YAO OLIVE LI

Research Assistant Professor

Food Engineering School of Agriculture & Consumer Sciences Tennessee State University 3500 John A. Merritt Blvd., Nashville TN 37209 Farrell-Westbrook Building, the "Barn" Room 202H 615-963-5616 oli@Tnstate.edu

EDUCATION:

Jan 2005 ~ Feb 2009

Doctor of Philosophy in Food Engineering

Department of Chemical Engineering & Applied Chemistry, University of Toronto, Canada Dissertation title: *Development of microencapsulation-based technology for micronutrient fortification in staple foods for developing countries*

Sept 2002 ~ Jan 2005

Master of Applied Science in Food Engineering

Department of Chemical Engineering & Applied Chemistry, University of Toronto, Canada Thesis title: *Development and stability study of multiple-fortified Ultra Rice*[®] *containing iron, zinc, and B vitamins*

Sept 1994 ~ June 1997

Master of Engineering in Biochemical Engineering

Faculty of Engineering, Dalian University of Technology, China

Thesis title: Study of mutagenization and its effects on production of thermostable alphaamylase by thermophilic strain Bacillus sp. JF.

Sept 1986 ~ June 1990

Bachelor of Engineering in Food Engineering

Department of Food Engineering, Dalian Polytechnic University, China

Thesis title: Development of an extraction procedure for recycling useful pigments from sunflower seed waste

RESEARCH EXPERIENCE:

2010, July ~ present

Research Assistant Professor, Tennessee State University, School of Ag. & Consumer Sciences 2009, March ~ 2010, June

Post Doctoral Fellow, Food Engineering Research Group, University of Toronto, Canada 2002 ~ 2008

Research Assistant, master's and later doctoral level, University of Toronto, Canada 1997 ~ 2001

Research Engineer, Dalian Polytechnic University, China

 Research project was funded by the *Natural Science Foundation* of China 1994 ~ 1997

Research Assistant, master's level, Dalian University of Technology, China 1990 ~ 1994

Research Engineer, Dalian Polytechnic University, China

Research Interests:

- Development of innovative ingredient delivery system and processing technologies based on microencapsulation and controlled-release drug delivery techniques
- Utilization of agricultural materials rich in nutraceuticals, such as oilseed proteins, dietary fibers, and legume/pulse flours for development of functional foods
- Design of "engineered" foods or food ingredients with enhanced nutritional values, particularly for obese and diabetic populations, based on the weight control/management effects from plant proteins and dietary fibers
- Assessment on quality, safety, bioavailability/bioactivity of the food products developed

TEACHING EXPERIENCE:

Jan 2010 ~ May 2010

Sessional Lecturer, Department of Chemical Engineering & Applied Chemistry, U of Toronto

• Taught *Food Engineering* to 4th year undergraduate students majoring in Chemical Engineering

2005 ~ June 2010

Research supervision, Food Engineering Research Group, University of Toronto, Canada

• Provided supervision to 15+ undergraduate & graduate students during their thesis studies or summer research projects

 $2002 \sim 2008$

Teaching Assistant, Department of Chemical Engineering & Applied Chemistry, U of Toronto

Assisted/facilitated several core courses for undergraduate study, including Chemical Plant
 Design – a capstone course, Team Strategies for Engineering Design, and Applied
 Chemistry Lab

Summer 2003 & 2004

Course Instructor, Faculty of Engineering, University of Toronto

• Independently designed curriculum and taught a mini-course, *Iron chef with iron ring* - *Introduction of Food Engineering* for 2 years, which was a part of Da Vinci Engineering Enrichment Program (D.E.E.P) offered for high school students for their preparation of entering university

1997 ~ 2001

Senior Lecturer, Dalian Polytechnic University, China

• Taught and evaluated university students at senior levels in *Food Biochemistry* course through large-class lecturing, small group tutorials, and laboratory experiments

1990 ~ 1994

Junior Lecturer, Dalian Polytechnic University, China

- Taught and evaluated undergraduate students in two elective courses, *Food Additives* and *Functional Plant Proteins*, through large-class lecturing
- Arranged and directed students' internships/trade training

Teaching Interests:

- Advanced foods and food systems for enhanced nutritional values
- Microencapsulation and applications in food production
- Food engineering, or food processing technologies
- Food chemistry and biochemistry

AWARDS AND SCHOLARSHIPS:

