

Jun Yang

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EDUCATION

Ph.D. (Food Science, Nutrition, Biochemistry), Cornell University, USA	March 2007
M.S. (Nutritional Sciences), University of Connecticut, USA	May 2002
M.S. (Microbiology), Huazhong Agricultural University, China	June 1995
A.S. (Fermentation), Huazhong Agricultural University, China	June 1989

PROFESSIONAL EXPERIENCE

PepsiCo Global R&D, Plano, TX	3/2007 - Present
<ul style="list-style-type: none">Principal Scientist, Measurement Science, Plano R&D	Feb., 2016 - Present
<ul style="list-style-type: none">Associate Principal Scientist, Analytical Innovation Team, Plano R&D<ul style="list-style-type: none">➤ Manage physical and functional testing for all Frito-Lay product Portfolios➤ Support LTR, PAR, UK, Sabrito for analytical test within Global R&D	Mar., 2013 – Feb., 2016
<ul style="list-style-type: none">Senior Scientist, Analytical Innovation Team, Frito-Lay R&D,<ul style="list-style-type: none">➤ Lead physical and functional testing area	Mar. 2011 – Mar. 2013
<ul style="list-style-type: none">Food Scientist II, Product Development, Frito-Lay R&D<ul style="list-style-type: none">➤ Lead and support the product development of nuts and mixes portfolio for True North➤ PepsiCo Fruit and Vegetable Research Center➤ Partner with Quaker Foods and Supply Chain to develop waste stream ingredients➤ Partner with Tropicana, Urshel and Supply Chain to deliver projects	Mar. 2007 – Mar. 2011
Internship, Liquid Beverage Group, Nestlé R&D Center, Marysville, OH	8- 12/2005
<ul style="list-style-type: none">Innovative beverage development through different stages.	
Instructor and Researcher, Huazhong Agri. Univ., Wuhan, China	6/1995 – 8/1999
<ul style="list-style-type: none">This faculty position offered the opportunity to be involved in teaching and research programs.	
Food Technician, Wuhan Seasonings and Food Company, China	6/1989 – 8/1992
<ul style="list-style-type: none">Quality control and quality assurance	

RESEARCH EXPERIENCE

<ul style="list-style-type: none">Ph.D., Department of Food Science, Cornell University, Ithaca, NY<ul style="list-style-type: none">➤ Functional foods & nutraceuticals; Phytochemicals as antioxidants and chemopreventive agents; and phase II detoxifying enzyme inducers from dietary sources.	6/2002 – 3/2007
<ul style="list-style-type: none">M.S., Department of Nutritional Sciences, University of Connecticut, Storrs, CT.<ul style="list-style-type: none">➤ The use of capacitive dielectric heating as a food safety intervention method for sprouted seeds.	8/2000 – 5/2002
<ul style="list-style-type: none">M.S., College of Food Sc. & Tech., Huazhong Agri. Univ., Wuhan, China.<ul style="list-style-type: none">➤ Preparation of pectinase or acid protease produced by <i>Aspergillus niger</i> and their applications in beverages.	8/1992 – 6/1995

PATENT

- Yang, J.**, Xiao, A. H., & Wang, C. W. The Conversion of Soybean Hull into Dietary Fiber. State Intellectual Property Office of the People Republic of China (ZL2014 1 0102747.8).
- Yang, J.** and Lamikanra, O. Quick Cooking Technology Development for White and Brown Rice. PepsiCo Patent Application (61/480,464).

- Lamikanra, O., Han, J., and **Yang, J.** Processing of Whole or Portions of Genus Musa and Related Species. PepsiCo Patent Application (I006943.03971).
- Han, J., Lamikanra, O., Rivera, T., and **Yang, J.** Processing of Side-Stream Ingredients of Fruit and Vegetable Processes and Use of Ingredients in Beverage and Food Products. PepsiCo U.S. Provisional Patent Application (#61/390720).

