

# Linran Wang

lynn.wang.cu@gmail.com | Ph.D. candidate | Cornell University

LinkedIn: [www.linkedin.com/in/linran-wang-2b3a388a/](https://www.linkedin.com/in/linran-wang-2b3a388a/)

Objective: Food Scientist

## EDUCATION

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|------------------------------------------------------------------------------------------------------|-------------------------------------------------|
| <b>Cornell University</b><br><i>Ph.D. Candidate in Food Science and Technology</i><br>GPA: 4.0 / 4.3 | <i>Aug 2016 - Aug 2020</i><br><i>Ithaca, NY</i> |
| <b>Cornell University</b><br><i>B.S. in Food Science</i><br>GPA: 4.1 / 4.3                           | <i>Jan 2014 - Jan 2016</i><br><i>Ithaca, NY</i> |

## RESEARCH EXPERIENCES

|                                                                                                                                                                                                                                                                             |                            |
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| <b>Cornell University</b><br><i>Ph.D. Candidate, Advisor: Professor Carmen Moraru</i>                                                                                                                                                                                       | <i>Aug 2016 - Aug 2020</i> |
| <ul style="list-style-type: none"><li>Used the combined High Pressure Processing (HPP)-chymosin treatment to induce milk protein gelation</li><li>Evaluated structural properties of HPP-induced milk gels by Rheometer and SEM</li></ul>                                   |                            |
| <i>Technician, Advisor: Professor Carmen Moraru</i>                                                                                                                                                                                                                         | <i>Aug 2015 - Jul 2016</i> |
| <ul style="list-style-type: none"><li>Conducted a shelf-life study to determine the effect of Microfiltration on spore removal from skim milk</li><li>Analyzed microbial quality, total acidity, pH and color of milk samples during 3-month refrigerated storage</li></ul> |                            |
| <i>Undergraduate Honor Thesis Program, Advisor: Professor Tom Brenna</i>                                                                                                                                                                                                    | <i>Jan 2014 - May 2015</i> |
| <ul style="list-style-type: none"><li>Extracted and analyzed branched-chain fatty acids (BCFA) in yogurt using GC-MS and GC-FID</li><li>Completed honor thesis titled "Influence of farm-feeding practice on branched-chain fatty acid in yogurt."</li></ul>                |                            |

## RELATED WORK EXPERIENCES

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| <b>Food System Network (FSN)</b><br><i>Project &amp; Event Coordinator</i>                                                                                                                                                                                                                                                                                                                               | <i>Jan 2017 - Dec 2019</i><br><i>Ithaca, NY</i>       |
| <ul style="list-style-type: none"><li>Planned and executed two annual FSN Forums with 200 attendees</li><li>Utilized cultural and scientific knowledge to build strong partnerships among international food societies</li><li>Coordinated fundraising and donor communications</li></ul>                                                                                                                |                                                       |
| <b>Cornell Agri Tech</b><br><i>Online Microbiology Course Designer</i>                                                                                                                                                                                                                                                                                                                                   | <i>Aug 2018 - Dec 2018</i><br><i>Ithaca, NY</i>       |
| <ul style="list-style-type: none"><li>Defined multi-tiered learning objectives and content outlines</li><li>Prepared weekly lesson plans and weekly participant evaluation reports</li><li>Incorporated diverse instructional methods and resources for optimal learning such as multimedia, narration, graphics, and articles for discussion</li></ul>                                                  |                                                       |
| <b>The Great Escape &amp; Everything Ice Cream, Inc.</b><br><i>R&amp;D Intern</i>                                                                                                                                                                                                                                                                                                                        | <i>May 2015 - Aug 2015</i><br><i>Watkins Glen, NY</i> |
| <ul style="list-style-type: none"><li>Developed alternative product formulas to reduce the sugar content of a key existing product line</li><li>Ran 5 pilot plant trials to reflect formula changes that were scoped by benchtop work and to further refine formulas</li><li>Prepared and executed technical presentations to report findings and comments on the optimal levels of sweeteners</li></ul> |                                                       |

## PRODUCT DEVELOPMENT COMPETITIONS

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| <b>FSN New York Challenge Product Development Competition</b><br><i>Co-captain</i>                                                                                                                                                                                                                                                                                                                           | <i>Aug 2016 - Oct 2016</i><br><i>New York City, NY</i> |
| <ul style="list-style-type: none"><li>Won second place by creating a no sugar added, high-fiber gummy bear - Gummato</li><li>Created and executed Design of Experiments for measuring optimal designs for the gummy bear including formulation and consumer insights</li><li>Managed and performed sensory testing to assure consistency in meeting product specifications and consumer experience</li></ul> |                                                        |
| <b>Ninth Idaho Dairy Association Product Innovation Competition</b><br><i>Formulation Scientist</i>                                                                                                                                                                                                                                                                                                          | <i>Jan 2016 - Aug 2016</i><br><i>Sun Valley, ID</i>    |
| <ul style="list-style-type: none"><li>Won Grand Prize at the 2016 IMPA's annual meeting</li><li>Identified industry trends for the formulation</li><li>Created an innovative lime-flavored drinkable yogurt with mint popping Boba - Yojito</li></ul>                                                                                                                                                        |                                                        |

## 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