Fruit" (2017CXTD018), 2017.01~2019.12, 300,000 Yuan, Project manager, finalized
- [3] Sub-project of the National Key R&D Program "Integrated Innovation of Technology for Modified Cassava Starch Processing and Comprehensive Utilization its By-products" (2020YFD1001204), 2020.03-2022.12, 270,000 Yuan, Project manager, in research
- [4] Hainan Province's key R&D project "Research and Application of Key Technologies for Postharvest Fresh-keeping of Jackfruit" (ZDYF2019069), 2019.04-2021.04, 660,000 Yuan,

Project manager, in research

[5] the Chinese Central Public-Interest Scientific Institution Basal Research Fund "Research on the key preparation technology of nano microcapsule spice extract" (1630142017020), 2017.01~2021.12, 500, 000Yuan, Project manager, in research

#### 4. Awards

Chu Zhong, **Zhang Yanjun**, Tan Lehe, Xu Fei, He Shuzhen, Zhu Science, Wu Gang, Lu Shaofang, Xu Yuanwu, Yan Jiao, "Key Technology of Jackfruit Processing Industry and New Product Development", Second Prize of Hainan Science and Technology Progress Award, 2016