

# 教师简介



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2013-2015

2015-2018

2019-2022

2023

200415-                    SPYJ202305

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- (7) GUAN E-Q, **YANG Y-L**, PANG J-Y, ZHANG T-J, LI M-M, BIAN K\*. Ultrafine grinding of wheat flour: Effect of flour/starch granule profiles and particle size distribution on falling number and pasting properties [J]. Food Science & Nutrition, 2020, 8(6): 2581-2587.

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(1) 2019

(2) 2020

(3) 2021

(4) 2022

(5) 2022 10-11