



Wang Yu-chuan(1966-)

Room D720, School of Food Science and Technology, 1800 Lihu Road

Wuxi, Jiangsu Province

214122, China

1529-542-5103

wyc453@sina.com.

EDUCATION

1985-1989 Department of Electrical Engineering, Chongqing University ,Chongqing .
Received Bachelor in Industry Electric Automatization degree, July 1989.

2009-2013 School of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu Province
Candidate for PhD in Food Science and Technology degree.

EXPERIENCE & TRAINING

1989-1997 worked at Natural Active Healthy Products Factory, Huaiyang Henan Province. Engaged in development of FD foods.

1997-2004 worked at Shuanghui Group, Luohe , Henan Province. Engaged in development of FD foods.

2004-2006 worked at Sublimation Technology limited. Zhengzhou , Henan Province. Engaged in mechanical design of MFD foods processing equipment.

2006-2009 worked at Golden Monkey Group. Shanghai. Engaged in equipment management and design of poilt testing MFD foods equipment.

Among:

1993-1994 Taked a fresher course in Refrigeration Principles and Equipment, Huazhong University of Science and technology, Wuhan, Hubei Province .

2002-2005 Taked a fresher course in Food Science and Technology, Northwest A&F University ,Xian, Shanxi Provice .

HONOR & SCHOLARSHIP

Dec. 2002 Awarded Senior Engineer by People's Government of Henan Province

Dec. 2004 Awarded Members by the Sixth Professional Committee of Chinese Association of Refrigeration

The research on Energy-efficient high-quality dehydrated vegetables processing key technologies

Supervisors: Prof. Zhang Min (JU) 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 and hot air drying
2. Problems related to application of FD vegetables and hot air drying
3. Development of FD and hot air drying vegetables combined with Vacuum-Microwave drying

Chapter II research on AD combined with VMD key technologies

1. research on continuous AD key technologies
2. research on continuous VMDkey technologies
3. research on AD combined with VMD key technologies
4. Analysis of results

Chapter III research on FD combined with VMD key technologies

1. research on continuous FD key technologies
2. research on continuous VMDkey technologies
3. research on FD combined with VMD key technologies
4. Analysis of results

Chapter IV Homogeneously flavored techniques for FD and AD vegetables

1. Research on the changes of primary components for aroma and nutrition for vegetables
2. Use of several flavoring techniques to flavor FD and AD vegetables combined with VMD
3. Compared to traditional FD and AD vegetables

Chapter V Storage of FD and ADvegetables combined with VMD

1. Effects of different packaging, temperature and humidity on physical and chemical properties and sensory characteristics of FD and AD vegetables combined with VMD
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