

## 一、基本資料

姓名	黃湏鈺	
職級 (含取得職級時間)	教字第 144219 號 民國 108 年 6 月 1 日	
校內分機	732.733	
研究室	加工廠	
最高學歷	國立台灣大學食品科技研究所博士	
專業證照 (號碼)	食品技師(80)技證字第 003153 號 中餐烹調乙級技術士證 076-006221 食品檢驗分析乙級技術士證 092-002683 食品安全管制系統基礎訓練 (南市衛食藥檢字第 0980001227 號) 食品安全管制系統進階訓練 (南市衛食藥檢字第 0980005965 號) 門市服務乙級技術士證 181-001291 技術士技能檢定術科測試監評人員證書(勞中二字第 0960200870) 個案高階師資(光華證字 2016A017)	
專長	食品加工.食品保藏.食物學原理、食品科技、食品衛生與安全	
研究領域	食品加工.食品保藏.食物學原理.食品科技	
其他	台南市、高雄市衛生局「餐飲衛生分級評核(衛生優良店)」評核委員 台南市衛生局食安輔導員 衛生督導員(104/9/1~迄今) 經歷:義美食品公司研究員 水產試驗所約聘人員 中華醫專講師 中華醫大副教授 到校時間:81/8/1	

## 專利計畫

(A)研發專利：

- 1 發酵酸白菜冰淇淋之結構(中華民國新型第 M548973 號)
- 2 調和雞尾酒容器(中華民國新型第 M543032 號)
- 3 黑蒜麵條結構(中華民國新型第 550549 號)

(B) 近年計畫：

**政府計畫：**

- 1 大專校院辦理共通核心職能課程計畫(111年勞動部勞動力發展署補助計畫)
- 2 大專校院辦理共通核心職能課程計畫(110年勞動部勞動力發展署補助計畫)
- 3 99年度學界協助中小企業科技關懷計畫--麥園麵包食品行(99年經濟部金屬工業研究發展中心)
- 4 99年度學界協助中小企業科技關懷計畫—高單位蛋糕麵包公司(99年經濟部金屬工業研究發展中心)
- 5 以益生菌發酵技術開發水果酒粕抗紫外線及美白生物保養品(97年教育部補助計畫 B-17-044)
- 6 開發水果酒粕發酵保健食品及提升免疫活性功能評估研究(96年教育部補助計畫 B-17-025)
- 7 餐飲製作管理類失業者職業訓練-地方小吃班(97年台南縣政府補助計畫)
- 8 餐飲製作管理類失業者職業訓練-西點烘焙乙級證照班(97年台南縣政府補助計畫)

**產學計畫：**

- 1 乳液體驗及滿意度調查-以捷緣生技公司為例(109年捷緣生技公司)
- 2 桑椹酒粕發酵物降血糖抗氧化研究及對食品應用性探討(108年明華食品股份有限公司)
- 3 肉桂醛一氧化氮對腎細胞影響及對食品應用性探討(108年明華食品股份有限公司)
- 4 不同菌株對酸白菜之影響(107年凡可達食品工場)
- 5 台灣在地食材-各式泡菜及其創新產品研發(106-107年高雄餅食品股份有限公司)
- 6 台灣在地食材更性果乾產品開發(105年高雄餅食品有限公司)

**期刊論文 (Refereed Papers)**

1. Yung-Shin Shyu, **Jean-Yu Hwang**, Shih-Ting Shen, Wen-Chieh Sung. **2021**. The Effect of Different Frying Methods and the Addition of Potassium Aluminum Sulfate on Sensory Properties, Acrylamide, and Oil Content of Fried Bread (Youtiao) Applied Sciences. 11(2), 549 (SCI)
2. Yeong-Fang Tsai, **Jean-Yu Hwang**, Yung-Shin Shyu. **2020**. Effects of different whipping methods on foaming properties and cake texture. Journal of Hospitality and Tourism. 17(3), 19-28.
3. **Jean-Yu Hwang**, Wei-Chih Kan, Yao-Bin Liu, Lea-Yea Chuang, Jinn-Yuh Guh, Yu-Lin Yang, Jau-Shyang Huang. **2019**. Angiotensin-converting enzyme inhibitors attenuated advanced glycation end products-induced renal tubular hypertrophy via enhancing nitric oxide signaling. Journal of Cellular Physiology. 234(10):17473-17481. (SCI)
4. Wei-Chih Kan, **Jean-Yu Hwang**, Lea-Yea Chuang, Jinn-Yuh Guh, Yi-Ling Ye, Yu-Lin Yang, Jau-Shyang Huang. **2019**. Effect of osthole on advanced glycation end products-induced renal tubular hypertrophy and role of klotho in its mechanism of action. Phytomedicine. 53, 205-212. (SCI)
5. **Jean-Yu Hwang\***, Den-En Shieh, Yung-Shin Shyu, Cheng-Kuang Hsu and Chuan-Wang Lin. **2018**. Antidiabetic, antihyperlipidemic, and antioxidant activities of mulberry lees fermented products in diabetic mice. Journal of Food Science 83, 2866-2872. (SCI)

