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### 1. EDUCATION

- Ph.D. Grain Science & Industry, Kansas State University, Manhattan, KS, USA, May 2011  
M.S. Biosystems Engineering, Zhejiang University, Hangzhou, China, June 2007  
B.S. Chemical Engineering, Zhejiang University, Hangzhou, China, June 2005

### 2. APPOINTMENTS

- 2021-present Associate Professor, Grain Science & Industry, Kansas State University  
2018-present Graduate Faculty, Food Science Institute, Kansas State University  
2018-present Director, KS Wheat Quality Lab  
2016-2021 Assistant Professor, Grain Science & Industry, Kansas State University  
2013-2015 Associate Scientist, Grain Science & Industry, Kansas State University  
2011-2012 Postdoc, Grain Science & Industry, Kansas State University  
2007-2011 Graduate Research Assistant, Grain Science & Industry, Kansas State University  
2005-2007 Graduate Research Assistant, Biosystems Engineering, Zhejiang University

### 3. RESEARCH INTERESTS

Bakery science & chemistry; cereal & grain chemistry; grain protein chemistry & applications; functional cereal foods; bioactive compounds and peptides.

### 4. TEACHING

Course	Credit	Ave. No.	Involvement	Semester taught
GRSC 405 – Grain Analysis Techniques	2	30	Full responsibility	Since spring 2017
GRSC 790/850–Grain Protein Chemistry & Technology	3	13	Full responsibility	Since fall 2017

**Guest Lectures:**

GRSC 100 – Foundations in Grain Science and Industry	GRSC 790/910 – PepsiCo Product Development
GRSC 101 – Fundamentals of Grain Processing	GRSC 840 – Advanced Grain Processing Technology
GRSC 540 – Processing Calculations in Food Systems	IAOM-KSU Flour and Dough Analysis short course
FNDH 413 – Science of Food	AACC Enzyme short course

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## 5. HONORS, AWARDS, PROFESSIONAL ACTIVITIES

- **Honors & Awards**
  - IFT Emerging Leader Network (ELN) program participant, 2020
  - KSU peer review of teaching program fellow, 2017
- **Professional Affiliations**
  - Cereals & Grains Association(since 2016), Protein Division, Milling & Baking Division
  - American Chemical Society (ACS, since 2010), Agricultural & Food Chemistry Division (AGFD), Chinese-American Chemical Society (CACS)
  - Institute of Food Technologists (IFT, since 2016), Protein Division, Food Chemistry Division, Chinese-American Food Society (CAFS)
  - American Oil Chemists' Society (AOCS, since 2007), Protein & Co-products Division (PCP), China division (CNAOCS)
- **Professional Activities**
  - USDA/NIFA: Foundational and Applied Science Program grant proposal review panel, 2018, 2019; Exploratory Program proposal reviewer, 2019; VAPG, 2021.
  - IFT: Symposium proposal reviewer (2018, 8 proposals; 2019, 12 proposals); Food Chemistry division abstract reviewer (2018, 38 proposals; 2019, 53 proposals; 2020, 21 proposals (Food Chemistry; Protein; Food Engineering)); Award jury (2018); Students' poster competition judge (2019)
  - AACC: Jury for the Best Student Research Paper Competition (2018); Scientific Advisory Panel (2019-20); Symposium co-organizer (2019)
  - AOCS: Symposium co-organizer (2019); Students' poster competition judge (2019); Moderator at CNAOCS protein section (2019); Trypsin Inhibitor Assay Method Revision program (2020)
  - SICNA (Sorghum Improvement Conference of North America): Division Chair of sorghum chemistry & utilization (2016–2020); Symposium organizer (2018, 2020); Moderator for sorghum utilization symposium (2018, 2020); Jury for graduate student oral competition (2018).
  - Wheat Quality Council: Collaborative bake panel (2018 – present).
  - Symposia/Conference Sessions Organized or Co-organized:
    - Symposium on *Glyphosate and Cereal Grains: Separating the Wheat from the Chaff*, Cereals & Grains Association 2019 Annual Conference
    - Symposia on *Processing and Non-food Applications of Proteins*, 2019 AOCS Annual Conference
    - Session on *Sorghum Chemistry and Utilization*, 2018 and 2020 SICNA Conferences
  - Editorial and reviewer activities
    - Editorial Board Member: Grain & Oil Science and Technology (KeAi & Elsevier) (2021 – ); Journal of Future Foods (KeAi & Elsevier) (2021 – )
    - Guest editor: *International Journal of Food Science and Technology*, Special Issue on “*Understanding Macromolecular Interactions: Key to Developing New Cereal-based Foods*”; *Processes*, Special Issue on “*Processing and Property Analysis of Grain Foods*”; *Frontiers in Nutrition*, Issue on “*Novel Technologies in Whole-Grain Processing and its Global*

*Nutritional Benefits”.*

- Invited *Ad Hoc* Reviewer: *Comprehensive Reviews in Food Science and Food Safety, Trends in Food Science and Technology, Food Chemistry, Journal of Agricultural and Food Chemistry, Journal of Cereal Science, Cereal Chemistry, Journal of the American Oil Chemists' Society, Journal of the Science of Food and Agriculture, Food Hydrocolloids, PLOS ONE, npj Science of Food, Journal of Economic Entomology, Chemical Society Reviews, Green Chemistry, RSC Advances, Biomacromolecules, Carbohydrate Polymers, Journal of Applied Polymer Science, Polymer Chemistry, Polymer Engineering and Science, IEEE Transactions on Nanotechnology, Canadian Journal of Plant Science, Transactions of the ASABE, Journal of Polymers and the Environment, Bioresources, Polymers, Macromolecular Materials & Engineering, Industrial Crops and Products, Advances in and Materials Science and Engineering, etc.*
- **University, College, & Department Services**
  - KSU Global Foods Systems initiative seed grant review panel (2021)
  - K-State Plant Genetic Material Release Committee (milling and baking representative) (07/2020 – )
  - KSU Graduate Council Member (09/2020 – 08/2023)
  - Food Science Graduate Coordinating Committee (07/2019 –07/2022)
  - Kansas 4-H Wheat Expo committee, wheat show judge, (2018 – present)
  - Five-Year Review Committee for GSI department head, 03/2019
  - KSU College of Ag. Interim Asso. Dean/Director search committee, 07/2018
  - GSI baking science assistant professor search committee (11/2017 – 05/2018)
  - KSU College of Ag. undergraduate research committee (04/2017 – present)
  - GSI recruitment committee (03/2017 – present)
  - GSI grain processing assistant professor search committee (03/2017 – 12/2017)
  - GSI new student Orientation & Enrollment (O&E) (2016 – present)
  - GSI undergraduate program assessment committee (2016 – present)
  - Faculty judge for K-State Graduate Research (03/2016)
  - Faculty judge for K-State Research and the State graduate student research competition (11/2016)
  - GSI grain processing/storage assistant/associate professor search committee (06/2016 – 12/2016)

