

CURRICULUM VITAE

Changqi Liu, Ph.D.

I. GENERAL INFORMATION

University address: School of Exercise and Nutritional Sciences
College of Health and Human Services
San Diego State University
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II. EDUCATION

2011–2016 **Ph.D.**, Nutrition and Food Sciences, Department of Nutrition, Food and Exercise Sciences, Florida State University, Tallahassee, FL, USA

2009–2011 **M.S.**, Animal and Food Sciences, Department of Animal and Food Sciences, University of Kentucky, Lexington, KY, USA

2004–2008 **B.E.**, Food Quality and Safety, College of Food Sciences, Sichuan Agricultural University, Yaan, Sichuan, China

III. PROFESSIONAL EXPERIENCE

2022–present Member, Center for Better Food Futures, San Diego State University, San Diego, CA, USA

2020–present Associate Professor, School of Exercise and Nutritional Sciences, San Diego State University, San Diego, CA, USA

2016–2020 Assistant Professor, School of Exercise and Nutritional Sciences, San Diego State University, San Diego, CA, USA

2011–2016 Graduate Teaching Assistant, Graduate Research Assistant, Department of Nutrition, Food and Exercise Sciences, Florida State University, Tallahassee, FL, USA

2009–2011 Graduate Research Assistant, Department of Animal and Food Sciences, University of Kentucky, Lexington, KY, USA

IV. PROFESSIONAL AFFILIATION

1. American Chemical Society (since 2015)
2. Institute of Food Technologists (since 2009)
3. Southern California Food Science and Technology Faculty Consortium (since 2019)
4. Southern California Institute of Food Technologists Section (since 2016)

V. AWARDS AND HONORS

Competitive Selections

1. International Union of Food Science and Technology (IUFoST) Oral Presentation Award, 2018
2. Florida State University, College of Human Sciences, Research & Creativity Day Oral Presentation First Place, 2015
3. Institute of Food Technologists (IFT) Toxicology & Safety Evaluation Division Graduate Student Paper Competition Second Place, 2015
4. Florida State University, College of Human Sciences, Research & Creativity Day Oral Presentation Third Place, 2013
5. Institute of Food Technologists (IFT) Muscle Food Division Graduate Student Paper Competition First Place, 2012
6. North American Jiangnan University Alumni & Friends Association Best Graduate Paper Award, 2012

Teaching/Mentoring Awards

1. Most Influential Faculty, San Diego State University, 2024
2. Most Influential Faculty, San Diego State University, 2020
3. Outstanding Faculty Award, San Diego State University, 2019

Service Awards

1. Publons Top Peer Reviewer Award: Top Reviewer in Agricultural Sciences, 2019
2. Publons Peer Review Award: Top Reviewer in Agricultural Sciences, 2018
3. LWT – Food Science and Technology: Outstanding Contribution in Reviewing, 2018

Inductee

1. Phi Tau Sigma – The Honor Society of Food Science and Technology, 2022
2. The Honor Society of Phi Kappa Phi, 2014
3. Glenn Society, College of Human Sciences, Florida State University, 2013
4. Kappa Omicron Nu – The Honor Society of Human Sciences, 2013
5. Golden Key International Honour Society, 2010
6. Gamma Sigma Delta – The Honor Society of Agriculture, 2009

VI. PUBLICATIONS (*Corresponding author)

Refereed Research Articles

1. Jieyu You, **Changqi Liu**, Jing Zhao, Fengxian Guo, Luyan Zhang, Wei Zhang, Yaosong Wang*. (2024). pH dominates the formation of ginkgo seed protein and whey protein composite gels. *Food Bioscience*, 60, 104245. doi.org/10.1016/j.fbio.2024.104245.
2. Qiao Cheng, **Changqi Liu**, Jing Zhao, Fengxian Guo, Jiawei Qin, Yaosong Wang*. (2024). Hyaluronic acid modulates techno-functional and digestion properties of heat-induced ginkgo seed protein isolate gel. *Food Bioscience*, 59, 104204. doi.org/10.1016/j.fbio.2024.104204.
3. Ke Chen*, Shanshan Jin, Yu Ma, Limei Cai, Ping Xu, Yang Nie, Li Luo, Qinghua Yu, Yang Shen, Zengyuan Zhou, **Changqi Liu**. (2024). Adjunctive efficacy of *Bifidobacterium animalis* subsp. *lactis* BLA80 in treating acute diarrhea in children: A randomized, double-blinded, placebo-controlled study. *European Journal of Clinical Nutrition*. doi.org/10.1038/s41430-024-01428-6.

4. Ke Chen*, Zengyuan Zhou, Yang Nie, Yanmei Cao, Ping Yang, Ying Zhang, Ping Xu, Qinghua Yu, Yang Shen, Weiwei Ma, Shanshan Jin, **Changqi Liu**. (2024). Adjunctive efficacy of *Bifidobacterium animalis* subsp. *Lactis* XLTG11 for functional constipation in children. *Brazilian Journal of Microbiology*. doi.org/10.1007/s42770-024-01276-3.
5. Luyuan Zhang, Huifang Ge, Jing Zhao, **Changqi Liu**, Yaosong Wang*. (2024). L-theanine improves the gelation of ginkgo seed proteins at different pH levels. *Gels*, 10(2), 131. doi.org/10.3390/gels10020131.
6. Guirong Liu, Jiangzuo Luo, Wenwen Xiong, Tingyun Meng, Xinyi Zhang, Yali Liu, **Changqi Liu***, Huilian Che*. (2024). Chlorogenic acid alleviates crayfish allergy by altering the structure of crayfish tropomyosin and upregulating TLR8. *Food Chemistry*, 443, 138614. doi.org/10.1016/j.foodchem.2024.138614.
7. Chunya Tang, Xingyi Jiang, **Changqi Liu**, Brian K. Washburn, Shridhar K. Sathe, Qinchun Rao*. (2024). Effect of temperature on structural configuration and immunoreactivity of pH-stressed soybean (*Glycine max*) agglutinin. *Food Chemistry*, 442, 138376. doi.org/10.1016/j.foodchem.2024.138376.
8. Zhenjiao Du, Yixiang Xu, **Changqi Liu**, Yonghui Li*. (2024). pLM4Alg: Protein language model-based predictors for allergenic proteins and peptides. *Journal of Agricultural and Food Chemistry*, 72(1), 752–760. doi.org/10.1021/acs.jafc.3c07143.
9. Leah Siegel, Jessica Rooney, Lindsey Marjoram, Lauren Mason, Elena Bowles, Thomas Valente van Keulen, Carina Helander, Vernon Rayo, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand, Mark Kern, Oliver C. Witard*. (2024). Chronic almond nut snacking alleviates perceived muscle soreness following downhill running but does not improve indices of cardiometabolic health in mildly overweight, middle-aged, adults. *Frontiers in Nutrition*, 10, 1298868. doi.org/10.3389/fnut.2023.1298868.
10. Jordan Philpott, Mark Kern, Shirin Hooshmand, Imogene Carson, Vernon Rayo, Elise North, Lauren Okamoto, Timothy O’Neil, Mee Young Hong, **Changqi Liu**, Gillian Dreczkowski, Nidia Rodriguez-Sanchez, Oliver C. Witard, Stuart D. Galloway*. (2023). Pistachios as a recovery food following downhill running exercise in recreational team-sport individuals. *European Journal of Sport Science*, 23(12), 2400–2410. doi.org/10.1080/17461391.2023.2239192.
11. María Fernanda Ordoñez López, Sami Ghnimi*, **Changqi Liu***. (2023). Willingness to consume insect-based food in France: Determinants and consumer perspectives. *LWT – Food Science and Technology*, 185, 115179. doi.org/10.1016/j.lwt.2023.115179.
12. Jaikko Daughtry, Caitlin Rasmussen, Martin Rosas Jr., Liyue Zhang, Stephanie Lu, Shirin Hooshmand, **Changqi Liu**, Mark Kern, Mee Young Hong*. (2023). Blended watermelon consumption decreases body mass index, body mass index percentile, body fat and HbA1c in children with overweight or obesity. *Pediatric Obesity*, 18(8), e13038. doi.org/10.1111/ijpo.13038.
13. Ke Chen*, Shanshan Jin, Yu Ma, Limei Cai, Ping Xu, Yang Nie, Li Luo, Qinghua Yu, Yang Shen, Weiwei Ma, Zengyuan Zhou, **Changqi Liu**. (2023). Adjunctive efficacy of *Bifidobacterium animalis* subsp. *Lactis* XLTG11 for acute diarrhea in children: A randomized, double-blinded, placebo-controlled study. *Nutrition*, 111, 112052. doi.org/10.1016/j.nut.2023.112052.
14. Martin Rosas Jr., **Changqi Liu**, Mee Young Hong*. (2023). Effects of mixed nut consumption on blood glucose, insulin, satiety, and the microbiome in a healthy

population: A pilot study. *Journal of Medicinal Food*, 26(5), 342–351. doi.org/10.1089/jmf.2022.0121.

15. Pia Asuncion, **Changqi Liu**, Robert Castro, Viviana Yon, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2023). The effects of fresh mango consumption on gut health and microbiome – Randomized controlled trial. *Food Science & Nutrition*, 11(4), 2069–2078. doi.org/10.1002/fsn3.3243.
16. Wei Zhang, **Changqi Liu**, Jing Zhao, Fengxian Guo, Jieyu You, Luyan Zhang, Yaosong Wang*. (2023). Alkali-induced phenolic acid oxidation enhanced gelation of ginkgo seed protein. *Foods*, 12, 1506. doi.org/10.3390/foods12071506.
17. Zengyuan Zhou*, Ke Chen, Han-Yu Zhang, **Changqi Liu**. (2023). Iron status and obesity-related traits: A two-sample bidirectional Mendelian randomization study. *Frontiers in Endocrinology*, 14, 985338. doi.org/10.3389/fendo.2023.985338.
18. Brooke E. Wickman, Zachary S. Clayton, Eric Rochester, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2023). Dietary intake of pistachios or mixed nuts results in higher systemic antioxidant capacity with minimal effects on bone in adolescent male rats. *Journal of Nutritional Science*, 12, e11. doi.org/10.1017/jns.2022.121.
19. Zhendong He, **Changqi Liu**, Jing Zhao, Fengxian Guo, Yaosong Wang*. (2023). Enhanced gelling properties and hydration capacity of ginkgo seed proteins by genipin crosslinking. *Food Chemistry*, 399, 133924. doi.org/10.1016/j.foodchem.2022.133924.
20. Elise North, Imogene Carson, Stuart Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Lauren Okamoto, Timothy O’Neil, Jordan Philpott, Vernon Rayo, Olly Witard, Mark Kern*. (2022). Effects of short-term pistachio consumption before and throughout recovery from an intense exercise bout on cardiometabolic markers. *Metabolism Open*, 16, 100216. doi.org/10.1016/j.metop.2022.100216.
21. Vernon Uganiza Rayo, Imogene Carson, Stuart D. R. Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Elise North, Lauren Okamoto, Timothy O’Neil, Jordan Philpott, Oliver C. Witard, Mark Kern*. (2022). Influence of pistachios on force production, subjective ratings of pain, and oxidative stress following exercise-induced muscle damage in moderately trained athletes: A randomized, crossover trial. *Metabolism Open*, 16, 100215. doi.org/10.1016/j.metop.2022.100215.
22. Stephanie Lu, Daniel Pentico, Robert Castro, Sherry Dinh, John J. Love, David L. Larom, Ramona L. Pérez, **Changqi Liu***. (2022). Effect of ultraviolet light exposure and compost tea supplementation on growth, antioxidant activities, and microbiome of hydroponically grown mustard greens. *ACS Agricultural Science and Technology*, 2, 521–533. doi.org/10.1021/acsagscitech.1c00292.
23. Sherry Pinneo, Celeste O’Mealy, Martin Rosas Jr., Michelle Tsang, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2022). Fresh mango consumption promotes greater satiety and improves postprandial glucose and insulin responses in healthy overweight and obese adults. *Journal of Medicinal Food*, 25, 381–388. doi.org/10.1089/jmf.2021.0063.
24. Martin Rosas Jr., Sherry Pinneo, Celeste O’Mealy, Michelle Tsang, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2022). Effects of fresh mango consumption on cardiometabolic risk factors in overweight and obese adults. *Nutrition, Metabolism, and Cardiovascular Diseases*, 32, 494–503. doi.org/10.1016/j.numecd.2021.11.001.

