Resume of Xuan ZHANG

Basic Information

School :	School of Life Sciences and Health
Gender：	Female
Date of Birth：	198705
Title：	Associate Professor
Education：	Ph.D of Food Science
Tutor：	Master Degree
Interest of research:	Food Colloid and Interface, Nutrient Delivery, Novel Functional Materials for Food

Academic Background

From September 2005 to July 2009, Beijing University of chemical technology, Bachelor's degree in Applied Chemistry;
From September 2009 to July 2012, Beijing University of chemical technology, Master's degree of Chemistry;
From September 2017 to July 2021, Huazhong Agricultural University, Ph.D of Food Science.

Oversea visiting

2023/11-2024/11, Visiting scholar, The University of Reading, UK;

Enrollment Information

1. Enrollment Discipline: Master of Food Science, Master of Biomedicine
2. Research direction: Food Colloid and Interface, Nutrient Delivery, Novel Functional Materials for Food
3. Enrollment Year: 2023-2024

Representative Projects

1. Mechanism of stabilization of aerated emulsions stabilized with gliadin colloid particles through one step shearing induced by electrostatic repulsion (Sponsored by National Natural Science Foundation of China);
2. Constructure of high internal phase Pickeirng emulsions stabilized with gliadin/CMC particles for food 3D-print (Sponsored by the Collaborative Grant-in-Aid HBUT National "111"Center for Cellular Regulation and Molecular Pharmaceutics);
3. Construction of highly processable high interior phase Pickering Emulsion by Wheat alcohol soluble protein /CMC composite colloidal particles (Sponsored by Hubei University of Technology).

Representative Articles

1. **Zhang, X**., Chen, Y., Li, R., Shi, Y., Zhao, Y., Li, B., Chen, Y., Zhu, X., (2024).

Fabrication of pea protein isolate-stabilized oil-in-water emulsions with high freeze-thaw stability: effect of high intensity ultrasonic on emulsions and interfacial protein structure, *Food Hydrocolloids*, 110484. （IF=11.0）

2. Zhang, D., Yang, Y., Li, R., Rong, X., Zhang, W., Zhang, M., Li, B., & **Zhang, X***. (2024). Effects of co-assembly of gliadin and carboxymethyl cellulose on the high internal phase pickering emulsions: Rheology properties, 3D printing performance and oil-soluble nutrient delivery. *Food Hydrocolloids*, 155.（IF=11.0）
3. **Zhang, X**., Zhang, D., Rong, X., Yang, Y., Liang, H., Li, J., & Li, B. (2024). Combining in-situ observation and interfacial rheology as a tool to investigate the possible mechanism for improved emulsifying performance of gliadin-based colloid particles. *LWT*, 199.（IF=6.0）
4. **Zhang, X**., Rong, X., Zhang, D., Yang, Y., Li, B. (2023). Fabrication of natural W1/O/W2 double emulsions stabilized with gliadin colloid particles and soybean lecithin, *Food Hydrocolloids*, 2023, 144(108978) （IF=11.0）
5. **Zhang, X**., Liang, H., Li, J., & Li, B. (2022). Fabrication of processable and edible high internal phase Pickering emulsions stabilized with gliadin/sodium carboxymethyl cellulose colloid particles. *Food Hydrocolloids*, 128. （IF=11.0）
6. **Zhang, X**., Zhang, Z., Liang, H., Li, J., Wen, L., Geng, F., & Li, B. (2021). Influence of solvent polarity of ethonal/water binary solvent on the structural, emulsifying, interfacial rheology properties of gliadin nanoparticles. *Journal of Molecular Liquids*, 344. （IF=6.0）
7. **Zhang, X**., Liang, H., Li, J., Wei, X., & Li, B. (2020). Improving the emulsifying property of gliadin nanoparticles as stabilizer of Pickering emulsions: Modification with sodium carboxymethyl cellulose. *Food Hydrocolloids*, 107.（IF=11.0）