Ke Wang

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EDUCATION

Nanjing Agricultural University   Nanjing, China

B.E. Bioengineering   09/2015 - 06/2019

University of Southern California   Los Angeles, CA

M.S. Translational Biotechnology   09/2021 - present

PROFESSIONAL EXPERIENCES

Research Assistant (R & D)   07/2019 - 06/2021

Gan & Lee Pharmaceutical Ltd.

- Developed methods to detect impurities in insulin

  Completed stable methods for detecting the content of Host Cell Protein (HCP) and Trypsin in insulin based on the ELISA. ($R^2 \geq 0.99$, Limit of Detection below 10 ppm)

- Purified and analyzed insulin abnormal protein

  Constructed E. coli to produce abnormal proteins; purified insulin variants; analyzed the nature of insulin variants.

Graduation thesis   08/2018 - 05/2019

- Constructed a model for rapid detection of purple sweet potato

  Analyzed 300 data of light measurement integration sphere system; constructed a non-destructive model for anthocyanin and moisture content.

Project coordinator   09/2016 - 05/2018

Student Research Training at Nanjing Agricultural University

- Found novel halogenase genes based on the soil library

- Screened two possible novel halogenase genes in the Luoyang soil library.

SKILLS

Programming Languages: Linux, Python, and R

PUBLICATION

Jing Peng, **Ke Wang**, Chen Ma, Jiamei Long, Kang Tu, Leiqing Pan, Determination of anthocyanin and moisture content of purple sweet potatoes during the drying process by their optical properties in the 400–1050 nm range, Food Chemistry, Volume 359, 2021, 129811, ISSN 0308-8146, https://doi.org/10.1016/j.foodchem.2021.129811.