

CURRICULUM VITAE

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Education

- 2012 **Ph.D. in Food Science**
Department of Food Science
The Pennsylvania State University, University Park, PA
- 2007 **Bachelor's in Food Science & Engineering**
College of Food Science & Nutritional Engineering
China Agricultural University, Beijing, China

Professional Appointments

- 2024 - Academic Chair, College of Human Environmental Sciences
The University of Alabama
- 2023 - Associate Professor, Department of Human Nutrition & Hospitality Management
The University of Alabama
- 2017-2023 Assistant Professor, Department of Human Nutrition & Hospitality Management
The University of Alabama
- 2016-2017 Postdoctoral Scholar, Department of Food Science
The Pennsylvania State University
- 2014-2015 Postdoctoral Scholar, Soft Wheat Quality Laboratory
United States Department of Agriculture - Agricultural Research Service
- 2012-2014 Postdoctoral Scholar, Department of Food Science
The Pennsylvania State University

Peer-Reviewed Publications

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80. Choffin, Z.M., **Kong, L.**, Gan, Y., & Jeong, N.* (2025). A CNN-based microwave imagining system for detecting watermelon ripeness. *IEEE Access*.
<https://doi.org/10.1109/ACCESS.2025.3535804>

79. Li, Y., Luo, Y., Song, X., Wang, Y., Liu, S., Ren, F., **Kong, L.**, & Zhang, H. (2025) Enhancing Water Solubility of Phytosterols Through Co-Amorphization with Food-Grade Coformers. *Current Research in Food Science*. 10, 100984. <https://doi.org/10.1016/j.crfs.2025.100984>
78. Wang, J., Shan, H., Qin, Y., Qin, D., Zhao, W., Yang, Z., **Kong, L.***, & Li, S.* (2025). Electrospinning Zein with Theaflavin: Production, Characterization, and Application in Active Packaging for Cold-fresh Pork. *International Journal of Biological Macromolecules*. 287, 138594. <https://doi.org/10.1016/j.ijbiomac.2024.138594>
77. Guo, J.*, Szacilo, A., & **Kong, L.*** (2025). Resistant starch, chronic kidney disease, and the gut microbiome: a mini-review. *Food Frontiers*. 6 (1), 5-14. <https://doi.org/10.1002/fft2.474>
76. Zhang, Y., Li, S., Feng, J., Binkley, L., Tan, L.* , & **Kong, L.*** (2025). Enhancing Lutein Stability and Bioaccessibility with High Internal Phase Emulsions Stabilized by Octenylsuccinylated Starch. *Food Frontiers*. <https://doi.org/10.1002/fft2.475>
75. Jeong, N., Gan, Y., & **Kong, L.*** (2024). Emerging non-invasive microwave and millimeter-wave imaging technologies for food inspection. *Critical Reviews in Food Science and Nutrition*. <https://doi.org/10.1080/10408398.2024.2364225>
74. Tan, L., Zhang, Y., Dawson, R., & **Kong, L.** (2024). Lutein Supplementation for Early-Life Health and Development: Current Knowledge, Challenges, and Implications. *Critical Reviews in Food Science and Nutrition*. <https://doi.org/10.1080/10408398.2024.2357275>
73. Zhang, Y., **Kong, L.**, Lawrence, J., & Tan, L.* (2024). Utilization of Biopolymer-Based Lutein Emulsion as an Effective Delivery System to Improve Lutein Bioavailability in Neonatal Rats. *Nutrients*. 16(3): 422. <https://doi.org/10.3390/nu16030422>
72. Ahmed, M., Mustafa, H., Wu, M., Babaei, M., **Kong, L.***, Jeong, N.*, and Gan, Y.* (2024). Few shot learning for avocado maturity determination from microwave images. *Journal of Agriculture and Food Research*. 100977. <https://doi.org/10.1016/j.jafr.2024.100977>
71. Zhou, J., Jung, S.E., Shin, Y.H., & **Kong, L.*** (2024). Drivers behind consumers' intent to purchase deodorized soy milk. *Food Innovation and Advances*. <https://doi.org/10.48130/fia-0024-0009>
70. Zhang, Y., Li, S., **Kong, L.***, & Tan, L.* (2024). Developing Biopolymer-Stabilized Emulsions for Improved Stability and Bioaccessibility of Lutein. *International Journal of Biological Macromolecules*. <https://doi.org/10.1016/j.ijbiomac.2024.129202>
69. Zhou, J., Hopfer, H., & **Kong, L.*** (2024). Odor-scavenging capabilities of pre-formed “empty” V-type starches for beany off-flavor compounds. *Food Hydrocolloids*. <https://doi.org/10.1016/j.foodhyd.2023.109315>
68. Tan, L.*, Zhang, Y., Dawson, R., & **Kong, L.** (2023). Roles of macular carotenoids in brain function throughout the lifespan: a review of recent research. *Journal of Agriculture and Food Research*. <https://doi.org/10.1016/j.jafr.2023.100785>
67. Guo, J., Ellis, A., Zhang, Y., **Kong, L.***, & Tan, L.* (2023). Starch-Ascorbyl Palmitate Inclusion Complex, a Type 5 Resistant Starch, Reduced in vitro Starch Digestibility and

- Improved in vivo Glycemic Response in Mice. *Carbohydrate Polymers*. 121289. <https://doi.org/10.1016/j.carbpol.2023.121289>
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 65. Szacilo, A., Tong, X., Tan, L., Chen, H., & **Kong, L.*** (2023). The role of information quality in designing effective nutrition education programs for pecans. *Food Innovation and Advances*. 2(2): 156-162. <https://doi.org/10.48130/FIA-2023-0018>
 64. Zhou, J., & **Kong, L.*** (2023). Encapsulation and retention profile of thymol from pre-formed “empty” v-type starch inclusion complex. *Food Frontiers*. 4:902–910. <https://doi.org/10.1002/fft2.222>
 63. Guo, J., Payton, R. B., Tan, L., & **Kong, L.*** (2023). Effect of Resistant Starch Consumption on Appetite and Satiety: A Review. *Journal of Agriculture and Food Research*. 100564. <https://doi.org/10.1016/j.jafr.2023.100564>
 62. Liu, S., **Kong, L.**, Huang, T., Wei, X., Tan, L., Luo, H., & Zhang, H., (2023). Encapsulation in amylose inclusion complex enhances the stability and release of vitamin D. *Nutrients*. 15(5), 1111. <https://doi.org/10.3390/nu15051111>
 61. Guo, J., Gutierrez, A., Tan, L., & **Kong, L.*** (2023). Considerations and strategies for optimizing health benefits of resistant starch. *Current Opinion in Food Science*. <https://doi.org/10.1016/j.cofs.2023.101008>
 60. Angel, N., Li, S., & **Kong, L.*** (2023). Emerging Applications of Nanofibers Electrospun from Carbohydrate Polymers. *Journal of Future Foods*. <https://doi.org/10.1016/j.jfutfo.2023.11.001>
 59. Zhou, J., & **Kong, L.*** (2023). Complexation with pre-formed “empty” v-type starch for encapsulation of aroma compounds. *Food Science and Human Wellness*. 12(2), 488-494. <https://doi.org/10.1016/j.fshw.2022.07.050>
 58. Xiao, H., Gu, Y., Yao, Y., **Kong, L.**, Li, L., & Feng, Y. (2023). Processing Induced Nanoscale Heterogeneity Impact on the Mechanical and Electrical Behavior of Cu-Zr Thin Film Metallic Glasses. *Results in Surfaces and Interfaces*. 100094. <https://doi.org/10.1016/j.rsufi.2022.100094>
 57. Garvin, J., Abushakra, F., Choffin, Z., Shiver, B., Gan, Y., **Kong, L.**, & Jeong, N. (2023). Microwave imaging for watermelon maturity determination. *Current Research in Food Science*. 100412. <https://doi.org/10.1016/j.crfs.2022.100412>
 56. Guo, J., Shi, L., & **Kong, L.*** (2023). Structure-digestibility relationship of starch inclusion complex with salicylic acid. *Carbohydrate Polymers*. 120147. <https://doi.org/10.1016/j.carbpol.2022.120147>
 55. Tong, X., Szacilo, A., Chen, H., Tan, L., & **Kong, L.*** (2022). Using rich media to promote knowledge on nutrition and health benefits of pecans among young consumers. *Journal of Agriculture and Food Research*. 10, 100387. <https://doi.org/10.1016/j.jafr.2022.100387>

