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### **Education background**

September 2006-June 2010 Changchun University major in Food Science and Engineering, Bachelor.

September 2010-June 2013 Northwest A&F University major in Cereal, Oil and Plant Protein Engineering Master.

October 2019-September 2023 Sumy National Agrarian University, major in Food Technology Doctorate.

### **Dissertation topic of PhD.**

Effects of heat-moisture treatment combined with microwave treatment on structure and properties of potato starch and its application in flour products

### **Representative publications**

1. **Chunli Deng**, Oksana Melnyk, Tatyana Marenkova, Yanghe Luo. Modification in Physicochemical, Structural and Digestive Properties of Potato Starch During Heat-Moisture Treatment Combined with Microwave Pre- and Post-Treatment. Polish Journal of Food Nutrition Science, 2022, 72(3), 0–0.

2. **Chunli Deng**, Oksana Melnyk, Yanghe Luo. EFFECT OF DIFFERENT HEAT MOISTURE TREATMENT CONDITIONS ON POTATO

STARCH PHYSICOCHEMICAL PROPERTIES. *Journal of Chemistry and Technologies*, 2022, 30(1), pp.139-150.

3. **Chunli Deng**, Oksana Melnyk, Yanghe Luo. OPTIMIZATION OF HEAT-MOISTURE TREATMENT ON POTATO STARCH AND STUDY ON ITS PHYSICOCHEMICAL PROPERTIES. *Technology Audit and Production Reserves*, 2022, 3(3(65)), pp. ,43-49.

4. **Chunli Deng**, Oksana Melnyk, Yanghe Luo. EFFECT OF PARTIAL SUBSTITUTION OF LOW GLUTEN FLOUR WITH MODIFIED POTATO STARCH ON THE QUALITY OF COOKIES. *The scientific heritage*, 2022, 87(1), pp.42-47.

5. **Chunli Deng**, Oksana Melnyk, Yanghe Luo. Effects of microwave and heat-moisture treatments on color characteristics, particle size and water distribution of potato starch, *Ukrainian Journal of Food Science*. 2021,9(2), pp.156-166.

6. **Chunli Deng**, Oksana Melnyk, Yanghe Luo. THE EFFECT OF HEAT-MOISTURE TREATMENT CONDITIONS ON THE STRUCTURE PROPERTIES AND FUNCTIONALITIES OF POTATO STARCH. *Potravinarstvo Slovak Journal of Food Sciences*,2021,15, pp.824-834.

7. **Deng Chunli**, Shang Feifei, Liu Yan, Melnyk O., Luo Yanghe. RECENT ADVANCES IN MODIFICATION OF STARCH AND ITS APPLICATIONS IN CHINA FOOD INDUSTRY, *The scientific heritage*, 2020, 47(1), pp.19-26.