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| Job Title | Associate Professor |
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| Education | Ph.D.: University of Wisconsin-Madison, Department of Food Science M.S.: University of Wisconsin-Madison, Department of Food Science B.S.: Fu Jen Catholic University |
| Research Expertise | Food Physicochemistry, Food Analysis, Biopolymer Rheology |
| Teaching course | Food Analysis, Dairy Science, Food Polymers, Carbohydrate Chemistry, Food Physical Property |
| Laboratory | |
| Publications | <p>Chen SY, Kuo MI. 2016. Physicochemical and functional properties of Chinese soft-shell turtle (<i>Pelodiscus sinensis</i>) egg. <i>Food Research International</i>. 85:36-43.</p> <p>Liu HH, Kuo MI. 2016. Ultra high pressure homogenization effect on the proteins in soy flour. <i>Food Hydrocolloids</i>. 52:741-748.</p> <p>Huang YC, Kuo MI. 2015. Rheological characteristics and gelation of tofu made from ultra-high-pressure homogenized soymilk. <i>Journal of Texture Studies</i>. 46:335-344.</p> <p>Liu HH, Chien JT, Kuo MI. 2013. Ultra high pressure homogenized soy flour for tofu making. <i>Food Hydrocolloids</i>. 32:20-31.</p> <p>Chen WA, Chiu CP, Cheng WC, Hsu CK, Kuo MI. 2012. Total polar compounds and acid values of repeatedly used frying oils measured by standard and rapid methods. <i>Journal of Food and Drug Analysis</i>. 21(1):58-65.</p> <p>Lee CY, Kuo MI. 2011. Effect of gamma-polyglutamate on the rheological properties and microstructure of tofu. <i>Food Hydrocolloids</i> 25:1034-1040.</p> <p>Liu HH, Kuo MI. 2011. Effect of microwave heating on the viscoelastic property and microstructure of soy protein isolate gel. <i>Journal of Texture Studies</i> 42:1-9.</p> |
| Service | 2014 12th International Hydrocolloids Conference (IHC), Taipei, Taiwan, Local organizing committee |
| Honor/ Award | 2012 Among 2011's Top 10 Most Downloaded Articles from the <i>Journal of Texture Studies</i> (John Wiley & Sons, Inc.) |