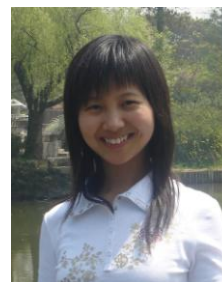


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EDUCATION

- 2000-2004 **School of Food Science and Technology, Harbin University of Commerce, Heilongjiang Province**
Received Bachelor in Food Science and Technology degree, July 2004.
- 2005-2007 **School of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu Province**
Candidate for Master in Food Science and Technology degree, July 2007.
- 2007-2010 Direct admission to candidature for PhD in Food Science and Technology.

EXPERIENCE & TRAINING

- 2007-2010 Researched mechanism and technology of quality control about FD fruits and vegetables
- 2007-present Received professional training in Bakery Club of Jiangnan University and candidate for Primary Baker certificate from China Association of Bakery & Confectionery Industry.
- 2007 Researched coating and spouted bed drying of freeze drying strawberry pieces
- 2006 Researched coating and air pre-drying in freeze drying strawberry pieces
- 2003 Researched functional beverage for losing weight and animal experiments

HONOR & SCHOLARSHIP

- July, 2004 Excellent graduate of Harbin University of Commerce
- 2000-2004 Awarded scholarship (four times) by Harbin University of Commerce, Excellent Student of Harbin University of Commerce twice.

The research on the mechanism and technology of quality improvement of freeze-dried fruits and vegetables pieces

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. Advantages and disadvantages of freeze drying
2. Problems related to application of FD fruit and vegetable pieces
3. Development of coating techniques

Chapter II Pre-treatment of FD fruits and vegetables pieces

1. Effects of ultrasonic, microwave and/or ion radiation on blanching time and blanching temperature
2. Effects of pre-treatment on FD fruits and vegetables pieces

- 1) nutritional aspects
 - 2) texture
 - 3) color
3. Analysis of results

Chapter III Slow rehydration of FD fruits and vegetables pieces

1. Coating materials
2. Optimal formulations
3. Effects of different drying methods on rehydration, color and shape of FD fruits and vegetables pieces (coating after freeze drying)

Chapter IV Homogeneously flavored techniques for FD fruit and vegetable pieces

1. Research on the primary components for aroma and flavor for special FD fruit and vegetable pieces
2. Use of several flavoring techniques to flavor FD fruit and vegetable
3. Combination flavoring and coating techniques

Chapter V Storage of FD fruit and vegetable pieces

1. Effects of different packaging, temperature and humidity on physical and chemical properties and sensory characteristics of FD fruit and vegetable pieces
2. Glass transition temperature and glass storage

Chapter VI Conclusions and recommendations for future work

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

Acknowledgements

References