

Siyuan Wang

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Address: School of Food Science, FSHN 214, Washington State University

EDUCATION & AWARDS

Washington State University 2013.08-Now

School of Food Science

PhD. Student of Girish Ganjyal Research Group

Program: Development and characterization of extruded product using fruit and vegetable pomace.

China Agricultural University 2010.09-2013.06

College of Food Science & Nutritional Engineering

M.E., Food Engineering

Outstanding Graduate of China Agricultural University (2013)

Excellent Master Dissertation of College of Food Science & Nutritional Engineering (2013)

Aipu Scholarship of College of Food Science & Nutritional Engineering (2010-2011)

Northeast Agricultural University 2006.09-2010.06

College of Food Science

B.E., Food Science and Engineering

Outstanding Graduate of Heilongjiang Province (2010)

First & Third class National Fellowship (2007-2008)

Excellent Student of Northeast Agricultural University (2008)

Second & Third class Comprehensive Quality Scholarship of Northeast Agricultural University (2007-2008)

Outstanding Student Leader & Scholarship of Northeast Agricultural University (2007-2008)

INTERNSHIP

Yantai Beifang Andeli Juice Co., Ltd 2011.06-2011.12

- ♦ Won excellence award of 2011 China Agricultural University Postgraduate Professional Practice

Harbin Dashi Foods Co., Ltd 2010.01-2010.02

ACADEMIC ACTIVITIES

- ♦ Food Ingredient Technology Short Course (Seattle, Washington) 2014.02.26
- ♦ Application, and Feasibility Study Report of National Spark Plan Project: Technology Upgrades and Demonstration of Main Types of Livestock and Poultry Processing Industrialization. 2011.11-2012.03
- ♦ Application, Assignment, and Feasibility Study Report of National Engineering Research Center for Fruit and Vegetable Processing (Ministry of Education, Ministry of Science and Technology). 2010.11-2011.03
- ♦ Declaration of Key Lab of Fruit and Vegetable Processing, Ministry of Agriculture. 2011.04
- ♦ Public Welfare Project, Ministry of Agriculture-A Research on Engineering Technology Integration and Modes of Modern Agricultural Industry: Industrial Manufacture, and Storage

- Facilities of Agricultural Products (Banana). 2010.09-2013.06
- ♦ 2011 Beijing International Conference on Non-thermal Processing Technologies. 2011.09.22-09.23
 - ♦ Beijing Science and Technology Week (2011.05) , “Eleventh Five-year” National Science and Technology exhibition (2011.03.)

PAPERS

- ♦ **Wang S.Y.**, Man G.W., Lin T.T., Li H., Zhao L., Wu J.H., & Liao X.J., Effects of Anti-browning Combinations of Ascorbic Acid, Citric Acid, Nitrogen and Carbon Dioxide on the Quality of Banana Smoothies, *Food and Bioprocess Technology*, published online (May 8, 2013).
- ♦ Zhao L., **Wang S.Y.**, Liu F.X., Dong P., Huang W.S., Xiong L., & Liao X.J., Comparing effects of high hydrostatic pressure and thermal pasteurization combined with nisin on the quality of cucumber juice drinks, *Innovative Food Science and Emerging Technologies*. 2013, 17, 27-36.
- ♦ Huang J.J., **Wang S.Y.**, Zhang L.Y., Wu J.H., Xu Z.H., Liao X.J., Hao Y.L., & Zhang Y., Isolation and identification of high pressure-resistant bacteria naturally contaminating strawberry pulp, *International Journal of Food Science & Technology*. 2012, 47(12), 2620-2626.
- ♦ Zhao L, Wang Y.T., **Wang S.Y.**, Li H., Huang W.S., & Liao X.J., Inactivation of naturally occurring microbiota in cucumber juice by pressure treatment, *International journal of food microbiology*, 2014, 174, 12-18.
- ♦ Qiu, Y.H., Li, H., Xu, Z.Z., **Wang, S.Y.**, Wang, S.D., Ji, J.B., Liao, X.J., The status of banana industry in China and technological measures on its development. *Research of Agricultural Modernization*. 2011, 32 (2), 200-203.

EXTRA-CURRICULUM ACTIVITIES

- ♦ Deputy Secretary-College of Food Science, Northeast Agricultural University, successfully planned and organized large scale student activities for many times
- ♦ Volunteer - Youth Volunteer Service Team, College of Food Science, Northeast Agricultural University, organized and participated in several volunteer service activities, led the team to win 2009 Excellent Volunteer Service Team of Heilongjiang Province
- ♦ Volunteer - Harbin 24th World Winter University Games, served in registration office, and competition office

SKILLS & HOBBIES

- ♦ Proficiency in Visual Basic, Origin Lab, SPSS Statistics
- ♦ Excellent in piano performance (Degree 9 Certification of China Conservatory)