6. **Jean-Yu Hwang**, Yung Shin Shyu, Lieh-Te Yeh, Wen-Chieh Sung. **2018**. Study on sponge cake qualities made from hen, duck and ostrich eggs. *Journal of Food and Nutrition Research*. 6(2), 110-115. ( **SCI** )
7. Yung-Shin Shyu, **Jean-Yu Hwang**, Tzu-Ching Huang, Wen-Chieh Sung. **2018**. Effect of resistant starch on physicochemical properties of wheat dough and bread. *Journal of Food and Nutrition Research*. 6 (5) , 335-340. ( **SCI** )
8. Nguyen Xuan Hoang, Sophia Ferng, Ching-Hua Ting, Ying-Chen Lu, Yu-Fong Yeh, Yi-Ru Lai, Robin Yih-Yuan Chiou, **Jean-Yu Hwang**, Cheng-Kuang Hsu. **2018**. Effect of initial 5 days fermentation under low salt condition on the quality of soy sauce. *LWT -Food Science and Technology* 92 , 234-241. ( **SCI** )
9. Yung-Shin Shyu, Chun-Hao Su and **Jean-Yu Hwang\***. 2017. Research and development of fat replacer citrus fiber applied in bread. *Journal of Hospitality and Tourism*. 14(3) , 143-154.
10. Jau-Shyang Huang, Ying-Ho Lee, Lea-Yea Chuang, Jinn-Yuh Guh and **Jean-Yu Hwang\***. **2015**. Cinnamaldehyde and nitric oxide attenuate advanced glycation end products-induced the JAK/STAT signaling in human renal tubular cells. *Journal of Cellular Biochemistry*. *Journal of Cellular Biochemistry* 116, 1028–1038. ( **SCI** )
11. **Jean-Yu Hwang\*** and Yung-Shin Shyu. **2015**. Influence of raisin starter syrup concentrations on the properties of sourdough and sourdough bread. *Journal of Marine Science and Technology*. 23(4) , 443-450. ( **SCIE** )
12. Yeu-Pyng Lin, Shao-Chi Wu and **Jean-Yu Hwang\***. 2014. Response surface optimization of microwave-assisted sulfated polysaccharide extraction from *porphyra dentate*. *Journal of Marine Science and Technology*. 22(5) , 666- 671. ( **SCIE** )
13. Yung-Shin Shyu and **Jean-Yu Hwang\***. **2014**. Effects of methyl cellulose and glucose oxidase on the physicochemical characteristics of rice bread. *Journal of Food Art and Technology*. 1(1) , 31-44.
14. Yung-Shin Shyu, Yung-Hui Hu, Yu-Wen Huang and **Jean-Yu Hwang\***. **2014**. Effects of different pickle solution on egg properties. *Chung Hwa Annual Bulletin*. 40, 29-40.
15. Yung-Shin Shyu, Yung-Hui Hu, Yu-Wen Huang, Chin-Jen Tien, Jing-Jin Lee and **Jean-Yu Hwang\***. **2014**. Effect of vegetable varieties and blanching on frozen qualities. *Chung Hwa Annual Bulletin*. 40, 13-28.
16. **Jean-Yu Hwang**, Jau-Tien Lin, Shih-Chuan Liu, Chao-Chin Hub, Yung-Shin Shyu and Deng-Jye Yang. 2013. Protective role of litchi (*Litchi chinensis* Sonn.) flower extract against cadmium- and lead-induced cytotoxicity and transforming growth factor  $\beta$ 1-stimulated expression of smooth muscle  $\alpha$ -actin estimated with rat liver cell lines. *Journal of functional food* 5, 698 –5705. ( **SCI** )
17. Yung-Shin Shyu, Yun-Hsien Li and **Jean-Yu Hwang\***. **2013**. Research and development of taiwan banana puree and filling. *Journal of Hospitality and Tourism*. 10(3), 129-138.
18. Yun-Hsien Li, Yung-Shin Shyu and **Jean-Yu Hwang\***. **2013**. Studies on physicochemical and biochemical properties of the taiwan pei-chiao during the ripening process. *Journal of*

Hospitality and Tourism.10(2),113-127.