54. Guo, J., Tan, L., & **Kong, L.*** (2022). Multiple levels of health benefits from resistant starch. *Journal of Agriculture and Food Research*. 10, 100380. <https://doi.org/10.1016/j.jafr.2022.100380>
53. Jia, Y., **Kong, L.**, Zhang, B., Fu, X., & Huang, Q. (2022). Fabrication and characterization of Pickering high internal phase emulsions stabilized by debranched starch-capric acid complex nanoparticles. *International Journal of Biological Macromolecules*. 207, 791-800. <https://doi.org/10.1016/j.ijbiomac.2022.03.142>
52. Shi, L, Li, Z., Guo, J., **Kong, L.**, Ren, Z., & Weng, W. (2022). Encapsulation and controlled release kinetics of ethylene into "pre-formed" V-type starch and granular cold-water-soluble starch. *Carbohydrate Polymers*. 119360. <https://doi.org/10.1016/j.carbpol.2022.119360>
51. Guo, J., & **Kong, L.*** (2022) Structure-digestibility relationship of V-type starch inclusion complexes with hydrothermal treatments. *Food Hydrocolloids*. 107533. <https://doi.org/10.1016/j.foodhyd.2022.107533>
50. Angel, N., Li, S., Yan, F., & **Kong, L.*** (2022). Recent advances in electrospinning of nanofibers from bio-based carbohydrate polymers and their applications. *Trends in Food Science and Technology*. 108, 308-324. <https://doi.org/10.1016/j.tifs.2022.01.003>
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48. Vijayaraghavan, S. N., Wall, J., Menon, H. G., Duan, X., Guo, L., Amin, A., Han, X., **Kong, L.**, Zheng, Y., Li, L., Yan, F. (2021). Interfacial engineering with NiOx nanofibers as hole transport layer for carbon-based perovskite solar cells. *Solar Energy*, 230, 591-597. <https://doi.org/10.1016/j.solener.2021.10.039>
47. Guo, J.[#], Gutierrez, A.[#], Tan, L., & **Kong, L.*** (2021). Inhibitory effect of ascorbic acid on in vitro enzymatic digestion of raw and cooked starches. *Frontiers in Nutrition*, 8, 758367. <https://doi.org/10.3389/fnut.2021.758367>
46. Zhou, J., Azrad, M., & **Kong, L.*** (2021). Effect of limonene on cancer development in rodent models: a systematic review. *Frontiers in Sustainable Food Systems*, 5, 725077. <https://doi.org/10.3389/fsufs.2021.725077>
45. Guo, J., Knol, L., Yang, X., & **Kong, L.*** (2021). Dietary fiber intake is inversely related to serum heavy metal concentrations among US adults consuming recommended amounts of seafood: NHANES 2013-2014. *Food Frontiers*. <https://doi.org/10.1002/fft2.114>
44. Zhang, Y., Xiao, Z., Ager, E., **Kong, L.***, & Tan, L.* (2021). Nutritional quality and health benefits of microgreens, a crop of modern agriculture. *Journal of Future Foods*. 1(1), 58-66. <https://doi.org/10.1016/j.jfutfo.2021.07.001>
43. Zhou, J.[#], Guo, J.[#], Gladden, I., Contreras, A., & **Kong, L.*** (2021). Complexation ability and physicochemical properties of starch inclusion complexes with C18 fatty acids. *Food Hydrocolloids*. <https://doi.org/10.1016/j.foodhyd.2021.107175>

42. Shi, L., Zhou, J., Guo, J., Gladden, I., & **Kong, L.*** (2021). Starch inclusion complex for the encapsulation and controlled release of bioactive guest compounds. *Carbohydrate Polymers*. 118596. <https://doi.org/10.1016/j.carbpol.2021.118596>
41. Guo, J., & **Kong, L.*** (2021). Inhibition of in vitro starch digestion by ascorbyl palmitate and its inclusion complex with starch. *Food Hydrocolloids*. 107032. <https://doi.org/10.1016/j.foodhyd.2021.107032>
40. Wang, Y.[#], Zhang, Y.[#], Guan, L., Wang, S., Zhang, J., Tan, L., **Kong, L.***, Zhang, H. (2021). Lipophilization and amylose inclusion complexation enhance the stability and release of catechin. *Carbohydrate Polymers*. 118251. <https://doi.org/10.1016/j.carbpol.2021.118251>
39. Guo, L., Vijayaraghavan, S. N., Duan, X., Menon, H. G., Wall, J., **Kong, L.**, Gupta, S., Li, L., Yan, F. (2021). Stable and efficient Sb₂Se₃ solar cells with solution-processed NiOx hole-transport layer. *Solar Energy*, 218, 525-531. <https://doi.org/10.1016/j.solener.2021.02.063>
38. **Kong, L.***, Zhou, J., Hu, Z., Feng, T. (2020). International Research Progress on Encapsulation and Release of Flavor Substances by Starch-based Wall Materials. *Science and Technology of Cereals, Oils and Foods*, 29(1), 31.40. <https://doi.org/10.16210/j.cnki.1007-7561.2021.01.004>
37. Zhang, Y., **Kong, L.***, Tan, L. (2020). Effectiveness of nanoscale delivery systems on improving the bioavailability of lutein in rodent models: A systematic review. *Critical Reviews in Food Science and Nutrition*. <https://doi.org/10.1080/10408398.2020.1853035>
36. Li, S., **Kong, L.***, & Ziegler, G. R. (2020). Electrospinning of octenylsuccinylated starch-pullulan nanofibers from aqueous dispersions. *Carbohydrate Polymers*. 116933. <https://doi.org/10.1016/j.carbpol.2020.116933>
35. Gutierrez, A., Feng, J., Tan, L., & **Kong, L.*** (2020). Inhibitory effect of four types of tea on the *in vitro* digestion of starch. *Food Frontiers*. 1– 8. <https://doi.org/10.1002/fft2.39>
34. Guo, J., **Kong, L.***, & Xu, B. (2020). Microencapsulation of curcumin by spray drying and freeze drying. *LWT - Food Science and Technology*. 109892. <https://doi.org/10.1016/j.lwt.2020.109892>
33. Angel, N., Vijayaraghavan, S. N., Yan, F., & Kong, L.* (2020). Electrospun cadmium selenide nanoparticles-loaded cellulose acetate fibers for solar thermal application. *Nanomaterials*. 10(7), 1329. <https://doi.org/10.3390/nano10071329>
32. Chen, H., Tong, X., Tan, L., & **Kong, L.*** (2020). Consumers' acceptability and perceptions toward the consumption of hydroponically and soil grown broccoli microgreens. *Journal of Agriculture and Food Research*. 100051. <https://doi.org/10.1016/j.jafr.2020.100051>
31. Zhang, Y., Crowe-White, K., **Kong, L.**, Tan, L. (2020). Vitamin A status and deposition in neonatal and weanling rats reared by mothers consuming normal and high fat diets with adequate or supplemented vitamin A. *Nutrients*, 12(5), 1460. <https://doi.org/10.3390/nu12051460>