**6. RESEARCHERS & STUDENTS SUPERVISED**Graduate Students (Major advisor)

Student	Degree	Starting	Graduate	Research topic
Z. Du	PhD	05/2021	Cont.	Antioxidative peptides
E. Nkurikiye	MS	01/2021	Cont.	Rheology and baking of pulse flours
R. Hu	PhD	08/2019	Cont.	Dough rheology and baking properties of ancient grain flours
C. Li	PhD	08/2019	Cont.	Developing methods for whole wheat quality evaluation
Y. Shen	PhD	05/2018	Cont.	Modification and application of plant proteins
W. Tian	PhD	08/2017	05/2021	Wheat phenolics and antioxidants

Y. Zhang	MS	01/2019	05/2021	Gluten-free bakery products containing soy proteins
L. Tebben	MS	08/2017	08/2019	Improving quality of whole wheat dough and bread
R. Hu	MS	08/2017	08/2019	Developing antioxidants from corn coproduct proteins
S. Xu	MS	08/2016	08/2018	Peptide antioxidants from sorghum proteins
C. Zimmerman	MS (FSI)	08/2019	Cont.	Course option
J. Schaefer	MS (FSI)	08/2019	Cont.	Course option

Mentoring of Postdoc(PD)/Research Technician (RT)/Visiting Scholar (VS)/Research Assistant (RA)/Student Worker (SW)

Name	Position	Timeline	Name	Position	Timeline	Name	Position	Timeline
S. Hong	PD	2021 -						
G. Chen	PD	2017-	M. Yoganandan	RT	2020	P. Qin	RT	2020-21
J. Wang	VS	2019-21	Y. Gui	VS	2019-20	J. Pietrowski	SW	2018-20
Y. Wang	VS	2018-19	X. Tang	VS	2018	J. Yi	VS	2016-17
Y. Zhang	RA	2018	W. Wu	RA	2017-18	Y. Shen	RA	2017-18
R. Antony	RA	2018	G. Chen	RA	2016	C. Shilling	RA	2018-20
R. Hu	RA	2016-17	K. Jensen	RA	2016-18	C. Sharma	RA	2016
C. Carlson	RA	2016-17	S. Xu	RA	2016	S. Hoff	RA	2019-20
G. Angermayer	SW	2018-20	G. Stockemer	SW	2018-20	I. Roming	SW	2018-20
F. Cantu-Corona	SW	2018-20	C. Hilte	SW	2018-20	C. Roming	SW	2018-20

Graduate Student Advisory Committee (Note: \*outside chairperson)

Student	Program	Major Advisor	Graduate	Student	Program	Major Advisor	Graduate
D. Webb	GSI, MS	Alavi	Cont.	B. Plattner	GSI, MS	Alavi	Cont.
J. Brown	FSI, MS	Getty	Cont.	K.L.Almeida	GSI, MS	Aldrich	05/2021
K. Babu	FSI, PhD	Jay	Cont.	W. Brown	ASI, PhD*	Bradford	12/2020
Y. Chen	GSI, PhD	Sun	Cont.	M. Sun	IMSE, PhD	Zhang	Cont.
B. Tonyali	FDSCI, PhD	Yucel	Cont.	Y. Zhao	GSI, MS	Dogan	Cont.
X. Li	GSI, PhD	Zheng	08/2019	M. Heermann	FSI, MS	Getty	12/2019
M. Morts	GSI, PhD	Aldrich	05/2020	S. Li	GSI, MS	Zheng	12/2019
B. Ma	FDSCI, MS	Jay	05/2019	Z. Tong	GSI, PhD	Shi	05/2019
W. Wang	GSI, MS	Shi	12/2018	S. Smith	GSI, MS	Aldrich	12/2018
S. Pradyawong	BAE, PhD	Wang	05/2018	X. Zhu	GSI, PhD	Sun	05/2017

Students/postdoc recognition

Student	Degree/position	Accomplishments
Y. Shen	PhD	GSI Outstanding PhD Graduate Student Award (2021); 2021 Hans Kaunitz Award (AOCS); IFT International Division Competition, 2 <sup>nd</sup> place (2020); AOC Travel grant (2019); IFT Outstanding Doctoral Student Scholarship (KC section, 2018); IFT Food Chemistry Division Competition finalist (2018); KSU College of Agriculture Robert Nunemacher Scholarship (2019, 2020); GSI C.E. Walker International Graduate Student Fellowship (2019, 2020).
W. Tian	PhD	GSI Cain Land and Grain Value Added Agriculture Scholarship (2020); GSI Majel M. MacMasters Memorial Achievement Award (2019).

R. Hu	MS& PhD	GSI C.E. Walker International Graduate Student Fellowship (2021). AACC student paper competition finalist (2019); IFT Food Chemistry Division competition finalist (2018); AACC Poster Competition finalist (2017); GSI Cain Land and Grain Value Added Agriculture Scholarship (2019); GSI Lola Lee Jackson Travel Award (2018).
G. Chen	Postdoc	GSI Dr. Evangelina Villegas Excellence in Post-Doctoral Research (2018).
S. Xu	MS	GSI Outstanding Graduate Student Award (2018).
K. Jensen	UR	OURCI Research Grant, \$1,000 (2018).
C. Carlson	UR	KSU ACS Undergraduate Research Forum, Best Presentation Award (2016); OURCI Research Grant, \$1,000 (2016, 2017).
C. Shilling	UR	OURCI Research Grant, \$1,000 (2018).

\*Abbreviations: GSI: Grain Science & Industry; OURCI: Office of Undergraduate Research & Creative Inquiry; IFT: Institute of Food Technologists; AACC: American Association of Cereal Chemists; ACS: American Chemical Society; UR: Undergraduate Researcher.

