

18 Dec 2017

CV

Yu-Jie WANG (11.01.1990)



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## EDUCATION

### UNIVERSITY OF HELSINKI

Finland

2015 – estimated May 2018

#### PhD Study in Food Technology

Cereal Technology, Department of Food and Environmental Sciences

#### Research Field:

"Functionalities of cereal polysaccharides and their interaction with other molecules in foods; the challenges / potentials in the application of cereal fiber"

### UNIVERSITY OF HELSINKI

Finland

2012 – 2014

#### Master of Science in Food Sciences

Bioprocessing tract, Department of Food and Environmental Sciences

**Average Grade:** 5/5

#### Master thesis:

" *$\beta$ -Glucan Degradation Induced by Lipid Oxidation in an Emulsion Model*"

**EKT series:** 1652

### NORTHEAST FORESTRY UNIVERSITY

China

2008 – 2012

#### Bachelor of Engineering in Food Science and Engineering

Department of Forestry

**GPA:** 4.2 / 5

**Rank:** No. 1 among 64 students

#### Bachelor thesis:

"*The Antioxidative Activity of the Vaccinium Uliginosum (Blue Berry) Extract at Different Temperature and pH Conditions*" by four in vitro antioxidative index.

### TAIWAN CHUNG HSING UNIVERSITY

Taiwan

Feb 2011 – June 2011

#### Exchange studies

Department of Food and Biotechnology

## PUBLICATIONS

2017

**Wang YJ**, Zhan R, Sontag-Strohm T, Maina NH. 2017. The protective role of phytate in the oxidative degradation of cereal  $\beta$ -glucan. *Carbohydrate Polymers*, 169, 220-226.

2017

**Wang YJ**, Maina NH, Ekholm P, Lampi AM, Sontag-Strohm T. 2017. Retardation of oxidation by residual phytate in purified cereal  $\beta$ -glucans. *Food Hydrocolloids*, 66, 161-167.

2016

**Wang YJ**, Mäkelä N, Maina NH, Lampi AM, Sontag-Strohm T. 2016. Lipid oxidation induced oxidative degradation of cereal  $\beta$ -glucan. *Food Chemistry*. 197: 1324-1330.

2016

Jiang ZQ, Poikkinen M, **Wang YJ**, Lampi AM, Stoddard F, Salovaara H, Piironen V., Sontag-Strohm T. 2016. Faba bean flavor and technological property improvement by thermal pre-treatments. *LWT-Food Science & Technology*. 68: 295-305.

2013

Luan DS, **Wang YJ**, Wang P. 2013. Effect of pH value and temperature on antioxidant activity of crude anthocyanins from *Vaccinium uliginosum L.* *Science and Technology of Food Industry* 34(8): 142-149.

2012

**Wang YJ**, Chen M, Zhao YH. 2012. Extraction of arbutin from *vaccinium uliginosum* pomace. *Forest By-product and Speciality* 2012 (2): 23-25