30. Zhang, Y., Gladden, I., Guo, J., Tan, L., & **Kong, L.*** (2020). Enzymatic digestion of amylose and high amylose maize starch inclusion complexes with alkyl gallates. *Food Hydrocolloids*, 108, 106009. <https://doi.org/10.1016/j.foodhyd.2020.106009>
29. Guo, J., Tan, L., & **Kong, L.*** (2020). Impact of dietary intake of resistant starch on obesity and associated metabolic profiles in human: A systematic review of the literature. *Critical Reviews in Food Science and Nutrition*. <https://doi.org/10.1080/10408398.2020.1747391>
28. Gutierrez, A., Guo, J., Feng, J., Tan, L., & **Kong, L.*** (2020). Inhibition of starch digestion by gallic acid and alkyl gallates. *Food Hydrocolloids*. 105603. <https://doi.org/10.1016/j.foodhyd.2019.105603>
27. Tan, L., Nuffer, H., Feng, J., Kwan, S., Chen, H., Xiao, T., & **Kong, L.*** (2020). Antioxidant properties and sensory evaluation of microgreens from commercial and local farms. *Food Science and Human Wellness*, 9(1), 45-51. <https://doi.org/10.1016/j.fshw.2019.12.002>
26. Angel, N., Guo, L., Yan, F., Wang, H., & **Kong, L.*** (2020). Effect of processing parameters on the electrospinning of cellulose acetate studied by response surface methodology. *Journal of Agriculture and Food Research*, 100015. <https://doi.org/10.1016/j.jafr.2019.100015>
25. **Kong, L.**, Perez-Santos, D. M., & Ziegler, G. R. (2019). Effect of guest structure on amylose-guest inclusion complexation. *Food Hydrocolloids*, 97, 105188. <https://doi.org/10.1016/j.foodhyd.2019.105188>
24. Shi, L., Hopfer, H., Ziegler, G. R., & **Kong, L.*** (2019). Starch-menthol inclusion complex: structure and release kinetics. *Food Hydrocolloids*, 97, 105183. <https://doi.org/10.1016/j.foodhyd.2019.105183>
23. Wang, S.,[#] **Kong, L.,**[#] Zhao, Y., Tan, L., Du, Z., & Zhang, H. (2019). Lipophilization and molecular encapsulation of p-coumaric acid by amylose inclusion complex. *Food Hydrocolloids*, 93, 270-275. <https://doi.org/10.1016/j.foodhyd.2019.02.044>
22. Guo, J., **Kong, L.**, Du, B., & Xu B. (2019). Morphological and physicochemical characterization of starches isolated from chestnuts cultivated in different regions of China. *International Journal of Biological Macromolecules*, 130, 357-368. <https://doi.org/10.1016/j.ijbiomac.2019.02.126>
21. Tan, L., & **Kong, L.*** (2019). Starch-guest inclusion complexes: Formation, structure, and enzymatic digestion. *Critical Reviews in Food Science and Nutrition*, 60:5, 780-790. <https://doi.org/10.1080/10408398.2018.1550739>
20. Wang, H., **Kong, L.**, & Ziegler, G. R. (2019). Aligned wet-electrospun starch fiber mats. *Food Hydrocolloids*, 90, 113-117. <https://doi.org/10.1016/j.foodhyd.2018.12.008>
19. Wang, H., **Kong, L.**, & Ziegler, G. R. (2019). Fabrication of starch - nanocellulose composite fibers by electrospinning. *Food Hydrocolloids*, 90, 90-98. <https://doi.org/10.1016/j.foodhyd.2018.11.047>

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18. Wang, H., **Kong, L.**, & Ziegler, G. R. (2018). Plasticization and conglutination improve the tensile strength of electrospun starch fiber mats. *Food Hydrocolloids*, 83, 393-396. <https://doi.org/10.1016/j.foodhyd.2018.05.040>
17. **Kong, L.**, Yucel, U., Yoksan, R., Elias, R. J., & Ziegler, G. R. (2018). Characterization of amylose inclusion complexes using electron paramagnetic resonance spectroscopy. *Food Hydrocolloids*, 82, 82-88. <https://doi.org/10.1016/j.foodhyd.2018.03.050>
16. Gunenc, A., **Kong, L.**, Elias, R. J., & Ziegler, G. R. (2018). Inclusion complex formation between high amylose corn starch and alkylresorcinols from rye bran. *Food Chemistry*, 259, 1-6. <https://doi.org/10.1016/j.foodchem.2018.02.149>
15. **Kong, L.**, Stapleton, J., & Ziegler, G. R. (2018). Characterization of macromolecular orientation in κ -carrageenan fibers using polarized Fourier-transform infrared spectroscopy. *Vibrational Spectroscopy*, 94, 61–65. <https://doi.org/10.1016/j.vibspec.2017.12.004>
14. **Kong, L.**, Bhosale, R., & Ziegler, G. R. (2017). Encapsulation and stabilization of β -carotene by amylose inclusion complexes. *Food Research International*, 105, 446-452. <https://doi.org/10.1016/j.foodres.2017.11.058>
13. Liu, J., Jiang, L., Zhang, Y., Du, Z., Qiu, X., **Kong, L.**, & Zhang, H. (2017). Binding behaviors and structural characteristics of ternary complexes of β -lactoglobulin, curcumin, and fatty acids. *RSC Advances*, 7(73), 45960-45967. <https://doi.org/10.1039/C7RA09012A>
12. **Kong, L.**, & Baik, B. K. (2016). Degree of starchy endosperm separation from bran as a milling quality trait of wheat grain. *Journal of Cereal Sciences*, 69, 49-56. <https://doi.org/10.1016/j.jcs.2016.02.001>
11. **Kong, L.**, & Ziegler, G. R. (2014). Molecular entanglement and electrospinnability of biopolymers. *Journal of Visualized Experiments*, 93, e51933. <https://doi.org/10.3791/51933>
10. **Kong, L.**, & Ziegler, G. R. (2014). Molecular encapsulation of ascorbyl palmitate in preformed V-type amylose and starch. *Carbohydrate Polymers*, 111, 256-263. <https://doi.org/10.1016/j.carbpol.2014.04.033>
9. **Kong, L.**, Lee, C., Kim, S. H., & Ziegler, G. R. (2014). Characterization of starch polymorphic structures using sum frequency generation (SFG) vibrational spectroscopy. *Journal of Physical Chemistry B*, 118(7), 1775-1783. <https://doi.org/10.1021/jp411130n>
8. **Kong, L.**, & Ziegler, G. R. (2014). Rheological aspects in fabricating pullulan fibers by electro-wet-spinning. *Food Hydrocolloids*, 38, 220-226. <https://doi.org/10.1016/j.foodhyd.2013.12.016>
7. **Kong, L.**, & Ziegler, G. R. (2014). Formation of starch-guest inclusion complexes in electrospun starch fibers. *Food Hydrocolloids*, 38, 211-219. <https://doi.org/10.1016/j.foodhyd.2013.12.018>
6. **Kong, L.**, & Ziegler, G. R. (2014). Fabrication of pure starch fibers by electrospinning. *Food Hydrocolloids*, 36, 20-25. <https://doi.org/10.1016/j.foodhyd.2013.08.021>

