

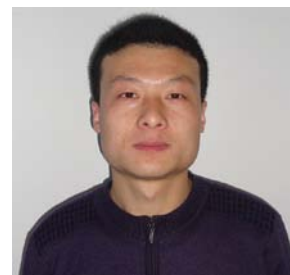
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EDUCATION & QUALIFICATION

- ◆ **Candidate for Ph. D. in Food Science(September,2009--present)**
Food College, Jiangnan University, Wuxi, Jiangsu Province
- ◆ **Master of Food Science (July, 2007)**
College of Food Engineering and Nutritional Science ,Shaanxi Normal University, Xi'an, Shaanxi Province
- ◆ **Bachelor of Food Processing Teaching (July, 2004)**
College of Food Engineering and Nutritional Science ,Shaanxi Normal University, Xi'an, Shaanxi Province

EMPLOYMENT & RESEARCH EXPERIENCE

- ◆ Worked in Longdong College as a food special teacher for two years in Gansu Province, China; took charge of 1 project funded by college youth foundation.
- ◆ Studied the isolation, purification and bioactivity of glycoprotein from *Salvia miltiorrhiza* Bunge.
- ◆ Development of instant pig stomach slices' soup with sour and spicy flavor.

The research on the combined drying key technology of low-value freshwater fish for high-efficiency quality retention

Supervisors: Prof. Zhang Min (SYU) and Prof. Arun S. Mujumdar (NUS)

Outline :

Abstract

General Introduction

1. Introduction
2. Importance and aim of the Thesis Research
3. Objectives and scope

Chapter I General Literature Review

1. Research and development of combined drying technology based on microwave in China and Overseas
2. Current situation and problems related to low-value freshwater fish processing
3. Reasonable analysis of low-value freshwater fish combined drying processing technology

Chapter II Comparison of the combined drying technology of low-value freshwater fish

1. Effects of the combined drying technology based on microwave on drying time and energy

- consumption
2. Effects of drying methods on the quality of final products
 3. Optimize the drying parameters of the whole fish , carved fish , recombined fish slices
 4. Analysis of results

Chapter III Mechanisms of the combined drying process

1. Heat and mass transfer model during the combined drying process
2. Comparison of the drying characteristics of the whole fish , carved fish , recombined fish slices
3. Sterilization properties during the combined drying process assisted microwave
4. Evaluation of lipid oxidation and toxic ingredients

Chapter IV Pre-treatment of the low-value freshwater fish in dehydrated processing

1. Study effects of pre-treatment methods on the quality of the final products ,drying time and energy consumption
2. Develop some new pre-treatment methods aimed at changing the dielectric property of the raw materials, improving heat and mass transfer process as well as controlling lipid oxidation and toxic ingredients
3. Optimal pre-treatment methods

Chapter V Storage of the drying fish products

1. Determinate the isothermal absorption and desorption properties (at different temperatures)
2. Effects of different packaging, temperature and humidity on physical and chemical properties and sensory characteristics of FD fruit and vegetable pieces
3. Determinate the glass transition temperature and water activity of the final products at different moisture and various temperature
4. Deducing temperature range for proper storage

Chapter VI Conclusions and recommendations for future work

1. Conclusions of the results
2. Recommendations for future work

Acknowledgements

References