

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

通讯方式：yanglp@ahstu.edu.cn



个人学习经历：

个人工作经历：

主讲课程：

科研项目：

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.