

## Curriculum Vitae

Notarization. I have read the following and certify that this *curriculum vitae* is a current and accurate statement of my professional record.

Signature \_\_\_\_\_ Date \_\_\_\_\_

- **Please organize your CV using the headings and sub-headings in this template.**
- **In general, do not list a work or activity more than once.**
- **Certain sections with numerous sub-categories include a special sub-category for historical data in which you can group, for convenience, all items from 10+ years ago.**

### **I. Personal Information**

I.A. UID, Last Name, First Name, Middle Name, Contact Information

*Include mailing address, email, URL*

**UID:** 107397553

**Name:** Liangli Lucy Yu

#### **Mailing Address:**

Department of Nutrition and Food Science

Professional address: 3303 Marie Mount Hall, College Park, MD 20742

**Email:** [LYU5@umd.edu](mailto:LYU5@umd.edu)

**URL:** <http://www.agnr.umd.edu/directory/Bio.cfm?ID=lyu5>

I.B. Academic Appointments at UMD

*Include specific dates*

August 2009-Current	Professor
August 2005- July 2009	Associate Professor
August 2003-July 2005	Assistant Professor

I.C. Administrative Appointments at UMD

*Include specific dates*

November 2009-February 2012	Chair Acting for NFSC
August 2007-November 2009	Director for Graduate Nutrition Program

I.D. Other Employment

*Include specific dates*

Aug 2012-May 2014	Professor (50% FTE on a 9-month basis) Department of Nutrition and Food Science, University of Maryland, College Park, MD 20742; USA
	‘Zhi-Yuan’ Chair Professor and Dean (reduced FTE) School of Agriculture and Biology Shanghai Jiao Tong University Shanghai, China
1999 - 2003	Assistant Professor, Department of Food Science and Human Nutrition, Colorado State University, Fort Collins, CO 80523
1999 - 1999	Post-doctoral research Associate, Department of Biochemistry, Biophysics, and Molecular Biology, Iowa State University, Ames, IA 50010
1999 - 2003	Consultant, Kellogg’s Company, Battle Creek, MI
1996 - 1999	Graduate Research Associate, Department of Food Science, Purdue University, West Lafayette, IN 47907
1998 - 1998	Intern, Department of Functional Foods, R & D Center, Kellogg’s Company, Battle Creek, MI
1994 - 1996	Visiting Scientist, Center for New Crops and Plant Products, Purdue University, West Lafayette, IN 47907
1994 - 1994	Research Assistant, Department of Biochemistry, Biophysics, and Molecular Biology, Iowa State University, Ames, IA 50010
1993 - 1994	Chief Scientist and Director of R & D Center, Dong Yang Zhi Hua Cosmetic Company Limited, Nantong, Jiangsu, P. R. China

- 1993 Vice Chief Scientist, and Director of R & D Center, Nantong Jissic Cosmetic Company Limited, Nantong, Jiangsu, P. R. China
- 1984 - 1993 Faculty, Department of Organic Chemistry, China Pharmaceutical University, Nanjing, Jiangsu, P. R. China

#### I.E. Educational Background

*Include dates, degrees, and institutions*

- |      |      |  |
|------|------|--|
| B.S. | 1984 | China Pharmaceutical University, Pharmaceutical Chemistry  |
| M.S. | 1989 | China Pharmaceutical University, Organic and Medicinal Chemistry<br>Research area: cAMP-PDE inhibitor design, synthesis, and enzyme kinetics |
| Ph.D | 1999 | Purdue University, Food Science/Food Chemistry<br>Research area: lipid chemistry and conjugated linoleic acids                               |

#### I.F. Professional Certifications and Licenses

### **II. Research, Scholarly and Creative Activities**

#### II.A. Books (include full citation information and ISBN)

II.A.1. Books Authored (*specify original or revised edition*)

II.A.2. Books Edited

1. Ni, P., Wang, L. and **Yu, L.** (ed.) 1993. ORGANIC CHEMISTRY; China Medicinal Publisher, Beijing, P. R. China. ISBN: 7-5067-0881-7/G, 408 pages, 17 chapters. (in Chinese)
2. **Yu, L.** (ed) 2008. WHEAT ANTIOXIDANTS; John Wiley & Sons, Inc. Hoboken, NJ 07030, USA. ISBN: 978-0-470-04259-5, 275 pages, 16 chapters.
3. **Yu, L.**, Cao, R., Shahidi, F. (ed) 2012. CEREALS AND PULSES: NUTRACEUTICAL PROPERTIES AND HEALTH BENEFITS; Wiley-Blackwell, Inc. Oxford, OX4 2DQ. ISBN: 978-1-4051-7876-1, 314 pages, 19 chapters.
4. **Yu, L.**, Wang, S., Sun, B. (ed) 2014. FOOD SAFETY CHEMISTRY: TOXICANT OCCURRENCE, ANALYSIS AND MITIGATION; CRC Press/Taylor & Francis Group. Boca Raton, FL 33487, USA. ISBN: 978-1-4665-9794-5. 334 pages, 15 chapters.
5. **Yu, L.**, Wang, S., Sun, B. (ed) 2014. FOOD SAFETY CHEMISTRY; Shanghai Jiao Tong University Press. Shanghai, P. R. China. ISBN: 978-7-313-12166-0/X, 341 pages, 9 chapters. (In Chinese)

II.A.3. Books Translated (*as translator*)

II.A.4. Textbooks

II.A.5. Major Reference Works

II.A.6. Exhibition Catalogs

II.A.7. Other

II.B. Chapters

II.B.1. Books

(<sup>#</sup>, undergraduate, graduate or postdoctoral fellow from Dr. Yu's Lab)

1. **Yu, L.** 1993. Carboxylic acids and functional derivatives of carboxylic acids (chapter 10); in Ni, P., Wang, L. and Yu, L. (ed.) ORGANIC CHEMISTRY; China Medicinal Publisher, Beijing.
2. **Yu, L.** 1993. Substituted carboxylic acids (chapter 11); in Ni, P., Wang, L. and Yu, L. (ed.) ORGANIC CHEMISTRY; China Medicinal Publisher, Beijing.
3. **Yu, L.** 1993. Molecular orbital (chapter 16); in Ni, P., Wang, L. and Yu, L. (ed.) ORGANIC CHEMISTRY; China Medicinal Publisher, Beijing.
4. Watkins\* B. A., Devitt, A. A., **Yu., L.**, and Latour, M. A. 1999. Biological activities of conjugated linoleic acids and designer eggs in Sim, J. S. (ed.) EGG NUTRITION AND NEWLY EMERGING OVO-TECHNOLOGIES, CAB International.
5. **Yu, L.**, Parry<sup>#</sup>, J., Zhou<sup>#</sup>, K. 2005. Oils from fruit, spice, and herb seeds. In Shahidi, F. (ed) BAILEY'S INDUSTRIAL OIL & FAT PRODUCTS, 6<sup>th</sup> Edition, Volume 3, pp 233-258, John Wiley & Sons, Inc., Hoboken, NJ.
6. Yin, J.-J., Yu, L., Yurawecz, M. P., Roach, J., **Yu, L.**, Kramer, J. K. G. 2006. Antioxidant activity of conjugated linoleic acid determined by ESR. In Yurawecz, MP, Kramer, JKG, Gudmundsen, O, Pariza, MW, Banni S. (ed) ADVANCES IN CONJUGATED LINOLEIC ACID RESEARCH, Volume 3, pp 183-200, AOCS Press, Champaign, Illinois.
7. **Yu, L.**, Parry<sup>#</sup>, J., Zhou<sup>#</sup>, K. 2006. Fruit seed oils. In Shahidi, F. (ed) NUTRACEUTICAL AND SPECIALTY LIPIDS AND THEIR CO-PRODUCTS, pp 73-90, Taylor & Francis Group, New York, NY.
8. Moore<sup>#</sup>, J., **Yu, L.** 2008. Method for antioxidant capacity estimation of wheat and wheat-based food products. In Yu, L. (ed) WHEAT ANTIOXIDANTS, pp118-172, John Wiley & Sons, Inc. Hoboken, NJ 07030, USA
9. Moore<sup>#</sup>, J., **Yu, L.** 2008. Effects of extraction method and conditions on wheat antioxidant activity estimation. In Yu, L. (ed) WHEAT ANTIOXIDANTS, pp100-117, John Wiley & Sons, Inc. Hoboken, NJ 07030, USA
10. **Yu, L.** 2008. Overview and Prospective. In Yu, L. (ed) WHEAT ANTIOXIDANTS, pp1-6, John Wiley & Sons, Inc. Hoboken, NJ 07030, USA.
11. **Yu, L.** and Slavin<sup>#</sup>, M. 2008. Nutraceutical Potential of Pine Nut. In Shahidi, F. and Alasalvar, C. (eds) TREE NUT NUTRACEUTICALS AND PHYTOCHEMICALS, Taylor & Francis Group, New York, NY.
12. **Yu, L.** and Hao<sup>#</sup>, J. 2009. Parsley, carrot, and onion seed oils. In Moreau, R. and Kamal-Eldin, A. (eds) GOURMET AND HEALTH-PROMOTING SPECIALTY OILS, pp479-

490. AOCS Press, Champaign, Illinois.
13. Tsao, R., **Yu, L.**, Shahidi, F. 2012. Cereals and Pulses-an overview. In Yu, L., Cao, R., Shahidi, F. (ed). CEREALS AND PULSES: NUTRACEUTICAL PROPERTIES AND HEALTH BENEFITS; Wiley-Blackwell, Inc. Oxford, OX4 2DQ.
  14. **Yu, L.**, Xie<sup>#</sup>, Z., Liu<sup>#</sup>, W. 2012. Nutraceutical and Health properties of psyllium. 2012. In Yu, L., Cao, R., Shahidi, F. (ed). CEREALS AND PULSES: NUTRACEUTICAL PROPERTIES AND HEALTH BENEFITS; Wiley-Blackwell, Inc. Oxford, OX4 2DQ.
  15. Zhou<sup>#</sup>, K., Slavin<sup>#</sup>, M., Lutterrodt<sup>#</sup>, H., Whent<sup>#</sup>, M., Eskin, N. A. M., and **Yu L.** 2013. Biochemical Changes in Raw Foods: Cereals and Legumes. In Eskin and Shahidi (eds) *Biochemistry of Foods*, 3<sup>rd</sup> ed., Elsevier, San Diego, CA.
  16. Huang<sup>#</sup>, H., and **Yu, L.** 2014. Food safety Chemistry: an overview. In Yu, L., Wang, S., Sun, B. (ed). FOOD SAFETY CHEMISTRY: TOXICANT OCCURRENCE, ANALYSIS AND MITIGATION; CRC Press/Taylor & Francis Group. Boca Raton, FL 33487, USA.
  17. Jala, R. C. R., Zhang<sup>#</sup>, X., Huang<sup>#</sup>, H., Gao<sup>#</sup>, B., **Yu, L.**, Xu, X. 2014. 3-MPCD fatty acid esters: chemistry, safety, and technological approaches for their reduction. In Yu, L., Wang, S., Sun, B. (ed). FOOD SAFETY CHEMISTRY: TOXICANT OCCURRENCE, ANALYSIS AND MITIGATION; CRC Press/Taylor & Francis Group. Boca Raton, FL 33487, USA.

II.B.2. Collections

II.B.3. Encyclopedia

II.B.4. Series

II.B.5. Research Paper

II.B.6. Other

II.C. Articles in Refereed Journals

*Full citation, inclusive of all authors in the order of publication and page numbers. Review articles and invited articles should be so identified. Optional: include DOI.*

(\* , corresponding author; # , undergraduate, graduate or postdoctoral fellow from Dr. Yu's Lab)

1. **Yu, L.**, Wang, L., Huang\*, J., Zhu, K., and Zhang, C. 1989. The inhibitory activity of thieno [3,4-d] pyrimidine-2,4-dione derivatives on phosphodiesterase. *Zhonggou Yaoke Daxue Xuebao* 20: 381-3. [CA112: 17174c, 1990; *CA stands for the Chemical Abstracts by the American Chemical Society*]
2. Zhu, K., Zhang\*, C., Chen, G. and **Yu, L.** 1990. New inhibitors on CaM-dependent cyclic nucleotide phosphodiesterase. *Journal of Xuzhou Medical University* 10: 137-142.
3. Zhang\*, G., Feng, Z., Wei, Y. and **Yu, L.** 1990. Studies of tyrosine protein kinase in human blood. *Journal of Xuzhou Medical University* 10:106-111.
4. Wang, L., **Yu\***, L., Huang, J., Gen, Q., and Liu, J. 1990. Synthesis of 5-cyanouracil

- derivatives. *Zhonggou Yaoke Daxue Xuebao*. 1990, 21: 325-8. [CA114: 185345e, 1991]
5. **Yu, L.**, Wang, L., Huang\*, J. 1990. Synthesis of thieno [3,4-d] pyrimidine-2,4-dione derivatives. *Zhonggou Yaoke Daxue Xuebao* 21:193-7. [CA114: 16414v, 1991]
  6. Wang, L., **Yu, L.**, Huang\*, J., Gen, Q., Liu, J., Dai, D., and Chen, D. 1991. Synthesis of thieno [3,4-d] pyrimidine-2,4-dione derivatives. *Zhonggou Yaoke Daxue Xuebao*. 1991, 22: 142-4. [CA116: 59305v, 1992]
  7. Dai, D., Chen, D., Xu, W., Wang\*, L. **Yu, L.**, and Huang, Z. 1991. Isolation, purification and inhibition by D13 of rabbit lung & heart 3',5'-cyclic nucleotide phosphodiesterase isoenzymes. *Bulletin of the New Drug Research Foundation* 1: 212-6.
  8. Wang, L., Hao, Z., and **Yu\***, L., Huang, J., and Song, L. 1991. Mass spectra of thieno [3,4-d] pyrimidine-2,4 -dione derivatives. *Zhonggou Yaoke Daxue Xuebao*. 22: 321-5. [CA116: 235559s, 1992]
  9. Wang, L., **Yu, L.**, Huang\*, J., Zhou, S., Liu, J., and Jiang, X. 1992. Synthesis of plant growth hormone DCPDA. *Zhonggou Yaoke Daxue Xuebao* 23: 59-60. [CA117: 150629k, 1992]
  10. Chen, H., Wang, L., **Yu, L.**, Huang\*, J., Zhu, Y., Huang, J., Su, L., and Dai, D. 1992. Synthesis and biological activity of 3-aminopropiophenone and 1-phenyl-3-aminopropanol compounds. *Zhonggou Yaoke Daxue Xuebao*. 23: 129-34. [CA117: 233530x, 1992]
  11. Wang, L., **Yu, L.**, Shi, X., Huang\*, J., and Chang, B. 1992. Synthesis of skin UV-protecting agents. *Zhonggou Yaoke Daxue Xuebao* 23: 316-7.
  12. **Yu, L** et al. Synthesis of D<sub>13</sub>. 1992. *Bulletin of the New Drug Research Foundation*. 2: 121-3.
  13. Robyt\*, J.E., Kim, D., and **Yu, L.** 1995. Mechanism of dextran activity of dextransucrase. *Carbohydrate Research*. 266 (2): 293-297
  14. Hao, Z., Charles, D.J., **Yu, L.**, and Simon\*, J.E. 1996. Purification and characterization of a phenylalanine ammonia-lyase isoform from methyl cinnamate basil, *Ocimum basilicum* L. *Phytochemistry*. 43: 735-739.
  15. **Yu, L.** and Robyt\*, J.F. 1998. Effects of water soluble constituents of clove on the activities of glucansucrases and the potential for the inhibition of dental plaque formation. *Carbohydrate letters*. 3: 294-8.
  16. **Yu\***, L. 2001. Free radical scavenging properties of conjugated linoleic acids. *Journal of Agricultural and Food Chemistry*. 49: 3452-3456.