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5. **Kong, L., & Ziegler, G. R. (2013).** Quantitative relationship between electrospinning parameters and starch fiber diameter. *Carbohydrate Polymers*, 92(2), 1416-1422. <https://doi.org/10.1016/j.carbpol.2012.09.026>
4. **Kong, L., & Ziegler, G. R. (2012).** Patents on fiber spinning from starches. *Recent patents on Food, Nutrition & Agriculture*, 4(3):210-219.
3. **Kong, L., & Ziegler, G. R. (2012).** Fabrication of κ -carrageenan fibers by wet spinning: addition of ι -carrageenan. *Food Hydrocolloids*, 30(1), 302-306. <https://doi.org/10.1016/j.foodhyd.2012.06.011>
2. **Kong, L., & Ziegler, G. R. (2012).** Role of molecular entanglements on starch fiber formation by electrospinning. *Biomacromolecules*, 13(8), 2247-2253. <https://doi.org/10.1021/bm300396j>
1. **Kong, L., & Ziegler, G. R. (2011).** Fabrication of κ -carrageenan fibers by wet spinning: spinning parameters. *Materials*, 4(10), 1805-1817. <https://doi.org/10.3390/ma4101805>

Peer-reviewed Abstracts

8. Alam, S., Zhang, Y., **Kong, L., & Tan, L. (2024).** Improved Stability and In Vitro Bioaccessibility of Lutein in Emulsions Stabilized by Octenylsuccinylated Starch and Pea Protein Isolate. *Current Developments in Nutrition*. 8:102263. <https://doi.org/10.1016/j.cdnut.2024.102263>
7. Zhang, Y., Alam, S., **Kong, L., & Tan, L. (2024).** Optimization of Lutein Emulsion Stabilized by Octenylsuccinylated Starch-Soy Protein Isolate to Improve Lutein Stability and In Vitro Bioaccessibility. *Current Developments in Nutrition*. 8:102238. <https://doi.org/10.1016/j.cdnut.2024.102238>
6. Guo, J., Zhang, Y., **Kong, L., Tan, L. (2022).** In Vitro Starch Digestibility and In Vivo Glycemic Response of Starch Inclusion Complexes Produced With Different Methods and Hydrothermal Treatments. *Current Developments in Nutrition*. 6 (Supplement_1), 442-442. <https://doi.org/10.1093/cdn/nzac057.008>
5. Zhang, Y., **Kong, L., Tan, L. (2022).** Biopolymer Stabilized Emulsions Improved Storage Stability and In Vitro Bioaccessibility of Lutein. *Current Developments in Nutrition*. 6 (Supplement_1), 69-69. <https://doi.org/10.1093/cdn/nzac049.015>
4. Zhang, Y., **Kong, L., Tan, L. (2021).** Applying Pickering emulsions stabilized by octenylsuccinylated starch and gum Arabic as lutein carriers to improve its stability. *Current Developments in Nutrition*. 5 (Supplement_2), 887-887. https://doi.org/10.1093/cdn/nzab048_022
3. Guo, J., Contreras, A., Gutierrez, A., **Kong, L.** In vitro Digestibility Profiles of Different Types of Resistant Starch with Bioactive Guest Inhibitors. *Current Developments in Nutrition*. 5 (Supplement_2), 583-583. https://doi.org/10.1093/cdn/nzab044_014
2. Zhang, Y., Crowe-White, K., **Kong, L. & Tan, L., (2020).** Vitamin A Status in Neonatal and Weanling Rats Reared by Mothers Consuming Normal and High Fat Diets with or without Vitamin A Supplementation. *Current Developments in Nutrition*. 4(Supplement_2), 134. https://doi.org/10.1093/cdn/nzaa041_038

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1. Guo, J., Gutierrez, A., Feng, J., Tan, L., & **Kong, L.*** (2020). Inhibition of starch digestion by gallic acid and alkyl gallates. **Current Developments in Nutrition**. 4(Supplement_2), 753. https://doi.org/10.1093/cdn/nzaa052_022

Non-Indexed Journal Publications

9. Dawson, R., Zhang, Y., **Kong, L.***, & Tan, L.* (2022). The Roles of Lutein in Visual and Cognitive Function across the Lifespan. **Journal of Science and Health at the University of Alabama**. 19, 17-22.
8. Brown, P, Guo, J., & **Kong, L.*** (2022). Effect of Resistant Starch Consumption on Appetite and Satiety of Prediabetic, Overweight, and Obese Adults. **Journal of Science and Health at the University of Alabama**. 19, 47-53.
7. Gladden, I., Zhou, J., Contreras, A., & **Kong, L.*** (2021). Starch Inclusion Complexes with C18 Fatty Acids of Different Degrees of Unsaturation. **Journal of Science and Health at the University of Alabama**.
6. Gladden, I., Zhang, Y., Guo, J., Tan, L., & **Kong, L.*** (2020). Enzymatic digestion of starch inclusion complexes with alkyl gallates. **Journal of Science and Health at the University of Alabama**.
5. Gutierrez, A., Guo, J., Tan, L., & **Kong, L.*** (2020). Inhibitory effect of ascorbic acid on in vitro enzymatic digestion of raw and cooked starch. **Journal of Science and Health at the University of Alabama**.
4. Angel, N., S. N., V., Yan, F., & **Kong, L.*** (2020). Photoactive nanoparticles-loaded bio-nanofibers for solar thermal conversion. **Journal of Science and Health at the University of Alabama**.
3. Berry, I., Wang, H., & **Kong, L.*** (2020). Recent developments in electrospinning of chitosan nanofibers. **Journal of Science and Health at the University of Alabama**.
2. Gutierrez, A., Feng, J., Tan, L., & **Kong, L.*** (2019). Inhibitory effect of tea on the *in vitro* enzymatic digestion of starch. **Journal of Science and Health at the University of Alabama**. 16, 29-33.
1. Angel, N., Guo, L., Yan, F., & **Kong, L.*** (2019). Electrospinning of cellulose acetate nanofibers: process optimization. **Journal of Science and Health at the University of Alabama**. 16, 4-7.

Book Chapters

3. Wang, H. & **Kong, L.** (2022). Electrospinning of starch fibers. In M. Miao and O. Campanella (Eds.), **Starch-Based Materials: Science and Engineering**. Elsevier. (In press)
2. Shi, L., Guo, J., Zhang, B., & **Kong, L.** (2022). Starch-guest inclusion complexes. In M. Miao and O. Campanella (Eds.), **Starch-Based Materials: Science and Engineering**. Elsevier. (In press)

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1. **Kong, L.**, Ziegler, G. R., & Bhosale, R. (2010). Fibers spun from polysaccharides. In R. Ito & Y. Matsuo (Eds.), ***Handbook of carbohydrate polymers: development, properties and applications*** (pp. 1-43). New York: Nova Science Pub Inc.