Oct 2010	Travel grant, valued at \$700 Euro, for 18 th International Conference on
	Bioencapsulation being held in Porto, Portugal
Sept 2009	Travel grant, valued at \$500 Euro, for 17 th International Conference on
	Bioencapsulation held in Groningen, Netherlands
2006 ~ 2007	Dupont Graduate Scholarship (Ontario Graduate Student Scholarship, OGS)
2005 ~ 2006	Richard Quittenton Graduate Scholarship (OGS)
2003 ~ 2004	McLean Foundation Graduate Scholarship (OGS)
2002 ~ 2003	University of Toronto Open Fellowship
1997 ~ 2000	Research project funded by the Natural Science Foundation of China
1994 ~ 1997	Graduate student scholarships at Dalian University of Technology, China
May 1999	Award of Excellence in Lecturer's Presentation Contest at Dalian Polytechnic
-	University, China
July 1993	Award of Best Ten Instructors of the Year at Dalian Polytechnic University, China

PUBLICATIONS:

Refereed

- <u>Li, Y.O.</u>, Diosady, L. L., Wesley, A., Iodine stability in double fortified salt prepared with microencapsulated ferrous fumarate and iodized salt. *Journal of Food Engineering*, 2010, 99(2) pp. 232-238.
- <u>Li, Y. O.</u>, Diosady, L. L., Wesley, A., Iron in vitro bioavailability and iodine storage stability in double fortified salt (DFS), *Food and Nutrition Bulletin* of United Nations, 2009, 30(4) pp. 327-335.
- <u>Li, Y. O.</u>, Lam, J., Diosady, L. L., Jankowski, S., Antioxidant system for the preservation of vitamin A in Ultra Rice[®], *Food and Nutrition Bulletin* of United Nations, 2009, 30(1) pp. 82-89.
- <u>Li, Y.</u>, Diosady, L.L., Jankowski, S., Effect of iron compounds on the storage stability of multiple-fortified Ultra Rice[®], *International Journal of Food Science and Technology*, 2008, 43: 423-429.
- <u>Li, Y.</u>, Diosady, L.L., Jankowski, S., Stability of vitamin B₁ in the presence of encapsulated ferrous fumarate in Ultra Rice[®], *International Journal of Food Science and Nutrition*, 2008, 59: 24-33.
- Yuan, J., <u>Li, Y.</u>, Ue, J., Wesley, A., Diosady, L. L., Development of field test kits for determination of microencapsulated iron in double fortified salt, *Food and Nutrition Bulletin* of United Nations, 2008, 29: 288-297.
- Huang, D. C., Ye, S. H., Zhang, Y. <u>Li, Y.</u>, Wang, X., Ding, D. W., Microbial remediation and optimization of oil polluted wetlands at Dalian Bay in China, *Biomedical and Environmental Sciences*, 2007, 20: 414-419.
- Ye, S. H., Huang, D. C., <u>Li, Y.</u>, Ding, M., Hu, Y. Y., Ding, D. W., Investigation on bioremediation of oil-polluted wetland at Liaodong Bay in northeast China, *Applied Microbiology and Biotechnology*, 2006, 71 (4): 543-548.
- Jin, F. X., <u>Li, Y.</u>, Zhang, C. Z., Yu, H. S., Thermostable α-amylase and α-galactosidase production from the thermophilic and aerobic *Bacillus sp. JF* strain, *Process Biochemistry*, 2001, 36: 559-564.
- <u>Li, Y.</u>, Jin, F. X., Zhang, C. Z., Yu, H. S., Effects of medium compositions and culture conditions on thermostable α-amylase production by thermophilic *Bacillus sp-JF*, *Journal of Dalian Polytechnic University* (in Chinese), 1998 (17) pp. 36-42.
- <u>Li, Y.</u>, Jin. F. X., Zhang, S., Study of mutation methods for enzyme production by thermophilic *Bacillus sp-JF*, *Journal of Dalian Polytechnic University* (in Chinese), 1997 (16) pp. 45-50.