25. Zhendong He, Jing Zhao, **Changqi Liu**, Weiwei Li, Yaosong Wang*. (2022). Ameliorating effect of γ -aminobutyric acid on the physical performance of whey protein films. *Food Hydrocolloids*, 124, 107207. doi.org/10.1016/j.foodhyd.2021.107207.
26. Ke Chen*, **Changqi Liu**, Hua Li, Yuehua Lei, Chenggui Zeng, Shuhong Xu, Jianqiu Li, Francesco Savino. (2021). Infantile colic treated with *Bifidobacterium longum* CECT7894 and *Pediococcus pentosaceus* CECT8330: A Randomized, double-blind, placebo-controlled trial. *Frontiers in Pediatrics*, 9, 635176. doi.org/10.3389/fped.2021.635176.
27. Yaosong Wang, Tianyi Ma, Jing Zhao*, **Changqi Liu**, Fengxian Guo. (2021). L-Histidine improves solubility and emulsifying properties of soy proteins under various ionic strengths. *LWT – Food Science and Technology*, 152, 112382. doi.org/10.1016/j.lwt.2021.112382.
28. Ke Chen*, Shanshan Jin, Haixia Chen, Yanmei Cao, Xiaobing Dong, Hua Li, Zengyuan Zhou, **Changqi Liu**. (2021). Dose effect of bovine lactoferrin fortification on morbidity of diarrhea and respiratory tract infections of weaned anemic infants: a randomized, controlled trial. *Nutrition*, 90, 111288. doi.org/10.1016/j.nut.2021.111288.
29. Weiwei Zhang, **Changqi Liu**, Jing Zhao, Tianyi Ma, Zhendong He, Meigui Huang, Yaosong Wang*. (2021). Modification of structure and functionalities of ginkgo seed proteins by pH-shifting treatment. *Food Chemistry*, 358, 129862. doi.org/10.1016/j.foodchem.2021.129862.
30. Zachary S. Clayton, Laura Hauffe, **Changqi Liu**, Mark Kern, Mee Young Hong, Susan M. Brassler, Shirin Hooshmand*. (2021). Chronic ethanol consumption does not reduce true bone density in male Wistar rats. *Alcohol*, 93, 17–23. doi.org/10.1016/j.alcohol.2021.02.003.
31. Zhendong He, **Changqi Liu**, Jing Zhao, Weiwei Li, Yaosong Wang*. (2021). Physicochemical properties of a ginkgo seed protein-pectin composite gel. *Food Hydrocolloids*, 118, 106781. doi.org/10.1016/j.foodhyd.2021.106781.
32. Sahil Gupta, Shridhar K. Sathe, Mengna Su, **Changqi Liu***. (2021). Germination reduces black gram (*Vigna mungo*) and mung bean (*Vigna radiata*) vicilin immunoreactivity. *LWT – Food Science and Technology*, 135, 110217. doi.org/10.1016/j.lwt.2020.110217.
33. Emily Woolf, Cassandra Maya, Joseph Yoon, Shruti Shertukde, Trevor Toia, Jing Zhao, Yaozhou Zhu, Paula C. Peter, **Changqi Liu***. (2021). Information and taste interventions for improving consumer acceptance of edible insects: A pilot study. *Journal of Insects as Food and Feed*, 7(2), 129–139. doi.org/10.3920/JIFF2020.0057.
34. Ke Chen*, Jin Xin, Guoying Zhang, Humina Xie, Li Luo, Shu Yuan, Yunzhi Bu, Xiaoxia Yang, Yazhong Ge, **Changqi Liu**. (2020). A combination of three probiotic strains for treatment of acute diarrhoea in hospitalised children: An open label, randomised controlled trial. *Beneficial Microbes*, 11(4), 339–346. doi.org/10.3920/BM2020.0046.
35. Ke Chen*, Guoying Zhang, Haixia Chen, Yanmei Cao, Xiaobing Dong, Hua Li, **Changqi Liu**. (2020). Dose effect of bovine lactoferrin fortification on iron metabolism of anemic infants. *Journal of Nutritional Science and Vitaminology*, 66(1), 24–31. doi.org/10.3177/jnsv.66.24.
36. **Changqi Liu**, Jasmin Masri, Violet Perez, Cassandra Maya, Jing Zhao*. (2020). Growth performance and nutrient composition of mealworms (*Tenebrio molitor*) fed on fresh

plant materials-supplemented diets. *Foods*, 9(2), 151. doi.org/10.3390/foods9020151.

Editor's choice article.

37. Yaosong Wang, Jing Zhao, Weiwei Zhang, **Changqi Liu***, Paula Jauregi, Meigui Huang. (2020). Modification of heat-induced whey protein gels by basic amino acids. *Food Hydrocolloids*, 100, 105397. doi.org/10.1016/j.foodhyd.2019.105397.
38. Kayla. J. Hurd, Shruti Shertukde, Trevor Toia, Angelina Trujillo, Ramona L. Pérez, David L. Larom, John J. Love, **Changqi Liu***. (2019). The cultural importance of edible insects in Oaxaca, Mexico. *Annals of the Entomological Society of America*, 112(6), 552–559. doi.org/10.1093/aesa/saz018. **Cover article.**
39. **Changqi Liu***, Valerie D. Zaffran, Sahil Gupta, Kenneth H. Roux, Shridhar K. Sathe (2019). Pecan (*Carya illinoensis*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. *LWT – Food Science and Technology*, 116, 108516. doi.org/10.1016/j.lwt.2019.108516.
40. Sahil Gupta, **Changqi Liu***, Shridhar K. Sathe. (2019). Quality of a chickpea-based high protein snack. *Journal of Food Science*, 84(6), 1621–1630. doi.org/10.1111/1750-3841.14636. **Cover article.**
41. Yaosong Wang, **Changqi Liu**, Tianyi Ma, Jing Zhao*. (2019). Physicochemical and functional properties of γ -aminobutyric acid-treated soy proteins. *Food Chemistry*, 295, 267–273. doi.org/10.1016/j.foodchem.2019.05.128.
42. Yaosong Wang, Jing Zhao, **Changqi Liu***, Weiwei Li. (2019). Influence of γ -aminobutyric acid on gelling properties of heat-induced whey protein gels. *Food Hydrocolloids*, 94, 287–293. doi.org/10.1016/j.foodhyd.2019.03.031.
43. Tiffany Lum, Megan Connolly, Amanda Marx, Joshua Beidler, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption on the acute satiety response and cardiometabolic risk factors in overweight and obese adults. *Nutrients*, 11(3), 595. doi.org/10.3390/nu11030595.
44. Emily Woolf, Yaozhou Zhu, Kristen Emory, Jing Zhao, **Changqi Liu***. (2019). Willingness to consume insect-containing foods: A survey in the United States. *LWT – Food Science and Technology*, 102, 100–105. doi.org/10.1016/j.lwt.2018.12.010.
45. Ying Zhang, **Changqi Liu**, Mengna Su, Kenneth H. Roux, Shridhar K. Sathe*. (2018). Effect of phenolics on amandin immunoreactivity. *LWT – Food Science and Technology*, 98, 515–523. doi.org/10.1016/j.lwt.2018.09.010.
46. Kara Sansone, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. *Journal of Medicinal Food*, 21(11), 1158–1164. doi.org/10.1089/jmf.2017.0152.
47. Sahil Gupta, Guneet S. Chhabra, **Changqi Liu**, Jasamrit S. Bakshi, Shridhar K. Sathe* (2018). Functional properties of select dry bean seeds and flours. *Journal of Food Science*, 83(8), 2052–2061. doi.org/10.1111/1750-3841.14213.
48. Mengna Su, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2017). Effects of processing and storage on almond (*Prunus dulcis* L.) amandin immunoreactivity. *Food Research International*, 100(1), 87–95. doi.org/10.1016/j.foodres.2017.06.061.
49. **Changqi Liu**, Guneet S. Chhabra, Jing Zhao, Valerie D. Zaffran, Sahil Gupta, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2017). Comparison of laboratory-

- developed and commercial monoclonal antibody-based sandwich enzyme-linked immunosorbent assays for almond (*Prunus dulcis* L.) detection and quantification. *Journal of Food Science*, 82(10), 2504–2515. doi.org/10.1111/1750-3841.13829.
50. Guneet S. Chhabra, **Changqi Liu**, Su, Mengna; Venkatachalam, Mahesh; Roux, Kenneth H.; Sathe, Shridhar K.* (2017). Effects of the Maillard reaction on the immunoreactivity of amandin in food matrices. *Journal of Food Science*, 82(10), 2495–2503. doi.org/10.1111/1750-3841.13839.
 51. Kyle A. Noble, **Changqi Liu**, Shridhar K. Sathe, Kenneth H. Roux*. (2017). A cherry seed-derived spice, mahleb, is recognized by anti-almond antibodies including almond-allergic patient IgE. *Journal of Food Science*, 82(8), 1786–1791. doi.org/10.1111/1750-3841.13757.
 52. **Changqi Liu**, Guneet S. Chhabra, Shridhar K. Sathe*. (2015). Pistachio (*Pistacia vera* L.) detection and quantification using a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. *Journal of Agricultural and Food Chemistry*, 63(41), 9139–9149. doi.org/10.1021/acs.jafc.5b03066.
 53. **Changqi Liu**, Youling L. Xiong*. (2015). Oxidation-initiated myosin subfragment cross-linking and structural instability differences between white and red muscle fiber types. *Journal of Food Science*, 80(2), C288–C297. doi.org/10.1111/1750-3841.12749.
 54. Aditya U. Joshi, **Changqi Liu**, Kenneth H. Roux, Shridhar K. Sathe*. (2015). Functional properties of select seed flours. *LWT – Food Science and Technology*, 60(1), 325–331. doi.org/10.1016/j.lwt.2014.08.038.
 55. Mengna Su, Mahesh Venkatachalam, Thomas M. Gradziel, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe*. (2015). Application of mouse monoclonal antibody (mAb) 4C10-based enzyme-linked immunosorbent assay (ELISA) for amandin detection in almond (*Prunus dulcis*) genotypes and hybrids. *LWT – Food Science and Technology*, 60(1), 535–543. doi.org/10.1016/j.lwt.2014.08.042.
 56. Santosh Dhakal, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe, V. M. Balasubramaniam*. (2014). Effect of high pressure processing on the immunoreactivity of almond milk. *Food Research International*, 62, 215–222. doi.org/10.1016/j.foodres.2014.02.021.
 57. Mengna Su, Mahesh Venkatachalam, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe*. (2013). A murine monoclonal antibody based enzyme-linked immunosorbent assay (ELISA) for almond (*Prunus dulcis* L.) detection. *Journal of Agricultural and Food Chemistry*, 61(45), 10823–10833. doi.org/10.1021/jf402851k.
 58. **Changqi Liu**, Youling L. Xiong*, Gregg K. Rentfrow. (2011). Kiwifruit protease extract injection reduces toughness of pork loin muscle induced by freeze–thaw abuse. *LWT – Food Science and Technology*, 44(10), 2026–2031. doi.org/10.1016/j.lwt.2011.05.019.