Presentations

106. **(Invited Speaker) Kong, L.**, & Tan, L., Modified starch-based structures for food and nutrition applications. ***ACS Fall 2024***. Denver, CO. (Aug 21, 2024).
105. Gan, Y., Jeong, N., & **Kong, L.**, DSFAS-AI: Food quality evaluation leveraging bias-robust, domain-adaptive deep learning on millimeter wave (mmWave) images. ***USDA-NIFA A1541 Data Science for Food and Agriculture Systems Grantees' Meeting***. Manhattan, KS. (July 25, 2024).
104. Jeong, N., Gan, Y., & **Kong, L.**, Microwave Imaging System with Machine Learning for Detecting Foreign Objects in Packaged Food. ***USDA-NIFA A1521 Engineering for Agricultural Production and Processing Grantees' Meeting***. Manhattan, KS. (July 25, 2024).
103. **Kong, L.**, Tan, L., & Zhang, Y., Developing lutein emulsion-based formula for supporting early-life health. ***USDA-NIFA A1343 Food and Human Health Grantees' Meeting***. West Lafayette, IN. (May 24, 2024).
102. **(Invited Speaker) Kong, L.**, & Tan, L., Developing Octenylsuccinylated Starch-Stabilized Emulsions to Improve Lutein Stability, in vitro Bioaccessibility, and in vivo Bioavailability. (Beijing, China). ***The International Symposium on Food Innovation and Future Food Technology***. (May 17, 2024).
101. **(Invited Speaker) Kong, L.**, Developing Starch-Guest Inclusion Complex with Enzymatic Resistance and Low Glycemic Index. ***Cereals & Grains 2023 Annual Meeting***. Chicago, IL. (Oct 19, 2023).
100. **(Invited Speaker) Kong, L.**, In vitro Digestion Kinetics and in vivo Glycemic Response of Enzymatic Resistant Starch-Ascorbyl Palmitate Inclusion Complex. ***2023 Starch Round Table***. Chicago, IL. (Oct 16, 2023).
99. Yan, F. & **Kong, L.**, Photoactive Nanoparticle-Decorated Bio-Nanofibers for Solar Energy Conversion. ***USDA-NIFA A1511 Nanotechnology Grantees' Meeting***. Knoxville, TN. (Aug 10, 2023).
98. **(Invited Speaker) Kong, L.**, Starch-Ascorbyl Palmitate Inclusion Complex with Enzymatic Resistance and Low Glycemic Index. ***The 11th Food Science Annual Meeting***. Nanjing, China. (Aug 5, 2023).
97. **(Invited Speaker) Kong, L.**, Designing Starch-Guest Inclusion Complex with Enzymatic Resistance and Low Glycemic Index. ***2023 IFT FIRST Scientific & Technical Forum***. Chicago, IL. (Jul 19, 2023).
96. **(Invited Speaker) Kong, L.**, Molecular Encapsulation of Aroma Compounds by V-Type Starch. ***Lecture at Shanghai Institute of Technology***. Shanghai, China. (May 30, 2023).

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95. **(Invited Speaker) Kong, L.**, Recent Development in Novel Resistant Starch-Guest Inclusion Complex. *FST-DLS Lecture Series at UIC*. Zhuhai, China. (May 25, 2023).
94. **(Invited Speaker) Kong, L.**, SCUT Lecture Series on Electrospinning and Starch-Guest Inclusion Complex. *SCUT Lecture Series*. Guangzhou, China. (May 24, 2023).
93. **(Invited Speaker) Kong, L.**, Electrospinning of Nanofibers from Bio-based Polymers. *International Symposium on Ecological Conservation and Sustainable Food Development*. Yinchuan, China. (May 14, 2023).
92. **(Invited Speaker) Kong, L.**, Producing Fibers and Resistant Starch from High Amylose Starches. *Roquette Scientific Review*. (Feb 27, 2023)
91. **(Invited Speaker) Kong, L.**, Recent Advancements in Resistant Starch-Guest Inclusion Complex. *The Food Science Symposium on Carbohydrate Hydrocolloids in Food Systems 2022*. (Nov 3, 2022).
90. Zhou, J., & **Kong, L.**, Complexation Ability and Physicochemical Properties of Inclusion Complexes Formed between “Empty” V-type starch and Aroma Compounds of Different Structures. *Conference of Food Engineering 2022*, Raleigh, NC. (Sept 19, 2022).
89. Guo, J., Zhang, Y., **Kong, L.**, & Tan, L., In vitro Digestion Kinetics and in vivo Glycemic Response of Starch Inclusion Complex, A Novel Type of Resistant Starch. *NACAN Summit Frontiers in Nutrition Joint Symposium*. (July 24, 2022).
88. Guo, J., Zhang, Y., **Kong, L.**, & Tan, L., In vitro Starch Digestibility and in vivo Glycemic Response of Starch Inclusion Complexes Produced with Different Methods and Hydrothermal Treatments. *Nutrition Live Online 2022 by American Society of Nutrition*. (June 6, 2022).
87. Zhou, J., Guo, J., Gladden, I., Contreras, A., & **Kong, L.**, Complexation Ability and Physicochemical Properties of Starch-C18 Fatty Acids Inclusion Complexes. Poster Presentation. *Southeastern Universities Graduate Research Symposium 2022*. (Apr 21, 2022)
86. Kelley, J., Zhang, Y., Tan, L., & **Kong, L.**, Preparation and Optimization of Biopolymer-based Lutein Emulsions. *2022 Undergraduate Research & Creative Activity Conference*, Tuscaloosa, AL (April 4, 2022).
85. LaLance, R., Sankaranarayanan, V., Xiao, H., Yan, F., & **Kong, L.**, Fabrication of Cellulose Acetate Nanofibers Loaded with Iron(III) Oxide Nanoparticles by Electrospinning. *2022 Undergraduate Research & Creative Activity Conference*, Tuscaloosa, AL (April 4, 2022).
84. Zhang, Y., **Kong, L.**, & Tan, L., Biopolymer Stabilized Emulsions Improved Storage Stability and in vitro Bioaccessibility of Lutein. *2022 UWA University Research Symposium*. (March 9, 2022).
83. Guo, J., Zhang, Y., **Kong, L.**, & Tan, L., Evaluation of Digestion Kinetics and Glycemic Index of Starch Inclusion Complex, a Novel Type of Resistant Starch. *2022 UWA University Research Symposium*. (March 9, 2022).

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82. Guo, J., & **Kong, L.**, Effect of Hydrothermal Treatments on the in vitro Digestibility of V-type Starch Inclusion Complexes. **2022 UWA University Research Symposium**. (March 9, 2022).
81. Zhou, J., Jung, S. E., Shin, Y. H., & **Kong, L.**, Factors Influencing Consumer Purchase Intention of “Empty” V-Type Starch Deodorized Soy Milk – A Pilot Study. **2022 UWA University Research Symposium**. (March 9, 2022).
80. Kelley, J., Zhang, Y., Tan, L., & Kong, L., Preparation and Optimization of Biopolymer-based Lutein Emulsions. **2022 UWA University Research Symposium**. (March 9, 2022).
79. Dawson, R., Zhang, Y., **Kong, L.**, & Tan, L., The Roles of Lutein in Visual and Cognitive Function across the Lifespan: A Comprehensive Review. **2022 UWA University Research Symposium**. (March 9, 2022).
78. Guo, J., & **Kong, L.**, In vitro Digestibility profiles of Starch-Guest Inclusion Complexes with Hydrothermal Treatments. **International Virtual Conference on Nutraceuticals and Functional Foods for Human Health**. (January 27, 2022).
77. Guo, J., & **Kong, L.**, Effect of Guest Compound and Hydrothermal Treatments on the Digestibility of Starch-Guest Inclusion Complex. **2021 Starch Round Table**. (October 8, 2021).
76. Guo, J., Gutierrez, A., Tan, L., & **Kong, L.**, Inhibitory Effect of Vitamin C and its Derivative on in vitro Enzymatic Digestion of Raw and Cooked Starches. **2nd Annual NACAN Summit (2021) (Virtual Conference)**. (July 17, 2021).
75. Zhou, J., Gladden, I., Contreras, A., & **Kong, L.**, Complexation Ability and Physicochemical Properties of Starch Inclusion Complexes with C18 Fatty Acids. **2021 Institute of Food Technologists Annual Meeting (Virtual Conference)** (July 19, 2021).
74. Guo, J., Contreras, A., & **Kong, L.**, Inhibitory Effect of Lipid Guest Compounds on the in vitro Digestion of Starch. **2021 Institute of Food Technologists Annual Meeting (Virtual Conference)** (July 19, 2021).
73. Guo, J., Gutierrez, A., Contreras, A., & **Kong, L.**, In vitro Digestibility Profiles of Different Types of Resistant Starch with Bioactive Guest Inhibitors. **Nutrition 2021 Live Online**. June 7th, 2021.
72. Zhang, Y., Li, S., Kong, L., & Tan, L., Applying Pickering emulsions stabilized by octenylsuccinylated starch and gum Arabic as lutein carriers to improve its stability. **Nutrition 2021 Live Online** (June 2021)
71. Angel, N., Sankaranarayanan, V., Yan, F., & **Kong, L.**, Electrospinning Iron(III) Oxide Nanoparticles-Loaded Cellulose Acetate Nanofibers. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
70. Dam, K., Wang, X., Feng, J., Wang, J., & **Kong, L.**, Improved Performance of Cementitious Materials by Tree Nut Extracts. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
69. Gutierrez, A., Guo, J., & **Kong, L.**, Inhibition of Carbohydrate Digesting and Metabolic Enzymes by Food Antioxidants. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).