17. Wu, D., **Yu, L.**, Nair\*, M.G., DeWitt, D.L., and Ramsewak, R.S. 2002. Cyclooxygenase enzyme inhibitory compounds with antioxidant activities from Piper methysticum (kava kava) roots. *Phytomedicine*. 9: 41-47.
18. **Yu\***, L., Scanlin<sup>#</sup>, L., Wilson, J., and Schmidt, G. 2002. Rosemary extracts as inhibitors for lipid oxidation and color change in cooked turkey products. *Journal of Food Science*. 67, 582-585.
19. **Yu\***, L., Haley, S., Perret, <sup>#</sup> J., Harris, M., Wilson, J., and Qian<sup>#</sup>, M. 2002. Free radical scavenging properties of wheat extracts. *Journal of Agricultural and Food Chemistry*. 50: 1619-1624.
20. **Yu\***, L., Haley, S., Perret<sup>#</sup>, J. and Harris, M. 2002. Antioxidant properties of hard winter wheat extracts. *Food Chemistry*. 78: 59-63.
21. **Yu\***, L., Perret<sup>#</sup>, J., Davy, B., Wilson, J., and Melby, C. 2002. Antioxidant properties of cereal products. *Journal of Food Science*. 67: 2600-2603.
22. Mukerjea, R., **Yu, L.**, and Robyt\*, J. F. 2002. Starch biosynthesis: mechanism for the elongation of starch chains. *Carbohydrate Research*. 337: 1015-1022.
23. **Yu\***, L., Adams<sup>#</sup>, D., and Gabel, <sup>#</sup> M. 2002. Conjugated linoleic acid isomers differ in their free radical scavenging properties. *Journal of Agricultural and Food Chemistry*. 50: 4135-4140.
24. **Yu\***, L. 2003. Structural modification to improve psyllium functionality. *ACS Symposium Series*. 851: 392-399.
25. **Yu\***, L., Adams<sup>#</sup>, D., and Watkins, B. A. 2003. Comparison of commercial supplements containing conjugated linoleic acids. *Journal of Food Composition and Analysis*. 16: 419-428.
26. **Yu\***, L., Perret<sup>#</sup>, J., Parker,<sup>#</sup> T. and Allen, K. 2003. Enzymatic modification to improve the water-absorbing and gelling properties of psyllium. *Food Chemistry*. 82: 243-248.
27. **Yu\***, L. and Perret<sup>#</sup>, J. 2003. Effects of xylanase treatments on gelling and water-uptaking properties of psyllium. *Journal of Agricultural and Food Chemistry*. 51: 492-495.
28. **Yu\***, L. 2003. Inhibitory effects of (S)- and (R)- 6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acids on tyrosinase activity. *Journal of Agricultural and Food Chemistry*. 51: 2344-2347.
29. **Yu\***, L. and Perret<sup>#</sup>, J. 2003. Effects of solid-state enzyme treatments on the water-absorbing and gelling properties of psyllium. *Lebensmittel-Wissenschaft und-Technologie*. 36: 203-208.

30. **Yu\***, L., Perret<sup>#</sup>, J., Harris, M., Wilson, J., and Haley, S. 2003. Antioxidant properties of bran extracts from 'Akron' wheat grown at different locations. *Journal of Agricultural and Food Chemistry*. 51: 1566-1570.
31. Watkins\*, B. A., Feng, S., Strom, A. K., DeVitt, A. A., **Yu, L.**, and Li, Y. 2003. Conjugated linoleic acid composition and physical properties of egg yolk and albumen. *Journal of Agricultural and Food Chemistry*. 51, 6870-6876.
32. Parker<sup>#</sup>, T. D., Adams<sup>#</sup>, D. A., Zhou<sup>#</sup>, K., Harris, M., and **Yu\***, L. 2003. Fatty acid composition and oxidative stability of cold-pressed edible oils. *Journal of Food Science*. 68: 1240-1243.
33. **Yu\***, L., Haley, S., Perret<sup>#</sup>, J., and Harris, M. 2004. Comparison of wheat flours grown at different locations for their antioxidant properties. *Food Chemistry*. 86: 11-16.
34. Zhou<sup>#</sup>, K., and **Yu\***, L. 2004. Antioxidant properties of bran extracts from 'Trego' wheat grown at different locations. *Journal of Agricultural and Food Chemistry*. 52: 1112-1117.
35. **Yu\***, L., and Zhou<sup>#</sup>, K. 2004. Antioxidant properties of bran extracts from 'Platte' wheat grown at different locations. *Food Chemistry*. 90: 311-316.
36. Zhou<sup>#</sup>, K., Laux, J., and **Yu\***, L. 2004. Comparison of Swiss red wheat grain and fractions for their antioxidant properties. *Journal of Agricultural and Food Chemistry*. 52: 1118-1123.
37. Parry<sup>#</sup>, J., and **Yu\***, L. 2004. Fatty acid content and antioxidant properties of cold-pressed black raspberry seed oil and meal. *Journal of Food Science*. 69: 189-193.
38. Zhou<sup>#</sup>, K., and **Yu\***, L. 2004. Effects of extraction solvent on wheat antioxidant activity estimation. *Lebensmittel-Wissenschaft und-Technologie*. 37: 717-721.
39. Allen<sup>\*</sup>, G. D. K., Bristow, S. J., and **Yu, L.** 2004. Hypolipidemic effects of modified psyllium preparations. *Journal of Agricultural and Food Chemistry*. 52: 4998-5003.
40. Zhou<sup>#</sup>, K., Su<sup>#</sup>, L., and **Yu\***, L. 2004. Phytochemicals and antioxidant properties in wheat bran. *Journal of Agricultural and Food Chemistry*. 52: 6108-6114.
41. Parry<sup>#</sup>, J., Zhou<sup>#</sup>, K., and **Yu\***, L. 2005. Radical scavenging properties of cold-pressed edible seed oils. *ACS Symposium Series*. 909: 107-117.
42. Zhou<sup>#</sup>, K., Parry<sup>#</sup>, J., and **Yu\***, L. 2005. Determination of phenolic acid composition in wheat bran by HPLC. *ACS Symposium Series*. 909: 10-18.
43. **Yu\***, L., Zhou<sup>#</sup>, K., Parry<sup>#</sup>, J. 2005. Inhibitory effects of wheat bran extracts on human LDL oxidation and free radicals. *Lebensmittel-Wissenschaft und-Technologie*. 38: 463-470.



44. Yu\*, L., Zhou#, K., Parry#, J. 2005. Antioxidant properties of cold-pressed black caraway, carrot, cranberry, and hemp seed oils. *Food Chemistry*. 91: 723-729.
45. Parry#, J., Su#, L., Luther#, M., Zhou#, K., Yurawecz, P., Whittaker, P., and Yu\*, L. 2005. Fatty acid composition and antioxidant properties of cold-pressed marionberry, boysenberry, red raspberry, and blueberry seed oils. *Journal of Agricultural and Food Chemistry*. 53: 566-573.
46. Zhou#, K., Yin, J., and Yu\*, L. 2005. Phenolic acid, tocopherol and carotenoid compositions and antioxidant functions of hard red winter wheat bran. *Journal of Agricultural and Food Chemistry*. 53: 3916-3922.
47. Moore#, J., Hao, Z., Zhou#, K., Luther#, M., Costa, J., and Yu\*, L. 2005. Carotenoid, tocopherol, phenolic acid, and antioxidant properties of Maryland grown soft wheat. *Journal of Agricultural and Food Chemistry*. 53: 6649-6657.
48. Hao\*, Z., Paker, B., Knapp, M., Yu, L. 2005. Simultaneous quantification of  $\alpha$ -tocopherol and four major carotenoids in botanical materials by normal phase liquid chromatography-atmospheric pressure chemical ionization-tandem mass spectrometry. *Journal of Chromatography A*. 1094: 83-90.
49. Zhou#, K., Yin, J., and Yu\*, L. 2006. ESR determination of the reactions between wheat phenolic acids and free radicals or transition metals. *Food Chemistry*. 95: 446-457.
50. Zhou#, K., Xia, W., Zhang#, C., and Yu\*, L. 2006. In vitro binding of bile acids and triglycerides by selected chitosan preparations and their physicochemical properties. *Lebensmittel-Wissenschaft und-Technologie*. 39: 1087-1092.
51. Zhou#, K., and Yu\*, L. 2006. Total phenolic contents and antioxidant properties of commonly consumed vegetables grown in Colorado. *Lebensmittel-Wissenschaft und-Technologie*. 39: 1155-1162.
52. Moore#, J., Yin, J.-J., Yu\*, L. 2006. Novel fluorometric assay for hydroxyl radical scavenging capacity (HOSC) estimation. *Journal of Agricultural and Food Chemistry*. 54: 617-626.
53. Parry#, J., Su#, L., Moore#, J., Cheng#, Z., Luther#, M., Rao, J. N., Wang, J.-Y., Yu\*, L. 2006. Chemical composition, antioxidant capacities, and antiproliferative activities of selected fruit seed flours. *Journal of Agricultural and Food Chemistry*. 54: 3773-3778.
54. Moore#, J., Liu, J., Zhou#, K., Yu\*, L. 2006. Effects of genotype and environment on the antioxidant properties of hard winter wheat bran. *Journal of Agricultural and Food Chemistry*. 54: 5313-5322.
55. Cheng#, Z., Su#, L., Moore#, J., Zhou#, K., Luther#, M., Yin, J., Yu\*, L. 2006. Effects of Post-harvesting treatment and heat stress on availability of wheat

- antioxidants. *Journal of Agricultural and Food Chemistry*. 54: 5623-5629.
56. Yin, J.-J., Kramer, J. K. G., Yurawecz, M. P., Eynard, A. R., Mossoba, M. M., **Yu, L.** 2006. Effects of conjugated linoleic acid (CLA) isomers on oxygen diffusion-concentration products in liposomes and phospholipid solutions. *Journal of Agricultural and Food Chemistry*. 54: 7287-7293.
  57. Cheng<sup>#</sup>, Z., Moore<sup>#</sup>, J., **Yu\***, L. 2006. A high-throughput relative DPPH radical scavenging capacity (RDSC) assay. *Journal of Agricultural and Food Chemistry*. 54: 7429-7436.
  58. Parry<sup>#</sup>, J., Hao, Z., Luther<sup>#</sup>, M., Su<sup>#</sup>, L., Zhou<sup>#</sup>, K., **Yu\***, L. 2006. Characterization of cold-pressed onion, parsley, cardamom, mullein, roasted pumpkin, and milk thistle seed oils. *Journal of American Oil Chemists' Society*. 83: 847-854.
  59. Zhang<sup>#</sup>, C., Ding, Y., Ping, Q., **Yu\***, L. 2006. Novel chitosan-derived nanomaterials and their micelle forming properties. *Journal of Agricultural and Food Chemistry*. 54: 8409-8416.
  60. Moore<sup>#</sup>, J., Cheng<sup>#</sup>, Z., Su<sup>#</sup>, L., **Yu\***, L. 2006. Effects of solid-state enzymatic treatments on the antioxidant properties of wheat bran. *Journal of Agricultural and Food Chemistry*. 54: 9032-9045.
  61. Su<sup>#</sup>, L., Yin, J.-J., Charles, D., Zhou<sup>#</sup>, K., and **Yu\***, L. 2007. Total phenolic contents, chelating capacities, and radical scavenging properties of black peppercorn, nutmeg, rosehip, cinnamon, and oregano leaf. *Food Chemistry*. 100: 990-997.
  62. Liu<sup>#</sup>, X., Ardo, S., Bunning, M., Parry<sup>#</sup>, J., Zhou<sup>#</sup>, K., Stushnoff, C., Stoniker, F., **Yu\***, L., Kendall, P. 2007. Total phenolic content and DPPH radical scavenging activity of lettuce (*Lactuca sativa* L.) grown in Colorado. *LWT-Food Science and Technology*. 40: 552-557. (Corresponding author)
  63. Zhang<sup>#</sup>, C., Ding, Y., **Yu, L.**, Ping\*, Q. 2007. Polymeric micelle system of hydroxycamptothecin based on amphiphilic chitosan derivatives. *Colloid and Surface B*, 55: 192-199.
  64. Parry<sup>#</sup>, J., Zhou<sup>#</sup>, K., Luther<sup>#</sup>, M., and **Yu\***, L. 2007. Phytochemical compositions and free radical scavenging capacities of selected cold-pressed edible seed oils. *ACS Symposium Series*. 956: 255-267.
  65. Yao, Z., Zhang, C., Ping\*, Q., and **Yu, L.** 2007. A series of novel chitosan derivatives: synthesis, characterization and micellar solubilization of paclitaxel. *Carbohydrate Polymers*. 68: 781-792.
  66. Luther<sup>#</sup>, M., Parry<sup>#</sup>, J., Moore<sup>#</sup>, J., Meng, J., Zhang, Y., Cheng<sup>#</sup>, Z., **Yu\***, L. 2007. Inhibitory effect of chardonnay grape and black raspberry seed flour extracts on lipid peroxidation in fish oil and their radical scavenging and antimicrobial properties. *Food Chemistry*. 104: 1065-1073.