Refereed Reviews

1. Guirong Liu, Mengzhen Hao, Binghui Zeng, Manman Liu, Junjuan Wang, Shanfeng Sun, **Changqi Liu***, Huilian Che*. (2024). Sialic acid and food allergies: The link between nutrition and immunology. *Critical Reviews in Food Science and Nutrition*, 64(12), 3880–3906. doi.org/10.1080/10408398.2022.2136620.
2. Qiao Cheng, **Changqi Liu**, Jing Zhao, Weiwei Li, Fengxian Guo, Jiawei Qin, Yaosong Wang*. (2023). Unlocking the potential of hyaluronic acid: Exploring its

physicochemical properties, modification, and role in food applications. *Trends in Food Science & Technology*, 142, 104218. doi.org/10.1016/j.tifs.2023.104218.

3. Shridhar K. Sathe*, **Changqi Liu**, Valerie D. Zaffran. (2016). Food allergy. *Annual Review of Food Science and Technology*, 7, 191–220. doi.org/10.1146/annurev-food-041715-033308.

Refereed Perspectives

1. **Changqi Liu***, Shridhar K. Sathe*. (2018). Food allergen epitope mapping. *Journal of Agricultural and Food Chemistry*, 66(28), 7238–7248. doi.org/10.1021/acs.jafc.8b01967.

Refereed Brief Communications

1. Jing Zhao, Yaosong Wang, **Changqi Liu***. (2022). Film transparency and opacity measurements. *Food Analytical Methods*, 15, 2840–2846. doi.org/10.1007/s12161-022-02343-x.

Letters to the Editor

1. **Changqi Liu***, Jing Zhao. (2019). *Tenebrio molitor* larvae are a better food option than adults. *Journal of Insects as Food and Feed*, 5(3), 241–242. doi.org/10.3920/JIFF2019.x003.

Journal Covers

1. Kayla J. Hurd, Shruti Shertukde, Trevor Toia, Angelina Trujillo, Ramona L. Pérez, David L. Larom, John J. Love, **Changqi Liu***. (2019). Cover: Chicatanas (*Atta Mexicana*). Photo courtesy of Changqi Liu, used with permission. See pp. 552–559. *Annals of the Entomological Society of America*, Volume 112, Issue 6.
2. Sahil Gupta, **Changqi Liu***, Shridhar K. Sathe. (2019). June Online Cover: Glycoprotein staining of six chickpea types; chickpea seeds and their final products, from “Quality of a Chickpea-Based High Protein Snack” by Sahil Gupta, Changqi Liu, and Shridhar K. Sathe. p. 1621. *Journal of Food Science*, Volume 84, Issue 6. doi.org/10.1111/1750-3841.14248.

Books

1. Jing Zhao, **Changqi Liu**. (2024). Flavour and Consumer Perception of Food Proteins. Royal Society of Chemistry: London, UK. ISBN-13: 978-1-78801-758-9. doi.org/10.1039/9781839165047.

Book Chapters

1. Cassandra Maya, Shruti Shertukde, **Changqi Liu***. (2024). Flavour of novel food proteins. In *Flavour and Consumer Perception of Food Proteins* (pp 234–274); Zhao, Jing; Liu, Changqi, Eds.; Royal Society of Chemistry: London, UK. doi.org/10.1039/9781839165047-00234.
2. Jing Zhao*, Madeline Gibson, Ava Froble, **Changqi Liu**. (2024). Flavour of cereal and pseudocereal proteins. In *Flavour and Consumer Perception of Food Proteins* (pp 212–233); Zhao, Jing; Liu, Changqi, Eds.; Royal Society of Chemistry: London, UK. doi.org/10.1039/9781839165047-00212.

3. Jing Zhao*, **Changqi Liu**, Ali Raza. (2024). Overview of protein flavours. In *Flavour and Consumer Perception of Food Proteins* (pp 1–19); Zhao, Jing; Liu, Changqi, Eds.; Royal Society of Chemistry: London, UK. doi.org/10.1039/9781839165047-00001.
4. **Changqi Liu***, Mengna Su, Valerie D. Champ, Sahil Gupta. (2024). Validation procedures for quantification of food allergens by enzyme-linked immunosorbent assay (ELISA). In *Food Allergens: Methods and Protocols* (pp 285–304); Cabanillas, Beatriz, Ed.; Springer: New York, USA. doi.org/10.1007/978-1-0716-3453-0_19.
5. **Changqi Liu***, Sahil Gupta, Jing Zhao. (2024). Characterization of linear IgE-binding epitopes in food allergens. In *Food Allergens: Methods and Protocols* (pp 65–76); Cabanillas, Beatriz, Ed.; Springer: New York, USA. doi.org/10.1007/978-1-0716-3453-0_5.
6. Sahil Gupta*, **Changqi Liu**. (2024). Purification of food allergens from their natural sources: Chromatographic methods. In *Food Allergens: Methods and Protocols* (pp 15–27); Cabanillas, Beatriz, Ed.; Springer: New York, USA. doi.org/10.1007/978-1-0716-3453-0_2.
7. **Changqi Liu***, Jing Zhao. (2019). Insects as a novel food. In *Encyclopedia of Food Chemistry* (pp 428–436); Melton, Laurence; Shahidi, Fereidoon; Varelis, Peter, Eds.; Elsevier: Waltham, USA. doi.org/10.1016/B978-0-08-100596-5.21782-4.
8. **Changqi Liu**, LeAnna N. Willison, Shridhar K. Sathe*. (2017). Recombinant allergen production in *E. coli*. In *Food Allergens: Methods and Protocols* (pp 23-45); Lin, Jing; Alcocer, Marcos, Eds.; Springer: New York, USA. doi.org/10.1007/978-1-4939-6925-8_3.

Book Reviews

1. **Changqi Liu***. (2022). Biotic Borders. *American Entomologist*, 68(4), 56. doi.org/10.1093/ae/tmac068.

Textbooks

2. **Changqi Liu**, & Jing Zhao. (2023). *Food Chemistry*, 4th ed.; Top Hat: Toronto, Canada. ISBN-13: 978-1-77877-174-3.
3. **Changqi Liu**, Jing Zhao. (2021). *Food Chemistry*, 3rd ed.; bluedoor: Minneapolis, USA. ISBN-13: 978-1-77494-231-4.
4. **Changqi Liu**, Jing Zhao. (2019). *Food Chemistry*, 2nd ed.; bluedoor: Minneapolis, USA. ISBN-13: 978-1-64386-298-9.
5. **Changqi Liu**, Jing Zhao. (2018). *Food Chemistry*; bluedoor: Minneapolis, USA. ISBN-13: 978-1-68135-477-4.

Conference Abstracts and Proceedings

1. Vernon U. Rayo, Shirin Hooshmand, Lauren Okamoto, Elise North, Svitlana Storm, Nathaniel Jason, Maricarmen Cervantes, **Changqi Liu**, Mee Young Hong, Oliver C. Witard, Mark Kern*. (2023). The role of almonds in exercise recovery. *Medicine & Science in Sports & Exercise*, 55(9S): p 917. doi.org/10.1249/01.mss.0000988368.42530.3f.
2. Ashley Gubicza, **Changqi Liu**, Caitlin Rasmussen, Martin Rosas, Liyue Zhang, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2023). P20-019-23 The effects of whole

- blenderized watermelon consumption on microbiome in children and adolescents with overweight and obesity. *Current Developments in Nutrition*, 7(S1), 101524. doi.org/10.1016/j.cdnut.2023.101524.
3. Michelle Tsang, Kristin Delaney, Mark Kern, Nathaniel Jason, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2023). P23-074-23 The impact of strawberries on cognition and cardiovascular health of older healthy adults: A randomized, crossover, double-blind, placebo-controlled clinical trial. *Current Developments in Nutrition*, 7(S1), 100183. doi.org/10.1016/j.cdnut.2023.100183.
 4. Elise North, Michael Buono, Imogene Carson, Stuart Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Lauren Okamoto, Timothy O'Neal, Jordan Philpott, Vernon Rayo, Olly Witard, Mark Kern*. (2022). Effects of short-term pistachio consumption before and throughout recovery from intense exercise on cardiometabolic markers. *Medicine & Science in Sports & Exercise*, 54(9S), 674. doi.org/10.1249/01.mss.0000883492.25735.63.
 5. Vernon Rayo, Michael Buono, Imogene Carson, Stuart Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Elise North, Lauren Okamoto, Timothy O'Neal, Jordan Philpott, Olly Witard, Mark Kern*. (2022). Influence of pistachios on sports performance and oxidative stress following exercise-induced muscle damage. *Medicine & Science in Sports & Exercise*, 54(9S), 675. doi.org/10.1249/01.mss.0000883500.75702.0d.
 6. Isabella Gallardo, Caitlin Rasmussen, **Changqi Liu**, Mee Young Hong*. (2022). Sensory evaluation of blenderized watermelon juice with and without the rind by children. *Current Developments in Nutrition*, 6(S1), 514. doi.org/10.1093/cdn/nzac077.017.
 7. Mee Young Hong*, Viviana Yon, Shirin Hooshmand, Mark Kern, **Changqi Liu**. (2022). Effects of mango consumption on total antioxidant capacity, gut permeability proteins (ZO-1, claudin-2, and occludin), and bowel movement habits. *Current Developments in Nutrition*, 6(S1), 982. doi.org/10.1093/cdn/nzac068.011.
 8. Mee Young Hong, Pia Asuncion, **Changqi Liu**, Robert Castro, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2022). Effects of mango fruit consumption on the diversity of the gut microbiome. *Current Developments in Nutrition*, 6(S1), 1010. doi.org/10.1093/cdn/nzac069.015.
 9. Jaikko Daughtry, Caitlin Rasmussen, Martin Rosas, Liyue Zhang, Stephanie Lu, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Meeyoung Hong*. (2022). Blenderized watermelon consumption improves BMI, BMI percentile, body fat, and A1C in overweight or obese children. *Current Developments in Nutrition*, 6(S1), 1056. doi.org/10.1093/cdn/nzac070.015.
 10. Caitlin Rasmussen, Martin Rosas, Hoa Luu, **Changqi Liu**, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2022). Effects of blenderized watermelon consumption on satiety and postprandial glucose in overweight and obese adolescents. *Current Developments in Nutrition*, 6(S1), 1084. doi.org/10.1093/cdn/nzac070.043.
 11. Martin Rosas Jr., Sherry Pinneo, Celeste O'Mealy, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2021). Effects of fresh mango consumption on blood glucose, insulin, and other cardiovascular disease risk factors in overweight and obese adults. *Current Developments in Nutrition*, 5(S2), 366. doi.org/10.1093/cdn/nzac037_076.

