

教师简介

姓名：杨丽萍

学历：博士研究生

职称：副教授

职务：实验室主任

研究方向：粮油及其副产物精深加工、淀粉功能与结构解析、淀粉改性

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个人学习经历：

- (1) 2014-09 至 2019-06, 安徽农业大学, 园艺产品贮藏与加工, 博士
- (2) 2010-08 至 2014-06, 安徽农业大学, 食品科学与工程, 学士

个人工作经历：

- (1) 2022-12 至今, 安徽科技学院, 食品工程学院, 副教授
- (2) 2020-11 至 2022-12, 安徽科技学院, 食品工程学院, 讲师
- (3) 2019-07 至 2020-11, 安徽科技学院, 食品工程学院, 助教

主讲课程：

《食品工艺学》、《食品标准与法规》、《食品专业英语》

科研项目：

- (1) 安徽省重点研究与开发计划：果蔬杂粮营养型软曲奇系列产品开发关键技术及产业化(202004a06020040), 主持；
- (2) 安徽省自然科学基金：基于淀粉相容性的马铃薯粉对面团特性的影响机制(2108085QC141), 主持；

(3) 安徽省高等学校自然科学研究项目：不同粒度小麦胚芽粉影响面团水分分布的机理研究(KJ2021A0886)，主持；

(4) 安徽小岗国家农业科技园区科技计划项目：低 GI 杂粮饼干产品开发关键技术及产业化（yq202207），主持；

(5) 凤阳县“凤翔”人才团队：高纤低 GI 新型挂面研发创新团队，团队带头人；

(6) 校级人才引进项目：马铃薯生长过程中淀粉及全粉变化机理研究(SPYJ202001)，主持

科研成果：

1. **Yang, L. P.**, Zhou, Y. B., et al. Preparation and physicochemical properties of three types of modified glutinous rice starches. *Carbohydrate Polymers*, 2016, 137, 305–313.
2. **Yang, L. P.**, Zhou, Y. B., Zheng, X. Y., Wang, H. S. & Wang, N. F. Determination of optimum experimental conditions for preparation and functional properties of hydroxypropylated, phosphorylated and hydroxypropyl-phosphorylated glutinous rice starch. *International Journal of Biological Macromolecules*, 2017, 105, 317–327.
3. **Yang, L. P.**, Xia, Y. S., Tao, Y. C., Geng, H. H., Ding, Y. Y. & Zhou, Y. B. Multi-scale structural changes in lintnerized starches from three coloured potatoes. *Carbohydrate Polymers*, 2018, 188, 228–235.
4. **Yang, L. P.**, Xia, Y. S., Junejo, S. A. & Zhou, Y. B. Composition, structure and physicochemical properties of three coloured potato starches. *International Journal of Food Science and Technology*, 2018, 53, 2325–2334.
5. **Yang, L. P.**, Xu, L., Wei, D. M., Du, C. L., Yang, J. T & Zhou, Y. B. Fine structure of amylopectin and relation with physicochemical properties of three

coloured potato starches. *International Journal of Food Science and Technology*, 2021, 56(2): 671–681.

6. **Yang, L. P.**, Liu, Y., et al. Changes in the Multi-scale structure and physicochemical properties of starch during potato growth. *Journal of the Science of Food and Agriculture*, 2021, 101: 5927–5937.

7. **Yang, L. P.**, Liu, Y., et al. The relationship between amylopectin fine structure and the physicochemical properties of starch during potato growth. *International Journal of Biological Macromolecules*, 2021, 182: 1047–1055.

8. **Yang, L. P.**, Wang, S. Y., et al. Effect of Heat-Moisture Treatment on the Physicochemical Properties and Starch Digestibility of Mix Powder (Wheat Flour-Black Soybean Flour) and Corresponding Cookies. *Gels*, 2022, 8: 429.

9. **Yang, L. P.**, Wang, S. Y., et al. Effect of black soybean flour particle size on the nutritional, texture and physicochemical characteristics of cookies. *LWT-Food Science and Technology*, 2022, 164:113649.

10. **Yang, L. P.**, Wang, S. Y., et al. Effects of black soybean powder particle size on the characteristics of mixed powder and wheat flour dough. *LWT - Food Science and Technology*, 2022, 167:113834.

11. **Yang, L. P.**, Zhang, H. F., et al. Studying the role of potato powder on the physicochemical properties and dough characteristics of wheat flour. *Gels*, 2023, 9: 73.

12. 杨丽萍, 郑术琳等. 玉米酸奶产品开发及品质分析. *井冈山大学学报(自然科学版)*. 2022, 43(03): 47–53.

13. PREPARATION METHOD OF FUNCTIONAL SWEET-WAXY CORN COMPOUND RECONSTITUTED MEAL, 发明专利, 2022, 专利号: 02277.