



## **Grain Science Spring Seminar Series**

**Tuesday, May 2<sup>nd</sup> @12:30 pm**

Venue: Shellenberger 301

**Dr. Yonghui Li**

**Assistant Professor**

**Grain Science & Industry, Kansas State University**

### **Ongoing Research in Cereal Chemistry on Sodium Reduction Strategies in Wheat Products and Functional Protein Hydrolysates**

Dr. Yonghui Li joined Grain Science and Industry at Kansas State University as an Assistant Professor of Cereal Chemistry in 2016. He obtained his bachelors degree in chemical engineering and masters degree in biosystems engineering, both from Zhejiang University, China. He received his doctoral degree in grain science at K-State, with research focusing on biopolymer design and synthesis and structure-function relationships. He teaches an undergraduate course on Grain Analysis and a graduate course in Cereal Protein Chemistry. Research interests of his group include cereal protein chemistry, modification, and functionality, bakery science and functional cereal grain foods, and food nanotechnology. He has authored 30 refereed journal articles and delivered over 30 conference presentations.



**All are welcome. Seminar presentation will start at 12:30pm. Please come a few minutes in advance for the pizza and beverages.**