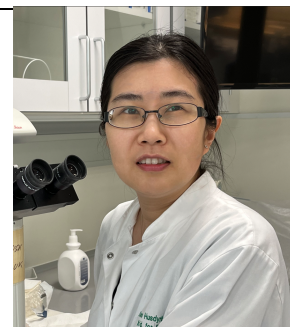


# Curriculum Vitae – Yuan Yue

## ➤ Personal Detail

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Name: Yuan Yue Telephone: +45 91746484  
Born: April 20, 1987 E-mail: beckyyue1987@gmail.com  
LinkedIn: <https://www.linkedin.com/in/yuanyue-au-anivet>  
ORCID: <https://orcid.org/0000-0001-8064-556X>  
Languages: English: fluent. Chinese: Native.  
Danish: Basic. Japanese: Conversational.



## ➤ Education

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2013 - 2016 Ph.D. in Animal Science ANIVET, Aarhus University, Denmark  
2010 - 2013 M.Sc. in Veterinary College of Veterinary Medicine, China Agricultural University  
2005 - 2010 B.Sc. in Veterinary College of Veterinary Medicine, HuaZhong Agricultural University, China

## ➤ Scientific Expertise

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- 3D cell culture:** Developing robust 3D cell culture models including organoids for simulating *in vitro* milk synthesis and secretion.
  - Cell Model Development:** Establishing and utilizing cell models for comprehensive research in physiology, endocrinology, and immunology, with an emphasis on mammary and gut health.
  - Immunology:** Exploring the interactions between host and bacteria, with a keen focus on understanding innate immune responses and cellular defense mechanisms.
  - Immunologic techniques:** Expert in commonly used immunologic techniques, e.g. flow cytometry, ELISA, whole-blood stimulation, Real-time PCR, Western Blot, immunofluorescence, etc.
  - Dietary Ingredient Assessment:** Integrating *in vitro* methods, such as digestion/fermentation simulations, with cell-based models to evaluate the impact of novel dietary ingredients, probiotics, antibiotics etc.
  - Bioactive component identification:** Using bioassay-guided fractionation, advanced chemical analytics, and cell assays to identify and characterize novel bioactive components with potential benefits for both animal and human health.

## ➤ Teaching and supervision experience

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- **Teaching:**
    - Undergraduate course “cell biology”, lecture, ANIVET, AU-Viborg, 2024
    - Master course “Future animal-based food”, lecture, FOOD, AU, Aarhus, 2022 & 2024
    - Studieretningsprojekt (SRP), lab practice instruction, ANIVET, AU-Foulum, 2016
    - Ambassadørdag, lab practice instruction ANIVET, AU-Foulum, 2018, 2021
    - Akademiet for Talentfulde Unge (ATU), lab instruction, ANIVET, AU-Foulum, 2021
  - **Supervision:**
    - Master project: Co-supervising 2 master projects,
      - Nora Stachel-Braun, “Biological activity of plant-based drinks in comparison to bovine milk-a study in human small intestinal epithelial cells”, 2022-2023.
      - Cobra Arab, “*In vitro* biological effect of brown seaweed and its components”, 2019-2020.
    - PhD project: Co-supervising 1 PhD project, Zahra Sattari, “CleanMeat and CleanMilk - future sustainable food production (CleanPro)”, 2020 – 2023.

- **Pedagogics course:**
  - Attended course “The foundational course in PhD supervision”, Aarhus University, 2020.
  - Attended course “Basic pedagogic course for student teachers”, Aarhus University, 2024.

## ➤ Grants and Funding

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1. Postdoc grant, “Organic Kale Ingredients for functional food products (OrKIFood)”, CiFOOD Aarhus University Centre for Innovative Food Research, 2019, 0.12 mio.
2. Industrial Postdoc grant, “Organic GGkale: From a healthy food to a functional food ingredient”, Innovation Fund Denmark, 2019 – 2022, 1.24 mio.
3. Postdoc grant, “What do we drink in 2030? In-vitro milk based on cultured cells”, Novo Nordisk Foundation, 2021 – 2024, 3 mio.
4. International network program, “Exploring Danish-Chinese collaboration for sustainable cellular milk production”, Ministry of Higher Education and Science, 2022 – 2024, 0.3 mio.
5. Unsolicited grant award, “SusCellFood - Sustainable production of cultured meat and milk”, Novo Nordisk Foundation, 2022 – 2026, 17.6 mio.
6. Seed project award, “Mammary organoids for cellular milk production (OrgMilk) - An application for seed funding for larger follow-up applications”, Cell Food Flagship, Aarhus University Research Foundation, 2023, 0.5 mio.
7. Seed project award, “Stem cells influence on in vitro milk production using mammary organoids (orgstem)”, Cell Food Flagship, Aarhus University Research Foundation, 2024, 0.5 mio.

## ➤ National and international collaborations

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- **Academic Partners:** Dept. of Clinical Medicine, Dept. of Food Science, Interdisciplinary Nanoscience Center (iNANO), Aarhus University; Dept. of Physics, Chemistry and Pharmacy, University of Southern Denmark; Dept. of Clinical Veterinary, China Agricultural University, China; College of Animal Sciences, Zhejiang University, China.
- **Industry Partners:** DuPont Nutrition & Biosciences Aps, Green Gourmet A/S, Herrens Mark ApS, OrKLA Foods A/S; Naturli’ Foods A/S; Groco Food GmbH.

## ➤ Research Experience

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- 2010 – 2013 **Master in Veterinary**, College of Veterinary Medicine, China Agricultural University:
- Evaluated the effects of probiotics on diarrhea in weaned piglets.
  - Evaluated the effects of a new antimicrobial on bovine mastitis
  - Investigated the effects of heat stress on immune function of dairy cows.
  - Investigated the effects of plant derived bioactives on porcine PBMC.
- 2013 – 2016 **Ph.D. in Animal Science**, Dept. of Animal and Veterinary Science, Aarhus University:
- Thesis: The influence of vitamin D and antimicrobials (pheromonicin) in relation to the control of bovine mastitis
- 2017 **Postdoctoral researcher**, Dept. of Animal and Veterinary Science, Aarhus University:
- Screening of new functional food ingredients with anti-obesity potential.
- 2019 – 2022 **Industrial postdoc**, Dept. of Animal and Veterinary Science, Aarhus University; Green Gourmet A/S, Randers, Denmark:
- Identification of bioactive components with anti-obesity potential in kale.
- 2022 - now **Postdoctoral researcher**, Dept. of Animal and Veterinary Science, Aarhus University:
- Establish a 3D culture system using isolated mammary extracellular matrix and cells from milk for *in vitro* milk production.