

Resume Ke Bian

First Name: Ke

Family Name: Bian

Sex: Male

Date of Birth: Aug. 25, 1960

Place of Work: Henan University of Technology

Designation: President /Professor

Experiences:

Professor, Henan University of Technology 1998-present

Associate Professor, Zhengzhou Grain College 1993 - 1998

Lecturer, Zhengzhou Grain College 1990-1993

Visiting Scientist, University of Nottingham (UK) 1991-1992

Senior visiting scientist, Kansas State University (USA) 1997-1998

Professional societies and activities:

1. Chairman of ISO/TC34/SC4 (Jan.2007—Dec.2017)
2. Vice chairman, Chinese Cereals and Oils Association (2006—)
3. Chairman, Noodle Product Division, Chinese Cereals and Oils Association (2015—)
4. Vice Chairman, Food Industry Society of Henan Province, China (2005—)
5. Standing Committeeman, Henan Wheat Research Society (2003 —)
6. Associate Director Editorial Board, Journal of Chinese Cereals and Oils Association(2004—)
7. Editorial Board, Journal of Chinese Oils and Fats (2004—)
8. Editorial Board, Journal of Henan Science (2004—2010)
9. Editorial Board, Journal of Food Science and Technology (China) (2005—)
10. Group Leader, Grain, Oil Storage and Physical Distribution group of China Grain and Oil Standardization Committee (2006—)

Honors and awards:

1. National Excellent Teacher (1995)
2. Outstanding Scientist Coming back from abroad, Henan Province (2004)
3. Enjoy Chinese Government Special Allowance (1997)
4. 21st Academic and Technological Bellwether of Henan Province (2000)
5. Outstanding Middle Aged and Young Backbone Teacher Award (1995)
6. Second Class Science and Technology Advancement Award of Internal Trade Ministry (**Characterization of Wheat Proteins By Electrophoresis,1994**)
7. First Class Science and Technology Advancement Award of Ministry of Commerce (**Method for Maize Variety Identification and Purity Assessment, 1992**)
8. First Class Science and Technology Advancement Award of Ministry of Commerce (**Study on Grain Storage and Preservation Technology, 1991**)
9. Second class Science and Technology Advancement Award of Henan Province (**Studies on Wheat Processing Technology and development, 2005**)
10. First class Science and Technology Advancement Award of Henan Province (2009)
(Studies and Application of New Technologies for Wheat processing, 2009)
11. Special Outstanding Prize Award of Chinese Association of Cereals and Oils
(Studies on New Integrated Techniques for National Grain Storage, 2009)
12. First Class Science and Technology Advancement Award of Chinese Government
(Studies on the “Four in One” Grain Storage Technology and Its Application 2010)
13. Second Class Science and Technology Advancement Award of the Chinese government
(Energy-saving and High-performance Wheat Processing Technology. 2011)

Patents:

1. A Paper Label Adhesive Prepared with Peanut Proteins: Chinese Patent: ZL
2. Modified Soy Protein Adhesive. United State Patent: 6,497,760
3. 2020 10519215 .6

4. A Wheat Processing Method for Improving the Quality of Flours and Their Subsequent Products. Chinese Patent: ZL 2008 1 0049737.7
5. A Flour Fortification Mixing Machine. Chinese Patent: ZL 2007 2 0090982.3
6. A Stone Flour Mill. Chinese Patent: ZL 2010 2 0231490.3
7. A rapid identification method of scab wheat grain based on near infrared spectroscopy. Chinese Patent: ZL 201310062748.X
8. Processing technology of raw grain to prevent color reverse of wheat flour and flour products. Chinese Patent : ZL201310077268.0.
9. Method of controlling the content of deoxynivalenol in flour by superheated steam. Patent application No: 201810885786.8.
10. Method of mycotoxins degradation by ultrasonic treatment. Inventors: **Ke Bian**, Patent application No: 201710840986.7.
11. Method of improving the edible quality of weak-gluten wheat by superheated steam. Patent application No: 201810885787.2