67. Cheng<sup>#</sup>, Z., Zhou, H., Yin, J., **Yu\***, L. 2007. ESR estimation of hydroxyl radical scavenging capacity for lipophilic antioxidants. *Journal of Agricultural and Food Chemistry*. 55: 3325-3333.
68. Cao, Y.-X., Zhang, C., Shen, W.-B., Cheng<sup>#</sup>, Z., **Yu, L.**, Ping\*, Q.-N. 2007. Poly(N-isopropyl acrylamide)-chitosan as thermosensitive in situ gel-forming system for ocular drug delivery. *Journal of Controlled release*. 120: 186-194.
69. Wang, C. Y., Wang, S. Y., Yin, J.-J., Parry<sup>#</sup>, J., **Yu\***, L. 2007. Enhancing antioxidant, antiproliferation, and free radical scavenging activities in strawberries with essential oils. *Journal of Agricultural and Food Chemistry*. 55: 6527-6532.
70. Moore<sup>#</sup>, J., Cheng<sup>#</sup>, Z., Hao<sup>#</sup>, J., Guo, G., Liu, J.-G., Lin, C., Kendall, P., **Yu\***, L. 2007. Effects of solid-state yeast treatment on the antioxidant properties, and protein and fiber compositions of hard wheat bran. *Journal of Agricultural and Food Chemistry*. 55: 10173-10182.
71. Pang, X., Chen, Z., Gao, X., Liu<sup>#</sup>, W., Slavin<sup>#</sup>, M., Yao, W., **Yu\***, L. 2007. A novel low molecular weight polysaccharide (GLPP) from *Ganoderma lucidum* grown in Anhui and its potential role in tumor treatment and immunostimulation. *Journal of Food Science*. 72(6): S435-442.
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#### II.D. Published Conference Proceedings

##### II.D.1. Refereed Conference Proceedings

1. Yin, J.-J., **Yu**, L., Yurawecz, M. P., Roach, J., Kramer, J. K. G. Dual antioxidation and prooxidation characteristics of conjugated linoleic acids. 2005. In NATURAL ANTIOXIDANTS AND MICRONUTRIENTS -the Proceeding of 2<sup>nd</sup> SFRR Asia/3<sup>rd</sup> ISNA, June 24-29, 2005 Shanghai, P. R. China. P 91-99, MEDIMOND International Proceedings, Via Maserati 5 Bologna, Italy. (ISBN: 88-7587-184-1)

- II.D.2. Non-Refereed Conference Proceedings
- II.D.3. Historical Conference Proceedings (10+ years ago)
- II.D.4. Other

II.E. Conferences, Workshops, and Talks

- II.E.1. Keynotes
- II.E.2. Invited Talks

1. **Yu, L.** 2000. Conjugated linoleic acids. School of Food and Technology, Wuxi University of Light Industry, June, Wuxi, Jiangsu, China.
2. **Yu, L.** 2000. Nutraceuticals and functional foods. School of Food and Technology, Wuxi University of Light Industry, June, Wuxi, Jiangsu, China.
3. **Yu, L.** 2000. Trends in nutraceuticals: new business opportunities. Consulting conference for the City Council of Nanjing. June, Nanjing, Jiangsu, China.
4. **Yu, L.** 2000. Nutraceuticals and medicinal herbs. China Pharmaceutical University. June, Nanjing, Jiangsu, China.
5. **Yu, L.** 2000. Development of functional cosmetics. Dong-Yiang-Zhi-Hua Cosmetic Co. June, Shanghai, China.
6. **Yu, L.** 2001. Nutraceuticals: opportunities and challenges. Department of Horticulture, Colorado State University. Fort Collins, CO.
7. **Yu, L.** 2001. Structural modification to improve psyllium functionality. Presented at 221<sup>st</sup> ACS National Meeting, April 1-5, San Diego, CA.
8. **Yu, L.**, Harris, M., Perret, J., and Haley, S. 2001. Antioxidant properties of wheat extracts, Presented at The International Conference and Exhibition on Nutraceuticals and Functional Foods, November 28-December 1, Portland, Oregon.
9. **Yu, L.**, Gabel, M., Adams, D. 2002. Conjugated linoleic acid isomers differ in their free radical scavenging properties. Presented at 223<sup>rd</sup> ACS National Meeting, April 7-11, Orlando, FL.
10. **Yu, L.** 2003. Inhibitory effects of (S)- and (R)- 6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acids on tyrosinase activity. Presented at the 225<sup>th</sup> ACS National Meeting, March 23-27, New Orleans, LA.
11. Zhou, K., Parry, J., **Yu, L.** 2003. Determination of phenolics acid composition in wheat bran by HPLC. Presented at the 226<sup>th</sup> ACS National Meeting, September 7-11, New York City, NY.  
(Zhou and Parry are Ph.D students of Yu's)
12. Parry, J. and **Yu, L.** 2004. Phytochemical composition and free radical scavenging

capacities of selected cold- pressed edible seed oils. Presented at the 228<sup>th</sup> ACS National Meeting, August 22-26, 2004. Philadelphia, PA.

(Parry is a Ph.D student of Yu's)

13. **Yu, L.** 2005. Development of Nutraceuticals and Functional Foods. Presented at the China Agricultural University, June 20, 2005 Beijing, P. R. China
14. **Yu, L.** 2005. Nutraceuticals and Functional Foods. Presented at the China Pharmaceutical University, June 30, 2005 Nanjing, P. R. China
15. Yin, J.-J., **Yu, L.**, Yurawecz, M. P., Roach, J., Kramer, J. K. G. 2005. Dual antioxidation and prooxidation characteristics of conjugated linoleic acids. The 2<sup>nd</sup> SFRR Asia/3<sup>rd</sup> ISNA, June 24-29, 2005 Shanghai, P. R. China
16. **Yu, L.** 2005. Solid-state enzymatic reactions to improve functionality and bioactivity of psyllium. Green process for Extraction and Formulation of Phytochemical-derived Products Symposium, the 230<sup>th</sup> ACS National Meeting, August 28-September 1, Washington, DC.
17. Parry, J., Moore, J., Zhou, K., Yin, J.-J., Wang, J.-Y., **Yu, L.** 2005. Potential of wheat antioxidants in disease prevention and health promotion. The Potential health Benefits of Antioxidants Symposium, the 230<sup>th</sup> ACS National Meeting, August 28-September 1, Washington, DC.
18. **Yu, L.**, Parry, J., Zhou, K., Yin, J.-J., Wang, J.-Y. 2005. Antioxidant activities of wheat phenolic acids and their inhibitory effect on intestinal epithelial growth. Chemistry and Biochemistry of Antioxidative Phytochemicals Symposia, Pacifichem 2005, December 15-20, Honolulu, Hawaii.
19. **Yu, L.**, Parry, J., Zhou, K., Moore, J., Wang, J.-Y. 2005. Wheat antioxidants inhibited cyclooxygenase-2 activity and suppressed colon cancer cell proliferation. Food and Nutraceutical Bioactives in Health Promotion and Disease Prevention Symposia, Pacifichem 2005, December 15-20, Honolulu, Hawaii.
20. **Yu, L.**, Parry, J., Moore, J. 2006. Value-added utilization of fruit seeds for health promotion and disease prevention. The Healthy Products from Agricultural By-Products Symposium, the 231<sup>th</sup> ACS National Meeting, March 26-30, Atlanta, GA.
21. **Yu, L.**, Parry, J., Moore, J., Su, L., Luther, M. 2006. Chemical composition and health beneficial property of hazelnuts. The Nutrition and Sensory Properties of Nuts Symposium, the 231<sup>th</sup> ACS National Meeting, March 26-30, Atlanta, GA.
22. **Yu, L.** 2006. All natural whole-wheat functional foods for health promotion and disease prevention. The Functional Food Symposium, the 232<sup>th</sup> ACS National Meeting, September 10-14, San Francisco, CA. (presentation for the 2006 ACS-ADFG Young Scientist Award)
23. **Yu, L.**, Cheng, Z., Zhou, H., Yin, J. 2007. Effect of wheat antioxidants on oxygen

- diffusion-concentration products in liposomes and its cholesterol-lowering property. The Bioactives Symposium, the 234<sup>th</sup> ACS National Meeting, August 19-23, Boston, MA.
24. Cheng, Z., Zhou, H., **Yu, L.** 2007. Isolation and characterization of two flavonoids from *Sophora flavescens* roots, and their antiproliferative and COX-2 inhibitory properties. The Bioactives Symposium, the 234<sup>th</sup> ACS National Meeting, August 19-23, Boston, MA.
  25. **Yu, L.**, Cheng, Z. 2007. Psyllium derivatives and their health beneficial properties. The Polymer Design for Food and Nutrition Symposium, the 234<sup>th</sup> ACS National Meeting, August 19-23, Boston, MA.
  26. **Yu, L.** 2008. Advances in Food Science. Presented at the China Pharmaceutical University, February 21, Nanjing, P. R. China
  27. **Yu, L.** 2008. Application of Electron Spin Resonance (ESR) in Nutraceutical and Food Research. Presented at Kansas State University, March 11, Manhattan, KS.
  28. **Yu, L.** 2008. Research in Nutraceuticals, Functional Foods, and Novel Shelf-life Enhancers, Presented at Martek Bioscience Corporation, March 14, Winchester, KY.
  29. **Yu, L.** 2008. Cold-Pressed Edible Specialty Seed Oils and Flours. Presented at FDA Grand Rounds, FDA-CFSAN, March 19, College Park, MD.
  30. **Yu, L.** 2008. Antioxidant Availability in Wheat-Based Food Products. Presented at Kraft Foods, April 17, East Hanover, NJ.
  31. **Yu, L.** 2008. Chemistry in promoting the production and consumption of value-added functional foods. Experimental Cuisine Workshop, New York University, May 15, New York City, NY
  32. **Yu, L.** 2008. Nutraceutical lipids from fruit, vegetable, spice, and herb seeds. The 99<sup>th</sup> AOCS Annual Meeting, May 18-21, Seattle, NY (presentation for the 2008 AOCS Young Scientist Research Award)
  33. **Yu, L.** 2008. Stabilization of omega-3 fatty acids with novel antioxidants. Symposium 077-Omega-3 oils: the new functions in functional foods and nutraceuticals. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
  34. **Yu, L.** 2008. Preservation of n-3 PUFA. The Specialty Fatty Acids Symposium, the 236<sup>th</sup> ACS National Meeting, August 17-21, Philadelphia, PA.
  35. Lutterodt, H., Turner, E., Pei, X., Parry, J., **Yu, L.** 2008. Cold-pressed edible seed oils rich in oleic and  $\alpha$ -linolenic acids, and their phytochemical and antioxidant properties. The Specialty Fatty Acids Symposium, the 236<sup>th</sup> ACS National Meeting, August 17-21, Philadelphia, PA.

36. **Yu, L.** 2008. Psyllium, the 1<sup>st</sup> International Society for Nutraceuticals and Functional Foods Meeting, November 14-17, Taiwan
37. **Yu, L.** 2009. Wheat Antioxidants, the 56<sup>th</sup> Annual Soft Wheat Research Review Conference, March 2009, Wooster, OH
38. **Yu, L.** 2009. Effects of post-harvest treatments and food processing conditions on wheat antioxidant availability. The 238<sup>th</sup> ACS National Meeting, August 16-20. Washington, DC
39. **Yu, L.** 2009. Application of solid-state enzymatic reactions in nutraceuticals and food science. The Global Solid-State Fermentation Meeting sponsored by Novozyme Biologicals, Inc, September 8-9. Salem, VA
40. **Yu, L.** 2009. In vitro assays for improving bioactivity and functionality of cereal grain based nutraceuticals and functional food ingredients. The American Association of Cereal Chemists Annual meeting, September 13-16, Baltimore, MD
41. **Yu, L.** 2009. Effects of post-harvest treatments and food processing conditions on wheat antioxidant availability, the American Bakers Association-USDA Agricultural Research Service meeting, October 28, Beltsville, MD
42. **Yu, L.** 2010. Health effects of natural antioxidants from the selected edible botanical materials, The Antioxidants and Health Symposium, the 240<sup>th</sup> ACS National Meeting, August 22-26, Boston, MA.
43. **Yu, L.** 2010. Assays for scavenging capacities against hydroxyl and DPPH radicals, The Antioxidants Methods Symposium, the 240<sup>th</sup> ACS National Meeting, August 22-26, Boston, MA.
44. **Yu, L.** 2010. Phytochemical composition of five *Gynostemma pentaphyllum* samples and their antioxidant, antiproliferative, and anti-inflammatory effects, Understanding the Chemistry of Phytochemical Antioxidants and Their Role in Human Health and Wellness Symposium, Pacificchem 2010, December 15-20, Honolulu, Hawaii.
45. Whent, M., Hao, J., Slavin, **Yu, L.** 2011 Phytochemical composition and antioxidant properties of low-linolenic soybeans. the 241<sup>th</sup> ACS National Meeting, March, Anaheim, CA.
46. **Yu, L.** 2012. Toxicity of 3-MCPD esters and the mechanism of their formation in oils and fats. The 14<sup>th</sup> ICC Cereal and Bread Congress and Forum on Fats and Oils, August 6-9, Beijing, China
47. **Yu, L.** 2012. Nutraceutical properties and LC-MS spectroscopic fingerprinting analysis of *Gynostemma pentaphyllum*. The 6<sup>th</sup> Cross-Strait Symposium on Food, Nutrition and Biotechnology: "food, nutrition and safety", Aug 31-Sep 1, Hong Kong, China

48. **Yu, L.** 2012. HPLC fingerprinting approaches for adulteration detection within spice supply chain. The CFSA-USP Workshop on Food Ingredients Adulteration: Management and Analytical Approaches, Nov 29, Beijing, China
49. **Yu, L.** 2012. Chromatographic and mass spectrometry flow-injection fingerprints in detecting food adulterations. The International Conference of Food Innovation 2012, Dec 12-14, Hangzhou, China
50. **Yu, L.** 2012. Phytochemical composition, antioxidant capacity, anti-inflammatory and antiproliferative activity of soybean. The 2012 ISNFF Conference and Exhibition, Dec 2-6, Kailua-Kona, Hawaii, USA
51. **Yu, L.** 2013. Chromatographic and mass spectrometry flow-injection fingerprints in detecting food adulterations. The 245<sup>th</sup> ACS National Meeting, April 7-12, , New Orleans, LA.
52. **Yu, L.** 2013. Chromatographic and mass spectrometry flow-injection fingerprints in detecting food adulterations.the 10<sup>th</sup> Internatiinal Conference on Food Science and Technology, May 30-31,Wuxi ,China.
53. **Yu, L.** 2013. Thinking about the development of functional food –The transformation of traditional food to functional food . Control and Standard Construction of Food Safety Risk, April 18-19, Beijing, China.
54. **Yu, L.** 2013. Development of wheat-based nutraceuticals and functional foods, 2013 Global Chinese functional conference on food science and technology –Functional Food, Dietary Nutrition & Human Health, August 27-28, Peking University, China.
55. **Yu, L.** 2013. Development value-added utilization of fruits and their processing by-products, The 7th Fruit and Vegetable processing industry and Subject development Symposium" & "Fruit and Vegetable Processing Technology, November 5, Beijing, China.
56. **Yu, L.** 2013. Esters of Chloropropanols:Formation Mechanism,2013 International Conference for Bioeconomy, June 25,Tian Jin, China .
57. **Yu, L.** 2013. Vaue-added nutraceutical development from fruit processing by-products, 7<sup>th</sup> International Symposim “Fruit and Vegetable Processing Industry Development”. December 4-6, Beijing, China.
58. **Yu, L.** 2014. Free radical mediated formation of 3-monochloro-1,2-propanediol (3-MCPD) fatty acid diesters. 1<sup>st</sup> Joint ACS AGFD-ACS ICSCT Symposium on Agricultural and Food Chemistry, March 4-6, Bangkok, Thailand.

