

## CURRICULUM VITAE

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### EDUCATION AND PROFESSIONAL QUALIFICATIONS:

- 1971 North-Western Yiyin Middle School, Xi'an, China (Distinction, Captain of Volleyball and Badminton, Leader of Student Media, Leader of Student Labour Training Bases).
- 1978 BSc.(Distinction) in Oils and Fats Engineering, Zhengzhou Grain College, China.
- 1984 M.Phil. (Distinction) in Lipid Chemistry, Wuxi University of Light Industry and Zhengzhou Grain College, China.
- 2010 PhD, Lipids Biochemistry & Nutrition, Institute of Brain Chemistry & Human Nutrition, London Metropolitan University, UK.
- 1989 Royal Research Fellow, the Royal Society, UK (The Royal Fellowship of the RS).
- 1998- Professor in Lipid Chemistry & Technology, National Oils & Fats Research Institute, Xi'an, China (Qualification Certificates: SXRZ No. 014540, MITZ No. 1593, the National Administration of Academic and Human Resources, China).

### HONOURS/AWARDS:

- 2006- Advisor, TC 34/SC 4 Committee, International Organization for Standardization.
- 2011- Advisor, Academy of State Administration of Grain, China
- 2002- Scientific advisor, China Quality Control Centre for Grains and Oils
- 2002- Scientific advisor, COFCO R&D Centre for Cereals and Oils, China
- 1997- Visiting Professor, Agricultural University of Northwest, China
- 1999-2004 Director, The Board of Directors, Chinese Grains and Oils Association
- 1998-1999 The Guest Professorship of University of Aarhus, Denmark
- 1996-1997 The Senior Visiting Scholarship to USA of Chinese Education Commission
- 1994 Invited in *Who's Who in the World of Cereal Science and Technology* by International Association for Cereal Science and Technology, Vienna, Austria
- 1992-1994 Invited Member of the American Oil Chemists' Society
- 1994 The Natural Scientific Paper Award(III) of the Shaanxi Province, China
- 1991 The Excellent Paper Award of the Chinese Cereals and Oils Association
- 1991-1995 Annual Excellent Worker Award in National Oils & Fats Research Institute, China
- 1986-1988 Annual Excellent Worker Award in National Oils & Fats Research Institute, China
- 1986- Referees, *China Oils and Fats, Journal of the Chinese Cereals and Oils Association, J. Am. Oil Chem. Soc., Journal of Food Composition and Analysis, Nutrition and Health, Critical Reviews in Food Science and Nutrition, PLEFA, Journal of Lipid Research, etc*

### EXPERIENCE

- 2012- Chief Biochemist, Institute of Brain Chemistry & Human Nutrition, UK
- 2012- Senior Research Associate, Department of Medicine, Imperial College London
- 2002- Simultaneous translator for several international conferences.
- 2000-2012 Research Fellow, Institute of Brain Chemistry & Human Nutrition, London Metropolitan University, UK.
- 1998-1999 Guest Professor at the International Food Science Centre and Biological Sciences