Recent 5 years publications:

1. Yuling Yang, Erqi Guan, Tingjing Zhang, Mengmeng Li and **Ke Bian***. Comparison of rheological behavior, microstructure of wheat flour doughs, and cooking performance of noodles prepared by different mixers. Journal of food science, 2020, published in advance.
2. Erqi Guan, Yuling Yang, Jinyue Pang, Tingjing Zhang, Mengmeng Li and **Ke Bian***. Ultrafine grinding of wheat flour Effect of flourstarch granule profiles and particle size distribution on falling number and pasting properties. Food science and nutrition, 2020, published in advance.
3. Mengmeng Li, Erqi Guan and **Ke Bian***. Detoxification of Deoxynivalenol by ⁶⁰Co gamma-ray Irradiation and Toxicity Analyses of Radiolysis Products. Journal of AOAC International, 2019, 102(6):1749-1755.
4. Yuanfang Liu, Mengmeng Li, Yuanxiao Liu and **Ke Bian***. Structures of Reaction Products and Degradation Pathways of Aflatoxin B₁ by Ultrasound Treatment. Toxins 2019, 11, 526: 1-13.
5. Mengmeng Li, Erqi Guan and **Ke Bian***, Structure Elucidation and Toxicity Analysis

- of the Degradation Products of Deoxynivalenol by Gaseous Ozone, *Toxins* 2019, 11, 474: 1-13.
6. Yuanxiao Liu , Mengmeng Li, **Ke Bian** *, Erqi Guan, Yuanfang Liu and Ying Lu, Reduction of Deoxynivalenol in Wheat with Superheated Steam and Its Effects on Wheat Quality, *Toxins* 2019, 11, 414: 1-13.
 7. Yuling Yang, Erqi Guan, Tingjing Zhang, Mengmeng Li, **Ke Bian***. Influence of water addition methods on water mobility characterization and rheological properties of wheat flour dough, *Journal of Cereal Science*, 2019, 60(3), 589-594.
 8. M.M. Li, E.Q. Guan & **K. Bian***. Effect of ozone treatment on deoxynivalenol and quality evaluation of ozonised wheat [J]. *Food Additives & Contaminants: Part A*, 2015, 32(4):544-553.
 9. Liu Yuanxiao, Li Mengmeng, **Bian Ke***, Guan Erqi, Liu Yuanfang. Recent Progress in the Application of Heat Treatment in Wheat Storage and Processing [J]. *Food Science*, 2019, 40(13):326-333.
 10. Liang Chen*, Junying Heng, Suya Qin, **Ke Bian***, A comprehensive understanding of the biocontrol potential of *Bacillus velezensis* LM2303 against *Fusarium* head blight. in *PLOS ONE* 13(6):e0198560 · June 2018
 11. Liu Yuanxiao, Guan Erqi, **Bian Ke***, Li Mengmeng. A Review of the Application of QuEChERS in the Determination of Organic Contaminants in Foods [J]. *Food Science*, 2017, 38(19):294-300.
 12. Zheng Yangyang, Ren Chuanshun, Fu Min, Yang Taihao, Chen Zihao, **Bian Ke***. Effect of dry heat stabilized rice bran on quality characteristics of rice cookies[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2020, 41(02): 8-12+18.
 13. Yang Yuling, Guan Erqi, Li Mengmeng, **Bian Ke***. Effects of Different Mixing Methods on Rheological Properties of Dough and Noodle Quality [J]. *Journal of Henan University of Technology (Natural Science Edition)*, 2019,40(05):18-24+52.
 14. Guan Erqi, Pang Jinyue, **Bian Ke***. Research Progress on the Effect of Grinding Strength on Wheat Flour Quality Characteristics [J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2019,40(05):126-131.
 15. Fan Huiping, Chen Yuehua, Fu Feng, Ai Zhilu, **Bian Ke***. Effects of Alkaline