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68. Contreras, A., Zhou, J., Guo, J., & **Kong, L.**, Inhibitory Effect of Lipid Guest Compounds on the In Vitro Digestion of Starch. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
67. Li, C., & **Kong, L.**, Phase Behavior and Complex Coacervation of Chitosan and Gum Arabic. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
66. Petrucci, A., & **Kong, L.**, Phase Separation and Electrospinning of Complex Coacervates. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
65. Ager, E., Zhang, Y., Tan, L., & **Kong, L.**, Reviewing the Nutritional Quality and Sensory Properties of Microgreens. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
64. Gladden, I., Zhou, J., Contreras, A., & **Kong, L.**, Starch Inclusion Complexes with C18 Fatty Acids of Different Degree of Unsaturation. **2021 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 31, 2021).
63. Zhang, Y., **Kong, L.**, & Tan, L., Lipophilization and Amylose Inclusion Complexation Enhance the Photostability and Thermal Stability of Catechin. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
62. Ager, E., Zhang, Y., Tan, L., & **Kong, L.**, Reviewing the Nutritional Quality and Sensory Properties of Microgreens. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
61. Gladden, I., Zhou, J., Contreras, A., & **Kong, L.**, Complexation Ability and Physicochemical Properties of Starch Inclusion Complexes with C18 Fatty Acids. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
60. Zhou, J., Gladden, I., Contreras, A., & **Kong, L.**, Effects of Fatty Acid Chemical Structure on the Complexation Ability and Physicochemical Properties of Starch-C18 Fatty Acid Inclusion Complexes. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
59. Angel, N., Sankaranarayanan, V., Yan, F., & **Kong, L.**, Electrospinning Iron(III) Oxide Nanoparticles-Loaded Cellulose Acetate Nanofibers. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
58. Wang, X., Dam, K., Feng, J., **Kong, L.**, & Wang, J., Improved Performance of Cementitious Materials by Tree Nut Extracts. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
57. Gutierrez, A., Guo, J., & **Kong, L.**, Inhibition of Carbohydrate Digesting and Metabolic Enzymes by Food Antioxidants. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
56. Guo, J., Contreras, A., & **Kong, L.**, Inhibition of in vitro Starch Digestion by Bioactive Guest Compounds. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).

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55. Contreras, A., Zhou, J., Guo, J., & **Kong, L.**, Inhibitory Effect of Lipid Guest Compounds on the In Vitro Digestion of Starch. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
54. Li, C., & **Kong, L.**, Phase Behavior and Complex Coacervation of Chitosan and Gum Arabic. **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
53. Petrucci, A., & **Kong, L.**, Phase Separation and Electrospinning of Complex Coacervates. **2021 UWA University Research Symposium**, Livingston, AL, United States. (March 9, 2021).
52. Ager, E., & **Kong, L.**, Reviewing the Nutritional Quality and Sensory Properties of Microgreens," **2021 UWA University Research Symposium**, Livingston, AL (March 9, 2021).
51. Gladden, I., Zhang, Y., Guo, J., Tan, L., & **Kong, L.**, Enzymatic Digestion of Starch Inclusion Complexes with Alkyl Gallates. **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 28, 2020).
50. Lubbat, T., & **Kong, L.**, Fabrication of food biopolymers-based nanoparticles by electrostatic atomization. **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 28, 2020).
49. Abercrombie, A., Yao, X., Zhou, J., Bonizzoni, M., & **Kong, L.**, Host-guest complexation of cyclodextrins studied by isothermal titration calorimetry. **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 28, 2020).
48. Gutierrez, A., Guo, J., Tan, L., & **Kong, L.**, Inhibitory Effect of Vitamin C on the in vitro Enzymatic Digestion of Raw and Cooked Starch. **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 28, 2020).
47. Berry, I., & **Kong, L.**, Recent Developments in Electrospinning of Chitosan Nanofibers. **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 28, 2020).
46. Angel, N., *Sankaranarayanan, V., Yan, F., & **Kong, L.**, Photoactive Nanoparticles-Loaded Bio-Nanofibers for Solar Thermal Conversion, **2020 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (October 1, 2020).
45. Guo, J., Gutierrez, A., Zhang, Y., Gladden, I., Tan, L., & **Kong, L.**, Increasing Resistant Starch Content by Dietary Phenolic Compounds. **The North America Chinese Society for Nutrition (NACSN) Summit (2020) Frontiers in Nutrition (Virtual Conference)** (July 11, 2020).
44. Guo, J., Gutierrez, A., Feng, J., Tan, L., & **Kong, L.**, Inhibition of starch digestion by gallic acid and alkyl gallates. **ASN Nutrition 2020**, Seattle, WA (June 2020).
43. Zhang, Y., Crowe-White, K., **Kong, L.**, & Tan, L., Vitamin A status in neonatal and weanling rats reared by mothers consuming normal and high fat diets with or without vitamin A supplementation. **ASN Nutrition 2020**, Seattle, WA (June 2020).
42. Tan, L., Emerson, A., Zhang, Y., Anderson, D., & **Kong, L.**, Age-mediated Pharmacokinetics of Lutein in Rats: the APL Study. **Faculty Research Conference**, Tuscaloosa, AL (April 2020).

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41. Guo, J., & **Kong, L.**, Dietary Fiber Intake is Inversely Related to Serum Heavy Metal Concentrations among US Adults Consuming Recommended Amounts of Seafood: Results from the 2013-2014 National Health and Nutrition Examination Survey. **2020 UWA University Research Symposium**, Livingston, AL (March 10, 2020).
40. Gladden, I., Zhang, Y., Guo, J., Tan, L., & **Kong, L.**, Enzymatic Digestion of Starch Inclusion Complexes with Alkyl Gallates. **2020 UWA University Research Symposium**, Livingston, AL (March 10, 2020).
39. Gutierrez, A., Guo, J., Tan, L., & **Kong, L.**, Inhibitory Effect of Vitamin C on the in vitro Enzymatic Digestion of Raw and Cooked Starch. **2020 UWA University Research Symposium**, Livingston, AL (March 10, 2020).
38. Zhou, J., Guo, J., & **Kong, L.**, Starch inclusion complexes for triggered and extended release of aroma compounds. **2020 UWA University Research Symposium**, Livingston, AL (March 10, 2020).
37. Guo, J., Goza, J. L., Shi, L., Ziegler, G. R., Hopfer, H., & **Kong, L.**, Amylose-guest inclusion complexes for triggered and extended release of aroma compounds. **2019 Starch Round Table**, Denver, CO (November 1, 2019)
36. Guo, J., Zhang, Y., Tan, L., & **Kong, L.**, Molecular encapsulation of bioactive compounds by starch-guest inclusion complex. **ACS Fall 2019 National Meeting**, San Diego, CA (August 25, 2019).
35. Goza, J. L., Ziegler, G. R., **Kong, L.**, & Hopfer, H., Sensory and instrumental characterization of novel amylose-menthol inclusion complexes for extended flavor release in chewing gum. **13th Pangborn Sensory Science Symposium**, Edinburgh, UK. (July 28, 2019).
34. Feng, J., Tan, L., Zhang, H., & **Kong, L.**, Amylose Inclusion Complexes with Alkyl Gallates. **2019 IFT Annual Meeting**, New Orleans, LA (June 5, 2019).
33. Guo, J., & **Kong, L.**, Polymorphic Transitions of V-Type Amylose upon Hydration and Inclusion Complexation with Flavor Compounds. **2019 IFT Annual Meeting**, New Orleans, LA (June 5, 2019).
32. Gutierrez, A., Feng, J., Tan, L., & **Kong, L.**, Inhibitory Effect of Tea on the in vitro Enzymatic Digestion of Starch, **2019 A&S Summit for Undergraduate Research, Scholarship, and Creative Activity**, Tuscaloosa, AL (Apr 12, 2019).
31. Angel, N., Guo, L., Yan, F., & **Kong, L.**, Electrospinning of Cellulose Acetate Nanofibers: Process Optimization, **2019 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 27, 2019).
30. Berry, I., Guo, L., Yan, F., & **Kong, L.**, Electrospinning of Thymol and Curcumin-Loaded Pullulan Nanofibers, **2019 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 27, 2019).
29. Gutierrez, A., Feng, J., Tan, L., & **Kong, L.**, Inhibitory Effect of Tea on the in vitro Enzymatic Digestion of Starch, **2019 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 27, 2019).

