



CONTENTS

The idea behind the project	3
Introduction of steamed buns	
About sensory analysis	6
Two sensory approaches	8
General good tasting practices	<u></u>
Appearance	10
Smell	16
Texture	22
Taste	28

The idea behind the project

Lesaffre has developed glossary dedicated to the Chinese steam buns, which includes unfilled mantou, filled baozi and folded huajuan.

The long history of steam buns and the ubiquity of the Chinese diaspora make the Chinese steam buns a true global product, that ranges from staple food to pastry treat, in an industry that is ever changing. As the right words is important to describe accurately the products, Lesaffre propose a refrence vocabulary for the convenience of all, including specialists and aficionados; this booklet is by essence designed to bridge the experts and the consumers.

About the authors



Lesaffre sets the global standard for yeast and other fermentation products. The company designs, manufactures and markets solutions that promote baking, nutrition, health and the protection of living organisms. In close collaboration with its clients, **LESAFFRE** Lesaffre confidently innovates, in order to better nourrish and protect the planet. .

This booklet was undertaken with the help and support of Lesaffre senior chef - Du Weihui and Ying Dongzhang.



A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 3 © 2023 - LESAFFRE CHINA © 2023 - LESAFFRE CHINA

Introduction of steamed buns

Background

Steamed buns belong to the traditional Chinese fermented wheat flour-based products. Its origin is unclear and is assumed to have been produced for at least 2000 years, using Chinese grown low to medium protein flours. It can be filled (baozi), unfilled (mantou), or folded (huajuans). It is usually steamed but some variations can replace the steaming by baking or frying. Chinese consider mantou and baozi as a subcategory to the wheat-based products, whereas non-Chinese consumers (esp. West-, erners) usually associate steam buns with bread, as it is a steamed version of a fermented bread dough. Nevertheless, steam bread is a staple in culinary tradition in China. Because of the steaming, it usually doesn't lose any weight during the hot process, and doesn't gain any color as caramelization and Maillard reaction temperatures are never reached.

The steam buns nowadays

Steam buns is a very common food in most of Mainland China, Taiwan and Hong Kong. It is one of many choices for breakfast. Chinese wheat products are widely consumed in South East Asia and is increas-ingly popular in Europe.

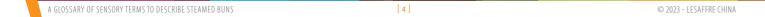
As a staple, innovation is characterized with technical improvements in industrial production (laomian, frozen dough, shelf-life) yet simple new shapes with new type of stuffing have been on the rise over time.

Some brands have emerged over time including Goubuli in Tianjin (which means "even the dogs don't eat it"), Qingfeng Baozi in Beijing or Guangzhou Restaurant.

It is worthwhile to mention that although most steam bread in the world is of Chinese origin, there is a small production of traditional steam bread in Central Europe (Germany, Austria, Czech Republic, Slovakia, Poland), where it is known as Germknödel in German and knedlík in Czech.

Consumption and sensory preferences

Mantou and baozi can be consumed all day long as snacks as well as a dish in Guangdong teahouses, yet the primary. The sensory expectations vary from one region to another and evolve over time. Northern consumers are expecting as dense, hard, possibly dry (Shandong), that can weigh up to 200g. Its chewiness reflects the strong winter wheat flour available in the Central Plain. It is consumed as a starchy staple during the meal with meat and vegetable. Southern mantou usually include some level of sugar and are expected to be lighter and softer than in the North; they are found everywhere in Zhejiang, Jiangxi, Hunan, and Taiwan. In Guangdong and in Hong Kong, the mantou are even sweeter and less cohesive, using much lower protein flour; this is the kind of baozi found in Singapore, Malaysia, Indonesia and Philippines; Regarding baozi, the so-call skin (the steam bread part) is less important as the stuffing is the primary reason for consumption, with a ration skinstuffing anywhere between 1 and 2; consumers can find savory baozi and sweet baozi (red bean, Chinese custard). Brown sugar mantou have been increasingly popular as traditional sweet goods for the children.