## 7. RESEARCH FUNDING

### Grants and Contracts Awarded as the Principle Investigator (PI)

<b>Project duration</b>	<b>Funding agency*</b>	<b>Award amount</b>	<b>Project title</b>	<b>Collaborators</b>	<b>Li effort</b>
2021-2024	USDA-NIFA	\$499,967	Value-added production of antioxidants from sorghum protein to enhance economic viability and sustainability of sorghum fuel ethanol	D. Wang, H. Huang	70%
2021-2022	Ardent Mills	\$11,920	Flour shelf-life study	K. Siliveru	80%
2020-2023	USDA-NIFA	\$299,966	Development of an innovative technology for value-added production of antioxidants from corn distillers' grains	H. Huang, C.A. Campabadal, O.B. Dan	80%
2020-2024	USDA-PCHI	\$246,506 (\$161,797 for Y1/Y2)	Developing and utilizing functionally enhanced pulse proteins as novel food ingredients	K. Koppel M. Talavera	90%
2020-2024	USDA-PCHI	\$268,970	Dough rheology, baking performance, and bread sensory quality of pulse-fortified whole wheat flours	K. Siliveru, K. Koppel	90%
2019-2022	USDA-AMS/KDA	\$195,625	FarmUs: Farm to campus collaborative to access consumer markets on KS college campuses	S. Sexton-Bowser, K. Getty, K. Wefald	35%
2019-2022	USDA-ARS	\$128,620	Methods for evaluation of whole wheat flour	M. Tilley	100%
2018-2022	KWC	\$391,228	Kansas Wheat Quality Lab: Quality evaluation from KAES		100%

wheat breeding programs					
2020-2021	Schwan's	\$5,254	Wheat study		100%
2020	Nestle	\$1,250	Pizza analysis		100%
2020	MGP Ingredients	\$1,360	Flour analysis		100%
2019-2021	Nestle, Inc.	\$78,420	Rheology and baking performances of ancient grain flours		100%
2020	Natural Products Inc.	\$800	Functionality of soy ingredients in white pan bread		100%
2019-2020	KSU-GFSI	\$38,355	Screen and identify sustainable plant-protein sources as alternatives to animal-protein foods	K. Koppel	90%
2019-2020	KCC	\$39,850	Extraction and evaluation of phenolic antioxidants from distiller's grains	G. Aldrich, C. Paulk, D. Wang	90%
2019-2020	UKKO	\$35,117	Identify minimal amounts of gliadin, HMW and LMW glutenin needed for bread quality dough		100%
2019-2021	Penn State University	\$9,570	Spelt study	E.J. Bosak	100%
2019-2020	Griffith Foods, S.A.	\$3,940	Palm residue flour study		100%
2019-2021	PepsiCo	\$3,080	Wheat study		100%
2019-2021	Ventria Bioscience	\$2,724	Rice analysis		100%
2019	Kemin Food Technologies	\$1,235	Wheat flour analysis		100%
2019	Corvus Blue LLC	\$2,265	Bakery ingredient study		100%
2019	KSU Plant Pathology	\$6,800	Wheat alleles study	J. Poland	100%
2018-2020	KSC	\$64,530	Soy flour as a primary and vital ingredient in gluten-free bakery products	G. Chen, U. Yucel	95%
2018-2020	Oklahoma State University	\$40,270	Wheat quality study	B. Carver	100%
2018-2021	KSU Plant Pathology/ USDA-NIFA	\$74,548	Wheat quality study for Omics project	J. Poland	100%
2018-2021	KSU Agronomy	\$10,992	Wheat NIR analysis	R. Lollato	100%
2018-2019	KWC	\$38,595	Determining phytochemical profiles of Kansas wheat varieties to facilitate breeding and marketing of	G. Zhang, G. Smith	90%

health-beneficial wheats					
2018-2019	The Mill at Janie's Farm	\$2,208	Wheat analysis		100%
2018	Johnsonville, LLC	\$90,000	Plant protein research	W. Schilling	100%
2018	NC State University	\$6,208	Wheat analysis	A.C. Baucom	100%
2018	The Dannon Company Inc	\$2,500	Plant protein lectures		100%
2018	White Energy	\$400	Wheat gluten analysis		100%
2017-2022	USDA-Hatch	~\$10,000	Delivering quality whole grain products	G. Smith, H. Dogan, J. Faubion, S. Alavi, Y.C. Shi	90%
2017-2019	KCC	\$76,220	Converting distiller's grains to high-value healthy natural antioxidants	G. Aldrich, C. Jones	90%
2017	PepsiCo	\$1,200	Wheat gluten study		100%
2016-2018	KSU OURCI	\$4,000	Multiple undergraduate research grants	C. Shilling, K. Jensen, C. Carlson	50%
2016	PepsiCo	\$53,450	Understanding the functionality of sodium in PepsiCo dough systems	R. Miller	90%
2016	The J.M. Smucker Company	\$6,597	Literature compilation and technical opinion around sorghum	G. Smith	80%
<b>Total award amount as PI</b>		<b>\$2,754,540</b>			

#### Grants and Contracts Awarded as a Co-Principle Investigator (Co-PI)

<b>Duration</b>	<b>Agency</b>	<b>Amount</b>	<b>Project Title</b>	<b>Investigators</b>	<b>Li effort</b>
2021-2023	USDA-NIFA	\$454,987	Mitigating the potential risk of E. coli and Salmonella contamination in wheat supply chain using big data strategies	K. Siliveru, S. Chang, A. Sinha, R.K. Phebus, S. Bhadriraju, <b>Y. Li</b> , G. Aldrich	5%
2021-2022	KSU-GFSI	\$69,800	Plant-based meat for sustainable food systems	S. Alavi <b>Y. Li</b> M. Talavera	15%
2021-2022	KSU-GFSI	\$72,500	Developing a Distilled Alcoholic Beverage Program Utilizing	Y. Zheng G. Smith	25%

			Grain Sorghum Associated with Coproducts Valorization	<b>Y. Li</b> D. Wang	
2020-2022	Ardent Mills	\$39,220	Wheat flour shelf-life study	K. Koppel, <b>Y. Li.</b>	50%
2020-2021	KSC	\$16,288	Development of food science and baking science laboratory exercises utilizing soybean protein extracts	K. Getty, <b>Y. Li,</b> U. Yucel, B. Miller-Regan, A. Clanton	5%
2019-2020	Wheat Genetics Resource Center	\$42,445	Direct assessment of novel glutenin alleles in <i>Aegilops tauschii</i>	J. Poland, <b>Y. Li</b>	20%
2019-2020	KSU-GFSI	\$25,000	Evaluation of antimicrobial activities of sorghum phenolic compounds against liver abscess-causing pathogens	R. Amachawadi, T.G. Nagaraja, <b>Y. Li</b>	10%
2019-2020	National Pork Board	\$80,062	Determining how the pelleting process influences amino acid digestibility and availability for growth and carcass characteristics when feeding varying diets with increased levels of synthetic AA	C. Paulk, C. Stark, C. Jones, J. Woodworth, <b>Y. Li,</b> M. Tokach, H. Stein	5%
<b>Total award amount as Co-PI</b>		<b>\$800,302</b>			

\*Abbreviations:

AMS: Agricultural Marketing Service	KDA: Kansas Department of Agriculture	OURCI: KSU Office of Undergraduate Research & Creative Inquiry
ARS: Agricultural Research Service	KSC: Kansas Soybean Commission	
GFSI: Global Food System Initiatives	KWC: Kansas Wheat Commission	PCHI: Pulse Crop Health Initiative
KCC: Kansas Corn Commission	NIFA: National Institute of Food and Agriculture	USDA: United States, Department of Agriculture