- Institute of Aarhus University, Aarhus, Denmark.
- 1998-2000 Professor or Visiting Professor in Lipids Chemistry & Technology, China National Oils & Fats Research Institute (CNOFRI), Xi'an, China
- 1989-1998 Deputy director of Academic Committee, CNOFRI
- 1989-1998 Leading engineer and Associate Professor in Lipids Chemistry & Technology, CNOFRI
- 1987-1998 Director, Lipid Chemistry Department, CNOFRI
- 1996-1997 Senior visiting scientist at the Food Protein R & D Center, Texas A & M University, College Station, Texas, USA.
- 1995-1996 PI, collaboration project with Malaysian Cocoa Board.
- 1991-1996 Deputy director, Xi'an Inspection Center for Commodity Quality of Oils and Fats of Ministry of Internal Trade, Xi'an, China
- 1986-1998 Member of National Standardization Technical Committee for Grain and Oil, China
- 1986-1998 Evaluation experts of Ministry of Agriculture, Ministry of Internal Trade, Xi'an City Government, China
- 1989-1990 Royal Research Fellow (the Royal Society Fellowship) at Department of Food Science and Technology, University of Reading, Reading, UK.
- 1986-1989 Research Fellow in Lipids Chemistry & Technology, CNOFRI
- 1986-1999 Associate editor, *China Oils and Fats*.
- 1991-2004 Associate editor, *Journal of the Chinese Cereals and Oils Association*
- 1984-1986 Lecturer, Chief of Lipid Chemistry Lab at the Oils and Fats Engineering Dept. of Zhengzhou Grain College, Zhengzhou, China.
- 1978-1982 Assistant engineer at Shaanxi Grain and Oil Research Institute, Xi'an, China.
- 1973-1975 Farmer, Agricultural Technician, Shachang village, ChangAn County, China.

## EXPERTISE

Design and construct of new lipids research labs (e.g. 1982, research labs, Zhengzhou Grain College, China; 1986, research labs, CNOFRI, Xi'an, China; 2012, research labs, C&W campus, Imperial College London, UK)

Lipid biochemistry and nutrition: PUFA basic functions, PUFA in cell membranes, relationship between dietary lipids and health, researches on Lipidomics.

Food chemistry and lipid chemistry: properties and reactions, isolation and identification of components.

Specialised in gas liquid chromatography/MS/MS, High pressure lipid chromatography, isolation and purification of lipids and individual fatty acids from lipid mixtures.

Instrument analysis including:

- UV and IR spectrometry,
- Element analysis using inductively coupled plasma emission spectrometry,
- Amino acid and protein analysis,
- Nuclear magnetic resonance and Mass spectrometry.

Lipid technology and engineering:

- Processing of vegetable oils: extraction (mechanical pressing, solvent extraction) and refinery (chemical or physical).
- Modification of oils and fats: interesterification(chemical or biotechnical), fractionation and hydrogenation
- Autoxidation and antioxidation of lipids: exploitation of antioxidants and quality control of oils and fats.
- Production and application of plastic fats: margarine and shortening, confection fats and

chocolate

- Application of oleochemicals: food additives, biodiesel, lubricants, cosmetics, etc.
- Comprehensive utilization of byproducts of oils: vegetable proteins and unsaponifiable matter, etc.

## REFERENCES

Available on request.

