

Huang Jingyi

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Education

Macau University of Science and Technology (MUST) 09/2021- 08/2025
School: Faculty of Medicine
Major: B.S. Food and Nutritional Sciences
Average Score: / 4.0
Award: Dean's Honor List (2022-2023)

Patent

Huang Jingyi, An Adjustable Pasta Storage Container, Patent No.: 2024207794631, Application Date: 2024-04-16. (in the application)
Details: The food packaging is a practical and novel pasta storage container. It features an adjustable lid and dispensing hole marked with pasta weight and calorie information, allowing users to control the amount of pasta based on their needs. The calculation of the pasta's weight is based on the “Chinese Dietary Nutrient Reference Intakes” and the hole size is designed according to the cross-sectional area corresponding to each weight of the pasta, making the packaging both convenient and scientifically grounded.

Research Experiences

From Extraction to Functionalization: Exploring Emerging Technologies in Pea Protein Processing for Enhanced Techno-functional Benefits, MUST 02/2024-05/2024
Details: In this review, I was responsible for researching literature on the effects of emerging technologies—such as high-power ultrasound, pulsed electric field, high hydrostatic pressure, and microwaves—on pea protein quality including amino acid composition, digestibility, and bioavailability. Based on the relevant data, I created comparative tables including conventional and emerging technologies, their application conditions, and effects of processing technologies on pea protein quality to compare the impacts of different technologies on pea protein.

The American Ginseng: A Review of a Chinese Food-Medicine, MUST 09/2023-12/2023
Details: In this paper, I used Endnote to collect literature on American ginseng, and analyzed its six aspects: background introduction, horticultural characteristics and distribution, pharmacological effects and medicinal cuisine, nutritional value, product development and application prospects, and safety issues. I summarized the benefits of American ginseng for the human body, its effectiveness in various fields, and its potential toxicity.

The Impact of Controlled-Release Chlorine Dioxide Gas on the Safety and Quality Enhancement of Navel Oranges: A Comprehensive Microbial and Commercial Simulation Study, MUST 09/2023-12/2023
Details: In this group project, I researched the impact of various new preservatives on fruit quality, identifying the advantages of chlorine dioxide over other preservatives for navel oranges. Applying qualitative and quantitative methods, experiments were designed to test the preservative effects of different chlorine dioxide concentrations on navel oranges inoculated with three microorganisms. Simulated commercial conditions replicate transportation and storage, exploring diverse chlorine dioxide release methods. The design of controlled-release chlorine dioxide gas is expected to reduce microbial count and extend the shelf life of navel oranges, which is effective in providing a reliable solution for food preservation technology.

Internships

Fujian Xianzhilou Biological Science & Technology Co., Ltd. **R&D Assistant** 06/2024-07/2024

- Assisted in developing new health products and providing improvement suggestions after testing the samples
- Participated in testing experiments such as High-Performance Liquid Chromatography and Thin-Layer Chromatography
- Prepared culture media for strain inoculation and assisted with subsequent processing tasks after cultivation

Macau University of Science and Technology	Laboratory Assistant	02/2024-05/2024
<ul style="list-style-type: none">● Prepared biology instructional lab equipment and supplies such as pipettes, beakers and condensers● Maintained laboratory supplies and equipment by cleaning glassware, controlling inventory, and managing the safety data sheet● Guided junior students in proper lab procedures and techniques		

Extra-curriculum Activities

Nutrition Society of Students' Union, MUST	Planning Department Officer	09/2022-now
<ul style="list-style-type: none">● Developed detailed activity plans for the Nutrition Society combining current nutrition trends and public health needs● Worked closely with other departments to coordinate and implement events		

Volleyball Club, MUST	Member	09/2021-06/2022
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Skills

MS Office, SPSS, Endnote, Canva