### II.E.3. Refereed Presentations

1. **Yu, L.** 2001. Free radical scavenging activity of conjugated Linoleic acids. The 92<sup>nd</sup>



AOCS Annual Meeting & Expo, May 13-16, Minneapolis, MN.

2. **Yu, L.**, Scanline, L., and Schmidt, G. 2001. Rosemary Extracts as Inhibitors of Lipid Oxidation and Color Change in Cooked Poultry Products. The Institute of Food Technologists Annual Meeting, June 23-27, New Orleans, Louisiana.
3. Perret, J. and **Yu, L.** 2001. A procedure to improve psyllium functionality by solid-state reaction(s). The Institute of Food Technologists Annual Meeting, June 23-27, New Orleans, Louisiana.
4. **Yu, L.** 2001. Free radical scavenging capacity of wheat extracts, Presented at Institute of Food Technologists Annual Meeting, June 23-27, New Orleans, Louisiana.
5. **Yu, L.**, Adams, D., Gabel, M. 2002. Characterization of CLA-DPPH radical reactions. The 93<sup>nd</sup> AOCS Annual Meeting & Expo, May 5-8, Montreal, Canada.
6. **Yu, L.**, Gabel, M., Harris, M., Lakkakula, S., Perret, J., Haley, S., Parker, T. 2002. Effects of growing conditions on wheat antioxidant properties. The Institute of Food Technologists Annual Meeting, June 15-19, Anaheim, California.
7. Adams, D. A., **Yu, L.** 2002. n-3 Fatty acid composition of commercial raw fish products. The Institute of Food Technologists Annual Meeting, June 15-19, Anaheim, California.
8. Zhou, K., Perret, J., Wilson, J., Harris, M., Haley, S., **Yu, L.** 2003. Effects of growing conditions on radical scavenging activities of wheat antioxidants. Presented at the 225<sup>th</sup> ACS National Meeting, March 23-27, New Orleans, LA.
9. Parker, T. D., Adams, D. A., Zhou, K., Harris, M., **Yu, L.** 2003. Fatty acid composition of edible cold-pressed seed oils. The 94<sup>th</sup> AOCS Annual Meeting & Expo, May 4-7, Kansas City, MO.
10. Zhou, K., Adams, D., Parry, J., **Yu, L.** 2003. Antioxidant properties of cold-pressed black caraway seed oil. The 94<sup>th</sup> AOCS Annual Meeting & Expo, May 4-7, Kansas City, MO.
11. **Yu, L.** 2003. Free radical scavenging properties of CLA isomers. Presented at the 94<sup>th</sup> AOCS Annual Meeting & Expo, May 4-7, Kansas City, MO.
12. Parry, J., **Yu, L.** 2004. Fatty acid composition and oxidative stability of cold-pressed black raspberry seed oil. The Institute of Food Technologists Annual Meeting, July 12-16, Las Vegas, Nevada.
13. Parry, J., Zhou, K., **Yu, L.** 2004. Antioxidant properties of black raspberry seed oil and meal. The Institute of Food Technologists Annual Meeting, July 12-16, Las Vegas, Nevada.

14. Zhou, K., Parry, J., **Yu, L.** 2004. Antioxidant activities of wheat extraction from different solvent systems. The Institute of Food Technologists Annual Meeting, July 12-16, Las Vegas, Nevada.
15. Zhou, K. **Yu, L.** 2004. Antioxidant properties of Swiss red wheat grain and fractions. The Institute of Food Technologists Annual Meeting, July 12-16, Las Vegas, Nevada.
16. Su, L., Zhou, K., Parry, J., and **Yu, L.** 2004. Oxygen radical absorbing capacities of selected vegetables, wheat bran and fruit seed oil samples. The 228<sup>th</sup> ACS National Meeting, August 22-26, 2004. Philadelphia, PA.
17. Ardo, S., Su, L., Parry, J., and **Yu, L.** 2004. Fatty acid composition and antioxidant properties of selected commercial olive oils. Presented at the 228<sup>th</sup> ACS National Meeting, August 22-26, Philadelphia, PA.
18. Parry, J. and **Yu, L.** 2004. Fatty acid composition, iodine value, and oxidative stability of selected cold-pressed fruit seed oils. The 228<sup>th</sup> ACS National Meeting, August 22-26, Philadelphia, PA.
19. Zhou, K., and **Yu, L.** 2004. Radical scavenging properties and phytochemical composition of wheat bran. Presented at the 228<sup>th</sup> ACS National Meeting, August 22-26, Philadelphia, PA.
20. Parry, J., Su, L., **Yu, L.** 2005. Antioxidant activity and phytochemical contents of cold-pressed onion, parsley, cardamom, mullein, roasted pumpkin, and milk thistle seed oils. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
21. Parry, J., **Yu, L.** 2005. Fatty acid compositions and oxidative stabilities of cold-pressed onion, parsley, cardamom, mullein, roasted pumpkin, and milk thistle seed oils. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
22. Moore, J., Zhou, K., Luther, M., **Yu, L.** 2005. Oxygen radical absorbing capacities and phytochemical composition of Maryland grown soft wheat. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
23. Zhou, K., Yin, J.-J., Su, L., **Yu, L.** 2005. Phytochemical profiles and antioxidant properties of hard red winter wheat bran. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
24. Zhou, K., Yin, J.-J., **Yu, L.** 2005. Radical scavenging properties and chelating capacities of ferulic and syringic acids. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
25. Zhou, K., **Yu, L.** 2005. Antioxidant properties of vegetables grown in Colorado. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.

26. Su, L., Yin, J.-J., Charles, D., **Yu, L.** 2005. Antioxidant activities of whole black peppercorns and ground nutmeg. The Institute of Food Technologists Annual Meeting, July 16-20, New Orleans, Louisiana.
27. Moore, J., Zhou, K., Luther, M., **Yu, L.** 2005. Tocopherol, carotenoid, and antioxidant properties of Maryland grown soft wheat. Pacificchem 2005, December 15-20, Honolulu, Hawaii.
28. Su, L., Charles, D. J., **Yu, L.** 2005. Antioxidant capacities in species and medicinal herbs. 53<sup>rd</sup> Annual Congress of the Society for Medicinal Plant Research, August 21-25, Florence, Italy.
29. Luther, M., Parry, J., Moore, J., Cheng, Z., Meng, J., Zhang, Y., **Yu, L.** 2006. Development of natural food preservatives from selected spice and fruit seed meal and flour extracts. The Institute of Food Technologists Annual Meeting, June, 24-28, Orlando, FL.
30. Moore, J., Yin, J.-J., **Yu, L.** 2006. Novel fluorometric assay for hydroxyl radical scavenging capacity (HOSC) estimation. The Institute of Food Technologists Annual Meeting, June, 24-28, Orlando, FL.
31. Cheng, Z., Su, L., **Yu, L.** 2006. Effect of post-harvesting treatment and storage conditions on availability of wheat antioxidants. The Institute of Food Technologists Annual Meeting, June, 24-28, Orlando, FL.
32. Parry, J., Su, L., Moore, J., Luther, M., **Yu, L.** 2006. Chemical composition, antioxidant properties, and cancer cell growth inhibitory effects of Turkish and Oregon roasted hazelnuts. The Institute of Food Technologists Annual Meeting, June, 24-28, Orlando, FL.
33. Cheng, Z., Moore, J., **Yu, L.** 2007. A high-throughput relative DPPH radical scavenging capacity (RDSC) assay. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
34. Cheng, Z., Yin, J., **Yu, L.** 2007. ESR assay of hydroxyl radical scavenging capacities for lipophilic antioxidants and potential solvent interference. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
35. Luther, M., Moore, J., Cheng, Z., Charles, D., **Yu, L.** 2007. Antiproliferative and cyclooxygenase-2 inhibitory activities of selected spices and herbs. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
36. Luther, M., Moore, J., **Yu, L.** 2007. Effects of thermal processing on the availability of antioxidant properties in baked pizza crust. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
37. Moore, J., Cheng, Z., **Yu, L.** 2007. Effects of solid-state enzymatic treatments on the antioxidant properties of wheat bran. The Institute of Food Technologists Annual

Meeting, July 28-1, Chicago, IL

38. Moore, J., Cheng, Z., Hao, J., Guo, G., Liu, J.-G., Lin, C., Kendall, P., **Yu, L.** 2007. Effects of solid-state yeast fermentation on the antioxidant properties, and protein and fiber compositions of hard wheat bran. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
39. Smitka, M., Cheng, Z., Luther, M., Moore, J., **Yu, L.** 2007. Antioxidant properties and chemical composition of Maryland-grown soybeans. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
40. Smitka, M., Parry, J., Luther, M., Moore, J., Cheng, Z., **Yu, L.** 2007. Antiproliferative activities and antioxidant capacities of cranberry seed meal and parsley seed flour extracts. The Institute of Food Technologists Annual Meeting, July 28-1, Chicago, IL
41. Whent, M., Slavin, M., Cheng, Z., **Yu, L.**, Charles, D. J. 2008. Antioxidant properties of thyme and lavender botanical extracts. The 7<sup>th</sup> Joint Meeting of AFERP, ASP, GA, PSE & SIF, August 3-8, Athens, Greece.
42. Lutterodt, H., Pei, X., **Yu, L.** 2008. Inhibitory effect of black cumin seed components on lipid oxidation and n-3 PUFA loss in fish oil. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
43. Hao, J., Charles, D., **Yu, L.** 2008. Chemical composition and antioxidant properties of clove bud, lavender, rosemary, red thyme, and white thyme essential oils. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
44. Pei, X., Cheng, Z., **Yu, L.** 2008. Effects of reaction temperature and psyllium-solvent ratio on water up-taking, swelling, gelling, and bile acid binding capacities of acid-modified psyllium samples. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
45. Lutterodt, H., Turner, E., **Yu, L.** 2008. Fatty acid composition and oxidative stability of selected cold-pressed grape seed oils. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
46. Blackford, J., Cheng, Z., **Yu, L.** 2008. Solid-state acid reaction to improve the functionality of psyllium. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
47. Lutterodt, H., Turner, E., **Yu, L.** 2008. Fatty acid composition and oxidative stability of selected cold-pressed grape seed oils. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
48. Slavin, M., Kenworthy, W., **Yu, L.** 2008. Antioxidant activity and phytochemical composition of Maryland-grown colored soybeans. The Institute of Food

Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.

49. Luther, M., Cheng, Z., **Yu, L.** 2008. Effects of solid-state yeast treatment on the antioxidant properties of wheat bran. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
50. Luther, M., Moore, J., **Yu, L.** 2008. In-vitro releasable antioxidant properties of baked pizza crust. The Institute of Food Technologists Annual Meeting, June 28-July 1, New Orleans, Louisiana.
51. Turner, E., Lutterodt, H., **Yu, L.** 2009. Fatty acid composition and antioxidant properties of cold-pressed black raspberry, red raspberry, pomegranate and cranberry seed oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
52. Turner, E., Lutterodt, H., **Yu, L.** 2009. Fatty acid composition and antioxidant properties of cold-pressed chia, mustard, hemp, and broccoli seed oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
53. Turner, E., Lutterodt, H., **Yu, L.** 2009. Fatty acid composition and antioxidant properties of cold-pressed cashew nut, njangsang, watermelon, and African melon seed oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
54. Hao, J., Gu, K., **Yu, L.** 2009. Chemical composition and antioxidant properties of organic and conventional oregano oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
55. Gu, K., Hao, J., **Yu, L.** 2009. Antioxidant properties and chemical composition and of organic and conventional lavender oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
56. Lutterodt, H., Luther, M., Slavin, M., Parry, J., **Yu, L.** 2009. Oxidative stability, fatty acid profile, thymoquinone content, and antioxidant properties of cold-pressed black cumin seed oil. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
57. Lutterodt, H., Slavin, M., Bloom, R., Turner, E., **Yu, L.** 2009. Phytochemical composition, antioxidant capacity, and antiproliferative properties of the selected cold-pressed grape seed flours. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
58. Blackford, J., Liu, Y., Payne, G., **Yu, L.** 2009. A single step chronocoulometri assay for polyphenol estimation. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
59. Whent, M., Slavin, M., Kenworthy, W., **Yu, L.** 2009. Antioxidant capacity, isoflavone level, and fatty acid composition of low-linolenic soybeans grown in three environments in Maryland. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.

60. Xie, Z., Lutterrodt, H., Kratochvil, R., **Yu, L.** 2009. Characterization of Maryland-grown tobacco seed oils. The Institute of Food Technologists Annual Meeting, June 6-9, Anaheim, CA.
61. Whent M, Kenworthy W, **Yu L.** 2010. Novel high-throughput assay for soybean lipoxygenase-1 detection. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
62. Xie Z, Liu W, Zhao Y, Whent M, Blackford J, Lutterrodt H, Chen P, **Yu L.** 2010. Effects of extraction solvents on estimating phytochemicals and antioxidant properties of *Gynostemma pentaphyllum*. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
63. Xie Z, Liu W, Huang H, Slavin M, Zhao Y, Chen P, **Yu L.** 2010. Chemical composition and antiproliferative and anti-inflammatory effects of five *Gynostemma pentaphyllum* samples. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
64. Liu W, Xie Z, Zhang B, Wang Q, Yao W, Gao X, **Yu L.** 2010. Effects of hydroxypropylation on the functional properties of psyllium. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
65. Xie Z, Liu W, Zhang B, Wang Q, **Yu L.** 2010. Sulfation to improve physicochemical and functional properties of psyllium. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
66. Liu W, Wang H, Gao X, Yao W, **Yu L.** 2010. Effects of sulfation on the physicochemical and functional properties of a water-insoluble polysaccharide preparation from *Ganoderma lucidum*. The Institute of Food Technologists Annual Meeting, July 17-20, Chicago, IL.
67. Xie Z, Huang H, Zhao Y, Wang S, **Yu L.** 2011. Chemical composition and anti-proliferative and anti-inflammatory effects of the leaf and whole-plant samples of diploid and tetraploid *Gynostemma pentaphyllum*. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.
68. Xie Z, Zhao Y, Chen P, Jing P, Yue J, Wang S, **Yu L.** 2011. Chromatographic fingerprint analysis of flavonoids, and rutin and quercetin compositions in the leaf and whole-plant samples of diploid and tetraploid *Gynostemma pentaphyllum*. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.
69. Lutterrodt H, Yin J, Yue J, **Yu L.** 2011. ESR investigation of the radical scavenging properties of thymoquinone, dithymoquinone, and black cumin seed oil extract. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.
70. Whent M, Huang H, Xie Z, Charles D, **Yu L.** 2011. Effect of extraction solvent on antioxidant capacity of organic and conventionally-grown basil and clove bud

extracts. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.