## 8. COMPLETE PUBLICATION LIST (\*corresponding author)

### Published peer-reviewed articles

1. L. Tebben, G. Chen, M. Tilley, **Y. Li\***. 2021. Improvement of whole wheat dough and bread qualities with hydrocolloids. *Cereal Technology/Getreidetechnologie*. Accepted.
2. W. Tian, R. Hu, G. Chen, Y. Zhang, W. Wang, **Y. Li\***. 2021. Potential bioaccessibility of phenolic acids in whole wheat products during *in vitro* gastrointestinal digestion and probiotic fermentation. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2021.130135>.
3. X. Tang, Y. Shen, Y. Zhang, M. W. Schilling, **Y. Li\***. 2021. Parallel comparison of functional and physicochemical properties of common pulse proteins. *LWT*. 146, 111594. <https://doi.org/10.1016/j.lwt.2021.111594>.
4. W. Tian, T. C. Wilson, G. Chen, M. J. Guttieri, N. Nelson, A. Fritz, G. Smith, **Y. Li\***. 2021. Effects of environment, nitrogen, and sulfur on total phenolic content and



- phenolic acid composition of winter wheat grain. *Cereal Chemistry*. <https://doi.org/10.1002/cche.10432>.
5. J. Xu, **Y. Li**, Y. Zhao, D. Wang, W. Wang. 2021. Influence of antioxidant dietary fiber on dough properties and bread qualities: A review. *Journal of Functional Foods*. 80, 104434. <https://doi.org/10.1016/j.jff.2021.104434>.
  6. Y. Shen, **Y. Li\***. 2021. Acylation modification and/or guar gum conjugation enhanced functional properties of pea protein isolate. *Food Hydrocolloids*. 117, 106686, <https://doi.org/10.1016/j.foodhyd.2021.106686>.
  7. Y. Xu, J. Zhao, R. Hu, W. Wang, J. Griffin, **Y. Li**, X. S. Sun, D. Wang. 2021. Effect of genotype on the physicochemical, nutritional, and antioxidant properties of hempseed. *Journal of Agriculture and Food Research*. 3, 100119, <https://doi.org/10.1016/j.jafr.2021.100119>.
  8. J. Wang, X. Guo, **Y. Li**, K. Zhu. 2021. The addition of alpha amylase improves the quality of Chinese dried noodles. *Journal of Food Science*. 86, 3, 860-866. DOI: 10.1111/1750-3841.15654.
  9. K. Liu, S. Seegers, W. Cao, J. Wanasundara, J. Chen, A. Esteves da Silva, M. Y. Fahrie, K. Ross, A. Lozano Franco, T. Vrijenhoek, P. Bhowmik, **Y. Li**, X. Wu, S. Bloomer. 2021. An International Collaborative Study on Trypsin Inhibitor Assay for Legumes, Cereals and Related Products. *Journal of the American Oil Chemists' Society*. DOI: 10.1002/aocs.12459.
  10. W. Tian, G. Chen, M. Tilley, **Y. Li\***. 2021. Changes in phenolic profiles and antioxidant activities during the whole wheat bread-making process. *Food Chemistry*. 345, 128851. DOI: 10.1016/j.foodchem.2020.128851.
  11. W. Tian, G. Chen, G. Zhang, D. Wang, M. Tilley, **Y. Li\***. 2021. Rapid determination of total phenolic content of whole wheat flour using near-infrared spectroscopy and chemometrics. *Food Chemistry*. 344, 128633. DOI: 10.1016/j.foodchem.2020.128633.
  12. L. Tebben, G. Chen, M. Tilley, **Y. Li\***. 2020. Individual effects of enzymes and vital wheat gluten on whole wheat dough and bread properties. *Journal of Food Science*. 85, 12, 4201-4208. DOI:10.1111/1750-3841.15517.
  13. W. Tian, G. Chen, Y. Gui, G. Zhang, **Y. Li\***. 2021. Rapid quantification of total phenolics and ferulic acid in whole wheat using UV-Vis spectrophotometry. *Food Control*. 123, 107691. DOI: 10.1016/j.foodcont.2020.107691.
  14. Y. Shen, X. Tang, **Y. Li\***. 2020. Drying methods affect physicochemical and functional properties of quinoa protein isolate. *Food Chemistry*. DOI: 10.1016/j.foodchem.2020.127823.
  15. J. Xu, Y. Zhang, W. Wang, **Y. Li\***. 2020. Advanced Properties of Gluten-Free Cookies, Cakes, and Crackers: A Review. *Trends in Food Science and Technology*. 103, 200-213. DOI: 10.1016/j.tifs.2020.07.017.
  16. R. Hu, G. Chen, **Y. Li\***. 2020. Production and Characterization of Antioxidative Hydrolysates and Peptides from Corn Gluten Meal using Papain, Ficin, and Bromelain. *Molecules*. 25, 4091. DOI: 10.3390/molecules25184091.
  17. G. Zhang, T. J. Martin, A. K. Fritz, **Y. Li**, G. Bai, R. L. Bowden, M. Chen, Y. Jin, X. Chen, J. A. Kolmer, B. W. Seabourn, R. Y. Chen, D. S. Marshall. 2020. Registration

