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个人学习经历：

2013.09 — 2015.06，河南农业大学，食品科学与工程，学士

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2019.09 — 2022.12，河南工业大学，食品科学与工程，博士

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个人工作经历：

2023.05 —至今，安徽科技学院，讲师。

在研项目：

200415-人才引进项目SPYJ202305，主持。

项目工作经历：

重点参与：国家自然科学基金-河南省联合基金—小麦加工过程流变学性质变化的分子基础（U1604235）、“十三五”国家重点研发计划—大宗面制品适度加工关键技术装备研发与示范（2018YFD0401001）、现代农业产业技术体系：小麦产业技术体系专项（CARS-03）等。

主要参与：“十四五”国家重点研发计划-小麦加工精准调控技术研究及营养平衡型产品开发与示范（2019YFD2100903）、河南省现代农业产业技术体系：小麦产业技术体系构建项目（S2017-01-G06）、河南省科技攻关项目：基于系统粉品质特性分析的传统面制主食专用小麦粉加工技术研发（192102110097）、机械力化学效应作用下超微粉碎小麦粉面团流变学性质变化的分子基础（2020GGJS082）、机械力化学效应作用下超微粉碎小麦粉面团流变学性质变

化的分子基础（2020GGJS082）等。

主要科研成果：

(1) **Yu-ling Yang***, Long Yang, Er-qi Guan, Ke Bian*. Mechanism of mechanical force direction and intensity during sheeting on the rheological behavior of dough and gluten protein structure [J]. Food Chemistry, 2025, 474: 143202.

(2) **Yu-ling Yang***, Long Yang, Er-qi Guan, Ke Bian*. Investigation of the Behavior of Wheat Flour Dough under Different Sheeting-Resting Cycles and Temperatures: Large Deformation Rheology and Gluten Molecular Interactions [J]. Food Chemistry: X, 2025, 27: 102366.

(3) **Yu-ling Yang**, Er-qi Guan, Ting-jing Zhang, Fei Xu, Meng-meng Li, Ke Bian*. Behavior of wheat flour dough at different pretreated temperatures through rheological characteristics and molecular interactions of proteins [J]. Food Chemistry, 2023, 404: 134188.

(4) **Yu-ling Yang**, Er-qi Guan, Li-li Zhang, Meng-meng Li, Ke Bian*. Mechanical action on the development of dough and its influence on rheological properties and protein network structure [J]. Food Research International, 2022, 158: 111495.

(5) **Yu-LingYang**, Er-Qi Guan, Mengmeng Li, Nian-qi Li, Ke Bian*. Tian-jiao Wang, Chao-yin Lu, Meng-hui Chen, Fei Xu. Effect of transglutaminase on the quality and protein characteristics of aleurone-riched fine dried noodles [J], LWT - Food Science and Technology, 2022, 154: 112584.

(6) **Yu-Ling Yang**, Er-Qi Guan, Ting-jing Zhang, Meng-meng Li, Ke Bian*. Influence of water addition methods on water mobility characterization and rheological properties of wheat flour dough [J]. Journal of Cereal Science, 2019, 89: 102791.

(7) **Yu-ling Yang**, Er-qi, Guan, Li-li Zhang, Jin-yue Pang, Meng-meng Li, Ke Bian*. Effects of vacuum degree, mixing speed, and water amount on the moisture distribution and rheological properties of wheat flour dough [J]. Journal of Food Science, 2021, 86(6): 2421-2433.

(8) **Yu-Ling Yang**, Er-Qi Guan, Ting-jing Zhang, Meng-meng Li, Ke Bian*. Comparison of rheological behavior, microstructure of wheat flour doughs, and cooking performance of noodles prepared by different mixers [J]. Journal of Food Science, 2020, 85: 956-963.

(9) Er-Qi Guan, **Yu-Ling Yang**, Jin-yue Pang, Ting-jing Zhang, Meng-meng Li, Ke

Bian*. Ultrafine grinding of wheat flour: Effect of flour/starch granule profiles and particle size distribution on falling number and pasting properties [J]. Food Science & Nutrition, 2020, 8 (6): 2581-2587. （共一）

(10) **杨玉玲**, 关二旗, 李萌萌, 卞科*.作用力形式对不同筋力小麦粉面团水分分布、应力松弛特性及面条品质的影响[J]. 河南工业大学学报(自然科学版), 2023, 44 (01) : 1-8.

(11) **杨玉玲**, 关二旗, 李萌萌, 卞科*. 不同和面方式对面团流变特性及面条品质的影响 [J]. 河南工业大学学报(自然科学版), 2019, 40 (05): 18-24+52.

(12) **杨玉玲**, 关二旗, 卞科*. 发芽小麦加工利用研究[J].粮食与油脂, 2018, 31 (01): 1-3.

