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EDUCATION

1996-2000: **School of Food Science and Technology, Wuxi University of Light Industry, Wuxi, Jiangsu Province:** Bachelor's degree in Food Engineering, July 2000
2003-2006: **School of Food Science and Technology, Southern Yangtze University, Wuxi, Jiangsu Province:** Master's degree in Food Science and Technology, July 2006
2007-2010: **School Food Science and Technology, Jiangnan University, Wuxi, Jiangsu Province:** Candidate for PhD in Food Science and Technology

EXPERIENCE & TRAINING

2008-2010: Research on Quick Freeze-drying of Fresh-cut Vegetables Based on Combinative (Osmotic, Microwave-vacuum) Dehydration Process and Study on Storage Mechanisms of the Dried Products
2004-2006: Research on production, purification and characterization of an endoinulinase from Penicillium purpurogenum
1999-2000: Studies on a New Flavor Ham Product: manufacture and color stabilization

Studies on the effects of different drying methods on the quality of edible fresh vegetables: case of the main pigments and nutrients of carrots

Advisor: Prof. Min Zhang, Jiangnan University, Wuxi, China
Co-Advisor: Prof. Arun S. Mujumdar, National University of Singapore, Singapore

Abstract

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