19. **Jean-Yu Hwang** and Wen-Chieh Sung. **2012**. Effect of mulberry lees addition on the quality of bread and anthocyanin content. Journal of Marine Science and Technology. 20( 5) , 565-569. ( **SCIE** )
20. Lea-Yea Chuang, Jinn-Yuh Guh, Louis Kuoping Chao, Ying-Chen Lu, **Jean-Yu Hwang**, Yu-Lin Yang, Tsan-Hwang Cheng, Wan-Yu Yang, Ying-Jiun Chien and Jau-Shyang Huang. **2012**. Anti-proliferative effects of cinnamaldehyde on human hepatoma cell lines. Food Chemistry 133, 1603–1610. ( **SCI** )
21. Yung-Shin Shyu, Hui-Ping Tsai, Pzu-Lin Chen and **Jean-Yu Hwang\***. **2011**. Studies on emulsion properties of different oils. Chung Hwa Annual Bulletin. 34,11-19.
22. **Jean-Yu Hwang**, Pzu-Lin Chen , Hui-Ping Tsai and Yung-Shin Shyu . **2011**. Effect of milk and soy milk on the fermentation products properties during storage. Chung Hwa Annual Bulletin.34,21-30.
23. Yu-Zhen Wu, Pin-Jyun Chen, Yu-Fen Wong, Cai-Chi Shih, Yung-Shin Shyu, and **Jean-Yu Hwang\***. **2010**. Effects of hurdle technology of different additives on the sausage products preservation. Chung Hwa Annual Bulletin. 32, 63-76.
24. Yung-Shin Shyu, Lien-Te Yeh and **Jean-Yu Hwang\***. **2010**. Effects of boiled dough temperature, aging time and addition on the physicochemical properties of bread loaf. Journal of Hospitality and Home Economics.7(3),285-298.
25. **Jean-Yu Hwang**, Yung-Shin Shyu, Yuh-Tai Wang, Cheng-Kuang Hsu. **2010**. Antioxidative properties of protein hydrolysate from defatted peanut kernels treated with esperase. LWT - Food Science and Technology. 43, 285-290. ( **SCI** )
26. **Jean-Yu Hwang**, Yung-Shin Shyu and Cheng-Kuang Hsu. **2009**. Grape wine lees improves the rheological and adds antioxidant properties of ice cream. LWT - Food Science and Technology. 42,312-318. ( **SCI** )
27. Yung-Shin Shyu, **Jean-Yu Hwang** and Lucy-Sun Hwang. **2009**. Effect of roasting condition on the antioxidative activity of the methanolic extract from defatted sesame meal. Journal of Food and Drug Analysis. 17, 300-306. ( **SCI** )
28. **Jean-Yu Hwang**, Wen-Chieh Sung and Yung-Shin Shyu. **2009**. Effects of atmospheric and vacuum frying on the quality of donuts. Taiwanese Journal of Agricultural Chemistry and Food Science. 47, 238-249.
29. Lien-Te Yeh, Yung-Shin Shyu, Ching-Ying Li, **Jean-Yu Hwang\***. **2009**. Effects of rice flour and pregelatinization treatment on the physical properties of chinese steamed cake. Chung Hwa Annual Bulletin. 30, 55-64.
30. Yung-Shin Shyu, Wen-Chieh Sung, Ming-Hsu Chang and **Jean-Yu Hwang\***. **2008**. Effect of far-infrared oven on the qualities of bakery products. Journal of Culinary Science and Technology. 6(02-03),105-118.

31. Yung-Shin Shyu, Han-Hsiung Liao, Wen-Chieh Sung and **Jean-Yu Hwang**\*.2008. Effects of maltosyltrehalose syrup on the physicochemical properties of bakery products. Journal of Hospitality and Home Economics. 5(2),211-225.
32. Yung-Shin Shyu, **Jean-Yu Hwang** and Cheng-Kuang Hsu.2008. Improving the rheological and thermal properties of wheat dough by the addition of  $\gamma$ -polyglutamic acid. LWT - Food Science and Technology. 41(6), 982-987. ( SCI )
33. **Jean-Yu Hwang**, Wen-Chieh Sung and Yung-Shin Shyu. 2008. Effect of mulberry lees addition on dough mixing characteristics and the quality of mulberry toast. Journal of Marine Science and Technology. 16(2), 103-108. ( SCI E)
34. Yung-Shin Shyu, Shih-Li Huang, Wen-Chieh Sung, **Jean-Yu Hwang**\*. 2008.The effect of lactobacillus fermented organic fertilizer on the qualities of liucheng orange(*citrus sinensis* (L.) osbeck). Chung Hwa Annual Bulletin. 28,55-67.
35. **Jean-Yu Hwang**, Yuh-Tai Wang, Yung-Shin Shyu and James Swi-Bea Wu. 2008. Antimutagenic and antiproliferative effects of roasted and defatted peanut dregs on human leukemic U937 and HL-60 cells. Phytotherapy Research. 22, 286-290. ( SCI )
36. **Jean-Yu Hwang**, Wen-Chieh Sung and Yung-Shin Shyu. 2008. Effects of  $\alpha$ -amylase addition on dough and bread quality properties ° Journal of Hospitality and Home Economics. 4(4), 373-383.