- of 'KS Dallas' Hard Red Winter Wheat. *Journal of Plant Registrations*. DOI: 10.1002/plr2.20108.
18. **Y. Li\***. 2020. Feeding the Future: Plant-Based Meat for Global Food Security and Environmental Sustainability. *Cereal Foods World*. 65, 4. DOI: 10.1094/CFW-65-4-0042
  19. Y. Wang, Y. Shen, G. Qi, Y. Li, X. S. Sun, D. Qiu\*, **Y. Li\***. 2020. Formation and physicochemical properties of amyloid fibrils from soy protein. *International Journal of Biological Macromolecules*. 149, 606-616. DOI: 10.1016/j.ijbiomac.2020.01.258.
  20. G. Chen, R. Hu, **Y. Li\***. 2020. Potassium bicarbonate improves dough and cookie characteristics through influencing physicochemical and conformation properties of wheat gluten. *Food Chemistry:X*, 5, 100075. DOI: 10.1016/j.fochx.2019.100075.
  21. R. Hu, K. M. Dunmire, C. N. Truelock, C. B. Paulk, G. Aldrich, **Y. Li\***. 2020. Antioxidant Performances of Corn Gluten Meal and DDGS Protein Hydrolysates in Food, Pet Food, and Feed Systems. *Journal of Agriculture and Food Research*. DOI: 10.1016/j.jafr.2020.100030.
  22. Y. Shen, R. Hu, **Y. Li\***. 2020. Antioxidant and Emulsifying Activities of Corn Gluten Meal Hydrolysates in Oil-in-Water Emulsions. *J Am Oil Chem Soc*. DOI:10.1002/aocs.12286.
  23. G. Zhang, A. K. Fritz, S. Haley, **Y. Li**, G. Bai, R. L. Bowden, M. Chen, Y. Jin, X. Chen, J. A. Kolmer, B. W. Seabourn, R. Y. Chen, D. S. Marshall. 2020. Registration of 'KS Western Star' Hard Red Winter Wheat. *Journal of Plant Registrations*. DOI: 10.1002/plr2.20104.
  24. G. Zhang, T. J. Martin, A. K. Fritz, R. L. Bowden, **Y. Li**, G. Bai, M. Chen, Y. Jin, X. Chen, J. A. Kolmer, B. W. Seabourn, R. Y. Chen, D. S. Marshall. 2021. Registration of 'KS Silverado' Hard White Winter Wheat. *Journal of Plant Registrations*. DOI: 10.1002/plr2.20106.
  25. Y. Xu, J. Li, J. Zhao, W. Wang, J. Griffin, **Y. Li**, S. Bean, M. Tilley, D. Wang. 2021. Hempseed as A Nutritious and Healthy Human Food or Animal Feed Source: A Review. *International Journal of Food Science and Technology*. 56, 2, 530-543. DOI: 10.1111/ijfs.14755.
  26. **Y. Li\***, C. Li, X. S. Sun\*. 2019. Fundamental Insights into the Curing Mechanisms of Epoxidized Fatty Acid Methyl Esters and Triglycerides. *J Am Oil Chem Soc*. 96, 9, 1035-1045. DOI:10.1002/aocs.12260
  27. J. Xu, S. Smith, G. Smith, W. Wang, **Y. Li\***. 2019. Glyphosate Contamination in Grains and Foods: An Overview. *Food Control*. 106, 106710. DOI: 10.1016/j.foodcont.2019.106710
  28. S. Xu, Y. Shen, J. Xu, G. Qi, G. Chen, W. Wang, X. Sun, **Y. Li\***. 2019. Antioxidant and Anticancer Effects in Human Hepatocarcinoma (HepG2) Cells of Papain-hydrolyzed Sorghum Kafirin Hydrolysates. *Journal of Functional Foods*. 58, 374-382, DOI: 10.1016/j.jff.2019.05.016.
  29. S. Xu, Y. Shen, **Y. Li\***. 2019. Antioxidant Activities of Sorghum Kafirin Alcalase Hydrolysates and Membrane/Gel Filtrated Fractions. *Antioxidants*. 8, E131, DOI: 10.3390/antiox8050131.

30. S. Xu, Y. Shen, G. Chen, S. Bean, **Y. Li\***. 2019. Antioxidant Characteristics and Identification of Peptides from Sorghum Kafirin Hydrolysates. *Journal of Food Science*. 84, 8, 2065-2076. DOI: 10.1111/1750-3841.14704.
31. Y. Shen, G. Chen, **Y. Li\***. 2019. Effect of added sugars and amino acids on acrylamide formation in white pan bread. *Cereal Chemistry*. 96, 3, 545-553. DOI:10.1002/cche.10154.
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33. J. Xu, X. Su, **Y. Li**, X. Sun, D. Wang, W. Wang\*. 2019. Response of bioactive phytochemicals in vegetables and fruits to environmental factors. *European Journal of Nutrition & Food Safety*. 9(3): 233-247.
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  64. **Y. Li**, X.S. Sun. 2011. Mechanical and thermal properties of biocomposites from poly(lactic acid) and DDGS. *Journal of Applied Polymer Science*, 121, 589-597.
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  69. K. Fang, K. Sheng, L. Xi, T. Lan, **Y. Li**. 2008. Properties of Particleboard Based on Modified Soybean Protein Adhesive. *Cereals and Oils Processing*, 11, 74-77.
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finite element method. *Journal of Zhejiang University Science B*. 7(6): 491-496.

### **Book chapters**

1. J. Xu, **Y. Li\***, W. Wang. 2018. Chapter 3. Corn. J. Wang et al. (eds.), *Bioactive Factors and Processing Technology for Cereal Foods*, [https://doi.org/10.1007/978-981-13-6167-8\\_3](https://doi.org/10.1007/978-981-13-6167-8_3). Springer Nature Singapore Pte Ltd, 2019.

### **Patents**

1. **Y. Li\***, Y. Shen. Modified Plant Proteins with Enhanced Functional Properties for Food Uses. U.S. Provisional Patent Application No.: 63/143,32, filed on Jan. 29, 2021.
2. **Y. Li\***, S. Xu, R. Hu. Antioxidant Protein Hydrolysates and Peptides from Cereal Grain Crops. U.S. Patent Application No.: 20200140913, filed on Oct. 31, 2019.
3. K. Sheng, G. Lv, K. Fang, **Y. Li**. Method for using modified soy protein tackiness agent to prepare bamboo fiberboard. China Patent No. ZL 2007 1 0164450.4, 11.11.2009.
4. K. Sheng, X. Qian, S. Ma, L. Chen, **Y. Li**. Household high efficient biomass gasification stove. China Patent No. ZL 200620105655.6, 08.22.2007.
5. K. Sheng, X. Qian, S. Ma, L. Chen, **Y. Li**. Household direct burning type gasifying furnace. China Patent No. ZL 200620105653.7, 08.01.2007.

### **Presentations**

1. D. Webb, Y. Li, H. Dogan, S. Alavi. Physicochemical properties of texturized pulse protein with starch and fiber sources. IFT21 Annual Meeting (virtual). July 19-21, 2021.
2. Y. Li. Developing Functionally Enhanced Pea Proteins as Novel Food Ingredients. 2021 AOCS Annual Meeting & Expo, May 3-14, 2021, Online. (invited). <https://doi.org/10.21748/am21.167>
3. Y. Shen, Y. Li\*. Modulating intermolecular interactions of pea protein isolate to improve its functional properties. 2021 AOCS Annual Meeting & Expo, May 3-14, 2021, Online. (PCP division awards winner). <https://doi.org/10.21748/am21.602>
4. Y. Li. Peptide and Polyphenol Antioxidants from Grain Sorghum. Center for Sorghum Improvement Seminar Series. March 10, 2021. Virtual. (invited)
5. Y. Li. Developing Gluten-free Bakery Products using Corn Meal and Corn Starch as Primary and Vital Ingredient. Kansas Corn Commission. Feb. 18, 2021. Virtual. (invited)
6. W. Tian, Y. Li\*. Rapid determination of total phenolic content and ferulic acid in whole wheat using UV or NIR spectroscopy and chemometrics. Cereals & Grains 20 Online. Oct. 25-Nov. 13, 2020.
7. C. Roubicek, R.G. Amachawadi, H. Salih, J. Wang, **Y. Li**, and T.G. Nagaraja. Evaluation of antimicrobial activities of phytochemicals to control liver abscesses in feedlot cattle. 2020 National Veterinary Scholars Symposium. August 4-6, 2020 (virtual)