12. Liyue Zhang, Kayla Buenaventura, Cassandra Wickstrom, **Changqi Liu**, Mee Young Hong*. (2021) Sensory evaluation of blenderized watermelon flesh juice with and without the rind. *Current Developments in Nutrition*, 5(S2), 616. doi.org/10.1093/cdn/nzab044_047.
13. Imogene A. Carson, Mark Kern*, Shirin Hooshmand, **Changqi Liu**, Mee Young Hong, Timothy O’Neal, Alfonso J. Muñoz, Jilianne Son. (2020). Pistachio may promote recovery from strenuous exercise. *Medicine & Science in Sports & Exercise*, 52(7S), 768–769. doi.org/10.1249/01.mss.0000683572.04782.6b.
14. Martin Rosas Jr., **Changqi Liu**, Céleste O’Mealy, Erica Forsberg, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2020). The effects of mixed nut consumption on the microbiome in healthy adults. *Current Developments in Nutrition*, 4(S2), 1580. doi.org/10.1093/cdn/nzaa062_037.
15. Sherry Pinneo, Céleste O’Mealy, Martin Rosas Jr., Michelle Tsang, Robert Castro, Sydney Sagisi, Trisha Molina, Carmela Hinton, Stephanie Leisenring, Jonnatan Fajardo, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2020). Effects of fresh mango fruit consumption on glucose, insulin, and satiety hormones. *Current Developments in Nutrition*, 4(S2), 453. doi.org/10.1093/cdn/nzaa045_086.
16. Megan Connolly, Tiffany Lum, Amanda Marx, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption on risk factors for cardiovascular disease in overweight and obese adults. *Current Developments in Nutrition*, 3(S1), nzz031.P06-102-19. doi.org/10.1093/cdn/nzz031.P06-102-19.
17. Eric Rochester, Brooke Wickman, **Changqi Liu**, Andrea Bell, Christy Bekkevold, Shirin Hooshmand*, Reza Hakkak. (2018). Effects of the low- and high-daidzein diet on bone density and osteogenic gene expression in female obese Zucker rats. *Current Developments in Nutrition*, 2(11), nzy035. doi.org/10.1093/cdn/nzy035.
18. Mee Young Hong*, Tiffany Lum, Amanda Marx, Shirin Hooshmand, **Changqi Liu**, Mark Kern. (2018). Watermelon consumption reduces body weight, body mass index, and blood pressure in overweight and obese adults. *Current Developments in Nutrition*, 2(11), nzy037. doi.org/10.1093/cdn/nzy037.
19. Brooke Wickman, Eric Rochester, Laura Hauffe, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Effect of pistachios and mixed nuts on bone density and osteogenic gene expression in young male rats. *The FASEB Journal*, 32(S1), 548.8. doi.org/10.1096/fasebj.2018.32.1_supplement.548.8.
20. Kara Zimmerman, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2017). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. *The FASEB Journal*, 31(S1), 796.11. doi.org/10.1096/fasebj.31.1_supplement.796.11.

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| VII. PRESENTATIONS (*Corresponding author; <u>Presenter</u>) |
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Refereed Presentations

1. Jesse Baker, Ali Raza, **Changqi Liu**, Jing Zhao*. (2024). Unlocking seafood flavors from macroalgae: A sustainable, vegan approach. Poster presentation at the Institute of Food Technologists (IFT) 84th Annual Meeting: Chicago, IL, USA.
2. Jing Zhao*, Carlos Jaimes Noriega, Ali Raza, **Changqi Liu**. (2024). Characterization of nutritional compositions, flavor profiles, and sensory properties of fresh and preserved

- huitlacoche, a Mexican delicacy. Poster presentation at the Institute of Food Technologists (IFT) 84th Annual Meeting: Chicago, IL, USA.
3. **Changqi Liu***, Joseph Yoon, Sami Ghnimi, Cassandra Maya, Jing Zhao. (2024). Eat bugs, not buzz: Cultivating entomophagy through flavorful encounters. Oral presentation at the 5th Insects to Feed the World conference: Singapore.
 4. **Jing Zhao***, Ali Raza, Joseph Yoon, **Changqi Liu**. (2024). Exploring the flavorful world of edible insects and their aromatic building blocks. Poster presentation at the 5th Insects to Feed the World conference: Singapore.
 5. **Ali Raza**, Ellie Cramton, Jesse Baker, **Changqi Liu**, Jing Zhao*. (2024). Algae as a precursor of seafood flavor in alternative seafood. Poster presentation at the American Chemical Society (ACS) Spring 2024 National Meeting & Expo: New Orleans, LA, USA.
 6. **Selene Alvarado Martinez**, Ali Raza, Daisy Lopez, Victoria Esparza, Jing Zhao, **Changqi Liu***. (2024). Exploring flavors of edible ants: A path to sustainable gastronomy and consumer acceptance. Poster presentation at the American Chemical Society (ACS) Spring 2024 National Meeting & Expo: New Orleans, LA, USA.
 7. **Joanna Rockwell**, Ali Raza, Rebecca Vernazza, Ellie Cramton, Victoria Esparza, Daisy Lopez, Corissa Williams, Cristal Zuñiga, **Changqi Liu**, Jing Zhao*. (2024). Better space parties with algae-enriched guacamole. Poster presentation at the 2024 National Aeronautics and Space Administration (NASA) Human Research Program (HRP) Investigators' Workshop (IWS): Galveston, TX, USA.
 8. **Daniel Norena-Caro***, Jenna Armstrong, Jing Zhao, **Changqi Liu**, Cristal Zuñiga. (2024). Enhancing flavor and nutritional value of guacamole using the metabolic network of the marine algae *Dunaliella salina*. Poster presentation at the 2024 National Aeronautics and Space Administration (NASA) Human Research Program (HRP) Investigators' Workshop (IWS): Galveston, TX, USA.
 9. **Vernon U. Rayo**, Shirin Hooshmand, Lauren Okamoto, Elise North, Svitlana Storm, Nathaniel Jason, Maricarmen Cervantes, **Changqi Liu**, Mee Young Hong, Oliver C. Witard, Mark Kern*. (2023). The role of almonds in exercise recovery. Poster presentation at the American College of Sports Medicine (ACSM) 2023 Annual Meeting: Denver, CO, USA.
 10. **Ashley Gubicza**, **Changqi Liu**, Caitlin Rasmussen, Martin Rosas, Liyue Zhang, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2023). P20-019-23 The effects of whole blenderized watermelon consumption on microbiome in children and adolescents with overweight and obesity. Poster presentation at the American Society for Nutrition's (ASN) 6th Annual Meeting (Nutrition 2023): Boston, MA, USA.
 11. **Carlos Jaimes Noriega**, **Changqi Liu**, Yao Olive Li, Jing Zhao*. (2023). Heavy metal content in extracted rice bran protein. Poster presentation at the Institute of Food Technologists (IFT) 83rd Annual Meeting: Chicago, IL, USA.
 12. Adrienne Pamintuan, Jessica Davis, Jazmin Rodriguez-Chavez, John J. Love, **Jing Zhao**, **Changqi Liu***. (2023). Biodegradable whey protein films loaded with biosynthesized ZnO nanoparticles. Poster presentation at the Institute of Food Technologists (IFT) 83rd Annual Meeting: Chicago, IL, USA.
 13. **Sami Ghnimi***, María Fernanda Ordoñez López, **Changqi Liu**. (2023). Willingness to consume insect-based food in France: Determinants and consumer perspectives. Poster

presentation at the 14th edition of the International Congress on Engineering and Food (ICEF14): Nantes, France.

14. Yao Olive Li*, Jing Zhao, Yuan Hao (Dion) Chang, Ekinadose Salami, **Changqi Liu**, Stacey Lau. (2023). Improving extractability and functionalities of rice proteins using enzymatic treatments. Poster presentation at the 14th edition of the International Congress on Engineering and Food (ICEF14): Nantes, France.
15. Tuan Le, Devid Petrus, Mansoor Mansoor, Michael Audesh, Dillan Stengel, David Onofrei, **Changqi Liu**, Gregory Holland, John Love*. (2023). Using NMR spectroscopy to trace ¹⁵N-isotopes through an engineered food chain. Poster presentation at the 3rd Fermentation-Enabled Alternative Protein Conference: San Francisco, CA, USA.
16. John J. Love*, **Changqi Liu**. (2022). Using NMR spectroscopy to trace ¹⁵N-Isotopes through an engineered food chain. Oral presentation at the American Chemical Society (ACS) Fall 2022 National Meeting & Expo: Chicago, IL, USA (hybrid).
17. Yuan Hao (Dion) Chang, Stacey Lau, Yao Olive Li, **Changqi Liu**, Jing Zhao*. (2022). Characterization of transglutaminase-treated rice protein and its application in gluten-free pasta. Poster presentation at the Institute of Food Technologists (IFT) 82nd Annual Meeting: Chicago, IL, USA (hybrid). **Oral competition third place** (Protein Division).
18. Isabella Gallardo, Caitlin Rasmussen, **Changqi Liu**, Mee Young Hong*. (2022). Sensory evaluation of blenderized watermelon juice with and without the rind by children. Poster presentation at the American Society for Nutrition's (ASN) 5th Annual Meeting (Nutrition 2022): Online.
19. Mee Young Hong*, Viviana Yon, Shirin Hooshmand, Mark Kern, **Changqi Liu**. (2022). Effects of mango consumption on total antioxidant capacity, gut permeability proteins (ZO-1, claudin-2, and occludin), and bowel movement habits. Poster presentation at the American Society for Nutrition's (ASN) 5th Annual Meeting (Nutrition 2022): Online.
20. Mee Young Hong, Pia Asuncion, **Changqi Liu**, Robert Castro, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2022). Effects of mango fruit consumption on the diversity of the gut microbiome. Poster presentation at the American Society for Nutrition's (ASN) 5th Annual Meeting (Nutrition 2022): Online.
21. Jaikko Daughtry, Caitlin Rasmussen, Martin Rosas, Liyue Zhang, Stephanie Lu, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Meeyoung Hong*. (2022). Blenderized watermelon consumption improves BMI, BMI percentile, body fat, and A1C in overweight or obese children. Poster presentation at the American Society for Nutrition's (ASN) 5th Annual Meeting (Nutrition 2022): Online.
22. Caitlin Rasmussen, Martin Rosas, Hoa Luu, **Changqi Liu**, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2022). Effects of blenderized watermelon consumption on satiety and postprandial glucose in overweight and obese adolescents. Poster presentation at the American Society for Nutrition's (ASN) 5th Annual Meeting (Nutrition 2022): Online.
23. Elise North, Michael Buono, Imogene Carson, Stuart Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Lauren Okamoto, Timothy O'Neal, Jordan Philpott, Vernon Rayo, Olly Witard, Mark Kern*. (2022). Effects of short-term pistachio consumption before and throughout recovery from intense exercise on cardiometabolic markers. Poster presentation at the American College of Sports Medicine (ACSM) 2022 Annual Meeting: San Diego, CA, USA.