71. Slavin M, Kenworthy W, **Yu L.** 2011. A single extraction and HPLC-UV-ELSD procedure for simultaneous quantification of phytosterols, tocopherols and lutein in soybeans. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.
72. Huang H, Cheng Z, Wang T, **Yu L.** 2011. Anti-inflammatory activities of engeletin and astilbin in J774a.1 macrophage cells. The Institute of Food Technologists Annual Meeting, June 11-14, New Orleans, LA.
73. Xie, Z.; Yu, L. 2012. Chemical Basis of Bioactivities of Jiaogulan. The Institute of Food Technologists Annual Meeting, June 25-28, Las Vegas, NV.
74. Lv, J.; Huang, H.; Yu, L.; Whent, M.; Niu, Y.; Shi, H.; Luthria, D.; Charles, D.; **Yu, L.** 2012. Nutraceutical Properties of Organic and Conventional Cinnamon and Peppermint. The Institute of Food Technologists Annual Meeting, June 25-28, Las Vegas, NV.
75. Whent, M.; Lv, J.; Lu, Y.; Yu, L.; Costa, J.; Liu, L.; **Yu, L.** 2012. Phytochemical composition, antioxidant properties and antiproliferative activities of wheat flour. The Institute of Food Technologists Annual Meeting, June 25-28, Las Vegas, NV.
76. Whent M.; Huang, H.; Lutterodt, H.; Xie, Z.; Yu, L.; Luthria, D.; **Yu, L.** 2012. Phenolic Acid, Lutein, and  $\alpha$ -Tocopherol Content, and Antiproliferative and Anti-Inflammatory Properties of Whole Wheat Flour. The Institute of Food Technologists Annual Meeting, June 25-28, Las Vegas, NV.
77. Whent, M.; Lv, J.; Kenworthy, W.; **Yu, L.** 2012. Isoflavone Content and Antioxidant Capacity of Modified-Lipoxygenase Soybeans. The Institute of Food Technologists Annual Meeting, June 25-28, Las Vegas, NV.
78. Shi, H.; Xie, Z.; Zhao, Y.; Chen, P.; **Yu, L.** 2012. LC-MS spectroscopic fingerprinting on analysis of diploid and tetraploid *Gynostemma pentaphyllum*. The 244<sup>th</sup> American Chemical Society National Meeting, Aug 19-23, Philadelphia, PA.
79. Niu, Y.; Xie, Z.; Liu, W.; **Yu, L.** 2012. Improving physicochemical and biological properties of psyllium through sulfation, hydroxypropylation, and succinylation. The 244<sup>th</sup> American Chemical Society National Meeting, Aug 19-23, Philadelphia, PA.
80. Xie, Z.; **Yu, L.** 2012. Promoting value-added utilization of jiaogulan. The 243<sup>rd</sup> American Chemical Society National Meeting, March 25-29, San Diego, CA.
81. Lu, Y.; Lv, J.; Hao, J.; Whent, M.; Niu, Y.; Costa, J.; Luthria, D.; **Yu, L.** 2013. Effect of genotype, environment, and their interaction on the phytochemical composition and antioxidant properties of soft winter wheat bran. Institute of Food Technologists

Annual Meeting. July 13-16, Chicago, IL.

82. Li, H.; Shi, H.; **Yu, L.**; Guo, T.; Yang, H.; Parry, J. 2013. Cabernet Franc Grape Pomace: A Potent  $\alpha$ -Glucosidase Inhibitor on Suppressing Postprandial Hyperglycemia in Diabetic Mice. Institute of Food Technologists Annual Meeting. July 13-16, Chicago, IL.
83. Fletcher, A.; Huang, H.; Yu, L.; Kim, Y.; Milner, J.; **Yu, L.**; Wang, T. 2013. Intestinal Damage in Mice Fed Indole-3-Carbinol. Institute of Food Technologists Annual Meeting. July 13-16, Chicago, IL.
84. Huang, H.; Wang, T.; **Yu, L.** 2013. Differential Anti-inflammatory Activity of Taxifolin, Quercetin and Kaempferol in Macrophage and Monocyte is associated with Expression of the xenobiotic metabolizing enzyme cytochrome p450 1B1. Institute of Food Technologists Annual Meeting. July 13-16, Chicago, IL.
85. Zhou, Q., **Yu, L.** 2013. Chemical profiling of triacylglycerols and diacylglycerols in cow milk by ultra-performance convergence chromatography combined with quadrupole TOF mass spectrometry, 246th ACS National Meeting, September 8-12, Indianapolis, IN.
86. Zhou Q., **Yu, L.** 2013. Identification and quantification of phytochemical composition, anti-inflammatory, and cellular antioxidant activities of 12 Plantago species, 246th ACS National Meeting, September 8-12, , Indianapolis, IN.
87. Shang, P., **Yu, L.** 2013. Purification and characterization of a polysaccharide from *Gynostemma pentaphyllum* Makino, 246th ACS National Meeting, September 8-12, Indiana Convention Center, America.
88. Liu, M., **Yu, L.** 2013. High performance counter current chromatography : A two-step preparative separation of triterpene alcohol ferulates from rice bran oil, 246th ACS National Meeting, September 8-12, Indianapolis, IN.
89. Niu, Y., **Yu, L.** 2013.Characterization of a novel heteropolysaccharide isolated from tetraploid *Gynostemma pentaphyllum* Makino, 246th ACS National Meeting, September 8-12, Indianapolis, IN.
90. Zhang, Y., **Yu, L.** 2013. Fabrication, characterization, and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers, International Conference and Exhibition on Nutraceuticals and Functional foods, November 5-9, Taiwan, China.
91. Zhou, Q., **Yu, L.** 2013.Study on the phytochemical composition, anti-inflammatory activities of twelve Plantago species seeds, International Conference and Exhibition on Nutraceuticals and Functional foods, November 5-9, Taiwan, China.



92. Lu, W., **Yu, L.** 2013. Identification of the source of origin of *Lycium barbarum* L. by liquid chromatography-mass spectrometry and chemometric profiling techniques, International Conference and Exhibition on Nutraceuticals and Functional foods, November 5-9, Taiwan, China.
93. Wang, Y., Zhao, X., Wang, B., Jiang, Q., Liu, J., Sheng, Y., Akoh, C., Niu, L., **Yu, L.** 2014. Fatty acids and phytochemical compositions of *Plantago* seed oils and their possible health beneficial properties. 247<sup>th</sup> ACS National Meeting, March 16-20, Dallas, TX.
94. Zhang, X., **Yu, L.** 2014. Formation mechanism of 3-monochloro-1,2-propanediol (3-MCPD) fatty acid esters. 247<sup>th</sup> ACS National Meeting, March 16-20, Dallas, TX.
95. Lu, Y., Shi, H., **Yu, L.** 2014. Identification of the source of origin for *Lycium barbarum* L. by liquid chromatography-mass spectrometry and chemometric profiling techniques. 247<sup>th</sup> ACS National Meeting, March 16-20, Dallas, TX.
96. Lu, Y.; Gao, B.; Shi, H.; **Yu, L.** 2014. Differentiating the organic and conventional sweet basil leaves imported or domestically grown using chromatographic and flow-injection mass spectrometric (FIMS) fingerprints. Graduate Research Day, May 2, College Park, Maryland.
97. **Yu, L.**; Lu, Y.; Gao, B.; Chen, P. 2014. HPLC and flow-injection mass spectrometric (FIMS) fingerprinting combined with PCA in differentiating organic and conventional sweet basil leaves. Symposium talk presented American Chemical Society (ACS) Annual Meeting, August 10-14, San Francisco, California.

98.

II.E.4. Refereed Abstracts

II.E.5. Refereed Posters

II.E.6. Refereed Panels

II.E.7. Non-Refereed Presentations

II.E.8. Non-Refereed Abstracts

II.E.9. Non-Refereed Posters

II.E.10. Non-Refereed Panels

II.E.11. Symposia

II.E.12. Workshops

II.E.13. Colloquia

II.E.14. Historical Conferences, Workshops, Talks (10+ years ago)

II.E.15. Other

II.F. Professional Publications

II.F.1. Reports and Non-Refereed Monographs

II.F.2. Pre-Print/Working Paper (Not Work in Progress)

II.F.3. Legal Briefs

II.F.4. Policy Briefs

II.F.5. Other

II.G. Book Reviews, Notes, and Other Contributions

II.G. 1. Book Reviews

II.G. 2. Essays

II.G. 3. Notes

II.G. 4. Manuals

II.G. 5. Other

II.H. Completed Creative Works

II.H.1. Digital Media (e.g., CDs, DVDs)

II.H.2. Datasets

II.H.3. Constructed Projects

II.H.4. Demonstrations

II.H.5. Inventions

II.H.6. Original Plans and Designs

II.H.7. Photography

II.H.8. Software and Applications

II.H.9. Websites

II.H.10. Exhibitions and Installations

II.H.11. Curatorial Practice

II.H.12. Performance or Interpretation – Performing Arts

II.H.13. Direction - Performing Arts

II.H.14. Production - Performing Arts

II.H.15. Costume, Stage, Multimedia, and Theatrical Design

II.H.16. Artistic and Graphic Design

II.H.17. Dramaturgy

II.H.18. Artwork

II.H.19. Choreography

II.H.20. Playwriting, Screenwriting, and Musical Composition

II.H.21. Works of Creative Writing

II.H.22. Performance or Interpretation - Film, Video, and Multimedia

II.H.23. Direction - Film, Video, and Multimedia

II.H.24. Production - Film, Video, and Multimedia

II.H.25. Citations and Reviews

II.H.26. Historical Completed Creative Works (10+ years ago)

II.H.27. Other

## II.I Significant Works in Public Media

*Specify the following – Title, Publication/Media Name, Contributors, Types (Print, online, broadcast, video, documentary)*

II.I.1. Explanatory, Investigative, or Long-Form Journalism

II.I.2. Other Significant Journalism

II.I.3. Commentary/Analysis

II.I.4. Interactive Online Database

II.I.5. Other

## II.J. Sponsored Research

*List source, title, amount awarded, time period and role (i.e. principal investigator or co-investigator) in reverse chronological order or its inverse. If there are co-investigators, please list these.*

II.J.1. Grants

### *Extramural Grants (\* denotes competitive funding)*

2000	\$10,000	Hauser Company “Rosemary extracts as inhibitors of lipid oxidation & color changes in cooked poultry product” Principal Investigator, Co-PI: G. Schmidt
2000-2001	\$12,000	Hauser Company “Effects of rosemary extracts on coffee quality” Principal Investigator, Co-PI: M. Harris
2000-2001*	\$15,000	Hazelnut Council Competitive Grant “Flavor profiles of model and food systems containing hazelnuts” Co-Principal Investigator; PI: M. Stone
2000-2001*	\$15,000	Hazelnut Council Competitive Grant “The use of hazelnut in bakery product development” Co-Principal Investigator; PI: M. Stone
2001	\$18,000	Pharmanutrients Company “Lipid research” Principal Investigator
2001-2003	\$17,100	Pharmanutrients Company “Dietary fiber research” Principal Investigator
2001-2002	\$40,135	“Winter wheat cultivar development for Colorado and the central great plain” Co-Principal Investigator; PI: S. Haley
2003-2005*	\$80,000*	Pharmanutrients Company

		“Enhancing the market competitiveness of chitosan products” Principal Investigator
2003-2004	\$8,300	Buhler Company “Wheat antioxidant research” Principal Investigator
2003	\$3,160	Brookfield Instruments Gift fund for viscometer Principal Investigator, Co-PI: K. Zhou
2004-2007*	\$236,000*	USDA CSREES NRI Competitive Grant “Enhancing wheat antioxidant availability through improved post-harvesting treatment, storage, and processing conditions” Principal Investigator
2004-2005*	\$5,000*	The Greater Cedar Rapids Community Foundation- New Frontier Foundation Fund “Screening for potential antioxidant activities to enhance the market for the selected botanicals” Principal Investigator
2004	\$12,000	Pharmanutrients Company “Lipid research” Principal Investigator
2005*	\$5,000*	The Greater Cedar Rapids Community Foundation- New Frontier Foundation Fund “Screening for potential antioxidant activities to enhance the market for the selected botanicals” Principal Investigator
2004-2005	\$27,950	Botanic Oil Innovations “Specialty edible oils and meals” Principal Investigator
2005*	\$9,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator, Co-PI M. Kantor
2005	\$30,000	Pharmanutrients Company “Lipid research”

		Principal Investigator
2005	\$10,000	Mennel Milling Company “wheat antioxidant study” Principal Investigator
2005-2006*	\$5,000*	The Greater Cedar Rapids Community Foundation- New Frontier Foundation Fund “Screening for potential antioxidant activities to enhance the market for the selected botanicals” Principal Investigator
2005-2008*	¥900,000*	Chinese Department of Science and Technology “Potential of N-octyl-O-sulfate chitosan derivatives in controlled release and targeted delivery of anticancer drugs” Co-PI Principal Investigator: Can Zhang
2006-2007	\$15,000	Colgate-Palmolive Company “Bioactives in the botanicals” Principal Investigator
2006*	\$9,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator
2006-2007	\$6,000	Pharmanutrients Company “Lipid research” Principal Investigator
2007-2010*	\$300,000* (\$138,264 for Yu)	National Science Foundation “CHITOSAN TO FUNCTIONALIZE FOOD (BIO)SENSORS” Co-Principal Investigator Principal Investigator: Gregory Payne (UMBC)
2007*	\$15,000*	Maryland Soybean Board “Development of Value-Added Utilizations for Maryland-Grown Soybean Varieties and By-products from Soy Oil Production in Nutraceutical Ingredients and Functional Foods” Principal Investigator