PEER-REVIEWED JOURNAL PUBLICATIONS

- **Yang, J.**, Vittori, N., Wang, W-W., Shi, Y-C., Hoeflinger, J. L., Miller, M. J., and Pan, Y. (2017). Molecular weight distribution and fermentation of mechanically pre-treated konjac enzymatic hydrolysates. *Carbohydrate Polymers*, 159, 58-65.
- Li, S. Y., Li, X. J., Lamikanra, O., Luo, Q., Liu, Z. W., and **Yang, J.** (2017). Effect of cooking on physicochemical properties and volatile compounds in lotus root (*Nelumbo nucifera* Gaertn). *Food Chemistry*, 216, 316-323.
- Cai, S. H., Zhang, R., Guo, Y., He, J. R., Li, S. Y., Zhu, Z. Z., Liu, G., Liu, Z. W. and **Yang, J.** (2015). Optimization of Ultrasound-Assisted Extraction of Gardenia Fruit Oil with Bioactive Components, and their Identification and Quantification by HPLC-DAD/ESI-MS2. *Food & Funct.* 6, 2194-2204.
- Cai, X., Yu, J. N., Xu, L. M., Liu, R., & **Yang, J.** (2014). The mechanism study in the interactions of sorghum procyanidins trimer with porcine pancreatic α -amylase. *Food Chemistry*, 174, 291–298.
- **Yang, J.**, Xiao, A. H., & Wang, C. W. (2014). Novel Development and Characterization of Dietary Fiber From Yellow Soybean Hulls. *Food Chemistry*, 161, 367–375.
- **Yang, J.**, Ou, B-X., Wise, M. L., & Chu, Y-F. (2014). In vitro total antioxidant capacity and anti-inflammatory activity of three common oat-derived avenanthramides. *Food Chemistry*, 160, 338-345.
- **Yang, J.**, and Xiao, Y-Y. (2013). Grape Phytochemicals and Associated Health Benefits. *Critical Reviews in Food Science and Technology*. 53, 1202-1225.
- **Yang, J.**, and Liu, R. H. (2013). The Phenolic Profiles and Antioxidant Activity in Different Type of Teas. *International Journal of Food Science & Technology*, 48, 163 - 171.
- Ding, S-Y., and **Yang, J.** (2013) Germicidal efficacy of sanitizers on food-borne bacteria and effect of sanitizes in CIP and SIP simulation. *Eur Food Res Technol.*, 237, 265-274.
- Ding, S-Y., and **Yang, J.** (2013). The influence of emulsifiers on the rheological properties of wheat flour dough and quality of fried instant noodles. *LWT - Food Science and Technology*, 53, 61-69.
- **Yang, J.**, and Liu, R. H. (2009). Synergistic Effect of Apple Extracts and Quercetin 3- β -D-glucoside Combination on Antiproliferative Activity in MCF-7 Human Breast Cancer Cells in vitro. *Journal of Agricultural and Food Chemistry*, 57, 8581–8586.
- **Yang, J.** (2009). Brazil Nuts and Associated Health Benefits: A Review. *LWT - Food Science & Technology*, 42, 1573 - 1580.
- **Yang, J.**, Martinson, T. E., Liu, R. H. (2009). Phytochemical profiles and antioxidant activities of wine grapes. *Food Chemistry*, 116, 332-339.
- **Yang, J.**, and Liu, R. H. (2009). Induction of phase II enzyme in vitro by grape extracts and selected phytochemicals. *Food Chemistry*, 114, 898-904.
- **Yang, J.**, Liu, R. H., and Halim, L. (2009). Antioxidant and Antiproliferative Activities of Common Edible Nut Seeds. *LWT - Food Science & Technology*, 42, 1-8.
- **Yang, J.**, Meyers, K. J., Heide, J. van der, and Liu, R. H. (2004). Varietal differences in Phenolic content, and Antioxidant and Antiproliferative Activities of Onions. *Journal of Agricultural and Food Chemistry*, 52(21): 6787-6793.

BOOK CHAPTERS

- **Yang, J.**, and Zhao, D. J. Chapter 20: Bioactive Components and Health Benefits in Grapes and Wines. Functional Foods, Nutraceuticals and Natural Products: Concepts and Applications. Edited by Dhiraj A.