## PRESENTATIONS AND PUBLICATIONS:

- Brenna J, Crawford MA, Forsyth S, **Wang Y** (2015). The European Food Safety Authority recommendation for polyunsaturated fatty acid composition of infant formula overrules breast milk, puts infants at risk, and should be revised. PROSTAGLANDINS LEUKOTRIENES AND ESSENTIAL FATTY ACIDS, Accepted.
- Dornellas APS, Pimentel GD, Boldarine VT, Nascimento CMO, Oyama LM, **Wang Y**, Bueno AA, et al (2014) High-fat saturated diet impairs insulin-induced hypophagia and hypothalamic signalling in rats. Submitted.
- Chuang SL; **Wang Y**; Demertzi E; Willetts S; Talbot I; Johnson M; Pantelidis P; Crawford M; Ogundipe E (2014) Fatty acid profiles in pregnancy and cord blood related to meconium microbiota (209/ID 905). XXIV European Congress of Perinatal Medicine (ECPM-2014), Florence, Italy (June 4-7, 2014)
- Ogundipe E, Ghaus K, **Wang Y**, Talbot I, Johnson MR, Crawford MA (2014) FOSS Trial: Antenatal Maternal DHA and AA Lipids and their PsychoBehavioural status (387/ID 930). XXIV European Congress of Perinatal Medicine (ECPM-2014), Florence, Italy (June 4-7, 2014)
- **Wang YQ** (2013) Application of Advanced Mass Spectrometry in the Lipids Scientific Researches. Invited Lecture, Academy of State Administration of Grain and State Administration of Foreign Experts Affairs, Beijing, China (September 24, 2013)
- **Wang YQ** (2013) Comprehensive comparison and consideration of the intakes of n-6 and n-3 unsaturated fatty acids in China and some countries. Invited Lecture, Academy of State Administration of Grain and State Administration of Foreign Experts Affairs, Beijing, China (September 17, 2013)
- Ogundipe E, **Wang Y**, Talbot I, Chuang SL, Johnson MR, Crawford MA (2013) Comparison of the Polyunsaturated Fatty Acid Profiles at Antenatal Booking of High Risk and Normal Healthy Pregnant Women. 2013 Summer Conference on Neonatology, Neonatal in Provence, Avignon, France (September 5-6, 2013)
- Crawford MA, Leigh Broadhurst C, Guest M, Nagar A, **Wang Y**, Ghebremeskel K, Schmidt WF. (2013) A quantum theory for the irreplaceable role of docosahexaenoic acid in neural cell signalling throughout evolution. Prostaglandins Leukot Essent Fatty Acids. 88(1):5-13.
- **Wang YQ** (2012) Nowadays Concerns of Research on Relations between Dietary Fats and Health. Invited Lecture, Academy of State Administration of Grain and State Administration of Foreign Experts Affairs, Beijing, China (August 15-24, 2012)
- **Wang YQ**, Cheng ZR, Wathes DC, Chin EC, Ghebremeskel K & Abayasekara DRE (2012) Drenal gland fatty acids composition and steroid hormone biosynthesis in cyclic ewes is modified by alpha-linolenic acid rich diet. 10th Congress of the International Society for the Study of Fatty acids and Lipids, Vancouver, Canada (May 26-30, 2012)
- **Wang YQ**, Daak A, Dawood M, Abukashawa S, Ghebremeskel K (2012) The Nile fish species, Bulti, Dabs and Gargour, contain adequate amounts of DHA and AA to help support pregnancy and lactation. 10th Congress of the International Society for the Study of Fatty acids and Lipids, Vancouver, Canada (May 26-30, 2012)
- **Wang YQ**, Daak A, Zhang J, Dawood M, Abukashawa S, Ghebremeskel K (2012) Farmed Tilapia are good source of linoleic acid (LA) but not of docosahexaenoic (DHA) and eicosapentaenoic (EPA) acids.

10th Congress of the International Society for the Study of Fatty acids and Lipids, Vancouver, Canada (May 26-30, 2012)