8. W. Tian, **Y. Li\***. Effect of bread-making processes on phenolic profile and antioxidant activities of hard wheat products. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
9. G. Chen, **Y. Li\***. Comparing acrylamide-forming potential of white flour and whole wheat flour from the same wheat in bread-making. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
10. Y. Shen, **Y. Li\***. Formation and physicochemical properties of amyloid fibrils from soy protein. IFT20 Annual Meeting & Food Expo (virtual). July 13-15.
11. Y. Shen, **Y. Li\***. Improving pea protein functional properties through acylation and guar gum conjugation. IFT20 Annual Meeting & Food Expo (virtual). July 13-15. (win 2<sup>nd</sup> place at IFT student poster competition).
12. R. Hu, **Y. Li\***. High-value healthy natural antioxidants from corn by-products. Kansas Corn 2020 Symposium, Jan. 23, 2020, Manhattan, KS. (invited)
13. **Y. Li\***, Y. Shen. Effect of drying methods on the physicochemical and functional properties of quinoa proteins. AOCS-China Annual Meeting, Nov. 8-10, 2019, Guangzhou, China (invited).
14. **Y. Li\***. SYMPOSIUM: Glyphosate and cereal grains: separating the wheat from the chaff. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (symposium co-organizer and co-moderator).
15. W. Tian, **Y. Li\***, G. Smith, A. Fritz, N. Nelson. Effect of nitrogen and sulfur fertilizations on phenolic antioxidants of hard red winter wheat varieties. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO.
16. W. Tian, **Y. Li\***, R. Miller, L. Ehmke. Changes of wheat phenolic antioxidants and baking properties during early-stage germination. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)
17. L. Tebben, **Y. Li\***. Individual effects of enzymes and vital wheat gluten on qualities and staling characteristics of bread made from whole grain wheat flour. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)
18. Y. Shen, **Y. Li\***. Drying methods affect physicochemical and functional properties of quinoa proteins. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)
19. R. Hu, **Y. Li\***. Antioxidative and Structural Characteristics of Corn Coproduct Protein Hydrolysates and Their Applications. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (Engineering & Processing Division student paper competition finalist)
20. Y. Zhang, **Y. Li\***. Effect of egg white, sugar, and oil on gluten-free batter properties and bread quality. Cereals & Grains 19. Nov. 3-5, 2019. Denver, CO. (poster)
21. **Y. Li\***. Peptide antioxidants from grain proteins. 2019 Designing Molecules Workshop & Conference, August 15-17, 2019. Manhattan, KS. (invited)
22. **Y. Li\***. Salt Functions and Reductions in Dough and Bread Products. 4<sup>th</sup> International Symposium of Food Science and Human Wellness, August 1-4, 2019, Hangzhou, China (invited).
23. G. Chen, **Y. Li\***. Influence of Alkali Reagent (Kansui) on Physico-Chemical Changes of Semolina Dough and Pasta Quality. IFT 2019, June 2-5, 2019. New Orleans, LA.

24. G. Chen, T. Wilson, R. Hu, N. Nelson, A. Fritz, M. Guttieri, G. Smith, **Y. Li\***. Effect of Genotype and Fertilization on Free Asparagine and Reducing Sugars in Wheat and Acrylamide-Forming Potential in Bread. IFT 2019, June 2-5, 2019. New Orleans, LA.
25. Y. Shen, R. Hu, **Y. Li\***. Antioxidant performances and emulsifying activity of corn gluten meal hydrolysates in oil-in-water emulsions. AOCS 2019 annual meeting. May 5-8, 2019. St Louis, MO. (Student travel award)
26. **Y. Li\***. Protein antioxidants from corn byproducts and performance evaluation in pet food and feed. AOCS 2019 annual meeting. May 5-8, 2019. St Louis, MO. (invited).
27. **Y. Li\***. Extracting phenolic antioxidants from corn distillers' grains. Kansas Corn Commission. February 22, 2019. (invited)
28. R. Hu, **Y. Li\***. Production and application of high-value healthy natural antioxidants from corn by-products. Kansas Corn 2019 Symposium, Jan. 23, 2019, Manhattan, KS. (invited)
29. **Y. Li\***. Soy flour in gluten-free bakery products. Kansas Soybean Expo'19. Jan. 9, 2019. Topeka, KS. (invited)
30. **Y. Li\***. Effect of Nitrogen and Sulfur Fertilization on Hard Winter Wheat End-Use Quality and Safety. International Wheat Quality Symposium 2018. Dec 10-13, 2018. Shenzhen, China. (invited)
31. **Y. Li\***. Gluten-free bakery products using soy flour. Nov 29, 2018. Kansas Soybean Commission, Topeka, KS. (invited)
32. **Y. Li\***, G. Chen, R. Hu, N. Nelson, M. Guttieri, G. Smith, A. Fritz. Nitrogen and sulfur fertilization affects wheat end-use quality and safety. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (oral)
33. G. Chen, **Y. Li\***. Polymerization behavior of gluten during dough development and pasta cooking upon Kansui treatment. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)
34. W. Tian, **Y. Li\***. Phenolic compositions and antioxidant activities of hard red winter wheat varieties. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)
35. T. Lauren, **Y. Li\***. Effect of xanthan gum and sodium alginate on dough properties, gluten structure, and bread qualities made from whole wheat flour. AACCI 2018 Meeting. Oct. 21-23, 2018. London, UK. (poster)
36. **Y. Li\***. Enzymes special applications - whole grain bakery quality. Enzymes in Cereal Grains and Cereal-Based Foods Short Course. Oct. 20. London, UK. (invited)
37. **Y. Li\***. Natural antioxidants from cereal grains and their byproducts. Pet Food R& D Showcase. Oct. 9-11, 2018. Manhattan, KS. (invited)
38. **Y. Li\***. Cooking spread and texture. IAOM-KSU Flour and Dough Analysis Short Course. Aug. 21-23, 2018. Manhattan, KS. (invited)
39. **Y. Li\***. A. Understanding Salt Functions in Doughs and Bakery Products; B. Value-added Conversion of Cereal Proteins to Antioxidant Peptides. Ardent Mills-Heartland Plant Innovations meeting. July 10, 2018. Manhattan, KS. (invited)
40. L. Tebben, **Y. Li\***. Effect of Xanthan Gum on Dough Properties, Gluten Microstructure, and Bread Qualities Made from Whole Grain Wheat Flour. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)