- Vattem and Vatsala Maitin. **2015**. Published by DEStech Publications, Inc., Lancaster, PA, USA.
- **Yang, J.**, Xiangjiu He, and Dongjun Zhao. Factors affecting phytochemical Stability. *Handbook of Plant Food Phytochemicals: Sources, Stability and Extraction*, First Edition. Edited by Brijesh K. Tiwari, Nigel P. Brunton and Charles S. Brennan. **2013**. Published by John Wiley & Sons, Ltd.
 - **Yang, J.** The Health Benefits Of Quercetin: Potential Mechanisms Of Action. In: Quercetin: Dietary Sources, Functions and Health Benefits. **2012**. Nova Science Publishers, Inc. Hauppauge, NY, USA.
 - **Yang, J.**; Liu, J.R.; and Felice, D. L. Bioactive Components in Edible Nuts and Health Benefits. In: (ed) **2011**. Nuts: Properties, Consumption and Nutrition. Nova Science Publishers, Inc. Hauppauge, NY, USA.
 - **Yang, J.** Phytochemical changes of fresh-cut fruits and vegetables in controlled and modified atmosphere packaging. In: Edited by Aaron L. Brody, Hong Zhuang and Jung H. Han. **2011**. *Modified Atmosphere Packaging for Fresh-Cut Fruits and Vegetables*. pp: 101-140. Blackwell Publishing Ltd.
 - **Yang, J.**; Liu, J.R.; and Parry, J. Vitamin C: Daily Requirements, Dietary Sources and Adverse Effects. In: Hubert Kucharski and Julek Zajac (ed) **2010**. Handbook of Vitamin C Research. Nova Science Publishers, Inc. Hauppauge, NY, USA.

AWARDS & HONORS

- | | |
|--|------------|
| • Onsite Panelist, 1890s Land-grant Institutions Grant, NIFA, USDA | 2016 |
| • NLGCA Grant Panel, DoCE, NIFA, USDA | 2015, 2016 |
| • Expert & Mentor: Global STEM Alliance, The New York Academy of Sciences | 2016 |
| • Outstanding Service Award, 2014-2015 Fruit and Vegetable Product Division, IFT | 2015 |
| • Outstanding Service Award, 2013-2014 Fruit and Vegetable Product Division, IFT | 2014 |
| • Onsite Panelist, Improving Food Quality Grant, NIFA, USDA | 2013, 2014 |
| • Chutian scholar, Department of Education at Hubei, China | 2012 |

LEADERSHIP

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| • Executive Committee: Chinese American Food Society (CAFS) | 2016-2017 |
| • Onsite judge of poster competition: FVPD, IFT | 2012-2016 |
| • IFT, Fruit and Vegetable Product Division: Past-Chair | 2014-2015 |
| • IFT, Fruit and Vegetable Product Division: Chair | 2014-2015 |
| • IFT, Fruit and Vegetable Product Division: Chair-designate | 2013-2014 |

CERTIFICATION

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| • Certified Food Scientist, IFT | Since 2015 |
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PROFESSIONAL SOCIETIES

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| • Executive Committee, Chinese American Food Society (CAFS) | Since 2016 |
| • Professional Member of the Institute of Food Technologists (IFT) | Since 2000 |
| • Phi Tau Sigma Honorary Society | Since 2003 |
| • American Chemical Society | Since 2004 |

INVITED ACTIVITIES

- Invited talk: Health Benefits and Functionality of Dietary Fiber: From Research to Development. Department of Food Sci. & Eng., Wuhan Polytechnic University. Wuhan, China. June 26, **2013**.
- Invited talk: Functional Foods & Nutraceuticals. College of Food Sci.& Tech., Huazhong Agricultural University. Wuhan, China. June 11, **2012**.

- Invited talk: Current Food Safety Issues in Healthy Snacks. Department of Food Sci. & Eng., Wuhan Polytechnic University. Wuhan, China. June 7, **2012**.
- Invited talk: Fruit and Vegetable Downstream Utilization: From Concepts to Innovative Ingredients. “International Symposium of Novel Technologies in Food Processing & Byproducts Utilization”, Shanghai Jiao Tong Univ., Shanghai, China. May 25 – 27, **2012**.
- Invited talk: Fruits and Vegetables Processing and Phytochemical Changes. College of Biological Science and Engineering, Hebei Univ. of Sci. and Tech., Hebei, China. Sept. 22, **2011**.
- Invited talk: Phytochemicals from Fruits and Vegetables and Associated Health Benefits. China National Cereals, Oils and Foodstuffs Corporation (COFCO). Beijing, China. Sept., 21, **2011**.
- Invited talk: Nutrients and Phytonutrients from Fruits and Vegetables. School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, China. Sept., 20, **2011**.