Resume of Yuehan Wu

Basic Information

School :	School of Life and Health Sciences
Gender：	Female
Date of Birth：	1989.12
Title：	Professor
Education：	Ph.D of Food Science
Tutor：	Master degree
Interest of research:	The nano & micro structure of foods, Food hydrocolloids

Academic Background

From September 2007 to July 2011, China Agricultural University, Bachelor's degree in Bioengineering;
From September 2013 to Dec 2018, Huazhong Agricultural University, Ph.D of Food Science.

Oversea visiting

2016/09-2018/09, Visiting scholar, University of California, Davis, USA;

Enrollment Information

1. Enrollment Discipline: Undergraduate or master's students majoring in food science, material science, biology, and health-related fields
2. Research direction: Food hydrocolloids, Probiotics
3. Enrollment Year: 2024-2025

Representative Projects

1. National Natural Science Foundation of China Youth Project "Study on the formation of biofilm induced by emulsion template method and its protective mechanism for probiotics".
2. Hubei Provincial Natural Science Foundation Youth Project "Study on the cleaning effect and mechanism of antibacterial cellulose microspheres on microorganisms in fresh-cut vegetables".

Representative Articles

1. Wu Yuehan, Zhang Shanshan, Yan Ziyou, Li Shiyang, Wang Qianwen, Gao Zhiming *. Improvement of Stress Resistance of Microencapsulated Lactobacillus plantarum by Emulsion Electrospinning. Foods, 2024, 13: 1897.
2. Wu Yuehan, Du Jinhui, Zhang Jiahan, Li Yanlei, Gao Zhiming *， pH Effect on the

Structure, Rheology, and Electrospinning of Zein . Foods, 2023, 12: 1395.
3. Wu, Yilan, Li, Yan, Li, Bin, Zhang, Yangyang, Wu, Yuehan*, Liu, Shilin* Effect of surface charge density of bacterial cellulose nanofibrils on the properties of O/W Pickering emulsions co-stabilized with gelatin. Food Hydrocolloids 2023, 138, 108447.
4. Gao, Yuxing; Lei, Yujie; Wu, Yuehan*; Liang, Hongshan; Li, Jing; Pei, Ying; Li, Yan; Li, Bin; Luo, Xiaogang; Liu, Shilin*. Beeswax: A Potential Self-Emulsifying Agent for the Construction of Thermal-Sensitive Food W/O Emulsion. Food Chemistry 2021, 349, 129203.
5. Wu, Yuehan; Si, Yang; Liu, Shilin; Nitin, Nitin; Sun, Gang*. Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. Journal of Agricultural and Food Chemistry 2021, 69 (45), 13323-13330.
6. Wu, Yuehan; Hu, Meng; Chen, Fangfang; Zhang, Chao; Gao, Zhiming*; Xu, Longquan; Cui, Shaohua. Oil-in-Water Emulsions Stabilized by Sodium Alginate Microgels. International Journal of Food Engineering 2021, 17 (8), 633-641.
7. Wu, Yuehan; Chen, Fangfang; Zhang, Chao; Lu, Wei; Gao, Zhiming*; Xu, Longquan; Wang, Ran; Nishinari, Katsuyoshi. Improve the Physical and Oxidative Stability of O/W Emulsions by Moderate Solidification of the Oil Phase by Stearic Acid. Lwt 2021, 151, 112120.
8. Hu, Meng; Wu, Yuehan; Wang, Jing; Lu, Wei; Gao, Zhiming*; Xu, Longquan; Cui, Shaohua; Fang, Yapeng; Nishinari, Katsuyoshi. Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. Food Biophysics 2021, 16 (3), 346-354.