2007	\$3,600	Pharmanutrients Company “Lipid research” Principal Investigator
2006-2007*	\$5,000*	The Greater Cedar Rapids Community Foundation- New Frontier Foundation Fund “Screening for potential antioxidant activities to enhance the market for the selected botanicals” Principal Investigator
2007-2008	\$11,000	Botanic Oil Innovations “Specialty edible oils and meals” Principal Investigator
2007	\$5,000	The Greater Cedar Rapids Community Foundation- New Frontier Foundation Fund “Nutraceutical properties of botanicals” Principal Investigator
2007*	\$15,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator
2008*	\$18,500*	Maryland Soybean Board “Development of Value-Added Utilizations for Maryland-Grown Soybean Varieties and By-products from Soy Oil Production in Nutraceutical Ingredients and Functional Foods” Principal Investigator
2008	\$6,000	Pharmanutrients Company “Lipid research” Principal Investigator
2008*	\$15,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator
2009*	\$15,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention”

		Principal Investigator
2009*	\$24,000*	Maryland Soybean Board “Development of Value-Added Utilizations for Maryland-Grown Soybean Varieties and By-products from Soy Oil Production in Nutraceutical Ingredients and Functional Foods” Principal Investigator
2008-2009	\$10,000*	USDA (Sub-contract) “Alternative use of tobacco” Principal Investigator
2009-2010	\$5,000	The Frontier Inc. “Nutraceutical properties of botanicals” Principal Investigator
2009-2011	\$224,700	JIFSAN “Development and validation of in vitro hepatotoxicity assays for dietary supplemental materials” Principal Investigator
2009	\$42,000	Adderix, Inc “Development of nutraceuticals and functional foods” Principal Investigator
2009-2010	\$50,000	Asian-Citrus, Inc “nutraceuticals properties of selected botanicals” Principal Investigator
2009-2010	\$261,040	USDA (\$23,000) “Alternative use of tobacco” Co-Principal Investigator
2010*	\$18,000*	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator
2010-2011	\$80,000	Asian-Citrus, Inc “nutraceuticals properties of selected botanicals” Principal Investigator
2010-2011	\$10,000	The Frontier Inc. “Nutraceutical properties of botanicals”

		Principal Investigator
2010-2011*	\$50,000	The UTDF “Promoting the commercialization of sulfated psyllium in functional foods and supplemental products” Principal Investigator
2010-2013	\$70,184	USDA-ARS “Assay of bioactive phytochemicals from foods and food products” Principal Investigator
2011	\$18,000	Maryland Grain Producers Utilization Board “Enhancing Maryland-Grown soft wheat consumption for health promotion and disease prevention” Principal Investigator
2011	\$36,420	USDA-ARS “Development of line-scan chemical imaging techniques for detection of food contaminants” Principal Investigator
2011	\$20,000 33% share	ADVANCE program, UMD Developing value-added novel nanomaterials from chitosan and soy protein for targeted delivery and controlled release of bioactives Co-PI
2011-2012	\$200,000	USDA-ARS “Monitoring the composition of foods & dietary supplements in the U.S.” Principal Investigator
2011-2016	\$38,500	USDA-ARS “Diet induced changes in gene interaction in cancer cells” Principal Investigator
2011-2016	\$1,201,170	USDA-ARS “Monitoring the composition of foods and dietary supplements in the U.S.” Principal Investigator



*Intramural Grants (\* denotes competitive funding)*

2000-2001*	\$18,185*	Colorado Agriculture Experimental Station Competitive Grant “Developing antioxidative nutraceuticals” Principal Investigator, Co-PI: K. Allen
2000-2001*	\$2,500*	Colorado Wheat Research Foundation “Evaluation of physiochemical properties of Colorado wheat varieties” Principal Investigator, Co-PI: S. Haley
2000-2001*	\$7,000*	Colorado Wheat Research Foundation “Development of methods for noodle quality evaluation” Principal Investigator, Co-PI: S. Haley
2001-2003*	\$66,900*	Colorado Agriculture Experimental Station Competitive Grant “Antioxidant properties of Colorado wheat” Principal Investigator, Co-PI: S. Haley
2002-2005*	\$93,230*	Colorado Agriculture Experimental Station Competitive Grant “Enhancing the market competitiveness of Colorado vegetables” Principal Investigator, Co-PI: P. Kendall
2002-2003*	\$5,000*	Colorado Wheat Research Foundation “Developing a model system to access noodle making potential” Principal Investigator, Co-PI: S. Haley
2002-2003*	\$5,000*	Colorado State University-Career Enhancement Grant “Assessing the acceptability of a whole-wheat-pizza” Principal Investigator, Co-PI: C. Melby
2005-2006	\$20,000*	Maryland Agriculture Experimental Station Competitive Grant “Enhancing the market competitiveness of Maryland grown soft wheat” Principal Investigator, Co-PI: J. Costa

2006	\$12,250*	General Research Board Award, University of Maryland “Effect of ferulic acid on intestinal epithelium and the mechanisms involved in its biological actions” Principal Investigator
2007-2008	\$25,000*	Maryland Agriculture Experimental Station Competitive Grant “Developing value-added utilization of agricultural and food processing by-products for health promotion and disease prevention” Principal Investigator

II.J.2. Contracts

II.J.3. Other

II.K. Fellowships, Gifts and Other Funded Research

II.K.1. Fellowships

II.K.2. Gifts

2014-2015	\$86,400	VS&S LLP Gift for nutraceutical and functional food research
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II.K.3. Other

Other small research gift funds: 2000-2003 \$9,593 (CSU)  
2003-2005 \$20,700 (U. Maryland)

II.L. Submissions and Works in Progress

*List press, journal, or granting agency.*

II.L.1. Current Grant Applications

II.L.2. Manuscripts in Preparation

II.L.3. Manuscripts under Review (*indicate status: submitted or revising to resubmit*)

II.L.4. Working Papers in Preparation

II.L.5. Designs in Preparation

II.L.6. Other

II.M. Centers for Research, Scholarship, and Creative Activities

*Specify Name of the Center, Description of Center, Collaborators, Start and End Dates.*

II.M.1. Centers Established

II.M.2. Centers Directed

II.M.3. Symposia Organized (*through center*)

II.M.4. Other

II.N. Patents

II.N.1. Device

II.N.2. Other

## Patents

1. **Yu, L.**, DeVay, G. A., Lai, G. H., Simmons, C. T., and Neilsen, S. R. 2001. Enzymatic modification of psyllium. US Patent USP6,248,373; European Patent EP1379633.
2. **Yu, L.** 2001. Acid and solvent modification of psyllium. European Patent EP1083797; WO9962342.

### *ii.* Patents Pending

1. **Yu, L.** A procedure to improve psyllium functionality by solid-state reactions. USP & WO pending, PCT/US01/24755
2. **Yu, L.**, and Moore, J. Methods of making and using nutritional compositions. USP & WO pending, 20070184164, Filed in 2007 (Provisional US patent application, 60/644672. Filed in 2005)
3. Mueller, M. and **Yu, L.** Use of specialty cold-pressed edible seed oils, flours, and/or their blends as anti-inflammatory agents. USP & WO pending, 20070281044. (Provisional US patent application, 60/681833. Filed in 2005) (this application has been licensed to a US company)
4. **Yu, L.**, Liu, W., Xie, Z., Wang, Q., and Zhang, B. A sulfated psyllium derivative for reducing the risk of chronic human diseases and method for preparing the same. USP & WO Pending, US2011/0054207 (Provisional US patent application, 61/230929 filed 8/3/2009).filed in 2010

### *iii.* Provisional Patent Applications and UMCP Invention Disclosures (filed by UMD)

1. **Yu, L.**, Moore, J., and Luther, M. Microwavable functional instant dry food mix and frozen dough. Provisional US patent application, 60/681353. Filed in 2005
2. **Yu, L.**, Zhou, K., and Wang, J. Preparation and use of berry extracts and other berry-based edible products in prevention of overweight and obesity. Provisional US patent application, 60/683812. Filed in 2005
3. **Yu, L.**, Parry, J., and Zhou, K. Wheat-based foods for disease prevention and health promotion. Provisional US patent application, 60/681569. Filed in 2005
4. **Yu, L.**, and Moore, J. Solid-state bioconversion of wheat bran to improve its health, nutritional, and sensory properties. Provisional US patent application, 60/806293. Filed in 2006
5. **Yu, L.**, Cheng, Z., Lei, D. Use of Sophora flavescens extracts, fractions, and/or individual flavanoides for cancer prevention and treatment, and the methods for their preparations. Disclosure LS-2007-075, 2007
6. **Yu, L.**, Luther, M., Meng, J. Novel fruit seed derived shelf-life enhancers for prevention of n-3 fatty acids and fish oils. LS-2007-093, 2007
7. **Yu, L.**, Lutterodt, H., Pei, X. Black cumin seed derived shelf-life enhancers for prevention of n-3 fatty acids and fish oils. LS-2008-007, 2008

8. **Yu, L.,** Cheng, Z., Pei, X. Methods to prepare psyllium with improved functionality. Disclosure LS-2008-011, 2008
9. **Yu, L.,** Liu, W., Xie, Z., Wang, Q., Zhang, B. Method to prepare sulfated psyllium for use to reduce the risk of chronic human diseases. LS-2009-086).
10. **Yu, L.,** Niu, Y., Xie, Z. Method to prepare succinyl psyllium for use to reduce the risk of chronic human diseases. LS-2011-049).
- 11.

II.O. Other Research/Scholarship/Creative Activities

### III. Teaching, Mentoring and Advising.

#### III.A. Courses Taught

*Include courses taught in the last five years. Indicate approximate enrollments and any unusual formats.*

**Note:** § denotes courses taught at Colorado State University

FT320 Sensory Evaluation of Food (2 credits, with lab) §  
Spring 2000, 39 students

FT420 Food Quality Assessment (3 credits, with lab) §  
Fall 2001, 9 students  
Fall 2002, 8 students

FT447 Food Chemistry (2 credits) §  
Fall 2000, 63 students  
Fall 2001, 52 students  
Fall 2002, 54 students

FT448 Food Chemistry Lab (1 credit) §  
Fall 2000, 6 students  
Fall 2001, 4 students

FT449 Food Analysis (3 credits, with lab) §  
Spring 2001, 9 students

FN590 Nutraceutical (2 credits, with lab) §  
Spring 2000, 10 students

FT578 Nutraceuticals (3 credits) §  
Spring 2002, 9 students  
Spring 2003, 10 students

GEMS296 Team Project Seminar I (1 credit)  
Fall 2008, 14 students

NFSC 112 Food Science and Technology (3 credits, Food Chem Section)  
Spring 2004, 47 students  
Fall 2005, 88 students  
Fall 2006, 90 students

NFSC 421 Food Chemistry (3 credits)  
Fall 2007, 22 students  
Fall 2008, 21 students  
Fall 2009, 22 students

Fall 2010, 20 students  
Fall 2011, 30 students  
Fall 2012, 40 students  
Fall, 2013, 50 students  
Fall, 2014, 38 students

NFSC 423 Food Chemistry Laboratory (3 credits, with lab)

Fall 2003, 7 students  
Fall 2004, 5 students  
Fall 2005, 5 students  
Fall 2006, 5 students  
Fall 2007, 8 students  
Fall 2008, 12 students  
Fall 2009, 10 students  
Fall 2010, 9 students  
Fall 2011, 12 students  
Fall 2012, 19 students  
Fall 2013, 15 students  
Fall, 2014, 16 students

NFSC 678G Nutraceutical and Nutritional Chemistry (3 credits)

Spring 2004, 9 students  
Spring 2006, 3 students  
Spring 2007, 8 students  
Winter 2009, 8 students

NFSC 678C Food Safety Chemistry (3 credits)

Spring 2005, 8 students

iv. Independent Study, Tutorial, Internship Supervision.

**Note:** <sup>§</sup> denotes courses taught at Colorado State University

FT495 Independent Study<sup>§</sup>

Fall 2001, 1 student (4 credits)

NFSC 498 Selected Topics

Spring 2008, 1 student  
Fall 2008, 1 student

NFSC 699 Problems in Nutrition and Food Science (Independent study)

Summer 2004, 1 student  
Fall 2004, 3 students  
Spring 2005, 3 students  
Fall 2005, 4 students  
Spring 2006, 3 students

Fall 2006, 4 students  
Spring 2007, 3 students  
Fall 2007, 3 students  
Spring 2008, 6 students  
Fall 2008, 5 students  
Fall 2012, 4 students  
Spring 2013, 2 students

NFSC 799 Master Thesis Research with group/individual research meetings

Spring 2004, 1 student  
Summer 2004, 2 students  
Fall 2004, 2 students  
*In addition, 1 MS student in Colorado State University*  
Spring 2005, 2 student  
Fall 2005, 2 students  
Spring 2006, 2 students  
Fall 2006, 2 students  
Spring 2007, 1 student  
Spring 2008, 2 students  
Fall 2008, 4 students  
Fall 2012, 2 students  
Spring 2013, 2 students  
Fall 2014, 1 student  
Spring 2015, 1 student

NFSC 898 Doctoral (Pre)Dissertation Research with weekly group/individual research meetings

Fall 2003, 3 students  
Spring 2004, 3 students  
Fall 2004, 3 students  
Spring 2005, 3 students  
Fall 2005, 2 students  
Spring 2006, 2 students  
Fall 2006, 3 students  
Spring 2007, 2 students  
*In addition, 2 Ph.D students in Colorado State University*  
Fall 2007, 4 students  
Spring 2008, 5 students  
Fall 2008, 3 students  
Fall 2012, 3 students  
Spring 2013, 3 students  
Fall 2013, 5 students  
Fall 2014, 2 students  
Spring 2015, 2 students

NFSC 899 Doctoral Dissertation Research with weekly group/individual research meetings

Fall 2005, 1 student  
Spring 2006, 1 student  
Fall 2006, 2 students  
Spring 2007, 1 student  
Fall 2008, 1 student  
Spring 2011, 2 students  
Fall 2011, 1 student  
Fall 2012, 2 students  
Spring 2013, 3 students  
Fall 2013, 1 student  
Fall 2014, 2 students  
Spring 2015, 1 student

III.B. Teaching Innovations

III.B.1. Major Programs Established

III.B.2. Education Abroad Established

III.B.3. Software, Applications, Online Education, etc.

III.B.4. Instructional Workshops and Seminars Established

III.B.5. Course or Curriculum Development

*Note:* § denotes courses taught at Colorado State University

NFSC 421 Food Chemistry (3 credits)

Fall 2007

NFSC 112 Food Science and Technology (3 credits)

Spring 2004

I revised the course content regarding the Food Chemistry section, prepared the contents for the course website, and taught the Food Chemistry section.

NFSC 423 Food Chemistry Laboratory (3 credits)

Fall 2003 and Fall 2004

I redesigned the course syllabus, prepared new laboratory manual for the course. The current course design encourage students to discuss in the class, and requires students to design and conduct a small research project, prepare a report of the project, and present the findings of the project in the class.

In 2012, the course as modified to be a ‘Scholar in Practice’ course.

