

Research Team of Food Processing and Engineering, College of Biosystems and Food Science, Zhejiang University

The Research Team of Food Processing and Engineering, College of Biosystems and Food Science, Zhejiang University led by Prof. Ye Xingqian and Prof. Liu Donghong, is composed of about 50 professionals, including 6 permanent positions: 2 professors, 3 associate professors, 1 lecturer, 5 postdocs, 16 PhD candidates and 35 Ms candidates. The annual R & D funds of this team reach more than ¥ 4 million. The source of funds covers: National Key Technologies R&D Program, Key Project of 863, Provincial Key Project, Projects of National Natural Science Foundation of China, International cooperative project, and so on.



Team leader: Prof. Ye Xingqian



Prof. Liu Donghong

Group Members:

Ass. Professor, PhD Chen Jianchu, Fruit processing
Ass. Professor, PhD Hu Yaqin, Aquatic processing
Ass. Professor, PhD Fang Zhongxiang, Berry
Dr. Sun Yujing, Phytochemicals and sonochemistry
Dr. Chen Shiguo, Polysaccharides chemistry
Dr. Ding Tian, Predictive food microbiology



The research team mainly majors in the following three areas:

Research Area-1: Fruit and Vegetable Value-added Technology

◆ Develop new technology for fruit processing (juice, wine, can) and comprehensive utilization of by-product, especially in citrus peel, Chinese Bayberry.

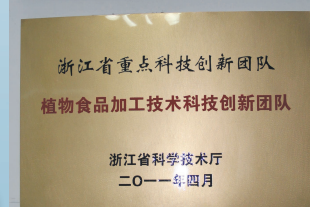
◆ Identification, Antioxidant activity, Relationships between structures and activities of polyphenols, anthocyanidins, proanthocyanidins, carotenoids from citrus, Chinese bayberry and other new resources

Research Area-2: Food Engineering, Quality and Safety Control

◆ Intelligent package and transportation system

◆ Milk analysis for quality and adulteration detection

◆ Food mechanization: Canning pretreatment, sterilization



machine

◆ Processing of Minced fillet of fish

Research Area-3: Traditional Food and Aquatic Resources

◆ Structure identification of novel sulfated polysaccharides from marine plant and animals, eg. Sea cucumber, alga, squid ink, and other soft shells

◆ Industrialization, modernization, hazard analysis (biogenic amines) of Chinese traditional food (yellow rice wine, tofu, soycheese, soy sauce, pickles, catering of Chinese food)

◆ Industrialization of Chinese Dishes

Current Cooperators

The research team collaborates with over 30 industries and 6 universities outside China, 1 in Bulgaria, 1 in Greece, 2 in USA, 2 in Canada, 1 in England, Australia and Japan, respectively.

◆ University of Food technologies-Plovdiv

◆ University of Guelph /Agri-Food Canada

◆ University of Massachusetts

Imperial College of London

◆ Queensland University

◆ Ehime University

◆ Surimi

◆ Alderson-Broadbush College

Collaboration proposals

◆ Intelligent package and transportation system based on RFID and time temperature recorder

◆ Extraction of functional components from citrus waste assisted by ultrasonic treatment

◆ Milk analysis

◆ Safety and mechanization of traditional pickles

◆ Development of Machine : mandrin peeler and segmenter, machine processing for "skin of soy milk", fermented soy products

◆ Nutritional catering