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28. Cooper, A., Zhang, Y., **Kong, L.**, & Tan, L., Nanoencapsulation of Curcumin and β -carotene in Amylose Inclusion Complex, **2019 Undergraduate Research & Creative Activity Conference**, Tuscaloosa, AL (March 27, 2019).
27. Goza, J. L., Ziegler, G. R., **Kong, L.**, & Hopfer, H., Understanding Temporal Characteristics of Encapsulated Mint Chewing Gum: A Preliminary Study. **2019 Gamma Sigma Delta Graduate Research Expo**, State College, PA (March 26, 2019).
26. Angel, N., Guo, L., Yan, F., & **Kong, L.**, Electrospinning of Cellulose Acetate Nanofibers: Process Optimization, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
25. Berry, I., Guo, L., Yan, F., & **Kong, L.**, Electrospinning of Thymol and Curcumin-Loaded Pullulan Nanofibers, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
24. Zhang, Y., Cooper, A., **Kong, L.**, & Tan, L., Enhanced Storage Stability and Photostability of beta-Carotene by Nanoencapsulation using Amylose Inclusion Complex, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
23. Kwan, S. H., Feng, J., Meza, G., Tiong, H. K., **Kong, L.**, & Tan, L., Evaluation of Nutritional Quality and Microbial Safety of Microgreens from Commercial and Local Organic Farms, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
22. Guo, J., & **Kong, L.**, Formation of Amylose-Aroma Inclusion Complexes: Menthol, Limonene, and Thymol, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
21. Gutierrez, A., Feng, J., Tan, L., & **Kong, L.**, Inhibitory Effect of Tea on the in vitro Enzymatic Digestion of Starch, **University of West Alabama University Research Symposium 2019**, Livingston, AL (March 5, 2019).
20. Shi, L., **Kong, L.**, Ziegler, G. R., & Hopfer, H., Amylose-guest inclusion complexes for extended release of cyclic organic compounds, **256th ACS National Meeting**, Boston, MA (Aug 20, 2018)
19. Wang, H., **Kong, L.**, & Ziegler, G. R., Electrospinning of reinforced and functionalized starch fibers, **Gordon Research Conference: Nano-Enabled Technologies to Improve Efficiency, Quality, and Health in Food and Agriculture**, South Hadley, MA (June 8, 2018)
18. Wang, H., **Kong, L.**, & Ziegler, G. R., Electrospinning of Reinforced Starch Fibers, **14th International Hydrocolloids Conference**, Nanchang, China (May 25, 2018)
17. **(Invited Speaker) Kong, L.**, Perez-Santos, D. M., & Ziegler, G. R., Starch-guest inclusion complexes: structure, formation, and applications, **14th International Hydrocolloids Conference**, Nanchang, China (May 22, 2018)
16. **(Invited Speaker) Kong, L.**, Perez-Santos, D. M., & Ziegler, G. R., Starch-guest inclusion complexes – influence of guest structure, **2017 Starch Round Table**, San Diego, CA (Oct 6, 2017)

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15. **Kong, L.**, Wang, H., Wang, J., & Ziegler, G. R., Electrospinning of Reinforced and Functionalized Starch Fibers, **2017 USDA Nanotechnology Grantees Annual Meeting**, Washington, DC (May 18, 2017)
14. **Kong, L.**, & Ziegler, G. R., Production and Use of Biopolymer Nano-Fiber Fabrics, **2017 TechConnect World Innovation Conference**, Washington, DC (May 17, 2017)
13. **Kong, L.**, Wang, H., Wang, J., & Ziegler, G. R., Electrospinning of Reinforced and Functionalized Starch Fibers, **2016 USDA Nanotechnology Grantees Annual Meeting**, State College, PA (Jun 6, 2016)
12. **Kong, L.**, & Baik, B. K., Degree of starchy endosperm separation from bran as a milling quality trait of wheat grain, **2015 AACCC International Annual Meeting**, Minneapolis, MN (Oct 19, 2015)
11. Perez-Santos, D. M., **Kong, L.**, & Ziegler, G. R., Starch complexation as a function of guest molecule features, **2015 Starch Round Table**, Minneapolis, MN (Oct 16, 2015)
10. **Kong, L.**, Wang, H., & Ziegler, G. R., Electrospinning of reinforced and functionalized starch fibers, **Gordon Research Conference: Nanoscale Science & Engineering for Agriculture & Food Systems**, Waltham, MA (Jun 09, 2015)
9. **Kong, L.**, Lee, C., Kim, S. H. & Ziegler, G. R., Characterization of starch polymorphic structures using vibrational sum frequency generation (SFG) spectroscopy, **247th ACS National Meeting**, Dallas, TX (Mar 19, 2014)
8. Ziegler, G. R., & **Kong, L.**, Electrospinning of starch fibers with starch-guest inclusion complexes, **2013 Starch Round Table**, Albuquerque, NW (Sep 27, 2013).
7. **Kong, L.**, & Ziegler, G. R., Consumer product potential for electrospun starch fibers, **2013 VISION Consumer Products Conference**, Orlando, FL (Jan 31, 2013).
6. **Kong, L.**, & Ziegler, G. R., Fabrication of pure starch fibers by electrospinning, **2012 Research, Innovation & Science for Engineered Fabrics meeting**, Baltimore, MD (Oct 24, 2012).
5. **Kong, L.**, & Ziegler, G. R., Electrospinning of starch fibers: correlation of rheological properties and electrospinnability, **11th International Hydrocolloids Conference**, West Lafayette, IL (May 15, 2012).
4. **Kong, L.**, & Ziegler, G. R., Fabrication of κ -carrageenan fibers by wet spinning: addition of ι -carrageenan, **4th International Delivery of Functionality Symposium**, Guelph, Canada (Aug 22, 2011).
3. **Kong, L.**, & Ziegler, G. R., Impact of non-equilibrium and non-quiescent conditions on the processing of biopolymer mixtures, **USDA-AFRI/NRI Project Director Meeting**, Chicago, IL (Jul 16, 2010), & New Orleans, LA (Jun 10, 2011), & Las Vegas, NV (Jun 24, 2012).
2. **Kong, L.**, & Ziegler, G. R., Spherulite formation in κ -carrageenan dispersions, **10th International Hydrocolloids Conference**, Shanghai, China (Jun 21, 2010).
1. Ziegler, G. R., & **Kong, L.**, Gelatin alternatives for confectionery products, **62nd PMCA Production Conference**, Hershey, PA (Apr 8, 2008).