- Salts on Gluten Characteristics of Wheat Flour and Protein Composition of Derive[J]. *Modern Food Science and Technology*, 2019,35(12):61-69.
16. Wang Haijie, Li Mengmeng, Guan Erqi, **Bian Ke***, Wang Ruihu. Effect of microwave treatment on properties of soybean meal adhesive[J]. *China Oils and Fats*, 2019,44(03):102-106.
 17. Wang Haijie, Li Mengmeng, Guan Erqi, **Bian Ke***. Review on R&D of Modification Technologies of Soybean Protein Adhesives for Wood-based Panels[J]. *China Wood Industry*, 2019,33(02):25-29.
 18. Liu Yuanfang, Li Mengmeng, Liu Yuanxiao, **Bian Ke***. Progress in power ultrasound method and its application in degradation process in food industry[J]. *Food and Fermentation Industries*, 2018,44(10):283-289.
 19. Bai Fuxiao, Li Mengmeng, **Bian Ke***, Yang Lixin. Research Progress of Ultrasonic Modified Soybean Protein[J]. *Soybean Science*, 2018,37(03):471-476.
 20. LI Mengmeng, **BIAN Ke***, WAN Xiaole, GUAN Erqi. Effect of L-Cysteine Modification on Properties of Wheat-gluten-based Bioplastic Panels[J]. *China Plastics*, 2018,32(05):120-125.
 21. Gao Sensen, Guan Erqi, Li Mengmeng, **Bian Ke***. Study on Mineral Content and Processing Quality of Wheat Flour with Different Flour Yields[J]. *The Food Industry*, 2018,39(04):217-220.
 22. Yang Long, Li Mengmeng, Guan Erqi, **Bian Ke***. Effect of Ozone Water on DON Degradation in Scabbed Wheat[J]. *Journal of Henan University of Technology(Natural Science Edition)* ,2018,39(02):25-29+36.
 23. Gao Guoxiang, Guan Erqi, Li Mengmeng, **Bian Ke***. Effect of superfine comminution on functional property of soybean protein[J]. *China Oils and Fats*, 2018,43(03):30-34.
 24. Yang Yuling, Guan Erqi, **Bian Ke***. Study on processing utilization of germinated wheats[J]. *Cereals & Oils*, 2018,31(01):1-3.
 25. Fan Huiping, Chen Yuehua, **Bian Ke***, Zheng Xueling, Ai Zhilu. The effect of alkaline salt on rheological properties of dough and noodle quality[J]. *Food and Fermentation Industries*, 2018,44(04):97-103.
 26. Zhang Pengfei, Guan Erqi, **Bian Ke***. Degradation of DON in bran of scabby

- wheat by extrusion[J]. *Cereals & Oils*, 2017,30(10):58-61.
27. Guo Wuhan, Guan Erqi, **Bian Ke***. Effect of Superfine Grinding Treatment on the Properties of Wheat Gluten[J]. *Journal of the Chinese Cereals and Oils Association*, 2017,32(05):13-18.
 28. **Bian Ke***, Li Yanan, Guan Erqi. Preparation and Application of Sweet Potato Resistant Starch[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2017,38(02):122-128.
 29. Qiao Zhu, Guan Erqi, **Bian Ke***. Effects of superheated steam drying on stress-crack index of maize and its process optimization[J]. *Cereals & Oils*, 2017,30(04):42-45.
 30. Qiao Zhu, Guan Erqi, **Bian Ke***. Characteristics of Maize in Superheated Steam Drying and Model Construction[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2017,38(01):5-11.
 31. Ma Mingyang, Guan Erqi, **Bian Ke***, Wang Ning. Effects of Sweet Potato Flour on Dough Properties and Steamed Bread Qualities[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2016,37(03):31-36.
 32. Qiao Zhu, Guan Erqi, **Bian Ke***. Comparison of Characteristics and Quality of Maize by Hot Air and Superheated Steam Drying[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2016,37(03):1-6.
 33. Liu Yuanxiao, Guan Erqi, **Bian Ke***, Qiao Zhu. The Degradation Effect of Superheated Steam Treatment on Deoxynivalenol in Scabbed Wheat[J]. *Journal of Henan University of Technology(Natural Science Edition)*, 2016,37(05):57-63.
 34. Guan Erqi, Cui Guijin, **Bian Ke***, Zheng Zhuhong. SIMCA Identification Model Establishment of Gibberellic Disease Wheat Grain Based on Near Infrared Spectrum Characteristics[J]. *Journal of the Chinese Cereals and Oils Association*, 2016,31(11):124-129.
 35. Zhang Shencheng, Guan Erqi, **Bian Ke***, Xu Mengmeng, Zhang Kun. Digestibility of Starch and Protein during Accelerated Aging of Wheat [J]. *Journal of the Chinese Cereals and Oils Association*. 2015, 30(02):11-14.
 36. Xu Mengmeng, Guan Erqi, **Bian Ke***, Li Mengmeng, Liu Yuanxiao. Physicochemical Properties Production Technology and Application of Sweet