NFSC 678G Nutraceutical and Nutritional Chemistry (3 credits)

Spring 2004

This is a brand new course for graduate students in Food Science program. I



developed the course curriculum and course materials, and prepared study guide. Students are required to conduct literature search, analyze data, and write a technical paper on a selected topic in the field, and present his/her findings to the class.

NFSC 678C Food Safety Chemistry (3 credits)  
Spring 2005

This is a brand new course for graduate students in Food Science program. I developed the course curriculum and course materials, and prepared study guide. Students are required to conduct literature search, analyze data, and write a technical paper on a selected topic in the field, and present his/her findings to the class.

NFSC 421 Food Chemistry (3 credits)  
Fall 2007

I redesigned the course syllabus, prepared new handouts and other activities for the course. The current course design encourages students to discuss in the class, and requires students to prepare a term paper, and present the paper.

FT420 Food Quality Assessment (3 credits, with lab)<sup>§</sup>  
Fall 2001

This is a brand new course for senior undergraduate students in Food Science program. I developed the course curriculum, selected course materials, and prepared study guide and laboratory manual for the course. Students are required to prepare a total quality management plan for a selected food science business, and present his/her plan to the class.

FT447 Food Chemistry (2 Credits)<sup>§</sup>  
Fall 2000

I revised the course syllabus and materials, and prepared the study guide for students.

FT448 Food Chemistry Laboratory (1 Credit)<sup>§</sup>  
Fall 2002

I revised the course materials and prepared the new laboratory manual.

FT449 Food Analysis (3 credits, with lab)<sup>§</sup>  
Spring 2001

I redesigned the course syllabus, prepared new laboratory manual for the course.

FT320 Sensory Evaluation of Food (2 credits, with lab)<sup>§</sup>  
Spring 2000

I redesigned the course syllabus, prepared new laboratory manual for the course.

FN 590 Nutraceutical (2 credits, with lab)<sup>§</sup>  
Spring 2000

This is a brand new graduate level course for Nutrition and Food Science Students. I designed the course curriculum and materials, designed the laboratory activities, and prepared the laboratory manual for the course.

FN 590 Nutraceutical (3 credits)<sup>§</sup>  
Spring 2002

This is a brand new graduate level course for Food Science, Animal Science, and Plant Science students. I designed the course curriculum and materials, designed the laboratory activities, and prepared the laboratory manual for the course.

c. Manuals, Notes, Software, Webpages, and Other Contributions to Teaching.

*Note:* <sup>§</sup> denotes courses taught at Colorado State University

FT320 Sensory Evaluation of Food, Study Guide and Laboratory Manual, Spring 2000<sup>§</sup>

FT420 Food Quality Assessment, Study Guide and Laboratory Manual, Fall 2001<sup>§</sup>

FT447 Food Chemistry, Study Guide, Fall 2000; and Course Website, Fall 2002<sup>§</sup>

FT448 Food Chemistry Lab, Study Guide and Laboratory Manual, Fall 2000<sup>§</sup>

FT449 Food Analysis, Study Guide and Laboratory Manual, Spring 2001<sup>§</sup>

FN590 Nutraceutical, Study Guide and Laboratory Manual, Spring 2000<sup>§</sup>

FT578 Nutraceuticals, Study Guide, Spring 2002<sup>§</sup>

NFSC 112 Food Science and Technology, Study Guide and course website for Food Chemistry section, Spring 2004

NFSC 421 Food Chemistry, Lecture Notes, Fall 2007

NFSC 423 Food Chemistry Laboratory, Study Guide and Laboratory Manual, Fall 2003

NFSC 678G Nutraceutical and Nutritional Chemistry, Study Guide, Spring 2004

NFSC 678C Food Safety Chemistry, Study Guide, Spring 2005

III.B.6. Historical Innovations (10+ years ago)

III.B.7. Other

III.C. Advising: Research or Clinical

*This refers to students whose projects the faculty has supervised as adviser, committee chair, or committee member (indicate role). The name of student, academic year(s) involved, and the name of institution if other than UMD should be indicated, as well as placement of the student(s), if the project is completed. List completed work first.*

III.C.1. Undergraduate

1999-2001	Jonathan Perret, Antioxidant properties of wheat <sup>§</sup> <ul style="list-style-type: none"><li>• 5 published articles in peer reviewed scientific journals</li><li>• 3 conference presentations</li><li>• 2001 College research poster award at 7<sup>th</sup> annual undergraduate research and creativity symposium</li><li>• 1<sup>st</sup> place winner of the Rocky Mountain Food &amp; Dairy Expo Student Poster Competition</li><li>• Winner of the 2001 student Travel Grant from Rocky Mountain Institute of Food Technologists (RMIFT)</li></ul>
2000-2001	Jonathan Perret, Enzymatic modification of psyllium <sup>§</sup> <ul style="list-style-type: none"><li>• 3 published articles in peer reviewed scientific journals</li><li>• 1 conference presentation</li></ul>
2001-2002	Michael Gabel, Free radical scavenging capacity of conjugated linoleic acids <sup>§</sup> <ul style="list-style-type: none"><li>• 1 published article in peer reviewed scientific journal</li><li>• 2 conference presentations</li><li>• 3<sup>rd</sup> place winner of the Rocky Mountain Food &amp; Dairy Expo Student Poster Competition</li></ul>
2002	Stephanie Rupp, Functionality of wheat grain <sup>§</sup>
2003-2004	Marla Luther, Antioxidant properties of selected botanicals <ul style="list-style-type: none"><li>• 1 manuscript submitted to a peer reviewed scientific journal</li></ul>
2007-	Stephanie Shreiber, antioxidants
2008	Rick Lin, Antioxidants
2008	Kolade Osho, nutraceutical oils
2010	Yicheng Zhong
2009-2010	Nick P

### III.C.2. Master's

#### Principal Research Advisor (for both *Food Science* and *Nutrition* majors)

- |           |  |
|-----------|--|
| 2001-2002 | <p>Tina D. Parker, M.S. in Food Science, May 2003, Colorado State University<br/>Thesis: Fatty acid composition and oxidative stability of cold-pressed edible seed oils</p> <ul style="list-style-type: none"><li>• 2 articles published in peer reviewed scientific journals</li><li>• 1 conference presentation</li><li>• Winner of the 2002 student Travel Grant from Rocky Mountain Institute of Food Technologists (RMIFT)</li></ul>   |
| 2001-2003 | <p>Dwayne A. Adams, M.S. in Nutrition, August 2003, Colorado State University<br/>Thesis: Fatty acid Composition of commercial raw fish products</p> <ul style="list-style-type: none"><li>• 3 articles published in peer reviewed scientific journals</li><li>• 5 conference presentations</li><li>• 2<sup>nd</sup> place winner of the Rocky Mountain Food &amp; Dairy Expo Student Poster Competition</li><li>• Winner of the 2002 student Travel Grant from Rocky Mountain Institute of Food Technologists (RMIFT)</li></ul> |
| 2003-2005 | <p>Xiangfei Liu, M.S. in Food Science, August 2004, Colorado State University<br/>Thesis: Total phenolic content and DPPH radical scavenging ability of lettuce grown in Colorado</p> <ul style="list-style-type: none"><li>• 1 article published</li></ul>  |
| 2003-2005 | <p>Shane Ardo, M.S. in Nutrition, August 2005, University of Maryland<br/>Thesis: Characterization of commercial olive oils in US</p> <ul style="list-style-type: none"><li>• 1 conference presentation</li><li>• 1 poster presentation award</li></ul>  |
| 2003-2006 | <p>Lan Su, Food Science, University of Maryland<br/>These: Effects of post-harvest treatments and heat stress on wheat antioxidant properties</p> <ul style="list-style-type: none"><li>• 1 primary authored article published</li><li>• Co-authored a number of articles</li></ul>  |
| 2005-2006 | <p>Marla Luther, Food Science, University of Maryland<br/>These: natural food preservatives</p> <ul style="list-style-type: none"><li>• 1 primary authored article published</li><li>• Co-authored a number of articles</li></ul>  |

2007-2008	Xiaoying Pei, Food Science, University of Maryland Dissertation: psyllium and edible fibers
2008-2009	Monica Whent, Food Science, University of Maryland These: nutraceutical properties of soybeans grown in MD
2008-2009	Raquel Bloom, Nutrition, University of Maryland These: anticarcinogenic properties of selected food components
2008-2009	Zhouhong Xie, Food Science, University of Maryland These: food chemistry, switched to PhD in my lab
2008-2010	Jessica Blockford, Food Science, University of Maryland These: food chemistry
2011-2013	Lu Yu, Human Nutrition, University of Maryland, changed to PhD program
2011-2013	Arnetta Renee Fletcher, University of Maryland, changed to PhD program

Member of thesis Committee

2000-2003	Serve on 3-5 M.S. thesis committees per year at CUS
May 2004	Emily T. Yeh, Food Science, University of Maryland
Aug. 2004	Jian He, Food Science, University of Maryland
Aug. 2004	Lisa N. Sadar, Food Science, University of Maryland
2004-2006	Edra London, Nutrition, University of Maryland
2004-2006	Nivedita Dhiman, Food Science, University of Maryland
2006-2008	Peter Machado, Food Science, University of Maryland
2009	Junhao Mar, Nutrition, University of Maryland
2010-2011	Junhao Ma, Nutrition, University of Maryland

III.C.3. Doctoral

Principal Research Advisor (for both Food Science and Nutrition Majors)

2002-2005	Kequan Zhou, August 2005, Food Science, University of
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- Maryland  
 Dissertation: Phytochemical composition and antioxidant properties of wheat  
First position: Tenure-track Assistant Professor, Department of Food Science, Virginia Tech
- Co-authored (including primary author) 16 articles with me
- 2003-2006 John Parry, December 2006, Food Science, University of Maryland  
 Dissertation: Fatty acid, tocopherol, carotenoid, and antioxidant properties of cold-pressed edible seed oils and meals  
First position: Assistant Professor, Virginia State University
- Co-authored (including primary author) > 10 articles with me
- 2004-2007 Jeffery C. Moore, May 2007, Food Science, University of Maryland  
 Dissertation: antioxidant properties and phytochemical profiles of soft wheat grown in Maryland (tentative)  
First position: Senior Scientific Associate, FCC, United States Pharmacopeia
- Co-authored (including primary author) >11 articles with me
- 2003-2006 Marisa Bunning, Food Science, Colorado State University (Co-advisor)  
 Dissertation: Phytochemical composition and antioxidant properties Colorado grown lettuce)  
First position: Assistant Professor, Colorado State University
- 2006-2008 Marla Luther, May 2008. Food Science, University of Maryland  
 Dissertation: wheat antioxidants  
First position: FDA
- 2006-2011 Margaret Slavin, May 2011. Food Science, University of Maryland  
 Dissertation: Nutraceutical properties of soybean  
First position: Assistant Professor, George Mason University
- 2007-201? Herman Eric Lutterodt, Food Science, University of Maryland  
 Dissertation: Nutraceutical properties and quality of novel botanical seed oils and flours
- 2008- Ellen Turner, Food Science, University of Maryland  
 Dissertation: specialty lipids and antioxidants

- 2009- Monica Whent, Food Science, University of Maryland
- 2009- Haiqui Huang, Food Science, University of Maryland
- 2009- Zhouhong Xie, Food Science, University of Maryland
- 2010- Haiwen Li, Food Science, University of Maryland

Member of Dissertation Committee

- 1999-2002 Maria Cristina Dias Paes, Ph.D in Food Science, Dec. 2002, Colorado State University  
Dissertation: Importance of zein composition in quality protein maize (QPM) to microstructural and chemical modifications of proteins during extrusion and their impact on texture of corn-based extrudates
- 2003-2005 Yifan Zhang, Major in Food Science, Dec. 2005, University of Maryland  
Dissertation: Imp
- 2005-2008 Eun-Young Hwang, Major in Plant Science, University of Maryland  
Dean's representative  
Dissertation: Genetic association analysis for the detection of genetic factors controlling seed protein concentration in soybean
- 2005-2007 Tina Chung-Ting Han, Major in Nutrition, University of Maryland  
Dissertation: health and zinc status
- 2006-2007 Rita S. M. Shih, Major in Nutrition, University of Maryland  
Dissertation: Modulation of the growth-arrest and DNA damage-inducible gene (Gadd45) human tumor suppressor gene expression by zinc status
- 2006-2007 Stephen Hon-Kit Wong, Major in Nutrition, University of Maryland  
Dissertation: health and zinc status
- 2007- Junjun Zhang, Major in Nutrition, University of Maryland
- 2008-2010 Heather Shive

Dean's  
representative

2009-2011      Kristine Crawford, Major in Chemistry, University of Maryland  
Dean's  
representative

2009-2011      Deana Majidi Jaber, Major in Chemistry, University of  
Dean's            Maryland  
representative

2009-2012      Xiaochen Wang, Major in Chemistry, University of Maryland  
Dean's  
representative

-2012            Lou Yangchao, Major in Food Science, University of Maryland

-2012            Boce Zhang, Major in Food Science, University of Maryland

#### III.C.4. Post-doctoral

##### Principal Research Supervisor

2001-2002      Dr. M. Qian, Colorado State University  
Project Area: Nutraceuticals for health promotion and disease  
prevention

2004-2005      Dr. Z. Huang, University of Maryland, College park  
Project Area: Relationship between physicochemical properties  
and potential beneficial effects of chitosan preparations

2005-2008      Dr. Z. Cheng, University of Maryland, College park  
Project area: nutraceuticals and Functional Foods

2006            Dr. C. Zhang, University of Maryland, College park  
Project area: Food Nanotechnology

2008            Dr. Tao Wu, University of Maryland, College park  
Project area: nutraceutical and functional food chemistry

2009-2010      Wei Liu, Visiting scientist, University of Maryland, College  
park  
Project Area: dietary fibers

2009-2010      Zhao Yang, Visiting scientist, University of Maryland, College  
park  
Project Area: bioactive factors in supplemental products

2010-2011      Yuge Niu, Visiting scientist, University of Maryland, College  
park  
Project Area: dietary fibers

2010-2012      Junli Lv, Visiting scientist, University of Maryland, College



park  
Project Area: nutraceuticals and functional foods  
2010-2011 Dr. Wenb Xin, University of Maryland, College Park, MD  
Project area: natural product chemistry  
2014-2015 Dr. Yahong Yuan, Visiting Scholar, University of Maryland,  
College Park

### III.C.5. Other Research Directions (*K-12 Interactions*)

### III.D. Mentorship

#### III.D.1. Junior Faculty

2008-2009 Mentor for Prof. Qin Wang

#### III.D.2. Other

### III.E. Advising: Other than Research Direction

#### III.E.1. Undergraduate

Advising food science major students, and numbers vary from year to year depending on total number of students in the program