24. Vernon Rayo, Michael Buono, Imogene Carson, Stuart Galloway, Mee Young Hong, Shirin Hooshmand, **Changqi Liu**, Elise North, Lauren Okamoto, Timothy O’Neal, Jordan Philpott, Olly Witard, Mark Kern*. (2022). Influence of pistachios on sports performance and oxidative stress following exercise-induced muscle damage. Poster presentation at the American College of Sports Medicine (ACSM) 2022 Annual Meeting: San Diego, CA, USA.
25. Robert Castro, Daniel Pentico, Stephanie Lu, Sherry Dinh, John J. Love, David Larom, Ramona Pérez, **Changqi Liu***. (2022). Effect of ultraviolet light exposure and compost tea supplementation on growth and nutrient profile of hydroponically grown mustard greens. Poster presentation at the American Chemical Society (ACS) Spring 2022 National Meeting & Expo: San Diego, CA, USA.
26. Martin Rosas Jr., Sherry Pinneo, Celeste O’Mealy, **Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2021). Effects of fresh mango consumption on blood glucose, insulin, and other cardiovascular disease risk factors in overweight and obese adults. Poster presentation at the American Society for Nutrition’s (ASN) 4th Annual Meeting (Nutrition 2021): Online.
27. Liyue Zhang, Kayla Buenaventura, Cassandra Wickstrom, **Changqi Liu**, Mee Young Hong*. (2021) Sensory evaluation of blenderized watermelon flesh juice with and without the rind. Poster presentation at the American Society for Nutrition’s (ASN) 4th Annual Meeting (Nutrition 2021): Online.
28. **Changqi Liu***, Jing Zhao. (2021). *In-silico* assessment of allergenicity and cross-reactivity of mealworm (*Tenebrio molitor*) allergens. Poster presentation at the Institute of Food Technologists (IFT) 81st Annual Meeting: Online.
29. Imogene A. Carson, Mark Kern*, Shirin Hooshmand, **Changqi Liu**, Mee Young Hong, Timothy O’Neal, Alfonso J. Muñoz, Jilianne Son. (2020). Pistachio may promote recovery from strenuous exercise. Poster presentation at the American College of Sports Medicine (ACSM) 2020 Annual Meeting.
30. Alexandra Rosenbloom, Nava Lavine, Jessica Makin, Shruti Shertukde, Jing Zhao, **Changqi Liu***. (2020). Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*) larvae. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online.
31. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2020). Compositional, hydrodynamic, and spectral properties of select oilseed legumin proteins. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online. **Poster competition finalist** (Protein Division).
32. Emily Woolf, Cassandra Maya, Joseph Yoon, Jing Zhao, Yaozhou Zhu, **Changqi Liu***. (2020). Informational and sensorial interventions for improving consumer acceptance of edible insects. Poster presentation at the Institute of Food Technologists (IFT) 80th Annual Meeting: Online.
33. Martin Rosas Jr., **Changqi Liu**, Celéste O’Mealy, Erica Forsberg, Shirin Hooshmand, Mark Kern, Mee Young Hong*. (2020). The effects of mixed nut consumption on the microbiome in healthy adults. Poster presentation at the American Society for Nutrition’s (ASN) 3rd Annual Meeting (Nutrition 2020): Online.
34. Sherry Pinneo, Celéste O’Mealy, Martin Rosas Jr., Michelle Tsang, Robert Castro, Sydney Sagisi, Trisha Molina, Carmela Hinton, Stephanie Leisenring, Jonnatan Fajardo,

- Changqi Liu**, Mark Kern, Shirin Hooshmand, Mee Young Hong*. (2020). Effects of fresh mango fruit consumption on glucose, insulin, and satiety hormones. Poster presentation the American Society for Nutrition's (ASN) 3rd Annual Meeting (Nutrition 2020): Online.
35. Megan Connolly, Tiffany Lum, Amanda Marx, Shirin Hooshmand, Mark Kern, **Changqi Liu**, Mee Young Hong*. (2019). Effect of fresh watermelon consumption on risk factors for cardiovascular disease in overweight and obese adults. Poster presentation at the American Society for Nutrition's (ASN) 2nd Annual Meeting (Nutrition 2019): Baltimore, MD, USA.
36. Emily Woolf, John Love, Jing Zhao, Shirin Hooshmand, Mee Young Hong, **Changqi Liu***. (2019). Isolation of mealworm tropomyosin, a potential cross-reactive food allergen. Poster presentation at the Institute of Food Technologists (IFT) 79th Annual Meeting: New Orleans, LA, USA. **Poster competition first place** (Protein Division).
37. Ekinadoese Salami, Jing Zhao*, **Changqi Liu**. (2019). Functional properties of germinated brown rice protein extracted from three methods. Poster presentation at the Institute of Food Technologists (IFT) 79th Annual Meeting: New Orleans, LA, USA. **Oral competition finalist** (Protein Division).
38. **Changqi Liu***, Kenneth H. Roux, Shridhar K. Sathe. (2018). Immunoreactivity and cross-reactivity of charoli (*Buchanania lanzan*) seed proteins. Oral presentation at the International Union of Food Science and Technology (IUFoST) 19th World Congress of Food Science and Technology & Expo: Mumbai, India. **Oral Presentation Award**.
39. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, Shridhar K. Sathe*. (2018). Murine monoclonal antibody (mAb) cross-reactivity between select Rosaceae seed proteins. Poster presentation at the International Union of Food Science and Technology (IUFoST) 19th World Congress of Food Science and Technology & Expo: Mumbai, India.
40. **Changqi Liu***, Angelina Trujillo, Trevor Toia, Shruti Shertukde, Ramona Pérez, David Larom, John Love. (2018). Edible insects as food in Oaxaca. Oral presentation at the Eating Insects Athens: Athens, GA, USA.
41. Emily Woolf, Yaozhou Zhu, Jing Zhao, Kristen Emory, **Changqi Liu***. (2018). Factors that affect willingness to consume insect-based foods in the United States. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA.
42. Jasmin Masri, Violet Perez, **Changqi Liu**, Jing Zhao*. (2018). Growth rate and antioxidant activities of mealworms fed with antioxidant-supplemented diets. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA.
43. Ekinadoese Salami, Paula Vanegas, **Changqi Liu**, Jing Zhao*. (2018). Solubility and antioxidant activities of rice bran proteins prepared from three extraction methods. Poster presentation at the Institute of Food Technologists (IFT) 78th Annual Meeting: Chicago, IL, USA.
44. Mee Young Hong*, Tiffany Lum, Amanda Marx, Shirin Hooshmand, **Changqi Liu**, Mark Kern. (2018). Watermelon consumption reduces body weight, body mass index, and blood pressure in overweight and obese adults. Poster presentation at the American

- Society for Nutrition's (ASN) 1st Annual Meeting (Nutrition 2018): Boston, MA, USA. Abstract ID: P10-052.
45. Eric Rochester, Brooke Wickman, **Changqi Liu**, Andrea Bell, Christy Bekkevold, Shirin Hooshmand*, Reza Hakkak. (2018). Effects of the low- and high-daidzein diet on bone density and osteogenic gene expression in female obese Zucker rats. Poster presentation at the American Society for Nutrition's (ASN) 1st Annual Meeting (Nutrition 2018): Boston, MA, USA. Abstract ID: P08-095.
 46. Brooke Wickman, Eric Rochester, Laura Hauffe, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2018). Effect of pistachios and mixed nuts on bone density and osteogenic gene expression in young male rats. Poster presentation at the Experimental Biology 2018 Annual Meeting: San Diego, CA, USA.
 47. Kara Zimmerman, Mark Kern, Mee Young Hong, **Changqi Liu**, Shirin Hooshmand*. (2017). Acute effects of dried apple consumption on metabolic and cognitive responses in healthy individuals. Poster presentation at the Experimental Biology 2017 Annual Meeting: Chicago, IL, USA.
 48. **Changqi Liu**, Mengna Su, Sahil Gupta, Shridhar K. Sathe*. (2016). Effect of germination on immunoreactivity of black gram and mung bean seed phaseolins. Poster presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P01-113.
 49. Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2016). Immunoreactivity of cryoprecipitated amandin from thermally processed whole almond seeds Poster presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P06-097.
 50. Sahil Gupta, Mengna Su, **Changqi Liu**, Aditya Joshi, Shridhar K. Sathe*. (2016). Effect of fermentation on idli quality and immunoreactivity of black gram (*Vigna mungo*) phaseolin. Poster presentation at the Institute of Food Technologists (IFT) 76th Annual Meeting: Chicago, IL, USA. Abstract ID: P04-116. **Poster competition finalist** (American Association of Food Scientists for the Indian Subcontinent).
 51. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2016). Physical properties and electrophoretic characterization of select Rosaceae seeds. Poster presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67056. **Poster competition third place** (Protein & Co-Products Division).
 52. Valerie D. Zaffran, **Changqi Liu**, Sahil Gupta, Shridhar K. Sathe*. (2016). Immunoreactivity of select Rosaceae seed proteins. Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67034.
 53. **Changqi Liu**, Jing Zhao, Sepideh Alasvand Zarasvand, Shridhar K. Sathe*. (2015). Immunoreactivity of pistachio proteins assessed by a monoclonal antibody-based enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262420.
 54. Valerie D. Zaffran, **Changqi Liu**, Sahil Gupta, Qing Zhao, Shridhar K. Sathe*. (2015). Pecan (*Carya illinoensis*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262403.