- Potato Starch [J]. Cereal and Feed Industry. 2015, 01:23-27.
37. Li Mengmeng, **Bian Ke***, Guan Erqi. Effect of ^{60}Co - γ Ray Irradiation on Qualities of Wheat [J]. Cereal and Feed Industry. 2015, 04:4-9.
 38. Xu Mengmeng, Guan Erqi, **Bian Ke***. Effects of Wheat Gluten and Sweet Potato Starch on Noodle Qualities [J]. Cereal and Feed Industry, 2015, 03:28-34.
 39. Guan Erqi, **Bian Ke***. Probe Into the Implementation Path of “Excellent Engineer Education and Training Program” for Food Engineering Specialty with Cultivating Innovation Ability as the Core [J]. Journal of Henan University of Technology (Social Science), 2015, 11(03):144-147.
 40. Li Mengmeng, Guan Erqi, **Bian Ke***. Research Progress on Ozone Degradation of Mycotoxin [J]. Journal of Henan University of Technology (Natural Science Edition), 2015, 36(01):100-106.
 41. Wang Ning, Guan Erqi, **Bian Ke***. Research Status of Microorganism and the Flavor of Traditional Steam Bread Starter [J]. Cereal & Feed Industry, 2015, 07:25-28.
 42. Wang Ning, **Bian Ke***, Guan Erqi. Comparison of steamed bread flavor fermentation by dry yeast and traditional Jiaozi[J]. Cereal & Feed Industry, 2015(12):40-44.
 43. Guan Erqi, Guo Wuhan, **Bian Ke***. The Effect of Superfine Grinding on the Quality of Wheat Flour[J]. Journal of the Chinese Cereals and Oils Association, 2015, 30(11):26-30.
 44. Guo Wuhan, Guan Erqi, **Bian Ke***, Zhan Juanli. Effects of Superfine Grinding Technology on the Functional Properties of Peanut Protein[J]. Journal of Henan University of Technology (Natural Science Edition), 2015, 36(05):52-56.
 45. Guo Wuhan, Guan Erqi, **Bian Ke***. Review on application of superfine grinding technology[J]. Cereal & Feed Industry, 2015(05):38-40.
 46. Xu Mengmeng, Guan Erqi, Bian Ke, Li Mengmeng, Liu Yuanxiao. Physicochemical Properties Production Technology and Application of Sweet Potato Starch [J]. Cereal and Feed Industry. 2015, 01:23-27.
 47. Shi Linfan, Chen Jie, Lü Yingguo, Bian Ke. Influence of Composite Carbonate

on the Extensibility of Ramen Dough [J]. *Cereals & Oils*, 2015, 28(03):59-62.

48. Li Mengmeng, Bian Ke, Guan Erqi. Effect of ⁶⁰Co-γ Ray Irradiation on Qualities of Wheat [J]. *Cereal and Feed Industry*. 2015, 04:4-9.
49. Xu Mengmeng, Guan Erqi, Bian ke. Effects of Wheat Gluten and Sweet Potato Starch on Noodle Qualities [J].*Cereal and Feed Industry*, 2015, 03:28-34.

