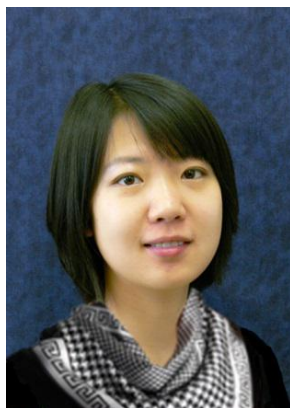


## 白艳洁

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白艳洁

白艳洁（1984, 09-），女，河北承德人，副教授

### 1. 学历

2008.08–2013.05	美国堪萨斯州立大学谷物科学与工程学院	博士研究生
2006.08–2008.07	美国堪萨斯州立大学谷物科学与工程学院	硕士研究生
2002.09–2006.07	中国农业大学食品科学与营养工程学院	大学本科

### 2. 工作经历和任职情况

2015. 05至今	苏州大学公共卫生学院	副教授
2013. 04–2015. 04	Mondelez（苏州）研发中心	分析科学家
2012. 01–2012. 06	Kellogg（美国）研发中心	实习生
2006. 08–2013. 03	堪萨斯州立大学谷物科学与工程学院	助理研究员

### 3. 研究方向

碳水化合物的结构，改性及理化特性  
碳水化合物的营养及功能性质

### 4. 发表论文和科研获奖情况

在Food Chemistry, Journal of Agricultural and Food Chemistry, Carbohydrate Polymers等学术期刊发表8篇的SCI论文（6篇一作）；2项美国发明专利和8次国际会议报告。

代表论文：

- 1) Y. Bai, L.-M. Cai, J. Douth, E.P. Gilbert, and Y.-C. Shi. Structural changes from native waxy maize starch granules to cold water-soluble pyrodextrin during thermal treatment. Journal of Agricultural Food Chemistry. 2014, 62, 4186–4194.

- 2) Y. Bai and Y.-C. Shi. Position of Modifying Groups on Starch Chains of Octenylsuccinic Anhydride-Modified Waxy Maize Starch. *Food Chemistry*, 2014, 153, 193-199.
- 3) Y. Bai and Y.-C. Shi. Reaction of octenylsuccinic anhydride with a mixture of granular starch and soluble maltodextrin. *Carbohydrate Polymers*, 2013, 98, 1599-1602.
- 4) D. Qiu, Y. Bai and Y.-C. Shi. Identification of Isomers and Determination of Octenylsuccinate in Modified Starch by HPLC and Mass Spectrometry. *Food Chemistry*. 2012, 135 (2), 665-671.
- 5) L. Cai, Y. Bai and Y.-C. Shi. Study On Melting And Crystallization Of Short Linear Chains From Debranched Waxy Starches By In Situ Synchrotron Wide-Angle X-Ray Diffraction. *Journal of Cereal Science*. 2012, 55, 373-379.
- 6) Y. Bai and Y.-C. Shi. Study of octenyl succinic anhydride-modified waxy maize starch by nuclear magnetic resonance spectroscopy. *Carbohydrate Polymers*, 2011, 83, 407-413.
- 7) Y. Bai and Y.-C. Shi. Structure and preparation of octenyl succinate esters of granular starch, microporous starch and soluble maltodextrin. *Carbohydrate Polymers*, 2011, 83, 520-527.
- 8) Y. Bai, Y.-C. Shi and D.L. Wetzel. Fourier Transform Infrared (FT-IR) Microspectroscopic Census of Single Starch Granules for Octenyl Succinate Ester Modification. *J. Agric. Food Chem.* 2009, 57, 6443-6448.

