

Gengning Chen

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Education

Doctor of Philosophy (Food Science and Technology), Oct 2020 – Feb 2025

University of Queensland, Australia

• Research project: Nutritional quality and food functionality of Burdekin plum (fruit development, postharvest processing, consumer acceptability, antioxidant, antimicrobial, phytochemical, high resolution accurate mass spectroscopy and magnetic resonance imaging)

Master of Science (Food Science and Technology), Feb 2017 – Dec 2018

University of Queensland, Australia

• Research project: Interpreting rheology of sugar-fat mixtures as a function of solids phase volume

Bachelor of Engineering (Food Quality and Safety), Sep 2012 – Jun 2016

Fujian Medical University, China

• Research projects:

Extraction of total flavonoids from *Angelica Keiskei* (microwave power, extraction time, temperature, ethanol concentration on the yield of total flavonoids)

Changes of glucose and lipid metabolism in neonatal overfeeding mice (mice body weight and length, serum and liver TC, TG, LDL, HDL, GC, INS, Apo A1 levels)

Publications

Chen, G., Mantilla, S. M. O., Netzel, M. E., Cozzolino, D., Sivakumar, D., & Sultanbawa, Y. (2024). Physicochemical, antioxidant and microbial stability of Burdekin plum leathers. *International Journal of Food Science & Technology*, 59(4), 2716-2726. <https://doi.org/https://doi.org/10.1111/ijfs.17023>

Chen, G., Netzel, M. E., Mantilla, S. M. O., Phan, A. D. T., Netzel, G., Sivakumar, D., & Sultanbawa, Y. (2023). Quality Assessment of Burdekin Plum (*Pleiogynium timoriense*) during Ambient Storage. *Molecules*, 28(4), 1608. <https://doi.org/10.3390/molecules28041608>

Adhikari, K., Sherman, B., Marrie, H., Sultanbawa, Y., & Chen, G. (2024). Indigenous peoples' rights should be recognized and strengthened to boost food innovation research. *Nature Food*, 5(10), 802-804. <https://doi.org/10.1038/s43016-024-01051-5>

Shewan, H. M., Deshmukh, O. S., Chen, G., Rodrigues, S., Selway, N., & Stokes, J. R. (2021). Interpreting rheological behaviour of sugar-fat mixtures as a function of solids phase volume. *Journal of Food Engineering*, 297, 110474. <https://doi.org/10.1016/j.jfoodeng.2020.110474>

Engagements and Service

X International Symposium on Human Health Effects of Fruit & Vegetables, 11-15 Nov 2024

- Oral presentation: Phenolic composition, antimicrobial activity and antioxidant capacity of Burdekin plum during maturation

18th NZOZ Sensory and Consumer Science Symposium, 6-9 Feb 2024

- Oral presentation: Sensory profiling of Burdekin plum leathers and consumer acceptability of its combination with trail mix

ARC UAF monthly seminar - Meeting coordinator, Oct 2021- Dec 2023

The ARC Industrial Transformation Training Centre for Uniquely Australian Foods

- Plan the meeting agenda and coordinate the smooth running of monthly seminars

2023 UQ Research Commercialisation Workshop, 24 - 25 Oct 2023

- Developed skills in assessing market potential for commercialisation, exploring commercialisation pathways and protecting intellectual property

Key Technologies in the Bioeconomy, 27-29 Sep 2023

- Poster presentation: Assessing the quality of Burdekin plum during postharvest storage

The University of Queensland 3MT Competition, 24 May 2023

- Oral presentation: An opportunity to diversify our diets – Introducing Burdekin plums

TROPAG international agricultural conference, 31 Oct -2 Nov 2022

- Poster presentation: Assessing the quality of Burdekin plum during postharvest storage

QAAFI student association – Treasurer, Oct 2021-Oct 2022

- Facilitated the planning and organizing of association events

Work Experience

Tutor

University of Queensland, Jul 2024 – Nov 2024

- Provide classroom-based tutoring for university chemistry students
- Mark exam papers

Food Technologist

Tyson Foods Australia, Jan 2019 – Sep 2020

- Product formulation and cost optimization
- Research consumer markets and identify customer needs
- Assist with product presentations, training interns and establishment of a new test kitchen

Internships

Quality Assurance Intern

Arnott's Australia, Jul 2018 – Oct 2018

- Assisted with products' shelf-life validation and quality checking
- Participated in reviewing current raw material handling procedures, risks, and improvements

Laboratory intern, Oct 2015 – Jan 2016

Fuzhou Food Industry Research Institute

- Performed sample preparation, testing and result analysis
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Referees

Prof. Yasmina Sultanbawa

Relationship: current supervisor

University of Queensland

Email: y.sultanbawa@uq.edu.au

Dr. Michael Netzel

Relationship: current supervisor

University of Queensland

Email: m.netzel@uq.edu.au