55. Sahil Gupta, **Changqi Liu**, Valerie D. Zaffran, Qing Zhao, Shridhar K. Sathe*. (2015). Hazelnut (*Corylus avellana*) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA. Abstract ID: 2262396.
56. **Changqi Liu**, Valerie D. Zaffran, Shridhar K. Sathe*. (2015). Sensitivity, specificity, and robustness of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for cashew detection. Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-15.
57. Valerie D. Zaffran, **Changqi Liu**, Shridhar K. Sathe*. (2015). Assessment of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for cashew (*Anacardium occidentale*) detection in food matrices. Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-45.
58. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2015). Alpha-amylase and chymotrypsin inhibitor activities, hemagglutinating activity, and total phenols in select dry beans. Poster presentation at the International Association for Food Protection (IAFP) 104th Annual Meeting: Portland, OR, USA. Abstract ID: P1-212.
59. **Changqi Liu**, Fatema Alteneiji, Valerie D. Zaffran, Shridhar K. Sathe*. (2015). Effects of thermal processing on peanut detection using a monoclonal antibody-based enzyme-linked immunosorbent assay. Poster presentation at the Institute of Food Technologists (IFT) 75th Annual Meeting: Chicago, IL, USA. Abstract ID: 125-048. **Poster competition second place** (Toxicology & Safety Evaluation Division). Florida Statewide Graduate Student Research Symposium held by the University of Central Florida: Orlando, FL, USA. **Oral presentation first place** at the Florida State University, College of Human Sciences, Research & Creativity Day.
60. Valerie D. Zaffran, **Changqi Liu**, Fatema Alteneiji, Shridhar K. Sathe*. (2015). Assessment of a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for peanut (*Arachis hypogaea*) detection in food matrices. Poster presentation at the Institute of Food Technologists (IFT) 75th Annual Meeting: Chicago, IL, USA. Abstract ID: 125-021. **Poster competition first place** (Quality Assurance Division).
61. **Changqi Liu**, Guneet S. Chhabra, Shridhar K. Sathe*. (2014). Application of mouse monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for almond (*Prunus dulcis*) detection in food matrices. Poster presentation at the International Union of Food Science and Technology (IUFoST) 17th World Congress of Food Science and Technology & Expo: Montreal, QC, Canada. Abstract ID: 2789711.
62. **Changqi Liu**, Guneet S. Chhabra, Sepideh Alasvand Zarasvand, Shridhar K. Sathe*. (2014). Analysis of a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay for pistachio (*Pistacia vera* L.) detection and quantification. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 253-01. **Poster competition finalist** (Quality Assurance Division).
63. **Changqi Liu**, Kyle A. Noble, LeAnna N. Willison, Kenneth H. Roux, Shridhar K. Sathe*. (2014). Immunoreactivity and cross-reactivity of selected legume seed proteins

- using rabbit polyclonal antibodies and legume-allergic patients' IgEs as detection antibodies. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 254-02. Oral presentation at the Florida State University, College of Human Sciences, Research & Creativity Day.
64. Guneet S. Chhabra, **Changqi Liu**, Mengna Su, Mahesh Venkatachalam, Kenneth H. Roux, Shridhar K. Sathe*. (2014). Effects of Maillard reaction on the immunoreactivity of amandin in the food matrices. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 253-04. **Poster competition finalist** (Quality Assurance Division).
 65. Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2014). Formulation, proximate composition, antinutrients and quality parameters of a high protein chickpea-based snack. Poster presentation at the Institute of Food Technologists (IFT) 74th Annual Meeting: New Orleans, LA, USA. Abstract No. 140-03.
 66. **Changqi Liu**, Sahil Gupta, Jasamrit S. Bakshi, Guneet S. Chhabra, Shridhar K. Sathe*. (2013). Hemagglutinating activity, trypsin inhibitor activity, and tannin content in selected dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-189.
 67. Ying Zhang, **Changqi Liu**, Mengna Su, Thomas M. Gradziel, Kenneth H. Roux, Shridhar K. Sathe*. (2013). Electrophoretic and immunological analyses of almond, peach, and related species. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-70. **Oral presentation third place** at the Florida State University, College of Human Sciences, Research & Creativity Day.
 68. Santosh Dhakal, **Changqi Liu**, Ying Zhang, Kenneth H. Roux, Shridhar K. Sathe, V. M. Balasubramaniam*. (2013). Effect of high hydrostatic pressure on the immunoreactivity of almond milk. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 031-122.
 69. Sahil Gupta, **Changqi Liu**, Jasamrit S. Bakshi, Guneet S. Chhabra, Shridhar K. Sathe*. (2013). Proximate composition of commercially important dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-23.
 70. Ying Zhang, Mengna Su, **Changqi Liu**, Kenneth H. Roux, Shridhar K. Sathe*. (2013). Effect of selected phenolic compounds, sugars and thermal processing on the immunoreactivity of almond proteins. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 077-05.
 71. Guneet S. Chhabra, Sahil Gupta, Jasamrit S. Bakshi, **Changqi Liu**, Shridhar K. Sathe*. (2013). Functional properties of twenty-two dry bean flours. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 255-14.
 72. Jasamrit S. Bakshi, Guneet S. Chhabra, Sahil Gupta, **Changqi Liu**, Shridhar K. Sathe*. (2013). Physical properties of selected dry bean seeds. Poster presentation at the Institute of Food Technologists (IFT) 73rd Annual Meeting: Chicago, IL, USA. Abstract No. 031-25.
 73. **Changqi Liu**, Youling L. Xiong*. (2012). Variations in the pattern of transglutaminase-induced cross-linking between chicken myosin isoforms due to muscle fiber types. Poster

presentation at the Institute of Food Technologists (IFT) 72nd Annual Meeting: Las Vegas, NV, USA. Abstract No. 277-11. **Poster competition first place** (Muscle Food Division). **Poster competition first place** at North American Jiangnan University Alumni & Friends Association.

74. **Changqi Liu**, Youling L. Xiong*. (2011). Influence of muscle fiber types on oxidation-induced protein cross-linking in chicken myofibrils. Poster presentation at the Institute of Food Technologists (IFT) 71st Annual Meeting: New Orleans, LA, USA. Abstract No. 240-09.
75. **Changqi Liu**, Youling L. Xiong*, Gregg K. Rentfrow. (2010). Effect of kiwifruit protease extract on tenderness of pork subjected to freeze-thaw abuse. Poster presentation at the Institute of Food Technologists (IFT) 70th Annual Meeting: Chicago, IL, USA. Abstract No. 235-08.

Invited Presentations

1. **Qinchun Rao***, Chunya Tang, Xingyi Jiang, **Changqi Liu**. (2024). Effect of temperature on structural configuration and immunoreactivity of pH-stressed soybean (*Glycine max*) agglutinin. Oral presentation at the 115th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Montreal, QC, Canada.
2. **Changqi Liu***. (2023). Forging pathways to sustainable food innovations through interdisciplinary collaborations. Oral presentation at SupplySide West 2023: Las Vegas, NV, USA.
3. Ali Raza, Jesse Baker, **Changqi Liu**, **Jing Zhao***. (2023). Developing seafood flavors from macroalgae. Poster presentation at The Good Food Conference 2023: San Francisco, CA, USA.
4. **Changqi Liu***, Jing Zhao. (2023). Flavor of edible insects and insect proteins. Oral presentation at the 114th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Denver, CO.
5. **Changqi Liu***. (2022). Sustainable, Optimized Urban and Latino-driven Agriculture. Oral presentation at the Southern California Agroecology and Sustainable Urban Food Systems Education and Research Conference: Fullerton, CA, USA.
6. **Changqi Liu***. (2021). Innovative, sustainable solutions to food insecurity at San Diego State University. Oral presentation at the Institute of Food Technologists (IFT) 81st Annual Meeting: Online.
7. Sahil Gupta, **Changqi Liu**, Qinchun Rao, Shridhar K. Sathe*. (2020). Cross-reactivity and *in vitro* pepsin digestibility of allergenic oilseed legumins. Oral presentation at the American Chemical Society (ACS) Fall 2020 National Meeting & Expo: Online. Abstract ID: 3420133. doi.org/10.1021/scimeetings.0c07000.
8. **Changqi Liu***, Emily Woolf, Jing Zhao, Sarah Kim, Shruti Shertukde. (2018). Functional properties of mealworm proteins. Oral presentation at the 109th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Minneapolis, MN, USA.
9. **Changqi Liu***. (2018). Flavor of bugs and why should we eat them? Oral presentation at the 432nd Meeting of the Society of Flavor Chemists: Los Angeles, CA, USA.
10. Sahil Gupta, Valerie D. Zaffran, **Changqi Liu**, Kenneth H. Roux, Thomas M. Gradziel, **Shridhar K. Sathe***. (2018). Murine monoclonal antibody (mAb) cross-reactivity between

select Rosaceae seed proteins. Poster presentation at the Gordon Research Conference: Food Allergy: Ventura, CA, USA.

11. **Changqi Liu***. (2017). Edible insects as a new dietary protein source. Oral presentation at the 108th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Orlando, FL, USA.
12. **Changqi Liu**, Valerie D. Zaffran, Sahil Gupta, Shridhar K. Sathe*. (2016). Tree nut detection and quantification using monoclonal antibody (mAb)-based enzyme-linked immunosorbent assay (ELISA). Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67017.
13. Shridhar K. Sathe*, **Changqi Liu**, Valerie D. Zaffran. (2016). Effects of food processing on tree nut allergen immunoreactivity. Oral presentation at the 107th American Oil Chemists' Society (AOCS) Annual Meeting & Expo: Salt Lake City, UT, USA. Abstract ID: 67009.
14. **Shridhar K. Sathe***, Guneet S. Chhabra, **Changqi Liu**, Valerie D Zaffran. (2015). Effects of processing and food matrix on almond (*Prunus dulcis*) detection using murine monoclonal antibody-based sandwich enzyme-linked immunosorbent assay. Oral presentation at the 7th Pacificchem: Honolulu, HI, USA.
15. **Changqi Liu**, Guneet S. Chhabra, **Shridhar K. Sathe***. (2014). Almond (*Prunus dulcis*) detection and quantification using a murine monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. Oral presentation at the International Union of Food Science and Technology (IUFoST) 17th World Congress of Food Science and Technology & Expo: Montreal, QC, Canada. Abstract ID: 2789559.

VIII. TEACHING AND MENTORING EXPERIENCES

San Diego State University

Courses

1. NUTR 401: Advanced Science of Foods, 3 units
2. NUTR 405: Experimental Food Science and Technology Laboratory, 2 units
3. NUTR 499: Special Study, 1–3 units
4. NUTR 798/ENS 798: Special Study, 1–3 units
5. ENV S 496: Indigenous to Urban Agriculture (co-instructor), 4 units
6. ANTH 520: Ethnographic Field Methods: Food Security and the Impact of Migration on Local Community Organization (co-instructor), 3 units
7. CAL 400: Transnational Approaches to Sustainable Food Futures (co-instructor), 3 units
8. ENV S 498: Senior Seminar in Environmental Sciences (project supervisor)

Master's Thesis/Project (Chair/Supervisor)

1. Marta Carrillo (2022–2024)
Title: Physicochemical characteristics of *Salvia columbariae* and *Salvia hispanica* chia seeds
2. Adrienne Pamintuan (2021–2022)
Title: Mechanical strength, barrier properties, and antimicrobial activity of biodegradable whey protein films loaded with biosynthesized zinc-oxide nanoparticles
3. María Fernanda Ordoñez López (2020–2022 at ISARA-Lyon, France)
Title: Willingness to consume insect-based food in France: Determinants and consumer perspectives

4. Stephanie Lu (2019–2021)

Title: The effect of UV light exposure and compost tea supplementation on growth and antioxidant levels of hydroponically grown mustard greens

5. Cassandra Maya (2018–2020)

Title: Indigenous to urban agriculture: Milpa farming in San Diego

6. Emily Woolf (2017–2019)

Title: Isolation of mealworm tropomyosin, a potential cross-reactive food allergen

Master's Thesis Committee

1. Florence Akinmeye (Advisors: Sami Ghnimi, ISARA-Lyon, France; Jing Zhao, San Diego State University, 2022–2023)

Title: Willingness to consume insect-based food in France: Determinants and consumer perspectives

2. Yuan Hao (Dion) Chang (Advisor: Yao Olive Li, California State Polytechnic University, Pomona, 2021–2022)

Title: The utilization of rice protein with transglutaminase in gluten free pasta.

