

The Lipid Innovation Lab is focused on chemistry and processing of lipid and protein co-products in oleaginous biomass. We specialize in three core areas:

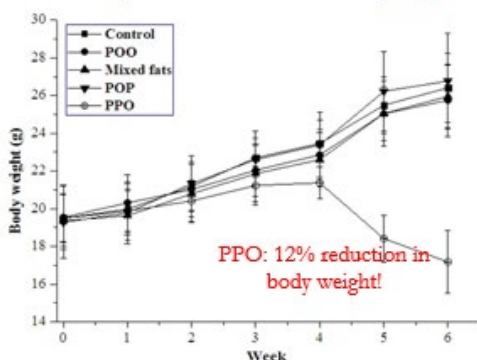
- **Creating Smart Lipids and Sustainable Lipid Processing Technologies**
- **Lipid Oxidative Stability**
- **Egg and Dairy Product Quality and Value Enhancement**

Examples of journals of publication	Impact Factor
Algal Research	5.0
Bioresource Technology	5.8
Energy & Fuels	3.1
European Journal of Lipid Science and Technology	2.2
Food Chemistry	5.4
Food Hydrocolloids	5.8
Industrial Crops and Products	4.2
Journal of Agricultural and Food Chemistry	3.2
Journal of the American Oil Chemists' Society	1.5
LWT - Food Science and Technology	3.7

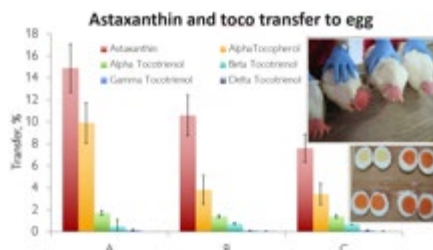
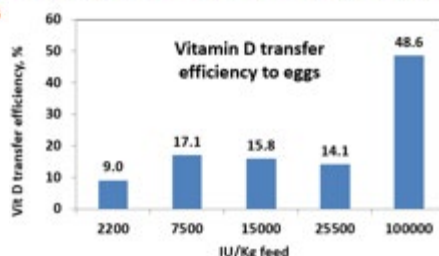
Examples of trainees and current position		
B. Brothers	M.S.	The Kraft Heinz
L Fang	Ph.D.	Manager, AgCertain, Ames, IA
T. Fei	Ph.D.	Assistant Professor, Univ of TN
C. Au	M.S.	Pilgrim's
H. Fuller	M.S.	Tone's Spice
X. Wang	Ph.D.	Associate Professor, Jiangnan University
L. Walker	M.S.	Quality Assurance Manager
D. Dolde	M.S.	Lab Leader, Corteva
L. Yao	Ph.D.	Analyst at Colorado State University
G. Wang	Ph.D.	Director, R&D, Bunge- LC
H. Wang	Ph.D.	Pilot Plant Manager, Iowa State Univ
E. Gutierrez	M.S.	Jim Beam
X. Yu	Prof	Professor, Northwest A & F University
J. Sekhon	Postdoc	Assistant Professor, Drexel University
J. Gerde	Postdoc	Associate professor, Universidad Argentina
K. Rezaei	Postdoc	Professor, Iran

Total number of refereed publications, 158; Patent filed and granted, 9.

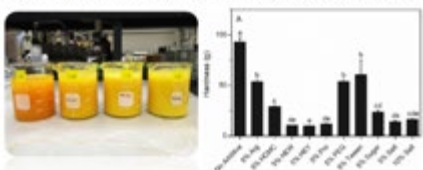
Lipid structure affects food consumption and functional properties



Egg Science and Technology



Study of freeze-induced yolk gelation mechanism and prevention



Lipid processing – extraction and fractionation of neutral and polar lipids

Novel technology for isolation of dairy phospholipids