#### 会议报告

- 1) Y. Bai and Y.-C. Shi. Preparation and Characterization of Octenyl Succinic Starches with Different Substitution Patterns for Emulsion and Encapsulation Applications. 11th International Hydrocolloids Conference (第十一届亲水胶体年会), West Lafayette, Indiana, 2012. (口头)
- 2) Y. Bai and Y.-C. Shi. Reaction of Octenyl Succinic Anhydride with Insoluble Granular Starch and Soluble Maltodextrin. AACC International Annual Meeting (美国谷物化学家协会), Savannah, GA, 2010. (墙报)
- 3) Y. Bai and Y.-C. Shi. Structure and preparation of octenyl succinic anhydride modified starches with different physical form. 10th International Hydrocolloids Conference (第十届亲水胶体年会), Shanghai, China, 2010. (口头)
- 4) Y. Bai and Y.-C. Shi. Structural changes from native waxy maize starch granules to cold-water soluble dextrin. AACC International Annual Meeting, Baltimore, MA, 2009. (口头)
- 5) Y. Bai, Y.-C. Shi and D. L. Wetzel, FT-IR Microspectroscopy of individual starch granules detects the presence of chemical modification. The federation of Analytical Chemistry and Spectroscopy Societies Meeting, Reno, NV, 2008. (口头)
- 6) Y. Bai and Y.-C. Shi. Detecting Homogeneity of Octenyl Succinic Anhydride Modified Starch by FT-IR Microspectroscopy. AACC International Annual Meeting, Honolulu, HI, 2008. (口头)
- 7) Y. Bai and Y.-C. Shi. Reaction of Octenyl Succinic Anhydride with Waxy Maize Starch and the Structure of the Modified Starch. AACC International Annual Meeting, San Antonio, TX, 2007. (墙报)
- 8) Y. Bai and Y.-C. Shi. FT-IR Microspectroscopy of Octenyl Succinic Anhydride Modified Starches. AACC International Annual Meeting, San Antonio, TX, 2007. (墙报)

#### 获奖情况:

- 1) Mondelez突出贡献奖 (2014)
- 2) 堪萨斯州立大学科学研究基金会优秀博士生Kansas State University Research Foundation Fellowship (2012)
- 3) 美国谷物化学学会基金会奖AACC International Foundation Graduate Fellowship -- Anheuser Busch/Campbell Taggart Graduate Fellowship (2010, 2011)
- 4) 美国食品学会未来教育奖Institute of Food Technologists (IFT) Feeding Tomorrow Education Fund Scholarship (2011)
- 5) 堪萨斯州立大学谷物与工程学院杰出博士研究生Department of Grain Science and Industry Corn Products International outstanding PhD student award (2011)
- 6) 美国谷物化学学会2010年最佳墙报2010 AACC International Outstanding Poster Award in Cereal Chemistry (2010)
- 7) 堪萨斯州立大学谷物与工程学院Majel MacMasters奖 (2010)
- 8) 美国食品学会碳水化合物委员会奖Institute of Food Technologists Foundation Scholarship -- IFT Carbohydrate Division (2010)
- 9) 美国谷物化学学会会议参会奖AACC International Travel Award (2007, 2008, 2009)
- 10) 堪萨斯州立大学研究生会参会奖Kansas State University Graduate Student Council Travel Award (2008, 2009, 2012)
- 11) 美国谷物协会产品研发大赛三等奖3rd Place of Student Division Product Development Competition of AACC International Annual Meeting (2008)
- 12) Lola Lee Jackson基金会奖学金 (2008, 2010, 2012)
- 13) Ming-Long Liao/Paul Seib优秀研究生奖学金 (2008)
- 14) 堪萨斯州立大学谷物与工程学院杰出硕士生National Starch Outstanding M.S. Graduate Student Award (2008)
- 15) 中国农业大学二等奖学金 (2003, 2004, 2005)

#### 5. 社会工作

美国谷物化学家协会 (AACCI) 会员 (2006-2013)  
 美国食品学会 (IFT) 会员 (2010-2012)  
 美国谷物化学家协会 (AACCI) 产品研发大赛主席 (10/2009-10/2010)

#### 6. 联系方式

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