3. Robert Harrison (Advisor: Uduak George, 2021–2022)

Title: Mathematical modeling of the growth of *Listeria monocytogenes* in brain heart infusion broth.

4. Vanessa Capestany (Advisor: Zohir Chowdhury, 2020–2021)

Title: United States greenhouse gas reduction strategy: Edible insects as an alternative protein source to conventional livestock.

5. Patricia Avalos (Advisor: Penelope Quintana, 2019–2020)

Title: The association between season and cold-holding violations during routine food safety inspections in Orange County, CA, 4/2017-3/2019.

Faculty-Student Mentoring Program Faculty Mentor

1. Fall 2023

2. Spring 2023

Product Development (Advisor)

1. Daisy Lopez, Ana Gaxiola Alvarez, Jessica Borough, Adriana Martinez. 2024. Chipulines Blue Corn Cricket Chips: Jump to a More Sustainable Snack. Student Product Development Competition, 2024 Southern California Food Industry Conference, Garden Grove, CA, USA. **Competition Third Place.**

2. Jennifer Behimino, April Ball, Chaeun Lee, Cassandra Maya, Natalie Mejia, Martin Rosas. 2020. "Rooting For You" Crackers: Root Vegetable Pulp Crackers. Student Product Development Competition, 2020 Southern California Food Industry Conference, Garden Grove, CA, USA. **Finalist.**

3. Paloma Garcia, Becky Pietrenka. 2019. Beet Bites. Students Product Development Competition, 2019 Southern California Food Industry Conference, Anaheim, CA, USA.

4. Taylor Eovacious. 2019. Doughlicious: Raw edible cookie dough. Students Product Development Competition, 2019 Southern California Food Industry Conference, Anaheim, CA, USA.

- Ashley Tunstall, Brenda Alarid, Diana Vergara Rodriguez, Emily Woolf, Lauren Meda, Liliana Edwards, María Fernanda Ordoñez López, Melissa Perez, Yazley Hernandez. 2018. Jiminy Cracker: A high protein snack. Students Product Development Competition, 2018 Southern California Food Industry Conference, Anaheim, CA, USA.

Student Internship (Site Supervisor)

- Alessandra Dangio' (Anthropology), Callie Summerlin (Environmental Science), Esmeralda Garibay (Sustainability), Jazmin Rodriguez-Chavez (Foods and Nutrition), Marta Carrillo (Nutritional Sciences). Summer 2023. Native edible plants internship (40 hours)
- Daniel Pentico (Communication). Fall 2020. COMM 490 Internship: Hydroponic food production (90 hours).
- Daniel Pentico (Communication). Spring 2020. COMM 490 Internship: Hydroponic food production (45 hours).
- Autumn Stoll (Foods and Nutrition). Fall 2018. ARP 404 Field Lab in Leadership – Internship: Indigenous to urban agriculture (40 hours)

Florida State University

Courses

- FOS 4114C: Food Science Laboratory, 4 units
- FOS 4114C: Food Science Lecture, 4 units
- HUN 1201: Science of Nutrition, 3 units

IX. EVENT ORGANIZATION

- Southern California Future Food Speaker Series. 04/15/24, 04/16/24, 04/22/2024
- Experimenting, Diversifying and Understanding Food, Agriculture and Natural Resources (EDUFAN) Symposium. 04/12/2024.
- 2024 Southern California Food Industry Conference. 03/06/2024.
- Edible Insect Symposium and Bug Banquet. San Diego State University. 02/22/2024 – 02/23/2024.
- Advancing Health Equity: Approaches to Address Structural Inequities. College of Health and Human Services Diversity, Equity & Inclusion Speaker Series. San Diego State University. 10/20/2023.
- Metarom Flavor Class. San Diego State University. 09/22/2023.
- Food Flavor Workshop. San Diego State University. 04/06/2023.
- The Alt Protein Summit. San Diego State University. 04/04/2023.
- The Sustainable, Optimized Urban and Latino-driven Agriculture (SOULA) Project Symposium. Southern California Agroecology and Sustainable Urban Food Systems Education and Research Conference. California State University, Fullerton. 04/07/2022.
- School Nutrition Advancement for Caribbean Kids (SNACK) Workshop. San Diego State University. 03/25/2019 – 04/05/2019.
- Eating Insects Conference and Tasting Demo. San Diego State University. 03/07/2019 – 03/08/2019.

X. GRANTS AND CONTRACTS

Ongoing Support

1. Mee Young Hong (PI), Mark Kern (Co-I), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I). 2023. Effects of fresh watermelon consumption on sexual, skin and gut health in overweight/obese adults – a randomized, crossover clinical trial. National Watermelon Promotion Board. 11/01/2023–10/31/2024. Total award: \$75,000.
2. Jiwon Hwang (PI), Sungwook Hong (Co-PI), Jing Zhao (Co-PI), **Changqi Liu** (Co-PI). 2023. e-FARMS: Education Reform in Food and Agriculture Using Reactive Molecular Simulations and Science Pedagogy. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Hispanic-Serving Institutions (HSI) Education Grants Program (USDA-NIFA-HSI 2023-77040-41314). 09/01/2023–08/31/2027. Total award: \$1,000,000.
3. Cristal Zuñiga (PI), Jing Zhao (Co-PI), **Changqi Liu** (Co-PI). 2023. Better space parties with algae-enriched guacamole. National Aeronautics and Space Administration (NASA)-The Minority University Research and Education Project (MUREP) Partnership Learning Annual Notification (MPLAN). 10/01/2023–05/31/2024. Total awards: \$50,000.
4. Lluvia Flores-Rentería (PI), Trent Biggs (Co-PI), Iana Castro (Co-PI), David Lipson (Co-PI), **Changqi Liu** (Co-PI), John Love (Co-PI), Pascale Joassart-Marcelli (Co-PI), Ramona Pérez (Co-PI), Amy Quandt (Co-PI), Gena Sbeglia (Psychometrician). 2023. Expanding and diversifying careers in sustainable food systems along the US-Mexico Border. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-From Learning to Leading: Cultivating the Next Generation of Diverse Food and Agriculture Professionals (NEXTGEN) Program (USDA-NIFA-NEXTGEN 2023-70440-40156). 8/31/2023–5/31/2028. Total award: \$5,000,000.
5. Jing Zhao (PI), **Changqi Liu** (Co-PI). 2022. Generating seafood flavor from macroalgae protein hydrolysates through Maillard reactions. The Good Food Institute (GFI) Research Grant Program. 12/14/2022–12/31/2024. Total award: \$203,784.
6. Pascale Joassart-Marcelli (PI), Waverly C. Ray (Co-PI), Lluvia Flores-Renteria (Co-PI), **Changqi Liu** (Co-PI), John J. Love (Co-PI), Ramona L. Pérez (Co-PI), Stephen Welter (Co-PI). 2022. Transnational approaches to sustainable food futures: Integrated high-impact learning experiences and pathways to food careers. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Hispanic-Serving Institutions (HSI) Education Grants Program (USDA-NIFA-HSI 2022-77040-37620). 09/01/2022–08/31/2026. Total award: \$999,622.
7. Shirin Hooshmand (PI), Mee Young Hong (Co-I), Mark J. Kern (Co-I), Erica Forsberg (Co-I), **Changqi Liu** (Co-I), Scott Kelley (Collaborator). 2020. An investigation of the impacts of fruit on the gut microbiota and its metabolites: Connections to human health. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Agriculture and Food Research Initiative (AFRI). 2021-67017-34024. 01/01/2021–12/31/2024. Total award: \$500,000.
8. Mee Young Hong (PI), Mark J. Kern (Co-I), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I). 2019. Effect of whole blenderized watermelon consumption on satiety and digestive health in overweight/obese children. National Watermelon Promotion Board. 04/01/2019–06/30/2024. Total award: \$60,000.

Completed Support

1. Jing Zhao (PI), **Changqi Liu** (Co-PI), Yao Li (Co-PI). 2018. Improving the functionalities and applications of rice protein ingredients. California State University-Agricultural Research Institute (19-01-114). 03/11/2019–05/01/2024. Total award: \$150,000.
2. Mark J. Kern (PI), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I), Mee Young Hong (Co-I). 2020. Exploring the role of almonds in enhancing immune strength. Almond Board of California. 04/13/2021–12/31/2023. Total award: \$239,777.
3. Mark J. Kern (PI), Olly Witard (Co-PI), Shirin Hooshmand (Co-PI), Mee Young Hong (Co-I), **Changqi Liu** (Co-I). 2019. Roles of almonds for physical performance. Almond Board of California. 04/01/2020–04/30/2023. Total award: \$316,125.
4. Shirin Hooshmand (PI), Harsimran S. Baweja (Co-PI), Mee Young Hong (Co-PI), Mark J. Kern (Co-PI), **Changqi Liu** (Co-PI). 2018. Impact of strawberries on cognition, motor function, and vascular and cardiometabolic markers in healthy older adults: A randomized, cross-over, double-blind, placebo-controlled clinical trial. California Strawberry Commission. 02/01/2019–01/31/2023. Total award: \$149,403.
5. Mee Young Hong (PI), Mark J. Kern (Co-I), Shirin Hooshmand (Co-I), **Changqi Liu** (Co-I). 2018. Effects of fresh mango pulp consumption on satiety and cardiometabolic health: A randomized, cross-over, double-blind, placebo-controlled clinical trial. National Mango Board. 04/11/2019–08/31/2022. Total award: \$146,720.
6. **Changqi Liu** (PI), John J. Love (Co-PI), David L. Larom (Co-PI), Ramona L. Pérez (Co-PI), John S. Crockett (Coordinator). 2017. Integrating indigenous and urban farming to incentivize Latino agricultural career choices. US Department of Agriculture (USDA)-National Institute of Food and Agriculture (NIFA)-Hispanic-Serving Institutions (HSI) Education Grants Program (USDA-NIFA-HSI 2017-38422-27108). 09/01/2017–08/31/2021. Total award: \$250,000.
7. Mark J. Kern (PI), Olly Witard (Co-PI), Shirin Hooshmand (Co-I), Mee Young Hong (Co-I), **Changqi Liu** (Co-I), Traci Roberts (Co-I). 2018. Pistachios as a recovery food following rigorous exercise in trained athletes. American Pistachio Growers. 03/01/2018–08/31/2019. Total award: \$250,000.
8. **Changqi Liu** (PI). 2019. Inhibition of enzymatic browning during protein isolation from mealworm (*Tenebrio molitor*) larvae. Southern California Institute of Food Technologists Section (SCIFTS) Education and Research Grant. 05/15/2019–05/14/2020. Total award: \$14,006.
9. Mee Young Hong (PI), Shirin Hooshmand (Co-I), Mark J. Kern (Co-I), **Changqi Liu** (Co-I). 2017. Effects of fresh watermelon consumption on satiety and cardiometabolic health. National Watermelon Promotion Board. 04/09/2017–06/30/2019. Total award: \$48,000.
10. **Changqi Liu** (PI). 2019. Amandin detection in wood and composite decking. Trex. 05/13/2019-04/30/2020. Total award: \$4,620.
11. **Changqi Liu** (PI), Shirin Hooshmand (Co-PI), Mark J. Kern (Co-PI), Mee Young Hong (Co-PI), Amanda McClain (Co-PI), Surabhi Bhutani (Co-PI). 2018. School Nutrition Advancement for Caribbean Kids (SNACK) Workshop. US Department of Agriculture (USDA)-Foreign Agricultural Service (FAS)-Cochran Fellowship Program (USDA-FAS-FX19CO-10962R012). 03/04/2019-10/05/2019. Total award: \$49,081.