Wang Yuanhui, Zhao Dandan, Chen Jie, Bian Ke. Research on the Influence of Modifying Agent to the Quality of Ramen Dough [J].*China Food Additives*, 2015, 01:134-137.

1. Du Haoran, Zhang Xueling, Han Xiaoxian, Zhangjie, Li Limin, LiuChong, Bian Ke. Effects of Freezing Conditions and Thawing Methods on the Qualities of Emptins Frozen Dough for Steamed Bread [J]. *Cereal and Feed Industry*. 2015, 05:14-18.
2. Xu Tianyun, Liu Chong, Zheng Xueling, Bian Ke. Influence of Flour Maturation Time on the Quality of Steamed Bread [J]. *Modern Food Science & Technology*, 2015, 32(06):264-271.
3. Wang Yuanhui, Zhao Dandan, Chen Jie, Bian Ke. Research on the influence of modifying agent to the quality of ramen dough [J]. *China Food Additives*, 2015, 01:134-137.
4. Du Haoran, Zheng Xueling, Han Xiaoxian, Zhang Jie, Li Limin, Liu Chong, Bian Ke. Optimization of Compound Food Additives for Frozen Dough Steamed Breads Made with Mixed Starters by Response Surface Methodology [J]. *Food Science*, 2015, 36(12):36-43.
5. Guan Erqi, Bian Ke. Probe Into the Implementation Path of “Excellent Engineer Education and Training Program” for Food Engineering Specialty with Cultivating Innovation Ability as the Core [J]. *Journal of Henan University of Technology (Social Science)*, 2015, 11(03):144-147.
6. Wang Lei, Chen Jie, Lü Yingguo, Bian Ke. Optimization on Processing Technology of Stewed Noodles by Response Surface Methodology [J]. *Journal of Henan University of Technology (Natural Science Edition)*, 2015, 36(04): 63-68.
7. Wang Lei, Chen Jie, Lü Yingguo, Bian Ke. Effects of Gluten on Dough

- Rheological Properties and Quality of Stewed Noodles [J]. Food Science and Technology, 2015, 40(06):182-185.
8. Chen Jie, Shi Linfan, Wang Liyang, Bian Ke. Influence of Salt on the Extensibility of Rame Dough [J]. Cereal & Feed Industry, 2015, 02:35-38.
 9. Li Mingfei, Zheng Xueling, Bian Ke, Liu Chong, Liu Zhiqiang. Influence of Damage Starch on the Quality of Wheat Flour and these Paration Effect of Starch and Gluten [J]. Cereal & Feed Industry, 2015, 06:10-14.
 10. Deng Cui, Li Zhijian, Li Haifeng, Liu Changhong, Bian Ke, Yang Yueting. Effects of Defatted Soybean Protein Powder on Whitenesse of Steamed Bread [J]. Food Science and Technology, 2015, 40(03): 182-185.
 11. Zhao Dandan, Chen Jie, Wang Yuanhui, Bian Ke. Study on Influences of Different Process Factores on Ramen Quality by Response Surface Method [J]. Journal of Henan University of Technology (Natural Science Edition) 2015, 36(01): 32-35.
 12. Li Mengmeng, Guan Erqi, Bian Ke. Research Prograss on Ozone Degradation of Mycotoxin [J]. Journal of Henan University of Technology (Natural Science Edition), 2015, 36(01):100-106.
 13. Wang Ning, Guan Erqi, Bian Ke. Reseach Status of Microoranism and the Flavor of Traditional Steam Bread Starter [J]. Cereal & Feed Industry, 2015, 07:25-28.
 14. Wang Dayi, Wen Jiping, Bian Ke. Comparison of Volatile Compounds from Steamed Bread Made by Liquid Sourdough Fermentation and One-time Fermentation [J]. Food Science and Technology, 2015, 40 (08):151-155.
 15. Zhang Hesong, Bian Ke, Wu Cunrong, He Donghua. The Application of Multifunction Electric Meter in the Current Monitoring of Conveying Equipment in Grain Depot [J]. Grain Distribution Technology, 2014, 04:30-34.
 16. Zhang Kun, Bian Ke, Guan Erqi, Zhang Shencheng, Xu Mengmeng. Deoxynivalenol Degradation by Electron beam Irradiation [J]. Cereal and Feed Industry. 2014, 02:13-16.
 17. Guo Wuhan, Guan Erqi, Bian Ke. Review on Application of Superfine Grinding Technology [J]. Cereal and Feed Industry. 2015, 05:38-40.
 18. Li Gangfeng, Chen Jie, Bian Ke, Lü Yingguo. Influence of Different Process Conditions on Rice-noodle Retrogradation [J]. Cereals & Oils, 2014, 27(05):51-54.
 19. Li Gangfeng, Chen Jie, Bian Ke. Effect of Different Conditions on Rice Noodles

