

CURRICULUM VITAE

Personal Information			
Name	Erhu Li	Gender	Male
Position Title	Associated professor		
Working Department	College of Food Science & Technology		
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Research Interest			
<p>Our research is focused on the study of yeast and bacterial physiology, especially in the context of grape wine and other fruit wine fermentations. We also have an interest in the control and automation of fruit and vegetable fermentation processes.</p>			
Professional Memberships			
Member of American Society for Enology and Viticulture			
Member of Chinese Institute of Food Science and Technology			
Other Roles			
Education & Working Experience			
EDUCATION			
Ph.D.9/2007-7/2011 Wine Microbiology College of Enology, Northwest A&F University, China			
9/2008-1/2011 Exchange Ph.D. student at Department of Food Science, Cornell University, Geneva, NY, USA			
M.S. 9/2004-7/2007 Fermentation Engineering College of Enology, Northwest A&F University, China			
B.S.9/2000-7/2004 Viticulture & Enology College of Enology, Northwest A&F University, China			
WORKING EXPERIENCE			
1/2015-Current Associated professor, college of food science, HZAU			
7/2016-8/2016 Visit fellow, CHANGINS Haute Ecole de Viticulture et Oenologie			
2/2012-12/2014 Lecturer of food science, college of food science, HZAU			



Publications

Zhong, W.; Li, X.; Yang, H.; **Li, E.**, A novel, effective, and feasible method for deacidifying kiwifruit wine by weakly basic ion exchange resins. *J. Food Process Eng.* 2018, e12969.

Erhu Li, R. Mira de Orduña*. Acetaldehyde kinetics of enological yeast during alcoholic fermentation in grape must [J]. *J Ind Microbiol Biotechnol*, 2017, 44 (2): 229-236.

Tianlei Si, Qi Liu, Yufei Ren, Hui Li, Xiaoyun Xu, **Erhu Li***, Siyi Pan, Jiuliang Zhang, Kexing Wang. Enhanced anti-inflammatory effects of DHA and quercetin in lipopolysaccharide-induced RAW264.7 macrophages by inhibiting NF- κ B and MAPK activation. *Molecular Medicine Reports*, 2016, 14, 499-508.

Erhu Li, Chuanhe Liu, Yanlin Liu*. (2012). Evaluation of yeast diversity during wine fermentations with direct inoculation and *pie de cuve* method at an industrial scale. *Journal of Microbiology and Biotechnology*, 22: 960-966

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Erhu Li, Aiguo Liu, Bo Xue, Yanlin Liu*. (2011). Yeast species associated with spontaneous wine fermentation of Cabernet Sauvignon from Ningxia, China. *World Journal of Microbiology and Biotechnology*, 27(10): 2475-2482

Erhu Li, R. Mira de Orduña*. (2010). A rapid method for the determination of microbial biomass by dry weight using a moisture analyzer with an infrared heating source and an analytical balance. *Letters in Applied Microbiology*, 50: 283-288

Erhu Li, Aiguo Liu, Yanlin Liu*. (2010). Yeast population dynamics during spontaneous wine fermentation of Cabernet Sauvignon from Ningxia, China. *American Journal of Enology and Viticulture*, 61: 425A-425A