Characterization of 4,6-α-glucanotransferase enzymes and their functional role in Lactobacillus reuteri
Bai, Yuxiang

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Document Version
Publisher's PDF, also known as Version of record

Publication date:
2016

Link to publication in University of Groningen/UMCG research database

Citation for published version (APA):

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Curriculum Vitae
Yuxiang Bai was born on September 27th, 1986 in Yancheng, Jiangsu Province, China. After obtaining the B.Sc of Food Science and Engineering in Nanjing Tech University in September 2008, he got full scholarship and moved to the School of Food Science and Technology in Jiangnan University in Wuxi city to be a master student supervised by Prof. Zhengyu Jin, the vice-president of Jiangnan University and the director of National Key Laboratory of Food Science and Technology. Two years later, he directly got a PhD position in the same group, headed by Prof. Zhengyu Jin, investigating the physiochemical properties and application of the starch and starch-derived carbohydrates. In 2011, his research focus switched to the starch-acting enzymes. At the same year, he got the invitation from Prof. Lubbert Dijkhuizen, the head of Microbial Physiology group in University of Groningen and scientific director of Carbohydrate Competence Center and Protein Competence Center in the Netherlands. After obtaining a 2-year scholarship from Chinese Scholarship Council in early 2012, he arrived in the Netherlands on September 2012 and started his project of characterization of 4,6-α-glucanotransferase enzymes and their functional role in *Lactobacillus reuteri*. In 2014, he obtained the scholarship from University of Groningen and became a regular PhD student supervised by Prof. Lubbert Dijkhuizen and Dr. R.M. van der Kaaij. Since 2016, Yuxiang will work in Jiangnan University.
List of Publications:


5) **Bai, Y. X.;** Gangoiti, J.; Dijkstra B.; Dijkhuizen, L.; Pijning, T., Crystal structure of the 4,6- α-glucanotransferase: evidence that dietary changes triggered the evolution of glucansucrases from α-amylases. *To be Submitted*

6) **Bai, Y. X.;** Boger, M.; van der Kaaij, R. M.; Woortman, A.; Pijning, T.; van Bueren, A.; Dijkhuizen, L., Characterization of homo-exopolysaccharides produced by *Lactobacillus reuteri* 121 from maltodextrins and starch. *To be Submitted*

7) **Bai, Y. X.;** Dobruchowska, J.; van der Kaaij, R. M; Gerwig, G.; Dijkhuizen, L., Structural basis for the roles of starch and sucrose in homo-exopolysaccharide formation in *Lactobacillus reuteri* 35-5. *To be Submitted*


18) 庄海宁, 冯涛, 金征宇, 谢正军, 徐学明, 高明, 柏玉香, 压加工参数对重组米生产过程及产品膨胀度的影响, 农业工程学报, 2011 年 9 期.

19) 金征宇(导师), 柏玉香, 王金鹏, 环糊精葡萄糖基转移酶的筛选及其定向改造, 食品与生物技术学报, 2012 年 2 期.

20) 于博, 柏玉香, 金征宇, 吴月纯, 汤尚文, 吴进菊, 麦芽三糖基-β-环糊精的结构, 食品与发酵工业, 2013 年 7 期
 Curriculum Vitae

21) 金征宇，王金鹏，柏玉香，环糊精制备过程的催化机制及其影响因素，食品与生物技术学报，2013年1期
22) 王田田，周星，柏玉香，王金鹏，谢正军，金征宇，超高压对α-CGTase产物专一性的影响, 食品与发酵工业, 2013年12期
23) 岳艳，王金鹏，周星，柏玉香，王亚敏，金征宇，棕帘固定化环状芽孢杆菌ATCC21783制备CGTase，食品与发酵工业, 2013年11期

List of Patents (Chinese):

1) 金征宇，柏玉香，田耀旗，徐学明，谢正军，一种热分析判定固态β-环糊精包合物中主客体摩尔比的方法. CN 102095660 B
2) 金征宇，田耀旗，柏玉香，徐学明，谢正军，赵建伟，一种节能环保的大蒜油环糊精包合物的制备方法. CN 101816744 A
3) 金征宇，翟秀超，王金鹏，柏玉香，焦爱权，李亦璇，徐学明，谢正军，周星，一种具有缓释性能的食品抗菌包装材料及其制备方法 CN 102604343 A
4) 金征宇，田耀旗，朱艳巧，柏玉香，徐学明，谢正军，赵建伟，杨哪，一种抑菌淀粉包装纸的制备方法. CN 101886356 B
5) 金征宇，李亦璇，王金鹏，焦爱权，徐学明，谢正军，田耀旗，杨哪，柏玉香，翟秀超，一种环糊精抑制大豆脂肪氧合酶活性的方法. CN 102653753 A

Chapter of English Book:

Yuan, C; Bai, Y. X.; Jin, Z. Y., “Preparation and Analysis of Cyclodextrin Derivatives”, one chapter in “Cyclodextrin Chemistry” edited by Prof. Zhengyu Jin (World Scientific Publishing Co Pte Ltd)

Grants:

1) Fundamental Research Funds for the Central Universities (No. JUDCF10051), 2010;
2) Graduate Student Innovation Project of Jiangsu Province (No. CXZZ11_0486), 2011.
Awards:
1) 7th “Challenge Cup” college students business plan competition in Jiangsu province, Gold Award (Team leader, No. 1)
2) 8th National “Challenge Cup” college students business plan competition, the 3rd Prize (Team leader, No. 1)
3) Scientific and Technical Academay Awards in Jiangsu Province, the 3rd Prize (No. 11)
4) 1st college students business plan competition in Huishan district, Wuxi city, Grand Prize (Team leader, No. 1)
5) 3rd Prize in the poster session of “11th Carbohydrate Bioengineering Meeting-CBM 11” (Espoo, Finland)
6) Scholarship from Chinese Scholarship Council, 2012-2014
7) Scholarship from University of Groningen, 2014-2016

Article reviewing experience:
1) Food Hydrocolloid
2) Microbial Cell Factories
3) International Journal of Biological Macromolecules
4) 3 Biotech