#### III.E.2. Master's

#### III.E.3. Doctoral

#### III.E.4. Post-doctoral

#### III.E.5. Other Advising Activities

*(Include advising student groups, special assignments, recruiting, etc.)*

### III.F. Professional and Extension Education

#### III.F.1. Professional Programs Established

#### III.F.2. Major Extension Programs

#### III.F.3. Workshops

#### III.F.4. Other

### III.G. Other Teaching Activities

## IV. Service and Outreach

### IV.A. Editorships, Editorial Boards, and Reviewing Activities

*Include participation for journals and other learned publications (print and electronic).*

#### IV.A.1. Editorships

1. Ni, P., Wang, L. and **Yu, L.** (ed.) 1993. ORGANIC CHEMISTRY; China Medicinal Publisher, Beijing, P. R. China. ISBN: 7-5067-0881-7/G, 408 pages, 17 chapters. (in Chinese)
2. **Yu, L.** (ed) 2008. WHEAT ANTIOXIDANTS; John Wiley & Sons, Inc. Hoboken, NJ 07030, USA. ISBN: 978-0-470-04259-5, 275 pages, 16 chapters.
3. **Yu, L.**, Cao, R., Shahidi, F. (ed) 2012. CEREALS AND PULSES: NUTRACEUTICAL PROPERTIES AND HEALTH BENEFITS; Wiley-Blackwell, Inc. Oxford, OX4 2DQ. ISBN: 978-1-4051-7876-1, 314 pages, 19 chapters.
4. **Yu, L.**, Wang, S., Sun, B. (ed) 2014. FOOD SAFETY CHEMISTRY: TOXICANT OCCURRENCE, ANALYSIS AND MITIGATION; CRC Press/Taylor & Francis Group. Boca Raton, FL 33487, USA. ISBN: 978-1-4665-9794-5. 334 pages, 15 chapters.
5. **Yu, L.**, Wang, S., Sun, B. (ed) 2014. FOOD SAFETY CHEMISTRY; Shanghai Jiao Tong University Press. Shanghai, P. R. China. ISBN: 978-7-313-12166-0/X, 341 pages, 9 chapters. (In Chinese)

#### Editorship for Scientific Journals

2013-present: Associate Editor, Journal of Agricultural and Food Chemistry, Sponsored by American Chemical Society

2011-2012: Associate Editor, *LWT-Food Science and Technology*, (An official publication of the International Union of Food Science and Technology)

2011-2012: Associate Editor, *Journal of Food Science*

#### IV.A.2. Editorial Boards

2013-Present: Member of the Editorial Board, *LWT-Food Science and Technology*

2011 - 2012: Member of the Editorial Board, *Journal of Agricultural and Food Chemistry*

2006 - Present: Member of the Editorial Board, *Molecular Nutrition and Food Research*

2006 - 2011: Member of the Editorial Board, *LWT-Food Science and Technology*, (An official publication of the International Union of Food Science and Technology)

2007 – Present: Member of the Editorial Board, *Food Chemistry*

#### IV.A.3. Reviewing Activities for Journals and Presses

Journal of Agricultural and Food Chemistry

Journal of Food Science

ACS Symposium Series

Food Chemistry

Lebensmittel-Wissenschaft und-Technologie

Phytochemistry

International Journal of Food Science & Technology

Journal of Free Radical Biology and Medicine

Meat Science

Life Science

Biochemical Engineering Journal

Lipids

Molecular Nutrition and Food Research

Chemico-Biological Interactions

Carbohydrate Polymers

Journal of Chromatography A

Journal of Food Composition and Analysis

Journal of Nutritional Biochemistry

Journal of Functional Foods

Carbohydrate Research

Food and Chemical Toxicology

British Journal of Nutrition

Journal of Pharmacy and Pharmacology

Journal of American Oil Chemists' Society

#### IV.A.4. Reviewing Activities for Agencies and Foundations

USDA NIFA Improving food Quality program 2014

NSF-China Food Science Program 2012,2013, 2014

- IV.A.5. Reviewing Activities for Conferences
- IV.A.6. Historical Editorships, etc. (10+ years ago)
- IV.A.7. Other

IV.B. Committees, Professional & Campus Service

IV.B.1. Campus Service – Department

Food Science Curriculum Committee  
Member, 2003-

Department TA Committee  
Member, 2003-2006

Merit Pay Committee  
Member, 2004-2006 (Chair, 2006)

Scholarship and Awards Committee  
Member, 2004-2008

Food Science Review Committee  
Member, 2004-

Mentor for Prof. Qin Wang  
2008-2009

Department APT Committee  
2012

IV.B.2. Campus Service – College

Academic Efficiencies and Effectiveness Committee  
Member, 2004

NFSC Chair Search Committee  
Member, 2004

IV.B.3. Campus Service – University

Biological and Chemical Hygiene Committee (BACH)  
Member, 2003-2006

Nutrition graduate program  
Director (2007-2011)

Research Council member

IV.B.4. Campus Service - Special Administrative Assignment

IV.B.5. Campus Service - Other

IV.B.6. Offices and Committee Memberships

Institute of Food Technologists

American Oil Chemists' Society

American Chemical Society

Membership Chair for Agricultural and Food Chemistry Division

American Association of Cereal Chemists

American Association for the Advancement of Science

IV.B.7. Leadership Roles in Meetings and Conferences

Symposia Co-Organizer, Agrochemistry Area, PacifiChem 2005 Co-sponsored by American Chemical Society), Honolulu, Hawaii.

Symposia Co-Organizer, Nutrition and Sensory Properties of Nuts, 231<sup>st</sup> ACS National Meeting, Atlanta, GA, March 26-30, 2006

Symposia Co-Organizer, Specialty Lipids and Conjugated Fatty Acids, 236<sup>st</sup> ACS National Meeting, Philadelphia, PA, August 17-21, 2008

Symposia Co-Organizer, Antioxidants and Health, 240<sup>st</sup> ACS National Meeting, Boston, MA, August 22-26, 2010

Symposia Co-Organizer, Agrochemistry Area, PacifiChem 2010 Co-sponsored by American Chemical Society), Honolulu, Hawaii.

Symposia Co-Organizer, Nutraceutical Utilization of Edible Polysaccharides, 2012 ISNFF Conference and Exhibition, Dec 2-6, Kona, Hawaii, USA

Co-Organizer and moderator, IFT WebCast "Testing Standards for the Efficacy of Functional Food Ingredients", July 19<sup>th</sup>, 2011

IV.B.8. Other Non-University Committees, Memberships, Panels, etc.

Membership Chair, Agricultural and Food Chemistry Division, American Chemical Society, (Since 2001)

Secretary, Nutraceutical and Functional Food Division, Institute of Food Technologists, (2007-2008)

Teranishi Graduate Fellowship Committee Member, Agricultural and

Food Chemistry Division, American Chemical Society, (2006)

USP Monographs-Food Ingredient Expert Committee member, 2009-present

USP Food Ingredient Intentional Adulterants Expert Panel member, 2010-present

Affiliate faculty, Department of Nutrition and Food Science, Colorado State University, Fort Collins, CO 80523

IV.B.9. Historical Committees, etc. (10+ years ago)

IV.B.10. Other

IV.C. External Service and Consulting

IV.C.1. Community Engagements, Local, State, National, International

IV.C.2. International Activities

IV.C.3. Corporate and Other Board Memberships

IV.C.4. Entrepreneurial Activities

IV.C.5. Consultancies (*to local, state and federal agencies; companies; organizations*)

IV.C.6. Historical External Service and Consulting (10+ years ago)

IV.C.7. Other

IV.D. Non-Research Presentations

IV.D.1. Outreach Presentations

IV.D.2 Other

IV.E. Media Contributions

IV.E.1. Internet

IV.E.2. TV

IV.E.3. Radio

IV.E.4. Digital Media

IV.E.5. Print Media

IV.E.6. Blogs

IV.E.7. Feeds

IV.E.8. Other

IV.F Community & Other Service

Great DC Area China Pharmaceutical University Alumni Association  
President, 2003-2006

Consolidated Society of Chinese University Alumni Associations  
Board member, 2003-2006

Great DC Area China Pharmaceutical University Alumni Association  
Board member, 2006-

Great DC Area China Pharmaceutical University Alumni Association  
President, 2008-

Consolidated Society of Chinese University Alumni Associations  
Board member, 2008-

## V. Awards, Honors and Recognition

### V.1. Research Fellowships, Prizes and Awards

#### *Awards obtained by Liangli (Lucy) Yu*

1998	Academic Scholarship Award, Kellogg's Company
2003	Tenure Track Faculty Scholarly Excellence Award, Colorado State University, College of Applied Human Science, Fort Collins, Colorado
2006	General Research Board Award, University of Maryland College Park, Maryland
2006	Young Scientist Award, American Chemical Society, Agricultural and Food Chemistry Division (Young Scientist from any country may be nominated)
2007	USDA CSREES NRI Research Highlights No. 6
2007	Featured Chemist for The Many Faces of Chemistry, American Chemical Society
2008	Young Scientist Research Award, American Oil Chemist Society (Sponsored by International Food Science Center A/S in Denmark. Young Scientist from any country may be considered)
2008	Excellence in Research Award, University of Maryland College Park, College of Agriculture and Natural Resources Alumni Association, Maryland
2011	Fellow, American Chemical Society, Agricultural and Food Chemistry Division
2011	Outstanding Food Science Award, Department of Food Science, Purdue University, West Lafayette
2012	Distinguished Agricultural Aluminum Award, College of Agriculture, Purdue University, West Lafayette
2012	Fellow, Institute of Food Technologists
2014	A Prize on 'Formation Mechanism of (2)/(3)-Monochloropropanediol- and Glycidyl Fatty Acid Esters in Fats and Oils', The German Society for Fat Science e. V. (DGF)



*Awards obtained by Liangli (Lucy) Yu's students*

- April 2001 J. Perret, College research poster award winner at 7<sup>th</sup> Annual Undergraduate Research and Creativity Symposium (undergraduate work-study student)
- May 2001 J. Perret, Student Travel Grant of \$500 from Rocky Mountain Institute of Food Technologists (RMIFT) (undergraduate work-study student)
- Nov. 2001 J. Perret, 1<sup>st</sup> place winner of the Rock Mountain Food & Dairy Expo Student Poster Competition (undergraduate work-study student)
- Nov. 2001 M. Gabel, 3<sup>rd</sup> place winner of the Rock Mountain Food & Dairy Expo Student Poster Competition (undergraduate work-study student)
- May 2002 D. Adams, Student Travel Grant of \$500 from Rocky Mountain Institute of Food Technologists (RMIFT) (M.S student)
- May 2002 T. Paker, Student Travel Grant of \$500 from Rocky Mountain Institute of Food Technologists (RMIFT) (M.S student)
- Sep 2002 D. Adams, 3<sup>rd</sup> place winner of the Rock Mountain Food & Dairy Expo Student Poster Competition (M.S student)
- 2003 J. Parry, 2<sup>nd</sup> place winner of the Maryland Section IFT Supplier's Night Poster Competition (Ph.D student)
- 2004 J. Parry, 2<sup>nd</sup> place winner of the Maryland Section IFT Supplier's Night Poster Competition (Ph.D student)
- 2004 K. Zhou, Jacob K. Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)

- 2005 J. Parry, Outstanding Graduate Student of the Year Award, College of Agriculture and Nature Resources, University of Maryland, College Park, MD 20742 (PhD student)
- 2005 J. Parry, Jacob K. Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)
- 2005 L. Su, Jacob K. Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)
- 2005 Shane Ardo, 3<sup>rd</sup> place winner of the Maryland Section IFT Supplier's Night Poster Competition (MS student)
- 2005 Shane Ardo, Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (MS student)
- 2005 Jeff. Moore, Food Science Graduate Fellowship, college fellowship, College of Agriculture and Nature Resources, University of Maryland, College Park, MD 20742 (PhD student)
- 2005 Jeff Moore, Facchina Graduate Fellowship, Facchina Fund, (PhD student)
- 2005 Jeff Moore, IFT 2005/06 Graduate Fellowship, Institute of Food Technologists (PhD student)
- 2005 Jeff Moore, 4<sup>th</sup> place winner of the Maryland Section IFT Supplier's Night Poster Competition (PhD student)
- 2005 Jeff Moore, Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)
- 2006 Jeff Moore, 1<sup>st</sup> place winner of the Bioscience Day, University of Maryland, College park, MD

- 2006 Jeff Moore, Outstanding Graduate Student of the Year Award, College of Agriculture and Nature Resources, University of Maryland, College Park, MD 20742 (PhD student)
- 2006 Marla Luther, Goldhaber Travel Grant, Graduate School, University of Maryland, College Park, MD 20742 (MS student)
- 2006 Marla Luther, Mitretek Scholarship, University of Maryland Alumni Association, College Park, MD 20742
- 2006 John Parry, 2006-2007 Dean's Dissertation Fellowship, Graduate School, University of Maryland, College Park, MD 20742
- 2006 Jeff Moore, Graduate Student Scholarship, Food Products Association, Washington, DC 20005 (PhD student)
- 2006 Jeff Moore, IFT 2006/07 Graduate Fellowship, Institute of Food Technologists (PhD student)
- 2007 Jeff Moore, 1<sup>st</sup> prize, Graduate Student Dissertation Research Competition, American Chemical Society, Agricultural and Food Chemistry Division (PhD student)
- 2007 Margaret Smitka, Dean's Flagship Fellowship, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)
- 2008 Monica Whent, Facchina Graduate Fellowship, Facchina Fund,
- 2010 Margaret Smitka, Dean's Dissertation Fellowship, Graduate School, University of Maryland, College Park, MD 20742 (PhD student)
- 2010 Monica Whent, Summer Research

Fellowship, Graduate School, University of Maryland, College Park, MD 20742  
(PhD student)

2010 Zhuohong Xie, Summer Research Fellowship, Graduate School, University of Maryland, College Park, MD 20742  
(PhD student)

2012 Monica Whent, Dean's Dissertation Fellowship, Graduate School, University of Maryland, College Park, MD 20742  
(PhD student)

2012 Zhuohong Xie, Finalist, Graduate Student Dissertation Research Competition, American Chemical Society, Agricultural and Food Chemistry Division (PhD student)

2012 Zhuohong Xie, Outstanding Graduate Student of the Year Award, College of Agriculture and Nature Resources, University of Maryland, College Park, MD 20742 (PhD student)

## V.2 Teaching Awards

2006 Excellence in Instruction Award, University of Maryland College park, College of Agriculture and Natural Resources Alumni Association, Maryland

## V.3 Service Awards and Honors

2012 USP Award for an Innovative Response to a Public Health Challenge, Presented to Yu as a Member for the 2010-2015 Food Ingredients Expert Committee, U.S. Pharmacopeial Convention

## V.4 Recognition in Media

## V.5 Other Special Recognition

## VI. Other Information

