

IFSH Seminar Series

Friday, October 16, 2015

11:00 AM – 12:00 PM

Bldg. 90, Room 100, Moffett Campus

XiaoJun Liao, Ph.D.

Professor and Associate Dean

College of Food Science and Nutritional Engineering

China Agricultural University

“Research and Industrial Evolution of Non-thermal Processing Technologies in China”

Biosketch

Dr. Xiaojun Liao is a Professor and Associate Dean of the College of Food Science and Nutritional Engineering at China Agricultural University. He is also the Director of Key Laboratory for Fruit & Vegetable Processing at Ministry of Agriculture of China, and the Director of Beijing Municipal Key Laboratory for Food Non-thermal Processing. Professor Liao's research focuses on developing innovative food processing technologies, including high pressure processing, high pressure carbon dioxide and other emerging technologies to improve food safety and quality. He coordinated multiple national High-tech Plan projects of food processing and engineering since 2002. Professor Liao is the recipient of national and provincial awards, as well as the “Food Excellent Contribution Award” and “Food Innovation Award” by Chinese Institute of Food Science and Technology (CIFST). He has authored over 100 peer-reviewed research publications, and was one of the 2014 Most Cited Chinese Researchers in agricultural and biological science by Elsevier. Professor Liao serves on the editorial boards of Innovative Food Science and Emerging Technologies, and Transactions of the Chinese Society of Agricultural Engineering.

Abstract

In recent years, food safety and food quality are being highly considered. With increasing global awareness, non-thermal processing technologies, including HPP, PEF, ultrasound, and HPCO₂ are attracting more attention from academia and the food industry. Fundamental and applied research work on these non-thermal processing technologies are financially supported by national and provincial governments and the industry. This seminar is to present an overview of China Agricultural University (CAU), and of research interest fields in the College of Food Science and Nutritional Engineering. Research and industrial evolution of food non-thermal processing technologies in China are also shown. Moreover, this presentation highlights the effects of high pressure CO₂ on food enzymes and quality.