- Aging [J]. *Cereal and Feed Industry*. 2014, 02:17-20.
20. Zhang Shencheng, Guan Erqi, Bian Ke, Zhang Kun, Cao Yufei. Variation of Wheat Starch Digestibility by Different Storage Methods [J]. *Cereal and Feed Industry*. 2014, 03:15-17.
 21. Shi Linfan, Chen Jie, Wang Yuanhui, Bian Ke. Influence of Sodium Metabisulphite on the Extensibility of Ramen Dough [J]. *Journal of Henan University of Technology (Natural Science Edition)*, 2014, 36(02):37-41.
 22. Du Haoran, Zheng Xueling, Han Xiaoxian, Zhang Jie, Li Limin, Liu Chong, Bian Ke. Influence of Yeast Mixed with JiaoZi on the Quality of Frozen Steamed Bread Dough [J]. *Food Research and Development*, 2014, 35(23):8-12.
 23. Yang Xiaolu, Li Zhijian, Shao Yuan, Liu Changhong, Bian Ke. Optimization of Fermentation Conditions of Lactic Acid Bacteria Exopolysaccharide and the Effect on the Steamed Bread Quality [J]. *Science and Technology of Cereals*, 2014, 22(2): 92-94.
 24. Wang Xiaoming, Chen Jie, Lü Yingguo, Bian Ke. Study on Quality Changes of Fresh Noodles at Different Temperatures [J]. *Journal of Henan University of Technology (Natural Science Edition)*, 2014, 35(1): 69-72.
 25. Du Haoran, Zheng Xue ling, Han Xiaoxian, Li Limin, Liu Chong, Bian Ke. Optimization of Producing Process of Frozen Steamed Bread Dough by Response Surface Method [J]. *Science and Technology of Cereals*, 2014, 22(6):11-16.
 26. Du Haoran, Zheng Xueling, Liu Chong, Bian Ke. Research on the Optimization of Fermentation Process of JiaoZi Frozen Steamed Bread Dough. *Cereals & Oils*, 2014, 27(11):30-34.
 27. Li Mengmeng, Bian Ke, Guan Erqi, Cui Guijin. Research Progress on Irradiation Degradation and Product Analysis of Mycotoxin [J]. *Cereal and Feed Industry*. 2013, 01:14-18.
 28. Chen Jie, Huo Bei, Song Zewei, Bian Ke. Study on Relativity between Farinograph Properties of Wheat Flour and Texture Quality of Dumpling Wrapper [J]. *Food Industry*, 2013, 34(04):136-138.
 29. Li Gangfeng, Chen Jie, Lü Yingguo, Bian Ke. Influence of Raw Material Properties on Retrogradation Characteristics of Rice Noodles [J]. *Journal of Henan University of Technology (Natural Science Edition)*. 2013, 34(02):39-42.
 30. Ai Yuwei, Chen Jie, Wang Chun, Bian Ke. Effect of Different Qater Variety on Dough Quality [J]. *Cereals and Oils*, 2013, 26(01):32-34.

