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**PATENTS**

1. WO2020037368 - FOOD INGREDIENTS, Inventors: Hazell, NJG; **Ying, DY**; Augustin, MA; Sanguansri, P. The invention relates protein-carbohydrate composites and processes for the production and use in the preparation of meat mimetic food products.
2. WO/2005/105166 - A COMPOSITE, Inventors: Luo XX and **Ying DY**. The invention relates to a process of producing bioactive nano-composite material for tissue engineering.

1. US Patent 6692839 - Titanium based composites and coatings and methods of production, Inventors: [Zhang DL](http://www.patentstorm.us/inventors-patents/Deliang_Zhang/1480622/1.html), [Gao W](http://www.patentstorm.us/inventors-patents/Wei_Gao/1480623/1.html), [**Ying DY**](http://www.patentstorm.us/inventors-patents/Danyang_Ying/1480624/1.html), [Li ZW](http://www.patentstorm.us/inventors-patents/Zhengwei_Li/1480625/1.html), [Cai ZH](http://www.patentstorm.us/inventors-patents/Zhihong_Cai/1480626/1.html) and [Liang J](http://www.patentstorm.us/inventors-patents/Jing_Liang/1480627/1.html). The invention relates to a process of producing nano-compote materials and coatings for enhanced engineering performance of materials.
2. EP (UK) 1007750 - [Titanium alloy based dispersion-strengthened composites](http://www.patentstorm.us/patents/6264719/fulltext.html), Inventors: Zhang DL, Newby M and **Ying DY**. The invention relates to a process of producing titanium alloy based dispersion strengthened composite materials.
3. CN92242209.5 – Enhancing heat transfer of industrial furnace tubes. Inventors: Zhang SL, Xu HB, **Ying DY**, Fang BW, Zheng QQ, Liu F, Li YQ, Li JK.