- **Wang YQ** (2011) DHA Benefit for Brain Health in Traditional Chinese Diets. 2011 International symposium on dietary fatty acids - n-3 fatty acids and human brain health. Chinese Nutrition Society & GOED Omega-3, Beijing, China (Nov. 18, 2011)
- Crawford MA, **Wang Y**, Lehane C and Ghebremeskel K (2010) Chapter 6. Fatty acid ratios in free living and domestic animals. In: Modern Dietary Fat Intakes in Disease Promotion, Ed. Watson, RR.; De Meester, F.; De Meester, F.; Zibadi, S. Humana Press, Springer, New York, Dordrecht, Heidelberg, London, p95-108.
- Kirby A, Woodward A, Jackson S, **Wang Y**, Crawford MA (2010) The association of fatty acid deficiency symptoms (FADS) with actual essential fatty acid status in cheek cells. Prostaglandins Leukot Essent Fatty Acids, 83(1):1-8.
- Kirby A, Woodward A, Jackson S, **Wang Y**, Crawford MA (2010) A double-blind, placebo-controlled study investigating the effects of omega-3 supplementation in children aged 8-10 years from a mainstream school population. Res Dev Disabil. 31(3):718-30.
- Kirby A, Woodward A, Jackson S, **Wang Y**, Crawford MA (2010) Childrens' learning and behaviour and the association with cheek cell polyunsaturated fatty acid levels. Res Dev Disabil. 31(3):731-42.
- **Wang YQ** (2010) Lipidomics as a tool for studies of dietary lipids and health. Dietary Fat and Health – The 13th Annual Symposium of Danone Institute China, Lanzhou, China (Oct. 28-29)
- **Wang YQ** (2010) The Health Benefits from Fish Consumption in Rural China and Suggestions for Current Intakes of  $\omega$ 3 Long Chain Polyunsaturated Fatty Acids. 2010 Annual Conference, International Fishmeal and Fish Oil Organization, Beijing, China (Oct. 25-28)
- **Wang YQ**, D Zhou, K Ghebremeskel (2010) The special function of Zicao seed oil rich in stearidonic acid. 2nd Chinese Advanced Forum of Fats and Health, Xi'an Institute of Oils & Fats R&D, State Administration of Grain, Benxi, China (Oct. 11-12)
- **Wang YQ**, Zhang J, Meng LP, Ghebremeskel K, Zhao WH, Chen JS, Crawford MA (2010) The Phosphatidylcholine/phosphatidylethanolamine (PC/PE) ratio determines bilayer phase structure between the external and internal leaflet and hence the curvature of the membrane and its functional properties. 9th Congress of the International Society for the Study of Fatty acids and Lipids, Maastricht, The Netherlands (May 29th-June 2nd)
- **Wang YQ**, Zhang J, Meng LP, Ghebremeskel K, Zhao WH, Chen JS, Crawford MA (2010) Gestational weight gain related to intake of aquatic food and fatty acid status in blood. 9th Congress of the International Society for the Study of Fatty acids and Lipids, Maastricht, The Netherlands (May 29th-June 2nd)
- Crawford MA, Schmidt WF, Mookherji S, Mitchell AD, **Wang YQ** (2010) Different lipids can be immiscible: Differential Scanning Calorimetry of Lipid Mixtures. 9th Congress of the International Society for the Study of Fatty acids and Lipids, Maastricht, The Netherlands (May 29th-June 2nd)
- Crawford MA and **Wang YQ** as assistant (2005-2009), Impact of Changes of Meat Fats and Omega-3 fatty acids Intakes on Human Health, interviewed by TV Channel 4 and News Papers, London, UK.
- **Wang YQ** (2009) Balanced intakes of edible oils and fats related with human health (Plenary Lecture). Advanced Forum for Scientific Consumption of Edible Oils and Fats, Xi'an, China (16-17 May)
- Zhang J, **Wang Y**, Meng L, Wang C, Zhao W, Chen J, Ghebremeskel K, Crawford MA (2009) Maternal and neonatal plasma n-3 and n-6 fatty acids of pregnant women and neonates from three regions of China with contrasting dietary patterns. Asia Pacific Journal of Clinical Nutrition 18(3):377-88.
- **Wang Y**, Lehane C, Ghebremeskel K, Crawford M (2009) Modern organic and broiler chickens sold for human consumption provide more calories from fat than protein. Public Health Nutr 4:1-9
- Caraveo-Patino J, **Wang Y**, Soto LA, Ghebremeskel K, Crawford MA, Lehane C (2009) Eco-physiological repercussions of dietary arachidonic acid in cell membranes of active tissues of the gray whale. Marine Ecology 30(4):437-447

