

Ye Peng

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Faculty of Medicine Macau University of Science and Technology (MUST)

Education:

2015-2019	Ph.D.	Food Science University of Massachusetts Amherst
2013-2015	M.S.	Food Science University of Georgia
2008-2012	B.S.	Biotechnology Northwest A & F University, China

Professional Experience:

Phone:86-18260638229

2022.07-Present Assistant Professor, Faculty of Medicine, Food and Nutrition Science, MUST, Macau
2020-2022.07 Associate Professor, Food and Biological Engineering, Jiangsu University, China
2015-2019 Research Assistant, Food Science, University of Massachusetts, Amherst
2013-2015 Research Assistant, University of Georgia, Center for Food Safety

Honors and Professional Service

Honors

- 2021 One paper was classified as the highly cited papers in Essential Science Indicators
- 2021 Winners of Jiangsu province entrepreneurship and innovation program
- 2019 Francis Oral Competition Scholarship (First place), UMass Amherst
- 2018 The Second Award of Citri-Fiber Product Development Competition
- 2015-2018 Peter M Salmon fellowship, UMass Amherst
- 2009-2012 The First Prize Scholarship, Northwest A & F University

Representative Publications

- 1. Cao Q, Wang G, and **Peng Y*.** (2021) A critical review on phytochemical profile and biological effects of turnip (*Brassica rapa L.*). Frontiers in Nutrition, 8(459), 1-6.
- 2. Xu, W., Li, J., Qi, W., and **Peng, Y***. (2021). Hypoglycemic effect of vitexin in C57BL/6J mice and HepG2 models. *Journal of Food Quality*, 1-7.
- 3. **Peng, Y.**, Gan, R., Li, H., Yang, M., McClements, D. J., Gao, R., and Sun, Q. (2020) Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. *Critical Reviews in Food Science and Nutrition*, 27, 1-16.

- 4. **Peng, Y.**, Sun, Q., Gao, R., & Park, Y. (2019). AAK-2 and SKN-1 are involved in chicoric-acid-induced lifespan extension in *Caenorhabditis elegans*. *Journal of Agricultural and Food Chemistry*, 67(33), 9178-9186.
- 5. **Peng, Y.**, Sun, Q., & Park, Y. (2019). Chicoric acid promotes glucose uptake and Akt phosphorylation via AMP-activated protein kinase α-dependent pathway. *Journal of Functional Foods*, 59, 8-15.
- 6. **Peng, Y.**, Sun, Q., Xu, W., He, Y., Jin, W., Yuan, L., & Gao, R. (2019). Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice via the AMPKalpha-mediated pathway. *Food & Function*, 10(4), 1940-1947.
- 7. Yuan, L, Lin, J., **Peng, Y***, Gao, R., and Sun, Q.* (2019). Chlorantraniliprole induces adipogenesis in 3T3-L1 adipocytes via the AMPKα pathway but not the ER stress pathway. *Food Chemistry*, 311, 125953.
- 8. Liu, J., **Peng, Y.**, Yue, Y., Shen, P., Park, Y. (2018). Epigallocatechin-3-Gallate reduces fat accumulation in *Caenorhabditis elegans*. *Preventive Nutrition and Food Science*, 23(3), 214–219.
- 9. **Peng, Y.**, Deng, X., Harrison, M. A., Alali, W. Q. (2016). *Salmonella* levels associated with skin of turkey parts. *Journal of Food Protection*, 79(5), 801-805.

Meeting Presentations and Abstracts

- 1. **Peng, Y.**, Park, Y. Chicoric acid promotes glucose uptake via AMP-activated protein kinase α -dependent pathway. Annual Board Advisor Meeting, Food Science Department, UMass, Amherst. 5 April 2019 (oral presentation).
- 2. **Peng, Y.**, Sun, Q., Yue, Y, Park, Y. Effects of Chicoric acid on lifespan extension in *Caenorhabditis elegans*. The 56th Society of Toxicology Annual Meeting, Baltimore, Maryland, 12-16 March 2017 (oral presentation).
- 3. **Peng, Y.**, Cui, Y., Alali, W. *Salmonella* levels associated with skin of turkey parts. International Association of Food Protection, Portland, 26-28 July 2015 (oral presentation).