Accepted

- <u>Li, Y. O.</u>, Yadava, D., Lo, K. L., Diosady, L. L., Wesley, A., Feasibility study of using cold-forming extrusion for agglomerating and microencapsulating ferrous fumarate for salt double fortification with iodine and iron. *International Journal of Food Engineering*.
- <u>Li, Y. O.</u>, Diosady, L. L., Wesley, A. S., Folic acid fortification through existing fortified foods iodized salt and vitamin A fortified sugar. *Food and Nutrition Bulletin*.
- <u>Li, Y. O.</u>, Diosady, L. L., Jankowski, S., Folic acid stability in the presence of various formulation components including iron compounds in fortified extruded Ultra Rice® over prolonged storage at 40C and 60% relative humidity (RH). *International Journal of Food Science & Technology* (IJFST-2010-06463).
- Yadava, D., <u>Li, Y. O.</u>, Diosady, L. L., Wesley, A. S., Optimization of polymer coating process for microencapsulating ferrous fumarate for salt double fortification with iodine and iron. *International Journal of Food Engineering*.

In Preparation

- <u>Li, Y. O.</u>, Sangakkara, A., Diosady, L. L., Wesley, A. S., Folic acid stability in salt double fortified with iodine and folic acid prepared by spraying a single solution containing both nutrients. Currently under internal review with the Micronutrient Initiative (MI).
- <u>Li, Y. O.</u>, Diosady, L. L., Jankowski, S., Improvement of reconstituted rice grain integrity using controlled in-situ gelation of calcium-alginate during rice grain extrusion.
- <u>Li, Y. O.</u>, Sangakkara, A., Xiong, T., Diosady, L. L., Improvement of appearance and organoleptic properties of extruded Ultra Rice using surface modifications, such as surface coating and post-extrusion gelatinization.

Refereed Conference Proceedings

- <u>Li, Y. O.</u>, Diosady, L. L., Microencapsulation-based rice fortification through Ultra Rice technology. The 18th International Conference on Bioencapsulation, Porto, Portugal. October 2010.
- <u>Li, Y. O.</u>, Diosady, L. L., Microencapsulation-based technologies for effective delivery of micronutrients in fortified staple foods. Technical paper submitted to *The 17th International Conference on Bioencapsulation*, Groningen, Netherland, 2009, pp. 48-49.
- Jin, F. X., <u>Li, Y.</u>, Zhang, C. Z., Yu, H. S., Two enzyme fermentation kinetics of thermophilic Bacillus sp. JF. The 5th China-Japan Joint Symposium on Enzyme Engineering, 1998, pp. 86-87.

Technical Reports

- <u>Li, Y. O.</u> and Diosady, L. L., Analysis of iodine fortified salt samples from Yemen (over three hundred samples) Final report prepared for the Micronutrient Initiatives (MI), Jan Aug 2009.
- Diosady, L. L., Yadava, D., <u>Li, Y. O.</u>, Microencapsulation-based technologies for the double fortification of salt with iron and iodine – Progress report prepared for the Micronutrient Initiatives (MI), Feb 2009.
- Diosady, L. L. and <u>Li, Y. O.</u>, Ultra Rice[®] process and product refinement Phase II interim report prepared for the Program for Appropriate Technology in Health (PATH), Jan 2009.
- <u>Li, Y. O.</u> and Diosady, L. L., Iodine meter validation Technical report prepared for the Micronutrient Initiatives (MI), Jan 2009.
- <u>Li, Y. O.</u> and Diosady, L. L., Iodine field test kit, "MBIKITS", validation Technical report prepared for the Micronutrient Initiatives (MI), Jan 2009.

- Diosady, L. L. and <u>Li, Y. O.</u>, Ultra Rice[®] process and product refinement Phase I final report prepared for the Program for Appropriate Technology in Health (PATH), May 2008.
- <u>Li, Y. O.</u>, Ultra Rice[®] technology transfer in Brazil Field travel report prepared for the Program for Appropriate Technology in Health (PATH), May 2008.
- Yadava, D., <u>Li, Y. O.</u>, Diosady, L. L., Standard Operation Protocols (SOPs) for pilot-testing extrusion-based iron premix production Prepared for the Micronutrient Initiatives (MI) for field study of DFS technology, Feb 2008.
- <u>Li, Y. O.</u> and Diosady, L. L., Preliminary investigation of folic acid addition to Guatemalan salt and sugar Final report prepared for the Micronutrient Initiatives (MI), Dec 2007.
- Diosady, L. L. and <u>Li, Y. O.</u>, Upgrading of Ultra Rice[®] Interim report prepared for the Program for Appropriate Technology in Health (PATH), Nov 2007.
- <u>Li, Y. O.</u> and Diosady, L. L., Literature survey on folic acid its chemistry and applications in food fortification Report prepared for the Micronutrient Initiatives (MI), March 2007.
- Diosady, L. L. and <u>Li, Y. O</u>. Final report on development and stability testing of an iron-containing formulation of Ultra Rice[®] Prepared for the Program for Appropriate Technology in Health (PATH), May 2005.
- Diosady L. L. and <u>Li, Y. O.</u>, Phase I report on the development and stability testing of an iron-containing formulation of Ultra Rice[®] Prepared for the Program for Appropriate Technology in Health (PATH), Aug 2004.