41. G. Chen, R. Hu, N. Nelson, G. Smith, **Y. Li\***. Effect of nitrogen and sulfur fertilization on bread quality and safety of Everest cultivar. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
42. R. Hu, G. Chen, **Y. Li\***. Effects of Potassium Bicarbonate on Soft Wheat Flour Dough Rheological Properties and Protein Microstructure. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation) (Finalist for Food Chemistry division competition, 1 of 6 out of >200 submissions )
43. R. Hu, **Y. Li\***. Preparation, Fractionation, Purification and Identification of Antioxidative Peptides from Corn Gluten Meal. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
44. Y. Shen, G. Chen, **Y. Li\***. Mallard reaction products (MRPs) contribute to the total antioxidant capacity and acrylamide formation of white pan bread containing various sugars. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation)
45. Y. Shen, G. Chen, **Y. Li\***. Effect of amino acids on Mallard reaction products (MRPs) formation, total antioxidant capacity, and acrylamide content in white pan bread. IFT2018 Conference, July 15-18, 2018. Chicago, IL. (poster presentation) (Finalist for Food Chemistry division competition, 1 of 6 out of >200 submissions )
46. **Y. Li\***. Cereal chemistry research at Grain Science and Industry. Presented to KS-LSAMP summer research students. June 21, 2018. Manhattan, KS. (Invited)
47. **Y. Li\***, S. Xu. Antioxidative Peptides from Sorghum Proteins and Composition-Activity Relationships. 2018 AOCS Annual Meeting, May 6-9, 2018. Minneapolis, MN. (oral presentation)
48. **Y. Li\***, R. Hu. Converting Corn Distillers Grain Proteins to High-Value Antioxidants. 2018 AOCS Annual Meeting, May 6-9, 2018. Minneapolis, MN. (poster presentation)
49. L. Tebben, **Y. Li\***. Effect of xanthan gum on dough properties, gluten microstructure, and bread qualities made from whole grain wheat flour. K-State Graduate Research, Arts, and Discovery (GRAD) Forum. March 29, 2018. Manhattan, KS. (oral presentation)
50. R. Hu, **Y. Li\***. Preparation, fractionation, purification and identification of antioxidative peptides from corn gluten meal. K-State Graduate Research, Arts, and Discovery (GRAD) Forum. March 29, 2018. Manhattan, KS. (poster presentation)
51. **Y. Li\***. Determining Phytochemical Profiles of Kansas Wheat Varieties to Facilitate Breeding and Marketing of Health-Beneficial Wheats. Kansas Wheat Commission, Kansas Wheat Alliance, Kansas Crop Improvement Association. March 21, 2018. (invited, oral)
52. **Y. Li\***. Converting Distiller's Grains to High-Value Healthy Natural Antioxidants. Kansas Corn Commission. February 16, 2018. (invited, oral)
53. R. Hu, W. Wu, **Y. Li\***. Production and application of high-value healthy natural antioxidants from corn by-products. Kansas Corn 2018 Symposium, Jan. 25, 2018, Manhattan, KS. (invited)
54. **Y. Li\***. Soy flour as a primary and vital ingredient in gluten-free bakery products. Kansas Soybean Commission. Dec. 1, 2017. (invited, oral)

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55. **Y. Li\***. Program Poster – Ongoing Research and Capability of KSU GSI Cereal Chemistry Laboratory. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
  56. **Y. Li\***. Food protein overview and emerging plant proteins. Short course lectures to DanoneWave R&D team, Aug. 9, 2017. Louisville, CO. (invited, oral)
  57. **Y. Li\***. Program Poster – Ongoing Research and Capability of KSU GSI Cereal Chemistry Laboratory. 2017 K-State Research Showcase, May 17, 2017. Olathe, KS. (poster presentation)
  58. **Y. Li\***. Sodium reduction strategies in wheat products and functional protein hydrolysates. Grain Science Spring Seminar Series. May 2, 2017. (invited, oral)
  59. **Y. Li\***. Converting Distiller’s Grains to High-Value Healthy Natural Antioxidants. Kansas Corn Commission. February 7, 2017. (invited, oral)
  60. R. Hu, G. Chen, K. Jensen, **Y. Li\***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. Kansas State Research and the State, Nov. 9, 2017. Manhattan, KS. (poster presentation)
  61. S. Xu, G. Chen, **Y. Li\***. Reaction optimization, antioxidative activity evaluation, and structural characteristics of sorghum protein enzymatic hydrolysates. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
  62. R. Hu, G. Chen, K. Jensen, **Y. Li\***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)  
(Finalist of poster huddle competition, appr. 10 out of >100 posters)
  63. G. Chen, R. Hu, **Y. Li\***. Sodium salt functions and reduction strategies in wheat doughs and bakery products. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
  64. C. Carlson, S. Xu, R. Hu, **Y. Li\***. Physicochemical attributes of sugar-snap cookies containing black sorghum bran. Cereals 17 - AACCI Annual Meeting, Oct. 8-11, 2017. San Diego, CA. (poster presentation)
  65. S. Xu, **Y. Li\***. Enzymatic hydrolysis of sorghum proteins for antioxidative peptides. 10th Annual Grain Science Graduate Student Research symposium, Sep. 23, 2017. Manhattan, KS. (oral presentation)
  66. R. Hu, **Y. Li\***. Effect of potassium chloride on dough physical and rheological properties, gluten microstructures, and bread characteristics. 10th Annual Grain Science Graduate Student Research symposium, Sep. 23, 2017. Manhattan, KS. (oral presentation)
  67. G. Chen, R. Hu, C. Sharma, **Y. Li\***. Salt induced molecular changes and interactions in wheat flour doughs. IFT2017 Conference, June 25-28, 2017. Las Vegas, NV. (poster presentation)
  68. S. Xu, G. Chen, **Y. Li\***. Reaction optimization, antioxidant activities, and structural characteristics of sorghum protein hydrolysates. IFT2017 Conference, June 25-28, 2017. Las Vegas, NV. (poster presentation)
  69. **Y. Li\***. Grain Protein Based Natural Antioxidants. Grain Science Graduate Student 9th Annual Symposium. October 15th, 2016. KSU. (invited, oral)
  70. C. Carlson, **Y. Li\***. Cereal Protein Hydrolysates as Functional Ingredients for Sugar