**ACADEMIC ACTIVITIES/CONFERENCES**

November 2017	<b>Whole Grain Summit, Austria, Vienna</b> Oral & poster Presentation <b>ICC Award for Whole Grain Research</b> Title: Phytate protects cereal beta-glucan against oxidative degradation
October 2017	<b>2017 AACC International Annual Meeting, San Diego, California, U.S.A.</b> Oral Presentation/Moderator Title: The protective role of phytate in the oxidative degradation of cereal beta-glucans.
October 2016	<b>2016 AACC International Annual Meeting, Savannah, Georgia, U.S.A.</b> Oral Presentation Title: The role of phytate in the antioxidant effect of cereal beta-glucans.
June 2016	<b>1<sup>st</sup> International Symposium on Lipid Oxidation and Antioxidant, Porto, Portugal</b> Oral Presentation Title: The role of cereal $\beta$ -glucans in lipid oxidation
May 2016	<b>13<sup>th</sup> International Hydrocolloids Conference, Guelph, Canada</b> Oral Presentation Title: Degradation and antioxidant effect of cereal $\beta$ -glucans during lipid oxidation
September 2015	<b>32<sup>th</sup> Nordic Cereal Congress, Helsinki, Finland</b> Oral Presentation Title: Degradation of cereal $\beta$ -D-(1 $\rightarrow$ 3),(1 $\rightarrow$ 4)-glucans in the presence of lipid oxidation and its effect on lipid oxidation
June 2015	<b>6<sup>th</sup> International Dietary Fibre Conference, Paris, France</b> Oral Presentation Title: Degradation of barley $\beta$ -D-(1 $\rightarrow$ 3),(1 $\rightarrow$ 4)-glucan in the presence of lipid oxidation
May 2014 – present	<b>Supervisor for two MSc. thesis workers</b>
July 2014 – October 2014	<b>Research Assistant</b> Chemical oxidation of $\beta$ -glucan project
June 2013 – August 2013	<b>Trainee in lab</b> Fababean pretreatment project; soya yogurt stability study
August 2011 – June 2012	<b>Team leader</b> of a student research group (5 students) “Undergraduate Innovative Research” funded by Northeast Forestry University

**SCHOLARSHIP AND AWARDS**

2017	<b>ICC Award for Whole Grain Research</b> , Vienna
2015	<b>Raisio Foundation Grant</b> 10000 euros, Finland
2015	<b>Finnish Cultural Foundation Grant</b> 14000 euros, Finland
2012	<b>New International Student Scholarship</b> 1600 euros, University of Helsinki, Finland
2012	“ <b>Excellent Graduate</b> ” in Northeast Forestry University, China
2010	<b>National Scholarship</b> for Excellent Undergraduates (Estimated top 1% students) Granted by <u>Ministry of Education of the People's Republic of China</u>
2009 – 2011	Annual <b>Scholarship for Excellent Students</b> (three years), Northeast Forestry University, China (Estimated top 5% students majoring in Food Science)

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## LABORATORIAL SKILLS

Rheology, HPLC, GC, SEC, Particle sizer; Independent Research Design

## LANGUAGE SKILLS

<b>Chinese</b> Native	<b>English</b> Professional	<b>Finnish</b> Intermediate	<b>Swedish</b> Beginner
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## STUDENT AND SOCIAL ACTIVITIES

Finland  
2015 – present

### **Chinese folk dance team leader**

Finland  
Performance for cultural communications and events; Diversing the life of Chinese immigrants in Finland

2013 – 2015

### **International student ambassador**

University of Helsinki (under supervision of Education Service)  
Marketing of University of Helsinki to potential students and preparing advertising materials. Volunteering service work in Welcome fair for new students.

2014 – 2016

### **Board member**

Chinese Alliance in Finland (Suomen Kiinalaisten Allianssi) ry.  
Planning and organizing activities and seminars to promote communication between Chinese immigrants in Finland and intercultural communication with Finnish society. E.g. cooperation with Monika-Naiset liitto and Visio educational center.

China  
April 2012

### **Team leader**

Championship of Global Supply Chain Challenges  
Procter & Gamble Ltd. (US)  
Second Prize in Harbin city  
Designing outer package to protect OLAY skin care products from damage in supply chain

2009 – 2011

### **Vice-president of University Student Union**

Faculty of Forestry, Northeast Forestry University  
Organizing student activities (competition, Gala, Games, etc.) in the faculty, assisting communication with other faculties and universities.

September 2011

### **Internship** Food analyst assistant

Research Institute of Food Quality Supervision and Inspection of Heilongjiang Province  
Analyzing food compositions and toxins, and then making official reports.

October 2011

### **Internship** Food processing/production

Harbin "Bense" Biotechnology Ltd.  
Participating in producing anthocyanin powder from berries in real production lines.

## INTERESTS

Languages, Chinese folk opera and dance, K-pop dance, traveling, walking race, cooking

## FAMILY STATUS

My husband joined me in Finland in 2015 and we have a lovely baby of 10 months.