31. Li Mengmeng, Bian Ke, Guan Erqi, Cui Guijin. Effects of Irradiation on Degradation of Deoxynivalenol in Aqueous Solution [J]. *Food Research and Development*, 2013, 34(01):1-4.
32. Shi Chao, Bian Ke. Extraction Technology of Soluble Protein from Yellow Flesh Sweet Potato [J]. *Anhui Agricultural Science Bulletin*, 2013, 19(21):77-78.
33. Shi Chao, Lin Jiangtao, Bian Ke. Study on Anti-oxidation Activities of Glycoprotein Extracted from Yellow Flesh Sweet Potato [J]. *Anhui Agricultural Science Bulletin*, 2013, 19(18):18-19.
34. Shi Chao, He Yaqiang, Bian Ke. Study on Extraction Technology of Glycoprotein from Yellow Flesh Sweet Potato [J]. *Anhui Agricultural Science Bulletin*, 2013,19(19):119-121.
35. Li Guijie, Wu cunrong, Tang Huaijian, Bian Ke. Study on the Functional Properties of Hard Wheat Gluten in Different Germination Period [J]. *Cereal and Feed Industry*.2013, 06:6-8.
36. The Effect of Shorts to the Quality of the Steamed Bread. **Food Research and Development**, 2012,7(33):77-81
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38. Determination of Soluble sugars in sweet potato by HPLC and Its Changes during Processing. **Journal of Henan University of Technology(Natural Science Edition)**, 2012,7:1-5
39. Comparative study of moisture measurement method in grain. **Cereal &Feed Industry**, 2012,3:57-60
40. Study on Methods to Reduce the Deoxynivalenol Toxin in Wheat Seeds Infected by Fusarium Head Blight. **Journal of Triticeae Crops**, 2012,32(3):585-588
41. Using microwave for wheat moisture content determination. **Cereal & Feed Industry**, 2012,4:60-62
42. Purification Conditions and Physical and Chemical Identification of Chinese Yam Glycoprotein. **Journal of the Chinese Cereals and Oils Association**, 2011, 26(3):81-85
43. Study on the extraction Technology of Polyphenols from Yellow Flesh Sweet Potato. **Journal of Henan University of Technology (Natural Science Edition)**, 2011, 32(2):19-22
44. Study on Antioxidant Activity of Polyphenol Extracts from Yellow Flesh Sweet