Conference Presentations

- <u>Li, Y. O.</u>, Diosady, L. L., Jankowski, S., Microencapsulation-based micronutrient delivery systems and their applications in rice fortification through Ultra Rice technology, *IFT Annual Conference*, July 17-21, 2010, McCormick Place, Chicago, IL, USA. (Poster presentation)
- <u>Li, Y. O.</u>, Effective strategies for global malnutrition problems, 2^{nd} *Graduate Student Global Health Research Symposium*, Nov 2009, University of Toronto, Canada. (Oral presenter)
- <u>Li, Y. O.</u>, Diosady, L. L., Microencapsulated-based technologies for effective delivery of micronutrients in fortified staple foods, *17th International Conference on Bioencapsulation*, Sept 2009, Netherland. (Oral presenter)
- <u>Li, Y. O.</u>, Palynchuk, K., Diosady, L. L., Folic acid stability in salt double fortified with iodine and folic acid, 11th Canadian Society of Chemical Engineering (CSChE) Ontario-Quebec Biotechnology Meeting, June 2009, University of Waterloo, Canada. (Poster presenter).
- Palynchuk, K., <u>Li, Y. O.</u>, Diosady, L. L., Fortified rice premix formulation: stabilization of vitamin A in the presence of iron, *11th CSChE Ontario-Quebec Biotechnology Meeting*, June 2009, University of Waterloo, Canada.
- <u>Li, Y. O.</u>, Engineering solutions to combating the global nutrition problem of micronutrient deficiencies, *I*st *Graduate Student Global Health Research Symposium*, May 2009, University of Toronto, Canada. (Oral presenter)
- <u>Li, Y. O.</u>, Yadava, D., Lo, K., Diosady, L. L., Microencapsulated ferrous fumarate made by extrusion coupled with glassy polymer coatings, *9*th *CSChE Ontario-Quebec Biotechnology Conference*, May 2007, Toronto, Canada. (Oral presenter)
- <u>Li, Y. O.</u>, Diosady, L. L., Jankowski, J., Stability of multiple-fortified Ultra Rice[®], *26th Joint AAFC/CIFST Conference* (Agriculture and Agri-Food Canada/Canadian Institute of Food Science and Technology), May 2006, Montreal, Canada. (Oral presenter)
- <u>Li, Y.</u>, Diosady, L.L., Jankowski, J., Stability of micronutrients in the presence of encapsulated ferrous fumarate in rice flour, *55th Canadian Chemical Engineering Conference*, Oct 2005, Toronto, Canada. (Oral presenter)

Invited Lecture

• <u>Li, Y. O.</u>, Engineering solutions for combating the global problem of micronutrient deficiencies. Oct 2009, invited by Dr. Yvonne Yuan at Ryerson Polytechnic University, Toronto, Canada, as a guest speaker for her 3rd year undergraduate *Food Chemistry* course.

PROFESSIONAL SERVICES

Manuscript Review

July 2010

• On the request of Associate Editor of *Journal of Food Science* reviewed a manuscript with a topic on microencapsulated microalagal oil made by spray drying.

Jan 2010

• On the request of Associate Editor of *Biomacromolecules* reviewed a manuscript with a topic on digestibility of emulsified lipids encapsulated within calcium alginate beads.

Feb 2009

• On the request of Editor-in-chief of *LWT – Food Science and Technology* reviewed a manuscript with a topic on vitamin-fortified rice grain using spraying and soaking.

June 2008

On the request of Associate Editor of *Journal of the Science of Food and Agriculture* reviewed a
manuscript with a topic on the effect of selected iodine carriers on stability of thiamine in processed
meats.

March 2008

• On the request of Editor of *Food and Nutrition Bulletin* reviewed a manuscript with a topic on clinical effectiveness of double fortified salt in adolescent girls in India.