(13) 杨龙, **杨玉玲**, 关二旗, 李萌萌, 卞科*. 超声波处理对脱氧雪腐镰刀菌烯醇(DON)的降解效果研究[J]. 中国粮油学报, 2020, 35(06): 114-119.

(14) 王天姣, **杨玉玲**, 卢朝银, 李萌萌, 关二旗*, 卞科, 周海军. 小麦籽粒蛋白质和淀粉特性与面条品质的关系[J].食品研究与开发, 2023, 44 (07): 169-174.

(15) 王天姣, **杨玉玲**, 关二旗*, 周海军. 黄淮麦区主栽小麦品种蛋白质品质特性与烩面质构关系的研究[J]. 粮食与油脂, 2023, 36 (04): 56-60+65.

(16) Ting-jing Zhang, Er-Qi Guan, **Yu-Ling Yang**, Li-li Zhang, Yuan-xiao Liu, Ke Bian*. Comparison and mechanism analysis of the changes in viscoelasticity and texture of fresh noodles induced by wheat flour lipids [J]. Food Chemistry, 2022, 397: 133567.

(17) Ting-jing Zhang, Er-Qi Guan, **Yu-Ling Yang**, Li-li Zhang, Yuan-xiao Liu, Ke Bian*. Underlying mechanism governing the influence of peanut oil addition on wheat dough viscoelasticity and Chinese steamed bread quality [J]. LWT - Food Science and Technology, 2022, 156: 113007.

(18) Li-li Zhang, Er-Qi Guan, **Yu-Ling Yang**, Yao-lei Zhang, Yuan-xiao Liu, Meng-meng Li, Kai-ge Zhang, Ke Bian*. Impact of wheat globulin addition on dough rheological properties and quality of cooked noodles. Food Chemistry, 2022, 362: 130170.

(19) Li-li Zhang, Er-Qi Guan, **Yu-Ling Yang**, Ting-jing Zhang, Yao-lei Zhang, Yuan-xiao Liu, Ke Bian*. The globulin aggregation characteristics induced by salt and alkali and its effects on dough processing quality. Journal of Cereal Science, 2022, 104: 103437.

(20) Er-Qi Guan, Jin-yue Pang, **Yu-Ling Yang**, Ting-jing Zhang, Meng-meng Li, Ke

Bian*. Effects of wheat flour particle size on physicochemical properties and quality of noodles. Journal of Food Science, 2020, 85: 4209-4214.

(21) Jin-yue Pang, Er-Qi Guan, **Yu-Ling Yang**, Meng-meng Li, Ke Bian*. Effects of wheat flour particle size on flour physicochemical properties and steamed bread quality [J]. Food Science & Nutrition, 2021, 9 (9): 4691-4700.

(22) 杨龙, 关二旗, **杨玉玲**, 李萌萌, 卞科*.臭氧水协同超声波处理对小麦中 DON 降解效果的研究[J]. 中国粮油学报, 2020, 35(07): 15-21.

(23) 王天姣, 刘远晓, **杨玉玲**, 卢朝银, 李萌萌, **关二旗***, 卞科. 基于主成分和聚类分析评估黄淮区小麦品种蛋白质组成与流变学特性的关系[J]. 食品科技, 2023, 48 (03): 170-178.

(24) Er-Qi Guan, Ting-jing Zhang*****, Kun Wu, **Yu-Ling Yang**, Ke Bian*. Physicochemical properties and gluten structures of frozen steamed bread dough under freeze-thaw treatment affected by gamma-polyglutamic acid, Food Hydrocolloids, 2023, 137: 108334.

(25) Gong-qi Zhao, Shi-qiang Hu, Qian-qian Huang, **Yu-LingYang**, Li-gong Zhai, Li-ping Yang*. Effects of wheat germ treated with different stabilization methods on dough characteristics and steamed bread quality [J]. Journal of Cereal Science, 2024, 120: 104056.

(26) Rui-lin Huang*****, Gary S. Bañuelos, Jian-rong Zhao, Zhang-min Wang, Muhammad Raza Farooq, **Yu-ling Yang**, Jiaping Song, Ze-zhou Zhang, You-tao Chen, Xue-bin Yin, Li-dong Shen*. Comprehensive evaluation of factors influencing selenium fertilization biofortification [J]. Journal of the Science of Food and Agriculture, 2024, 104: 6100-6107.

获奖情况：

(1) 2024年河南省优秀科技论文奖 一等奖

(2) 2024年安徽省大学生食品设计创新大赛 二等奖

(3) 中国知网学术精要（2022年10-11月）高被引论文

(4) 2022年河南省优秀科技论文奖 一等奖

(5) 2022年度金龙鱼奖学金

(6) 2021年度博士国家奖学金

(7) 2020年河南省大学生第五届中秋月饼创意大赛 一等奖

(8) 2019年河南省大学生第四届中秋月饼创意大赛 二等奖、最佳创意奖