12. **Changqi Liu** (PI). 2017. Nutrient composition of edible insects. Southern California Institute of Food Technologists Section (SCIFTS) Education and Research Grant. 05/17/2017–05/16/2018. Total award: \$11,681.
13. Mark J. Kern (PI), Shirin Hooshmand (Co-I), Mee Young Hong (Co-I), **Changqi Liu** (Co-I). 2017. Glycemic and insulinemic responses to the Milano Green Grape. Columbine Vineyards. 08/2017–12/2017. Total award: \$10,047.
14. Shridhar K. Sathe (PI), **Changqi Liu** (Co-PI). 2014. Chemical analysis of plant products. Pharmachem Laboratories, Kearny, NJ. 08/2014–08/2016. Total award: \$10,267.

XI. SERVICE

Service for the Profession

Editorial Board Member

1. Journal of Future Foods (since 2021)

Handling Editor

1. Frontiers in Pediatrics (1 since 2022)

Reviewer Board Member

1. Microorganisms (since 2021)
2. Polymers (since 2021)
3. Foods (since 2020)

Ad Hoc Reviewer (453 since 2016)

1. Journal of Stored Products Research (1 since 2024)
2. Food Bioscience (2 since 2024)
3. Industrial Crops and Products (1 since 2024)
4. International Journal of Biological Macromolecules (3 since 2023)
5. BMC Plant Biology (1 since 2023)
6. Cells (1 since 2023)
7. Future Foods (2 since 2023)
8. Polymers (2 since 2023)
9. Beverages (2 since 2023)
10. Metabolites (2 since 2023)
11. Pharmacological Reports (1 since 2023)
12. British Journal of Nutrition (1 since 2023)
13. The Scientific World Journal (1 since 2023)
14. Food & Function (3 since 2023)
15. Food Structure (2 since 2023)
16. Sustainable Food Proteins (3 since 2023)
17. Health Psychology and Behavioral Medicine (1 since 2022)
18. Diversity (2 since 2022)
19. International Journal of Food Properties (1 since 2022)
20. Antioxidants (5 since 2022)
21. Heliyon (3 since 2022)
22. International Journal of Food Science (1 since 2022)

23. *Frontiers in Immunology* (1 since 2022)
24. *AppliedChem* (2 since 2022)
25. *Biomedicines* (2 since 2022)
26. *Journal of Agriculture and Food Research* (4 since 2022)
27. *ACS Agricultural Science & Technology* (1 since 2022)
28. *Insect Molecular Biology* (1 since 2022)
29. *Evidence-Based Complementary and Alternative Medicine* (2 since 2022)
30. *Life* (2 since 2022)
31. *Journal of Nutritional Science* (1 since 2022)
32. *Preparative Biochemistry & Biotechnology* (2 since 2022)
33. *Biomolecules* (2 since 2022)
34. *Journal of Future Foods* (4 since 2022)
35. *International Journal of Gastronomy and Food Science* (3 since 2022)
36. *Animals* (3 since 2021)
37. *Acta Ecologica Sinica* (1 since 2021)
38. *Journal of Food Quality* (6 since 2021)
39. *JSFA Reports* (3 since 2021)
40. *SAGE Open* (2 since 2021)
41. *RSC Advances* (2 since 2021)
42. *Journal of the Science of Food and Agriculture* (1 since 2021)
43. *Journal of Functional Foods* (3 since 2021)
44. *Food Science and Human Wellness* (2 since 2021)
45. *Nutrition and Health* (1 since 2021)
46. *Frontiers in Nutrition* (4 since 2021)
47. *Journal of Fungi* (2 since 2021)
48. *Insects* (9 since 2021)
49. *International Journal of Food Science and Technology* (2 since 2021)
50. *BioMed Research International* (1 since 2020)
51. *Journal of Insects as Food and Feed* (7 since 2020)
52. *Allergologia et Immunopathologia* (5 since 2020)
53. *Journal of Oleo Science* (1 since 2020)
54. *Journal of Immunological Methods* (4 since 2020)
55. *Food Research International* (14 since 2020)
56. *Food Control* (22 since 2020)
57. *Journal of Pharmaceutical and Biomedical Analysis* (2 since 2020)
58. *Food Chemistry* (11 since 2020)
59. *Annals of the Entomological Society of America* (1 since 2020)
60. *Nutrients* (22 since 2020)
61. *European Journal of Investigation in Health, Psychology and Education* (4 since 2019)
62. *Sustainability* (9 since 2019)
63. *Food Hydrocolloids* (14 since 2019)
64. *Toxins* (4 since 2019)
65. *Journal of Ocean University of China* (2 since 2019)
66. *Food Science & Nutrition* (3 since 2019)
67. *Foods* (57 since 2019)

68. PLOS ONE (5 since 2018)
69. Journal of Agricultural and Food Chemistry (15 since 2018)
70. LWT – Food Science and Technology (54 since 2018)
71. Plant Foods for Human Nutrition (2 since 2018)
72. Journal of American Oil Chemists' Society (14 since 2018)
73. Poultry Science (2 since 2017)
74. Journal of Food Science (69 since 2016)

Book Proposal Reviewer

1. Insects as Food and Feed Ingredients, Developments in Food Quality and Safety Series Vol. 8, Elsevier, 2022

Textbook Reviewer

1. Human Nutrition, University of Hawaii, 2017

Service for Professional Organizations

1. The 4th International Electronic Conference on Foods Abstract Reviewer, 2023
2. Chair-elect, Southern California Institute of Food Technologists Section (SCIFTS), 2023–2024 (Co-Chair with Dr. Sunil Mangalassary)
3. Chairman, Southern California Food Industry Conference (SCFIC), 2023–2024 (Co-Chair with Dr. Sunil Mangalassary)
4. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division and Toxicology & Safety Evaluation Division, 2023
5. Track reviewer for Institute of Food Technologists (IFT) session proposals, Protein Division, Sustainability Division, Food Chemistry Division, Product Development & Ingredient Innovation Division, Sensory & Consumer Sciences Division, Public Policy, Food Laws & Regulation Division, Food Safety & Defense Division, and Nutraceuticals & Functional Foods Division, 2023
6. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division, 2022
7. Track reviewer for Institute of Food Technologists (IFT) session proposals, Protein Division and Toxicology & Safety Evaluation Division, 2022
8. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division and Toxicology & Safety Evaluation Division, 2021
9. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division, 2020
10. Southern California Institute of Food Technologists Section Planning Meeting, 2019
11. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Protein Division, 2019
12. Moderator for Institute of Food Technologists (IFT) 2018 Annual Meeting Session: Flavors of food protein ingredients and their applications in product formulation, 2018
13. American Kinesiology Association Scholar Award Committee, 2018
14. Institute of Food Technologists (IFT) Technical Research Paper Abstract Reviewer, Muscle Foods, Toxicology & Safety Evaluation, Quality Assurance, and Protein Divisions, 2018

15. Institute of Food Technologists (IFT) Award Juror, 2018
16. Southern California Institute of Food Technologists Section Scholarship Committee, 2017–2018
17. Track reviewer for Institute of Food Technologists (IFT) session proposals, 2016
18. Volunteer at Bluegrass Institute of Food Technologists Suppliers Night, 2009–2010

Service for the University

Service for the University

1. Faculty Judge for the 37th Annual CSU Student Research Competition (Session 1), San Diego State University, 2023.
2. Faculty Judge for SDSU Student Symposium (S³, Session F-8), San Diego State University, 2023
3. San Diego State University Senate Committee on Academic Policy and Planning, 2022-present
4. San Diego State University Senate, 2022-present
5. Faculty Judge for Student Research Symposium (Session B03), San Diego State University, 2022
6. Food Studies Minor Committee, San Diego State University (since 2021)
7. Faculty Judge for Student Research Symposium (Session P3-7), San Diego State University, 2021
8. Faculty Judge for Student Research Symposium (Sessions A13 and C10), San Diego State University, 2020
9. Faculty Judge for Student Research Symposium (Sessions A09, A11, B08, and C16), San Diego State University, 2019
10. Commencement Ceremony Faculty Marshal, 2018
11. Faculty Judge for Student Research Symposium (Sessions A10, C13, and D12), San Diego State University, 2018
12. Faculty Judge for Student Research Symposium (Sessions A01, H02, and I01), San Diego State University, 2017

Service for the College

1. College of Health and Human Services Curriculum Committee, San Diego State University, 2022–2023
2. College of Human Sciences Research & Creativity Day Oral Presentation Moderator, Florida State University, 2016
3. College of Human Sciences Dissertation Award Program Reviewer, Florida State University, 2014

Service for the Department

1. School of Exercise and Nutritional Sciences Panel, Explore SDSU Admitted Student Day, 2024
2. Teacher Performance Evaluation (Sasha Reschechtko, ENS 307 Motor Learning & Performance, Fall 2022)
3. School of Exercise and Nutritional Sciences Faculty Search Committee (Exercise Physiology), San Diego State University, 2021–2022

4. School of Exercise and Nutritional Sciences Diversity, Equity & Inclusion Committee, San Diego State University, 2021–present
5. School of Exercise and Nutritional Sciences Curriculum Committee, San Diego State University, 2021–2022
6. Teacher Performance Evaluation (Jochen Kressler, ENS 662 Advanced Exercise Physiology Lab, Fall 2021)
7. School of Exercise and Nutritional Sciences Dual Master’s Degree Program Admissions Committee, San Diego State University, 2021–present
8. School of Exercise and Nutritional Sciences Nutritional Sciences Admissions Committee, San Diego State University, 2021–present
9. School of Exercise and Nutritional Sciences Nutrition Accreditation Committee, San Diego State University, 2021–present
10. School of Exercise and Nutritional Sciences Nutrition Assessment Committee, San Diego State University, 2021–present
11. Teacher Performance Evaluation (Harsimran Baweja, DPT 830 Cardiopulmonary Therapeutics, Fall 2020)
12. School of Exercise and Nutritional Sciences Faculty Hearing Panel, San Diego State University, 2019–2021
13. Meeting with a Board Member of the Campanile Foundation for fundraising, 2019
14. School of Exercise and Nutritional Sciences Faculty Search Committee (Behavioral Nutrition), San Diego State University, 2017
15. School of Exercise and Nutritional Sciences Scholarship Committee, San Diego State University, 2017–2021
16. Department of Nutrition, Food, & Exercise Sciences Faculty Search Committee, Florida State University (Nutrition), 2013

Service for Student Organizations

1. Faculty Advisor, The Alt Protein Project SDSU, 2022–present
2. Volunteer at Kentucky State Fair Dairy Booth, Food Science Club, University of Kentucky, 2009–2010
3. Webmaster of Food Science Club, University of Kentucky, 2010
4. President of Entomology Club, Sichuan Agricultural University, 2006–2007