Academic Services

August 2010 ~ present

• Serving in the **IFT's Certified Food Scientist Ad Hoc Group** for reviewing the current curriculum design for Food Science Major Program

July 2009 ~ present

• Serving in the **IFT's Food Processing and Packaging Subpanel** for preparation of 2010 IFT Annual Meeting Scientific Programs – proposal/technical paper abstract reviews and short course preparation

July ~ Sept 2009

Served as a graduate student representative (invited by the vice Dean of Faculty of Engineering, U
of T) for preparing the faculty's strategic plan of recruiting graduate students

May ~ August 2006

• Served as a graduate student representative (invited by the department chair) for the department internal review on the development of educational curriculums and research programs

Industrial Experience

2005 ~ present

• Actively involved in the **technology transfer** activities sponsored by two international nutrition-oriented NGOs – the Micronutrient Initiative (MI) and the Program for Appropriate Technology in Health (PATH) for the field studies of Ultra Rice[®] Project and Double Fortification of Salt Project in Brazil, Colombia, India, and China, particularly

- Was invited by PATH for joining their Ultra Rice[®] team to visit Brazil and to provide technical assistance to a pilot-scale testing
- Assisted PATH in hiring a technical officer in China for Ultra Rice[®] technology transfer
- Participated the review of National Standards for Fortified Rice Products for China and Indonesia
- Drafted Standard Operation Protocols (SOPs) for the technology transfer of Double Fortification of Salt technology in India
- Assisted technology transfer activities through regular tele-conferences and email correspondence
- Worked as an **independent consultant** and conducted literature reviews and feasibility study for several clients on the topics of:
 - Flax 2015 opportunities in industrial utilization of flax
 - Natural health product license application from the Health Canada for two products: probiotics product LB17[®] and natural flax lignan product Organic Golden[®]
- Conducted and coordinated 10+ short-term projects for clients from phosphorus analysis in extracted krill oil to verification of different iron and iodine analytical methods
- Completed 10+ technical reports and 3 presentations for clients with respect to the research progresses in double fortified salt, Ultra Rice[®], and Livade[®] nutrient-enhanced beverages

Professional Trainings

Jan 2010

- Participated in a two-day Professional Development School organized by Advanced Foods & Materials Network (AFMNet, Canada) for training their Highly Qualified Personnels (HQPs)
 June 2009
- Successfully completed with a certificate of IFT Pre-Annual Meeting Short Course Microencapsulation in Food Applications, offered by Institute of Food Technologists (IFT) May 2009
- Participated in a three-day Academic Bootcamp organized by ONWiE (Ontario Network of Women in Engineering) for preparing female graduate students and postdoctoral fellows in pursuing academic career.

 $2006 \sim 2007$

- Successfully completed with a certificate of PPIT (Prospective Professor in Training) one year program offered by the Faculty of Engineering at University of Toronto, Canada 2003 ~ 2009
- Actively participated in conferences and workshops offered by OTA (the Office of Teaching Advancement) and TATP (Teaching Assistants' Training Program) at University of Toronto 2003, 2005, and 2007 (3 times)
- Organized and joined research field trips with fellow graduate students of the department to visit
 Dupont R&D center at Kingston, AECL (Atomic Energy of Canada Ltd.) Chalk River Centre, and
 NRC (National Research Council) at Ottawa, as well as several chemical plants.

PROFESSIONAL MEMBERSHIP:

2009 ~ present Chinese American Food Society (CAFS), USA
2008 ~ present Institute of Food Technologists (IFT), USA
2005 ~ present Canadian Institute of Food Science and Technology (CIFST)

2004 ~ present Canadian Society for Chemical Engineers (CSChE)

1996 ~ 2001	Chinese Institute of Food Science and Technology (CIFST)
1995 ~ 2001	Professional Engineer licensed in China

LEADERSHIP EXPERIENCE:

2006 ~ 2007

- **Social director**, Chinese Scholar and Student Association at University of Toronto, Canada 2005 ~ 2007
- **Departmental steward** of CUPE 3902 (Teaching Assistant Union) at University of Toronto 2005 ~ 2006
- Project coordinator, Graduate Student Technology Tour in the Leaders of Tomorrow program of CEGSA (Chemical Engineering Graduate Student Association) at University of Toronto, Canada 2004 ~ 2005
- Social Director and Student Appealing Committee member, CEGSA (Chemical Engineering Graduate Student Association) at University of Toronto, Canada