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Contracts and Grants

Funded

Lingyan Kong (PI), Joy Douglas, Linda Knol, Libo Tan. USDA-NIFA 2024-67037-42691. From the Bench to the Community: Food and Nutrition Research Experience for Undergraduates. **\$600,000**. 09/2024-09/2028.

Lingyan Kong (PI), Joy Douglas, Linda Knol, Libo Tan, Jeannine Lawrence, Tiffany Hylton, Emmett Lodree. USDA-NIFA 2024-70003-43598. Enhancing the Food and Nutrition Sciences Education in West Central Alabama: The Planning Phase. \$30,000. 09/2024-08/2026.

Jeong Nathan (PI), **Lingyan Kong (Co-PI, 25% effort)**, Yu Gan (Co-PI). USDA-NIFA 2023-67022-40627. Developing Microwave Imaging System with Machine Learning for Detecting Foreign Objects in Packaged food. **\$300,000**. 07/2023-07/2025.

Libo Tan (PI), **Lingyan Kong (Co-PI, 50% effort)**. USDA-NIFA 2023-67018-39554. Developing Lutein Emulsion-Based Formula for Supporting Early-Life Health. **\$300,000**. 04/2023-03/2025.

Lingyan Kong (PI), Libo Tan (Co-PI). USDA/Alabama Department of Agriculture & Industries. **\$24,582**. 11/2022-10/2023.

Yu Gan (PI), Nathan Jeong, **Lingyan Kong (Co-PI, 45% effort at UA)**. USDA-NIFA GRANT13433952. Food quality evaluation leveraging robust, domain adaptive deep learning on millimeter wave (mmWave) images. **\$300,000**. 2/2022-1/2024.

Nathan Jeong (PI), Yu Gan, **Lingyan Kong (Co-PI, 20% effort)**. Microwave Imaging Device for Non-invasive In-line Inspection of Watermelon. USDA/Alabama Department of Agriculture & Industries. **\$40,000**. 11/2021-10/2022.

Lingyan Kong (PI), Libo Tan, Hsiangting Chen, Xiao Tong. USDA/Alabama Department of Agriculture & Industries. **\$39,755**. 10/2020-09/2021.

Feng Yan (PI), **Lingyan Kong (Co-PI, 50% effort)**. USDA-NIFA 2019-05585. Photoactive Nanoparticle-Decorated Bio-Nanofibers for Solar Energy Conversion. **\$199,990**. 06/2020-05/2022.

Nani Koromete (PI), **Lingyan Kong (Co-PI, 50% effort at UA)**, Libo Tan. USDA/Alabama Department of Agriculture & Industries. **\$24,121.72**. 11/2019-05/2021.

Lingyan Kong (PI), Libo Tan, Tiong King. USDA/Alabama Department of Agriculture & Industries. Postharvest Interventions to Improve Quality and Microbial Safety of Microgreens. **\$20,690**. 10/2018-10/2019.

Lingyan Kong (PI). ORAU Travel Grants Program. **\$800**. 06/2018-08/2018.

Lingyan Kong (PI). ORAU Ralph E. Powe Junior Faculty Enhancement Award. Elucidation of starch polymorphic structures and their interconversion. **\$10,000**. 05/2018-05/2019.

Lingyan Kong (PI), Helene Hopfer. USDA-NIFA 2018-67017-27558. Flavor modulation by supramolecular starch-guest inclusion complexation. **\$424,951**. 05/2018-04/2021.

CURRICULUM VITAE

Lingyan Kong (PI). University of Alabama College of Human Environmental Sciences: Mary A. Crenshaw Endowed Research Fund. Development of starch-guest inclusion complex nanoparticles for bioactives/drug delivery. **\$2,000.** 01/2018- 09/2019.

Gregory R. Ziegler (PI), **Lingyan Kong (Co-PI, 50% effort).** USDA-NIFA 2015-67021-22994. Electrospinning of reinforced and functionalized starch fibers. **\$419,207.** 01/2015-12/2018.

Invited Reviewer for Grant Proposals

- Panel reviewer: USDA-NIFA Nanotechnology for Agricultural and Food Systems program
- Panel reviewer: USDA-ARS Research Project Plan (Midwest Area)
- Panel reviewer: University of Alabama Internal Research Grant Program

Invited Reviewer for Peer-Reviewed Journals

Food Chemistry; Biomacromolecules; Carbohydrate Polymers; Food Hydrocolloids; Food & Function; Food Biophysics; Food Research International; Journal of Agricultural and Food Chemistry; Journal of Rheology; International Journal of Biological Macromolecules; Powder Technology; Science and Technology of Food Industry (Chinese); Czech Journal of Food Sciences; Journal of Cereal Science; Journal of Applied Polymer Science; American Journal of Industrial Engineering

Editorial

- | | |
|---|------------------|
| • Journal of Future Foods | Associate Editor |
| • Food Frontiers | Associate Editor |
| • Food Science and Human Wellness | Editorial Board |
| • Grain & Oil Science and Technology | Editorial Board |
| • Food Innovation and Advances | Editorial Board |
| • International Journal of Biological Molecules | Guest Editor |
| • Journal of Agriculture and Food Research | Guest Editor |
| • Frontiers in Sustainable Food Systems | Guest Editor |
| • Frontiers in Nutrition | Guest Editor |
| • Foods | Guest Editor |

Teaching Experience

Instructor, Department of Human Nutrition & Hospitality Management, University of Alabama

- NHM 691: Grant Writing for Translational Nutrition Research (since Spring 2020)
- NHM 509: Research Methods in Nutrition (since Fall 2022)
- NHM 454: Experimental and Functional Food Science (Since Fall 2020)
- NHM 253: Food Science (since Fall 2017)
- NHM 250: Principles of Food Preparation (Fall 2019)
- NHM 101: Introduction to Nutrition (Spring & Fall 2018)

CURRICULUM VITAE

New Course Development

- NHM 253: Food Science (online; Summer 2020 -)
- NHM 454: Experimental and Functional Food Science (online; Fall 2022 -)
- NHM 691: Grant Writing for Translational Nutrition Research (on campus; Spring 2020 -)

Teaching Assistant, Department of Food Science, The Pennsylvania State University

- FDSC 497: Food Product and Process Design for African Markets (Fall 2013)
- FDSC 413: Science and Technology of Plant Foods (Fall 2009)
- FDSC 400: Food Chemistry (Fall 2008)

Professional Organizations

- Institute of Food Technologists (IFT)
- American Society for Nutrition (ASN)
- Gamma Sigma Delta - The Honor Society of Agriculture
- North America Chinese Association for Nutrition (NACAN)
- Chinese American Food Society (CAFS)
- Society of Food Engineering (SoFE)

Honors and Awards

- 2024 John L. Blackburn Advisor of the Year
- 2024 UA AAPI Association Distinguished Service Award
- 2023 Outstanding Undergraduate Research Mentor Award
- 2021 **HES Leadership Board Excellence in Scholarly Research Award**
- 2021 Top Faculty Mentor Award
- 2018 **ORAU Ralph E. Powe Junior Faculty Enhancement Award**
- 2013 First Place, Penn State Annual Postdoctoral Research Exhibition
- 2012 Finalist, Team Advisor, Dow Sustainability Innovation Student Challenge
- 2012 Second Place, Team Leader, Penn State Idea Pitch Competition
- 2012 Third Place, Penn State Annual Graduate Exhibition
- 2011 Second Place, Team Leader, Ag Business Springboard Competition
- 2010 William B. Roskam Memorial Scholarship in Food Science
- 2008 Roger and Barbara Claypoole Distinguished Graduate Fellowship in Ag Sciences
- 2004 Mars Scholarship by Mars China, Inc