

Report Tittles

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Name	Title	E-mail
Ph.D		
Lv Weiqiao	Microwave Drying with Water Information Online Monitoring by NMR	425141779@qq.com
An Yanjun	Research on Nostoc sphaeroides processing with nano tech regulation and intelligent quality monitoring	505610346@qq.com
Yang Fan	Study on Simplified Baking Dough Model of 3D Printing	545753326@qq.com
Tazu	Peach Leather Development and Related Studies	Tazu865@yahoo.com
Wang Lin	Effect of Salt and Fat Content on Gel Properties of 3D Surimi Printing	592148022@qq.com
Feng lei	Application of High Pressure Argon Treatment and Controlled Atmosphere Storage to Reduce Chilling Injury in Cherry Tomato	494156001@qq.com
Xu Jicheng	Effects of Different Sterilization Methods on Rheological Properties and Texture Properties of Nostoc Sphaeroides	8626974@qq.com
Cao Xiaohuang	Spray Drying of Barley Grass	2625147978@qq.com
Chen Huizhi	A CO ₂ Indicator for Fresh Cut Vegetables Packaging	770841792@qq.com
Su Ya	Effect of Low Frequency Ultrasound on The Dielectric Property of Vegetables	695882769@qq.com
Li Linlin	Research on The Preservation of Yangzhou Steamed Bun with Vegetable Stuffing during Non-freezing Cold Chain Transportation	1612782889@qq.com

Ma Liang	Non-frozen Preservation of Sanding Steamed Stuffed Bun(stuffed with diced chicken, diced pork, diced bamboo shoots)	157793545@qq.com
Wu Xiaofei	Studies on Nostoc Sphaeriods	582107398@qq.com
Master		
Feng Yanjun	Optimization of Spray Drying Technology in Processing Blueberry Ferment Powder	1149966854@qq.com
Wang Huirong	The Preparation of Mustard Sauce	1209340144@qq.com
Sang Yu	Postharvest Heat Treatment for Mitigation of Chilling Injury in Vegetables	1156274373@qq.com
Wu Lingling	The Preparation of Chicken Powder Microcapsule and the Research of Its Slow-release Performance	1554658187@qq.com
Xue Nana	Study on the Fermentation Technology of Cordyceps Militaris Leftover	1242140482@qq.com
Robert	Freshness Evaluation of Vacuum Packed Silver Carp Fish Fillets	Robertmwilima245@gmail
Pattarapon Phu	The Effect of Vacuum Storage on the Freshness of Grass Carp Fillets (by smart measurement)	2976275925@qq.com
Wang Dandan	Quality of Apple Slices during Pulsed Spouted Microwave Vacuum Freeze Drying	630131384@qq.com
Yang Fanli	Study on the flavor, Texture and Regulation of "Eight-treasure" Tuck in the Process of Sterilization and Subsequent Cold Chain	394978471@qq.com
Wang Qingbo	Study on the Flavor Change and Regulation of Braised Pork During Sterilization Process	978631831@qq.com
Wang Jingyu	Study on the Flavor, Texture and Regulation of Yangzhou Brine Geese in the Process of Sterilization and Subsequent Cold Chain	1529893830@qq.com

Wan Jie	The Research on Flavor Change and Regulation of Yangzhou Typical Meat Dishes (Pork Ball) During the Sterilization Process	1976643765@qq.com
Chen Tong	Study on the Quality Control of Frozen Dishes in the Process of Freezing and Reheating	2386959025@qq.com