## Liu Shaowei



Department: School of Biotechnology

Professional field: Food Science

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## **Profile**

ShaoweiLiu, deputy director of the Food and Drug Administration Research Center of East China University of Science and Technology, Professor and doctoral tutor of East China University of Science and Technology. Ph.D. in Food Science, Pennsylvania State University, USA, Postdoctoral Fellow in Kansas State University, USA

## Research Field

- 1. Food safety, application of new technology to inhibit pathogenic bacteria in food
- 2. Research on pet food processing technology and testing
- 3. Grain chemistry and baking technology
- 4. The role of extrusion technology and grain chemistry in food processing
- 5. Research on milk and dairy products
- 6. Food texture and sensory evaluation, functional food research

## Research results and selected published papers

Qin T, Liu S W, Mao Y Z, et al. PSO-based BP-ANN predictive model of S. Typhimurium in processing of Surimi with citric acid[J]. Journal of FoodSafety, 2018,38(1): e12420.

Zhang J, Wang G M, Liu S W, et al. Preparation of Peptides from Eggs and Body Wall of Apostichopus iaponicus and Their Immunoenhancing Effect[J]. Food Science. 2018. 39(19):188-194.

Fan B Q, Liu S W, Zhou S Q, et al. Effect of Different Frozen Conditions on the Quality of Chicken Breast[J]. Science and Technology of Food Industry, 2018, 39 (15):297-303.

Li R, Liu S W,Qin T, et al. The stability parameter and the pasting properties of millet powder in water and milkIJl. Science and Technology of Food Industry, 2018, 39 (6):48-53.

Cai W J, Liu S W,Li R, et al. Antioxidant and Absorption /Retention Activities of the Acetylated Degraded Laminaria japonica Polysaccharides[J]. Science and Technology of Food Industry, 2019, 40(10):109-121.