

News from Dr. Hong-Wei Xiao (Ph.D., Associate Prof.), College of Engineering, China Agricultural University, Beijing, P.R. China

Education:

September 2005-June 2010, Doctor of Philosophy, Agricultural Engineering, *China Agricultural University*, Beijing, China, Ph.D supervisor Prof. Zhen-Jiang Gao.

September 2001-June 2005, Bachelor of Engineering, Agricultural Engineering, *China Agricultural University*, Beijing, China.

Working Experience:

Jan 2014-present, Associate Professor and Ph.D supervisor, Department of Agricultural Engineering, *China Agricultural University*, Beijing, China;

July 2010-Dece 2013, Assistant Professor, Department of Agricultural Engineering, *China Agricultural University*, Beijing, China;

Dece 2012-Dece 2013, Visiting scholar University College Dublin, Ireland, Supervisor: Professor Da-Wen Sun.

Research Interests:

Dehydration of Agricultural and food products; Applications of impingement heating in drying, blanching, and roasting; Vacuum pulsed drying; Pressure pulsed osmotic dehydration; Climate change and mitigation strategies; Biomimetics

Peer Reviewer:

LDRT, Information Processing in Agriculture (Editorial member from March 2016- Elsevier journal),

Food and Bioprocess Technology, Food Science and Technology (LWT), International Journal of Food Science and Technology, Journal of Food Science and Technology, Transactions of the ASABE, Applied Engineering in Agriculture, Biosystems Engineering, Thermal Science, African Journal of Agricultural Research, Journal of Food Processing and Technology, Journal of Mathematical Problems in Engineering.

Pulication list co-authored with Prof. Mujumdar:

Book chapters:

Xiao Hong-Wei, Mujumdar Arun S. Chapter 12: Impingement drying: applications and future trends. In *Drying Technologies for Foods: Fundamentals & Applications* (ISBN978-938-14-5074-1) edited by Prabhat K. Nema, Barjiinder Pal Kaur, and Arun S. Mujumdar. Printed in December 2014 by New India Publishing Agency, New Delhi, India (pp.279-299).

Xie Long, Mujumdar Arun S. Xiao Hong-Wei*, Gao Zhen-Jiang. Chapter 4: Recent technologies and trends in medicinal herb drying. In *Drying Technologies for Foods: Fundamentals & Applications (Part II)* (ISBN978-938-55-1639-9) edited by Prabhat K. Nema, Barjiinder Pal Kaur, and Arun S. Mujumdar. Printed in 2016 by New India Publishing Agency, New Delhi, India (pp.69-90).

Journal papers:

Xiao Hong-Wei, Mujumdar A.S., Che Liming (2015). Pollution: uncouple from economy boom. *Nature*, 517, 145 (Correspondence).

*This paper has been cited by scholars from London School of Economics and Political Science (UK) and Universitat Pompeu Fabra (Spain), Tsinghua University, and University of Science and Technology Beijing.

Xiao Hong-Wei, Gao Zhen-Jiang, Mujumdar A.S. (2015). Mining shell waste will not be easy. *Nature*, 525, 321 (Correspondence).

Bai Jun-Wen, Sun Da-Wen, Xiao Hong-Wei*, Mujumdar A.S., Gao Zhen-Jiang. (2013). Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes. *Innovative Food Science and Emerging Technologies*, 20, 230-237.

*This article has been cited 37 times according to Google Scholar until April 2016.

There are more three under review articles co-authored with Prof. Mujumdar.

The publication list of Dr. Hong-Wei Xiao can be found through the address: https://www.researchgate.net/profile/Hong_Wei_Xiao5 His articles have been cited more than 600 times, with H-index is 15 according to Google Scholar until April 2016.