



Ye Peng

Assistant Professor

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Faculty of Medicine

Macau University of Science and Technology (MUST)

Education:

2015-2019 Ph.D. Food Science University of Massachusetts Amherst

2013-2015 M.S. Food Science University of Georgia

2008-2012 B.S. Biotechnology Northwest A & F University, China

Professional Experience:

2022.09-Present Assistant Professor, Faculty of Medicine, Food and Nutrition Science, Macau, China

2020-2022.07 Associate Researcher, Food and Biological Engineering, Jiangsu University, China

2015-2019 Research Assistant, Food Science, University of Massachusetts, Amherst

2013-2015 Research Assistant, University of Georgia, Center for Food Safety

Research Focuses

- Beneficial effects of nutrients and food components on glucose homeostasis and lipid metabolism, as well as their relationship with gut microbiota;
- The underlying connection between the long-term exposure of food/environmental contaminants and the development of obesity and diabetes.

Other Experience and services

Guest editor for a special issue of *Journal of Food Quality* and a reviewer for several journals, including *Journal of Agricultural and Food Chemistry*, *Journal of Functional Foods*, and *Current research in Food Science*.

Honors and Professional Service

Honors

- 2021 One paper was classified as the highly cited papers in Essential Science Indicators
- 2021 Winners of Jiangsu province entrepreneurship and innovation program
- 2019 Francis Oral Competition Scholarship (First place), UMass Amherst

- 2018 The Second Award of Citri-Fiber Product Development Competition
- 2015-2018 Peter M Salmon fellowship, UMass Amherst
- 2009-2012 The First Prize Scholarship, Northwest A & F University

Representative Publications

1. Yang J., Gu T., Lu Y., Xu Y., Gan R.Y., Ng S.B., Sun Q., **Peng Y***. (2023) Edible *Osmanthus fragrans* flowers: aroma and functional components, beneficial functions, and applications. *Crit Rev Food Sci Nutr*, 7:1-14. doi: 10.1080/10408398.2023.2220130.
2. **Peng Y.**, Gu T., Zhong T., Xiao Y., Sun Q. *. (2022) Endoplasmic reticulum stress in metabolic disorders: opposite roles of phytochemicals and food contaminants, *Current Opinion in Food Science*, 48, 100913, <https://doi.org/10.1016/j.cofs.2022.100913>.
3. Chen G., Wang G., Xu W., Xiao Y., **Peng Y***. (2022) Transcriptome analysis of fat accumulation in 3T3-L1 adipocytes induced by chlorantraniliprole. *Front Nutr*, 15;9:1091477. doi: 10.3389/fnut.2022.1091477.
4. Wang G., Huang Y., Gao Y., Chen G., Cui L., **Peng Y.**, **Sun Q.***, The fat accumulation promotion effects of dihydryxtetraphenylmethane and its underlying mechanisms via transcriptome analysis, *Current Research in Food Science*, Volume 7, 2023, 100534, <https://doi.org/10.1016/j.crfs.2023.100534>.
5. Cao Q, Wang G, and **Peng Y***. (2021) A critical review on phytochemical profile and biological effects of turnip (*Brassica rapa L.*). *Frontiers in Nutrition*, 8(459), 1-6.
6. Xu, W., Li, J., Qi, W., and **Peng, Y***. (2021). Hypoglycemic effect of vitexin in C57BL/6J mice and HepG2 models. *Journal of Food Quality*, 1-7.
7. **Peng, Y.**, Gan, R., Li, H., Yang, M., McClements, D. J., Gao, R., and Sun, Q. (2020) Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. *Critical Reviews in Food Science and Nutrition*, 27, 1-16.
8. **Peng, Y.**, Sun, Q., Gao, R., & Park, Y. (2019). AAK-2 and SKN-1 are involved in chicoric-acid-induced lifespan extension in *Caenorhabditis elegans*. *Journal of Agricultural and Food Chemistry*, 67(33), 9178-9186.
9. **Peng, Y.**, Sun, Q., & Park, Y. (2019). Chicoric acid promotes glucose uptake and Akt phosphorylation via AMP-activated protein kinase α -dependent pathway. *Journal of Functional Foods*, 59, 8-15.
10. **Peng, Y.**, Sun, Q., Xu, W., He, Y., Jin, W., Yuan, L., & Gao, R. (2019). Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice via the AMPK α -mediated pathway. *Food & Function*, 10(4), 1940-1947.
11. Yuan, L, Lin, J., **Peng, Y***, Gao, R., and Sun, Q.* (2019). Chlorantraniliprole induces adipogenesis in 3T3-L1 adipocytes via the AMPK α pathway but not the ER stress pathway. *Food Chemistry*, 311, 125953.
12. Liu, J., **Peng, Y.**, Yue, Y., Shen, P., Park, Y. (2018). Epigallocatechin-3-Gallate reduces fat accumulation in *Caenorhabditis elegans*. *Preventive Nutrition and Food Science*, 23(3), 214–219.
13. **Peng, Y.**, Deng, X., Harrison, M. A., Alali, W. Q. (2016). *Salmonella* levels associated with skin of turkey parts. *Journal of Food Protection*, 79(5), 801-805.

Meeting Presentations and Abstracts

1. **Peng, Y.**, Park, Y. Chicoric acid promotes glucose uptake via AMP-activated protein kinase α -dependent pathway. Annual Board Advisor Meeting, Food Science Department, UMass, Amherst. 5 April 2019 (oral presentation).
2. **Peng, Y.**, Sun, Q., Yue, Y, Park, Y. Effects of Chicoric acid on lifespan extension in *Caenorhabditis elegans*. The 56th Society of Toxicology Annual Meeting, Baltimore, Maryland, 12-16 March 2017 (oral presentation).
3. **Peng, Y.**, Cui, Y., Alali, W. *Salmonella* levels associated with skin of turkey parts. International Association of Food Protection, Portland, 26-28 July 2015 (oral presentation).