



Ye Peng

Assistant Professor

Email: pengye@must.edu.mo

Office: Praia Park PP-R207c

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:

2022.09-Present Assistant Professor, Faculty of Medicine, Food and Nutrition Science, Macau, China

2020-2022.07 Associate Researcher, 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

Research Focuses

well as their relationship with gut microbiota;

-term exposure of food/environmental contaminants and the development of obesity and diabetes.

Other Experience and services

Guest editor for a special issue of *Journal of Food Quality* and a reviewer for several journals, including *Journal of Agricultural and Food Chemistry*, *Journal of Functional Foods*, and *Current research in Food Science*.

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. Yang J., Gu T., Lu Y., Xu Y., Gan R.Y., Ng S.B., Sun Q., **Peng Y***. (2023) Edible *Osmanthus fragrans* flowers: aroma and functional components, beneficial functions, and applications. *Crit Rev Food Sci Nutr*, 7:1-14. doi: 10.1080/10408398.2023.2220130.
2. **Peng Y.**, Gu T., Zhong T., Xiao Y., Sun Q. *. (2022) Endoplasmic reticulum stress in metabolic disorders: opposite roles of phytochemicals and food contaminants, *Current Opinion in Food Science*, 48, 100913, <https://doi.org/10.1016/j.cofs.2022.100913>.
3. Chen G., Wang G., Xu W., Xiao Y., **Peng Y***. (2022) Transcriptome analysis of fat accumulation in 3T3-L1 adipocytes induced by chlorantraniliprole. *Front Nutr*, 15;9:1091477. doi: 10.3389/fnut.2022.1091477.
4. Wang G., Huang Y., Gao Y., Chen G., Cui L., **Peng Y.**, **Sun Q.***, The fat accumulation promotion effects of dihydryxtetraphenylmethane and its underlying mechanisms via transcriptome analysis, *Current Research in Food Science*, Volume 7, 2023, 100534, <https://doi.org/10.1016/j.crfs.2023.100534>.
5. 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.
6. 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.
7. **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.
8. **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.
9. **Peng, Y.**, Sun, Q., & Park, Y. (2019). Chicoric acid promotes glucose uptake and Akt phosphorylation via AMP-
-dependent pathway. *Journal of Functional Foods*, 59, 8-15.
10. **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 AMPK α -mediated pathway. *Food & Function*, 10(4), 1940-1947.
11. Yuan, L, Lin, J., **Peng, Y***, Gao, R., and Sun, Q.* (2019). Chlorantraniliprole induces adipogenesis in 3T3-
Food Chemistry, 311, 125953.
12. 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.
13. **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-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).