- Potao. **Journal of Henan University of Technology(Natural Science Edition)**, 2011,3:155,16-20
45. Study on modified soy protein label adhesive .China Adhesives,2011,6:32-36
 46. Study on soybean protein modified by microwave used as beer label adhesive. **Cereal & Feed Industry**,2011,8:21-28
 47. Effects of germination on the quality of wheat. Cereal & Feed Industry,2011,8:3-6
Properties of wheat protein adhesive treated by microwave. **China Brewing**, 2011,9:84-88
 48. Study on Hydrolyzing of Protein from Broad Bean by Alcalase Protease. **Journal of the Chinese Cereals and Oils Association**, 2011,20(12):29-33
 49. Effect of Ultrafine Comminution on Physico-chemical and Functional Properties of Vital Wheat Gluten. **Food Science**, 2010,31(1):127-131
 50. Research and Development of Peanut Protein. **Innovational Edition of Farm Products Processing**, 2010, 5:46-51
 51. Determination of Moisture of Wheat Flour Using Near Infrared Spectroscopy. **Journal of the Chinese Cereals and Oils Association**, 2010,25(8):109-121
 52. Present situation of research and prospect on rice mechanical properties and its relevant quality. **Cereal & Feed Industry**, 2010,9:1-4
 53. Effect of different grain shape rice pressed by laboratory rice mill on processing degree. **Cereal & Feed Industry**, 2010,10:3-7
 54. The Effects of Peanut Protein on the Quality of Noodle. **Grain Processing**, 2010, 35(6):70-73
 55. Research om the Change Rule of Falling Number of Common Wheat on Different Germination Stages. **Journal of Henan University of Technology(Natural Science Edition)**, 2010, 31(6):54-57
 56. Research on falling number changes of germinating wheat under conventional storage. **Cereal & Feed Industry**, 2010,12:16-18
 57. Baking Quality of Freshly Harvested Wheat and Its Improvement. **Grain Storage**, 2009, 38(2):41-44
 58. Processing technique of Hanamaki sausage. Meat Industry,2009,4:13-14
 59. Research on methods of controlling fat uptake in fried foods. **Food Science and Technology**, 2009, 34(5):160-163
 60. A Study on Tensile Properties of Wheat Gluten-based Bio-Plastics. **Cereal & Feed Industry**, 2009, 6:24-27
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- by VB program. **Science and Technology of Cereals, Oils and Foods**, 2008, 16(6):14-18
62. Influence of modified soybean protein s secondary structure on adhesive strength. **China Oils and Fats**, 2008, 33(12):24-27
 63. The Determination of Potasium Bromate in Wheat Flour by Potentiometric Titrition. **Journal of Henan University of Technology (Natural Science Edition)**, 2007, 28(2):27-30
 64. Research and application of wheat gluten powder. *Food Science and Technology*,2007,6:31-34
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 67. A Study on Freshness of Rice(V): Selection of Parameters for Rice Freshness and Establishment of a Mathematical Mode. **Cereal & Feed Industry**, 2006,7:1-3
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 69. Estimation and Judgment of Handle Capacity of Grain Refrigerator. **Transactions of the Chinese Society for Agricultural Machinery**. 2006, 37(10):83-85
 70. Nutritional Fortification of Flour in China and Several Problem s to be Solved. **Cereal and Feed Industry**. No.1, 2006
 71. An Optimum Scheme of Low Temperature Grain Storage For Typical Ecological Areas in China. **Grain Storage**. No.1, 2006
 72. Study on the Freshness of Paddy (IV) : The Change of Volatile Matters During Rice Storage and Its Relation with The Freshness and Aging of Rice. **Cereal and Feed Industry**.No2.2005
 73. Research progress and future development of starch based adhesives. **Adhesion**. No2, 2005
 74. The Relationship between Starch Granule Proteins and Wheat Hardness. **Journal of Henan University of Technology(Natural Science Edition)**. No 1,2005
 75. Division of Grain Storage in China Based on Math Clustering and Map Arithmetic. **Journal of the Chinese Cereals and Oils Association**. No 4, 2005

76. Studies on the Technology for wheat globular protein Extraction. **Science and Technology of Food Industry**. No 8, 2005
77. Application of Wheat Gluten Powder: A Review. **Journal of the Chinese Cereals and Oils Association**. No 5, 2005
78. Study on Oxygen Permeability of Edible Wheat Protein-based Films. **Food and Fermentation Industries**. No1, 2004
79. The Effective Factors for Flour Ash Determination by Conductivity. **Journal of the Chinese Cereals and Oils Association**. No1, 2004
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81. Study on Edible Wheat Protein-based Films by Response Surface Methodology. **Food Science**. No5, 2004
82. An Optimum Scheme for Safe Grain Storage of North China Dry-Hot Area. **Journal of Zhengzhou Institute of Technology**. No2, 2004
83. Effects of Chemical Modification on Properties of Defatted Soy Flour (I). **Journal of Zhengzhou Institute of Technology**. No2, 2004
84. The Influence of the Heat Insulated Property of Warehouse on Stored-grain in Low Temperature. **Grain Storage**. No4, 2004
85. Relationship between Insoluble Amylose Content and Texture Characteristics of Stored Cooked-rice **Journal of the Chinese Cereals and Oils Association**. No 4, 2000
86. Development in Studies on Mechanisms of Texture Changes of Stored Cooked Rice. **Journal of Zhengzhou Institute of Technology**. No 2, 2001
87. Development Trend of Fumigants Used in Stored Grain. Grain Storage. **Grain Storage**. No 5, 2004
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