CURRICULUM VITAE

Personal Information				
Name	Siming Zhao	Gender	Female	
Position Title		Professor		
Working Department		College of Food Science and Technology, Huazhong Agricultural University		
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Study Informaiton

Food Science and Engineering; Grain Science and Engineering

Professional Memberships

Director of China Cereals and Oils Association;
Executive Vice President of Rice Products Branch

Other Roles

Education & Working Experience

Education Experience:

Doctor: 1998.8~2001.6, Huazhong Agricultural University, agricultural product processing and storage engineering;

Master: 1998.8~1994.6, Huazhong Agricultural University, Agricultural Engineering

Working Experience:

1994.8~now, School of Food, Huazhong Agricultural University;

1985.8-1994.8, Wuhan One-meter Factory, Wuhan Grain Bureau

Publications

1. Whole grain rice: Updated understanding of starch digestibility and the regulation of glucose and lipid metabolism[J]. *Comprehensive Reviews in Food Science and Food Safety*, 2022.
2. Effect of micro-and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp[J]. *Food Chemistry*, 2022, 366: 130579.
3. Addition of κ-carrageenan increases the strength and chewiness of gelatin-based composite gel[J]. *Food Hydrocolloids*, 2022, 128: 107565.
4. Increasing the pH value during thermal processing suppresses the starch digestion of the resulting starch-protein-lipid complexes[J]. *Carbohydrate Polymers*, 2022, 278: 118931.
5. Microwave reheating enriches resistant starch in cold-chain cooked rice: A view of structural alterations during digestion[J]. *International Journal of Biological Macromolecules*, 2022, 208: 80-87.
6. Microwave Cooking Enriches the Nanoscale and Short/Long-Range Orders of the Resulting indica Rice Starch Undergoing Storage[J]. *Foods*, 2022, 11(4): 501.
7. Structural changes of rice starch and activity inhibition of starch digestive enzymes by anthocyanins retarded starch digestibility[J]. *Carbohydrate Polymers*, 2021, 261: 117841.
8. Starch-based materials encapsulating food ingredients: Recent advances in fabrication methods and applications[J]. *Carbohydrate polymers*, 2021, 270: 118358.
9. Starch-based food matrices containing protein: Recent understanding of morphology, structure, and properties[J]. *Trends in Food Science & Technology*, 2021, 114: 212-231.
10. Starch-protein interplay varies the multi-scale structures of starch undergoing thermal processing[J]. *International Journal of Biological Macromolecules*, 2021, 175: 179-187.

Additional Information

Research Project:

1. Research on key technologies of big data on food safety: collection and sharing of big data on food safety in the whole chain, major projects of the Ministry of Science and Technology
2. R&D and demonstration of complete sets of equipment for Chinese automatic central kitchen: R&D of rice intelligent cooking technology and intelligent control system, major special project of the Ministry of Science and Technology of the People's Republic of China
3. Integration research and demonstration of key technologies in agricultural science and technology services of universities, and major special projects of the Ministry of Science and Technology of the People's Republic of China
4. Integration and industrialization of efficient and safe production technology for rice nutrition food, a major special project of Hubei Provincial Science and Technology Department
5. Research and application of new production technology of early indica rice series special flour and new variety breeding technology, major special project of Hunan Provincial Science and Technology Department