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- **Wang YQ**, Meng LP, Zhang J, Ghebremeskel K, Chen JS, Crawford MA (2008) Consumption changes of dietary fats and polyunsaturated fatty acids in the food chain in China since 1970s. 8<sup>th</sup> International Conference of ISSFAL, Kansas City, USA, May 17-22.
- **Wang YQ** (2007) Dietary Lipids (Chapter 1), in *The Dietary Lipids and Health* (Junshi Chen, ed. in Chinese) the publishing plan of Danone Institute, Liaoning Sci. & Tech. Publishing House, p1-25.
- **Wang YQ** (2007) Dietary Fatty Acids (Chapter 3), in *The Dietary Lipids and Health* (Junshi Chen, ed. in Chinese) the publishing plan of Danone Institute, Liaoning Sci. & Tech. Publishing House, p43-61.
- **Wang YQ**, Meng LP, Zhang J, Ghebremeskel K., Chen JS, Crawford MA (2007), Dietary Fat Issue: An Impact on Chinese Health in Transition Period (Abstract), The Forum 11 of the Global Forum for Health Research, WHO, Beijing.
- **Wang YQ**, Brough L, Ghebremeskel K, Crawford MA (2006), Lower docosahexaenoic acids in plasma choline phosphoglycerides of smoking pregnant women (Poster). 7th Congress of ISSFAL, Australia.
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- Caraveo-Patino J, **Wang YQ**, Crawford MA (2006), Antithetic Eco-physiological relationship between dietary DHA, EPA and AA: possible evolutionary repercussions (Poster). 7th Congress of ISSFAL, Australia
- Zhang J, Meng LP, Wang CR, **Wang YQ**, Zhao WH, Chen JS, Ghebremeskel K, Crawford MA (2006), Aquatic foods, and fatty acid intake and status of pregnant women and neonates from three regions of China (Poster). 7th Congress of ISSFAL, Australia
- **Wang YQ**, Zhang J, Crawford MA, Chen JS, Zhao WH, Ghebremeskel K, Li JY (2006), Aquatic food consumption, docosahexaenoic acid and chronic diseases in Chinese rural populations (Speaker). Seminar on Fatty Acids from Marine Sources, Tunis, Tunisia.
- Schmidt WF, Broadhurst CL, Crawford MA, **Wang YQ**, Mitchell AD (2006), NOE effects in Natural Undiluted Highly Polyunsaturated Lipids (Poster). 47<sup>th</sup> Experimental Nuclear Magnetic Resonance Conference, American Biomolecular NMR Society, Asilomar, California, USA (23-28 April 2006).
- Zhang J, Meng LP, Wang CR, Man QQ, Zhao WH, **Wang YQ**, Crawford MA and Chen JS (2006), The relationships of essential fatty acids status among the aquatic food intakes of pregnant women and their neonates in three regions of China. In: Danone Institute China (Ed.), *Proceedings of the 8<sup>th</sup> Symposium (2005) of Danone Institute China*, ChengDu, Sichuan, China.
- **Wang YQ**, Chen JS, Crawford MA (2005), A Marker of Health – the Red Blood Cell Omega 3 Fatty Acid against Heart and other Chronic Diseases (Opening address), 4th International Congress on the Columbus Concept, Beijing, China.
- **Wang YQ** (2005), Dietary Lipids and Nutrition (relationship between lipid nutrition and development of the edible oil industry) (Plenary lecture), 2005 Beijing International conference of Oils and Fats, CCOA and ICC, Beijing, China.

