Linran Wang

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Objective: Food Scientist

EDUCATION

Cornell University *Aug 2016 - Aug 2020*
Ph.D. Candidate in Food Science and Technology *Ithaca, NY*
GPA: 4.0 / 4.3

Cornell University *Jan 2014 - Jan 2016*
B.S. in Food Science *Ithaca, NY*
GPA: 4.1 / 4.3

RESEARCH EXPERIENCES

Cornell University
Ph.D. Candidate, Advisor: Professor Carmen Moraru *Aug 2016 - Aug 2020*

- Used the combined High Pressure Processing (HPP)-chymosin treatment to induce milk protein gelation
- Evaluated structural properties of HPP-induced milk gels by Rheometer and SEM

Technician, Advisor: Professor Carmen Moraru *Aug 2015 - Jul 2016*

- Conducted a shelf-life study to determine the effect of Microfiltration on spore removal from skim milk
- Analyzed microbial quality, total acidity, pH and color of milk samples during 3-month refrigerated storage

Undergraduate Honor Thesis Program, Advisor: Professor Tom Brenna *Jan 2014 - May 2015*

- Extracted and analyzed branched-chain fatty acids (BCFA) in yogurt using GC-MS and GC-FID
- Completed honor thesis titled "Influence of farm-feeding practice on branched-chain fatty acid in yogurt."

RELATED WORK EXPERIENCES

Food System Network (FSN) *Jan 2017 - Dec 2019*
Project & Event Coordinator *Ithaca, NY*

- Planned and executed two annual FSN Forums with 200 attendees
- Utilized cultural and scientific knowledge to build strong partnerships among international food societies
- Coordinated fundraising and donor communications

Cornell Agri Tech *Aug 2018 - Dec 2018*
Online Microbiology Course Designer *Ithaca, NY*

- Defined multi-tiered learning objectives and content outlines
- Prepared weekly lesson plans and weekly participant evaluation reports
- Incorporated diverse instructional methods and resources for optimal leaning such as multimedia, narration, graphics, and articles for discussion

The Great Escape & Everything Ice Cream, Inc. *May 2015 - Aug 2015*
R&D Intern *Watkins Glen, NY*

- Developed alternative product formulas to reduce the sugar content of a key existing product line
- Ran 5 pilot plant trials to reflect formula changes that were scoped by benchtop work and to further refine formulas
- Prepared and executed technical presentations to report findings and comments on the optimal levels of sweeteners

PRODUCT DEVELOPMENT COMPETITIONS

FSN New York Challenge Product Development Competition *Aug 2016 - Oct 2016*
Co-captain *New York City, NY*

- Won second place by creating a no sugar added, high-fiber gummy bear - Gummato
- Created and executed Design of Experiments for measuring optimal designs for the gummy bear including formulation and consumer insights
- Managed and performed sensory testing to assure consistency in meeting product specifications and consumer experience

Ninth Idaho Dairy Association Product Innovation Competition *Jan 2016 - Aug 2016*
Formulation Scientist *Sun Valley, ID*

- Won Grand Prize at the 2016 IMPA's annual meeting
- Identified industry trends for the formulation
- Created an innovative lime-flavored drinkable yogurt with mint popping Boba - Yojito

PUBLICATIONS AND AWARDS

- Structural changes of high concentration milk protein systems by high-pressure processing: Effect of pH and calcium (First author, manuscript in preparation)
- High pressure structure modification of dairy, plant and meat proteins – a review (First author, manuscript in preparation)
- Pressure-assisted enzymatic gelation of high concentration milk protein systems (First author, manuscript in preparation)
- Prize: IFT 2019 Graduate student poster competition, third place in Dairy division