- Replacement in Sugar-Snap Cookies. 1st Annual KSU ACS Undergraduate Research Forum. Oct. 1, 2016. KSU. (Student won best presentation award)
71. **Y. Li**, X.S. Sun. Pressure-sensitive adhesives and coatings from camelina oils. 19<sup>th</sup> Green Chemistry & Engineering Conference, July 14-16, 2015, oral presentation, N. Bethesda, MD.
  72. **Y. Li**, D. Wang, X.S. Sun. Epoxidized and acrylated camelina oils for UV curable wood coatings. 3<sup>rd</sup> USDA NIFA BRDI Camelina Project Meeting, August 19-20, 2015, poster presentation, Manhattan, KS.
  73. J. Sung, **Y. Li**, X. S. Sun. Thermal properties of dihydroxyl fatty acid derivatives for bio-based wax applications. 3<sup>rd</sup> USDA NIFA BRDI Camelina Project Meeting, August 19-20, 2015, poster presentation, Manhattan, KS.
  74. **Y. Li**, X.S. Sun. Pressure-sensitive adhesives from vegetable oils. Pressure-Sensitive Tape Council Tape Summit 2014, April 28-May 2, 2014, poster presentation, Nashville, TN.
  75. **Y. Li**, X.S. Sun. Adhesives and films from camelina oil derivatives. 2nd USDA NIFA BRDI Camelina Project Meeting, July 22, 2014, poster presentation, Manhattan, KS.
  76. **Y. Li**, X.S. Sun. 2014. Synthesis of soybean oil polyols and pressure-sensitive adhesive applications. 2014 Bio-environmental Polymer Society Annual Meeting. October 14-17. Oral presentation. Kansas City, MO.
  77. N. Kim, **Y. Li**, X.S. Sun. Epoxidation and di-hydroxylation of camelina sativa oil. 2st USDA NIFA BRDI Camelina Project Meeting, July 22, 2014, poster presentation, Manhattan, KS.
  78. N. Kim, **Y. Li**, X.S. Sun. Epoxidation and di-hydroxylation of camelina sativa oil. Bio-environmental Polymer Society Annual Meeting. 2014 October 14-17. Poster presentation. Kansas City, MO.
  79. J. Sung, **Y. Li**, X.S. Sun. 2014. Soybean oil based resin for transparent flexible coating applications. Bio-environmental Polymer Society Annual Meeting. 2014 October 14-17. Oral presentation. Kansas City, MO.
  80. J. Sung, **Y. Li**, X.S. Sun. 2014. Soybean oil based resin for transparent flexible coating applications. 2nd USDA NIFA BRDI Camelina Project Annual Meeting, July, 22, 2014, poster presentation, Manhattan, KS.
  81. **Y. Li**, X.S. Sun. Environmentally Benign Pressure-Sensitive Adhesives from Soybean Oils. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131587024) Kansas City, MO.
  82. **Y. Li**, K. Ahn, X.S. Sun. Pressure-Sensitive Adhesives from Soybean Oils. 2013 Adhesion Society Annual Meeting, March 3-6, 2013, oral presentation, Daytona Beach, FL, USA.
  83. X.S. Sun, K. Ahn, **Y. Li**, J0 Sung, 2013, Biobased resin from plant oils for transparent tapes and coatings, 21st Bioenvironmental Polymers Society Annual meeting, Sept 18-20, 2013, University of Warwick, UK
  84. J. Sung, **Y. Li**, X.S. Sun. Soybean Oil Based Resin for Transparent Flexible Coatings in Food Packaging. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131620877) Kansas City, MO.

85. N. Kim, **Y. Li**, X.S. Sun. Epoxidation of Camelina Oil for Biopolymer Industry Applications. 2013 ASABE International Meeting, July 21-24, 2013, oral presentation (Paper No. 131620826) Kansas City, MO.
86. N. Kim, **Y. Li**, X.S. Sun. Epoxidation of Camelina Oil. 1st USDA NIFA BRDI Camelina Project Meeting, July 8-9, 2013, poster presentation, Lewistown, Montana.
87. J. Sung, **Y. Li**, X.S. Sun. Soybean Oil Based Resin for Transparent Flexible Coatings in Food Packaging. 1st USDA NIFA BRDI Camelina Project Meeting, July 8-9, 2013, poster presentation, Lewistown, Montana.
88. **Y. Li**, X.S. Sun. UV-cured Pressure-Sensitive Adhesive Based on Soybean Oils. 2012 ACS Midwest Regional Meeting (MWRM 2012), October 24 – 27, 2012, oral presentation, Omaha, NE, USA.
89. **Y. Li**, X.S. Sun. Thermal and mechanical properties of soybean oils plasticized poly(lactic acid). 20<sup>th</sup> Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, poster presentation, P-5, Denton, TX, USA.
90. **Y. Li**, X.S. Sun. Controlling photodegradability/photostability of poly(lactic acid) nanocomposites using different TiO<sub>2</sub> nanofillers. 20<sup>th</sup> Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, poster presentation, P-4, Denton, TX, USA.
91. **Y. Li**, X.S. Sun. Synthesis and properties of poly(lactic acid) bionanocomposites. 20<sup>th</sup> Anniversary Celebration of The BioEnvironmental Polymer Society, Sept. 18-21, 2012, oral presentation, O-43, Denton, TX, USA.
92. **Y. Li**, X.S. Sun. DDGS value addition for biodegradable composites with poly(lactic acid). S1041: The Science and Engineering for a Biobased Industry and Economy, Aug. 1-2, 2011, poster presentation, Stillwater, OK, USA.
93. **Y. Li**, X.S. Sun. Bio-nanocomposites derived from renewable materials. The Consortium for Plant Biotechnology Research (CPBR) 2011 Annual Symposium, Mar. 1-2, 2011, Oral presentation, Washington, D. C.
94. **Y. Li**, X.S. Sun. Preparation and characterization of polymer-inorganic nanocomposites by in situ melt polycondensation of L-lactic acid and surface-hydroxylated MgO. 18<sup>th</sup> Annual Meeting of the BioEnvironmental Polymer Society, Oct. 13-16, 2010, Poster presentation, Toronto, Canada.
95. **Y. Li**, X.S. Sun. Bionanocomposites from poly(lactic acid) and hydroxylated magnesium oxide. 45<sup>th</sup> ACS Midwest Regional Meeting, Oct. 27-30, 2010, Oral presentation, Wichita, KS, USA.
96. **Y. Li**, X.S. Sun. DDGS value addition for biodegradable composites with poly(lactic acid). 14<sup>th</sup> Annual Distillers Grains Symposium, May 12-13, 2010, Poster presentation, Indianapolis, Indiana, USA. (invited)
97. **Y. Li**, X.S. Sun. Poly(L-lactic acid)/MgO nanocomposites via in situ melt polycondensation: preparation and characterization. International Symposium on Polymer and the Environment Emerging Technology and Science, June 16-19, 2009, Oral presentation, Chicago, Illinois, USA.
98. **Y. Li**, X.S. Sun. Properties of biodegradable poly(lactic acid)-soy flour/wood flour composites. International Symposium on Polymer and the Environment Emerging Technology and Science, October 7-10, 2008, Oral presentation, Nashua, New

Hampshire, USA.

99. J.A. Ratto, X. Li, **Y. Li**, D. Wang, X.S. Sun, R. Farrell, J. Niedzwiecki, C. Thellen, D. Froio, J. Lucciarini. Lightweight and compostable fiberboard for the Army. The Partners in Environmental Technology Technical Symposium & Workshop: Meeting DOE's Environmental Challenges. December 4-6, 2007, Poster presentation, Washington D.C., USA.
100. X. Li, **Y. Li**, D. Wang, and X.S. Sun. Biodegradable medium density fiberboard, Poster presentation, 2006 SERDP & ESTCP Partners in Environmental Technology Technical Symposium & Workshop, Nov28 2006, Washington, D. C., USA.