- Broadhurst CL, Schmidt W, **Wang Y**, Crawford MA, Rong Li (2004)  $^{13}\text{C}$  Nuclear Magnetic Resonance Spectra of Natural Undiluted Lipids: Docosahexaenoic-Rich Phospholipid and Triacylglycerol from Fish. *J. Agric. Food Chem.*, 52:4250-4255.
- **Wang YQ** (2004) Fish consumption and health in China (Oral presentation). The Letten Symposium on Brain Function and Dysfunction, The Letten F Saugstad Foundation and IBCHN, London Metropolitan University. The Royal Society, London.
- **Wang YQ**, Chitengi PM, Ghebremeskel K and Crawford MA. (2004) Are eggs rich source of omega 3 fatty acids? 3<sup>rd</sup> Euro Fed Lipid Congress, Edinburgh, UK.
- **Wang YQ**, Thomas B, Ghebremeskel K and Crawford MA (2004) Changes in protein and fat balance of some primary foods: implications for obesity (Poster). 6th Congress of the International Society for the Fatty Acids & Lipids, Brighton, UK.
- Zhou D, Ghebremeskel K, **Wang YQ**, Reifen R and Crawford MA (2004) The effect of plant seed oil containing high  $\gamma$ -linolenic and stearidonic acids on levels of liver arachidonic and docosahexaenoic acids in rats (Poster). 6th Congress of the International Society for the Fatty Acids & Lipids, Brighton, UK.
- **Wang YQ** (2004) More fish consumption, more blood docosahexaenoic acid and less chronic diseases in Chinese rural population. The McCarrison Society Newsletter 38(1):11-12.
- **Wang Y**, Crawford A, Chen J, Li J, Ghebremeskel K, Campbell TC, Fan W, Parker R, Leyton J (2003) Fish consumption, blood docosahexaenoic acid and chronic diseases in Chinese rural populations. *Comp Biochem Physiol A Mol Integr Physiol* 136(1):127-140
- Broadhurst CL, **Wang Y**, Crawford MA, Cunnane SC, Parkington JE, Schmidt WF (2002) Brain-specific lipids from marine, lacustrine, or terrestrial food resources: potential impact on early African Homo sapiens. *Comp Biochem Physiol Part B* 131:635-673.
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- Clauss M, **Wang Y**, Ghebremeskel K, Lendl CE, Streich WJ (2003) Plasma and erythrocyte fatty acids in captive Asian (*Elephas maximus*) and African (*Loxodonta Africana*) elephants. *Veterinary Record* 153: 54-58
- Broadhurst CL, **Wang YQ**, Crawford MA, Cunnane SC, Parkington JE and Schmidt WF (2002) Brain-specific lipids resources for the early African Homo sapiens. Proceedings of Essential fatty acids and human nutrition and health international Conference, Shanghai, p135-153 .
- Clauss M, **Wang YQ**, Ghebremeskel K, Streich WJ, Lendl C (2002) Fatty acid composition of plasma and red cells in a group of captive Asian (*Elephas maximus*) and African (*Loxodonta africana*) elephants (poster). Joint Nutrition Symposium, AAVN, ACVN, CNS, ECVCN, ESVCN, EZNRG, Antwerp, Belgium.
- Bitsanis D, **Wang YQ**, Reifen R, Ghebremeskel K & Crawford MA(2002) Trace elements in the food chain and human cerebral expansion (Poster). Annual Meeting of Inorganic Biochemistry Discussion Group (IBDG), London.
- Bitsanis D, **Wang YQ**, Reifen R, Ghebremeskel K & Crawford MA(2001) The unique structural property of membrane docosahexaenoic acid (Poster). London's Chemistry at the House of Commons, Society of Chemical Industry, London.
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- **Wang YQ**, Crawford MA, Chen JS, Li JY, Ghebremeskel K, Campbell TC, Fan WX, Parker RS, Leyton J (2001) The association of docosahexaenoic acid with reduced heart and other chronic diseases in China poses a new hypothesis linking the cell membrane as the site of initiation. Proc Nutr Soc 60:127A.
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- **Wang YQ** and Wang BG (1997) Antioxidant activities of more than 40 Chinese medicinal plants. 97' Annual Meeting of Sub-association Oils and Fats of CCOA, Jining, China.
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- Zhen SZ, Ding FQ, **Wang YQ** and Wang BG (1994) Antifertility effect of gossypol through skin penetrating absorption, Proceedings of the International Symposium on New Approaches in the Production of Foodstuffs and Intermediate Products from Cereal Grain and Oilseeds. CCOA, ICC, AACC and AOCS, Beijing, p839.
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- **Wang YQ** (1994) Oils and fats for nonfood applications. China Oils & Fats 19(1):4.
- **Wang YQ** and Gordon M (1993) Preparation of hard butter rich in linoleic acid. J Chinese Cereals Oils Assoc 8:52.
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