

Resume of Yu Zhang

Basic Information



School :	School of Life and Health Sciences
Gender:	Female
Date of Birth:	198202
Title:	Associate Professor
Education:	Ph.D of Environmental Science
Tutor:	Doctor degree
Interest of research:	Brewing biotechnology, agricultural product processing

Academic Background

From September 2000 to July 2004, Nanyang Normal University, Bachelor's degree in Biology Science;

From September 2004 to July 2007, Huazhong Agricultural University, Master's degree of Physiology;

From September 2008 to July 2012, Chinese Academy of Science, Ph.D of Environmental Science.

Enrollment Information

1. Enrollment Discipline: Biology and Medicine
2. Research direction: Brewing technology, microbial engineering
3. Enrollment Year: 2023-2024

Representative Projects

1. Hubei Provincial Natural Science Foundation General Project “Molecular network regulation mechanism of ester metabolism induced by hexanoic acid bacteria in *Monascus purpureus*”, Hubei Province, Project leader.
2. Hubei Province Science and Technology Support Program Project “Research and development of buckwheat deep processing and integrated comprehensive utilization”, Hubei Province, Project leader.
3. Wuhan Applied Basic Research Project “Breeding and application research of ester producing *Monascus*”, Wuhan city, Project leader.
4. National Natural Science Foundation of China “Analysis of functional differences between Rab11 transgenic and wild type Rab11 with specific domain mutations”, National Natural Science Foundation of China, main participant.
5. Major Special Project of Hubei Provincial Science and Technology Department “Research and Development of Key Equipment and Technology for Intelligent Production of Traditional Baijiu Brewing”, Hubei Province, main participant.

Representative Articles

1. **Yu Zhang**, Yanghui Xu, Tianqi Fang, Qing Qiu, Maobin Chen. Characterization, stability, and curcumin bioaccessibility of buckwheat flower polysaccharide conjugate emulsion. *Journal of Food Science*, 2024, 1-17.
2. **Yu Zhang**, Huaining Yin, Ting Zhao, Cheng Zhan, Aiyuan Wang, Yanghui Xu, Maobin Chen. The volatile flavor and the antioxidant properties of a novel Chrysanthemum rice wine during natural aging. *Food Science & Nutrition*, 2023, 11: 2382-2392.
3. **Yu Zhang***, Qing Qiu, Yanghui Xu, Junying Zhu, Meng Yuan, Maobin Chen. Fast aging technology of novel kiwifruit wine and dynamic changes of aroma components during storage. *Food Science and Technology*, 2023, 43(1):1-15
4. Shuang Ye, Maobin Chen, Yani Liu, Hong Gao, Chaomin Yin, Jingyu Liu, Xiuzhi Fan, Fen Yao, Yu Qiao, Xueling Chen, Defang Shi*, **Yu Zhang***. Effects of nanocomposite packaging on postharvest quality of mushrooms (*Stropharia rugosoannulata*) from the perspective of water migration and microstructure changes. *Journal of Food Safety*, 2023, e13050.
5. **Yu Zhang***, Kexin Li, Maobin Chen, Shangling Fang, Da Zhen, Jinghua Cao, Zhengqi Wu, Ke Zhang. A novel polysaccharide prepared from *Chrysanthemum morifolium* cv. Fubaiju tea and its emulsifying properties, *International Journal of Food Science and Technology*, 2022, 57, 3385-3399
6. **Yu Zhang***, Chunxiang Hu, Maobin Chen. Induced exopolysaccharide synthesis and the molecular mechanism in *Synechocystis* sp. PCC 6803 under clinorotation. *Microgravity Science and Technology*, 2018, 30(6): 857-864.
7. **Yu Zhang**, Xiao-yan Li, Gao-hong Wang, Chun-xiang Hu*, Yong-ding Liu. Physiological responses of *Synechocystis* sp. PCC 6803 under clinorotation. *Microgravity Science and Technology*, 2012, 24(4): 281-286.
8. **Yu Zhang**, Xiao-yan Li, Hong-Mei Ge, Li Wu, Ling Xia, Gao-hong Wang, Chun-xiang Hu*, Yong-ding Liu. Influence of clinorotation on cellular structure, photosynthetic activity, carbohydrate and astaxanthin metabolism of *Haematococcus pluvialis*. *Fresenius Environmental Bulletin*, 2012, 21(8): 2017-2026.
9. **Yu Zhang**, Chun-xiang Hu, Cheng-gui Zhang, Li Gan*. Cloning and expression analysis of *Rsk* in *Brassica napus* induced by *Sclerotinia sclerotiorum*. *Acta Physiologiae Plantarum*, 2011, 33(4): 1277-1283