About Sensory Analysis

Sensory analysis is an essential tool for industrials, in store bakeries and craft bakeries.

• *Marketing*Development and validation of product concepts, analysis of competition.

• Research & Development Formulation and process optimisation.

• **Quality**Evaluation of raw ingredients, finished products...

This technique involves a human panel highlighting and describing the organoleptic properties (appearance, smell, sound, texture, taste) of a product.



SENSORY RESPONSE (enjoyment factor) BRAIN (coding, perception) RECEPTOR **NERVE FIBRES** (sensation) RECEPTOR RECEPTOR ears RECEPTOR RECEPTOR

The aromas released in the mouth when eating a Mantou develop and travel to the nose via the back of the throat, a route described by specialists as the retronasal route. Such aromas are not to be confused with those perceived when smelling the product (scent and smell). The simultaneous perception of tastes, smells and mouth-feel sensations experienced during tasting is collectively known as "flavours".

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 6 © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 7

Two sensory approaches



Test

Objective analysis of various sensory criteria or attributes undertaken by a measuring instrument

Panel

Expert - 10 to 15 people having undergone 2 0 hours specialized training and subjected to regular performance checks

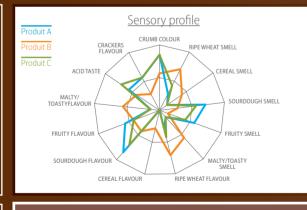
Scoring scale with identified markers

(attribute with precise definition)

Strong

Product assessment and presentation

Typical results



Typical conclusion

Product B is characterized by stronger ripe wheat & malty/toasty smells and tastes than products A & C.

N.B.: possibility of correlation with TAXT+, pH meter readings, etc.



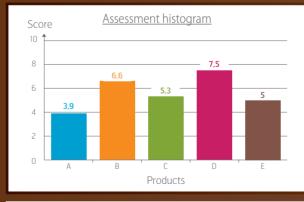
Consumer vocabulary

Consumers' assessment of a product's acceptability

No training - 60 people minimum

- Allocation of score on assessment scale
- Reasons for preference (enjoyment factor: whether "liked/disliked")





The preferred product is...

General good tasting practices

Tasters are required to:

- Report any physiological impediments (cold, on-going dental care, etc.).
- Avoid smoking, wearing perfume, eating any strong-tasting products (confectionery, coffee, spicy food, etc.) for at least one hour prior to tasting.
- Avoid talking to other tasters when assessing the products and remaining silen during the tasting.
- Assess equivalent amounts for each produce
- Rinse out the mouth with water before tasting each produc
- Take the amount of time deemed necessary for each tes

The products should be:

- · Presented anonymously (coded samples).
- Presented under the same conditions (temperatures, amounts, degree of steaming)
- Compared at the same stage of conservation if shelf-life is involved
- Temperature of steamed buns during tasting: for the purpose of comparison, it is essential for the steamed buns to be tasted at the same temperature, and always be kept warm, in order to replicate typical consumption patterns. The recommendation is kept at around 60°C.
- Products should be compared with same weight/shaping
- If frozen, the products should have the same storage time and same defrost protocol.
- In case of baozi (buns with filling), it is recommended to assesse the dough alone first, and dough with filling in a second step.
- Baozi should be comparde with same skin/stuffing ratio.

This is a referential document mainly dedicated to Mantou made from basic ingredients (water, flour, fermentation agent), while many terms can be easily extrapolated to evaluate the skin of Baozi and other kinds of steamed buns.



A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 9 © 2023 - LESAFFRE CHINA GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 9

APPEARANCE

The first factor to be assessed with eating a steamed bun is appearance.

The assessment occurs in 3 stages: the overall appearance of product at first; then the skin; and finally the interior of the product.

Shared Experiences

Speaking of traditional Chinese steamed products, many people will conjure up some famous time-honored brands. With their unique product quality and profound cultural background, time-honored brands carry the beautiful memories of generations. After a long period of accumulation, they have developed particular consumer bases by virtue of their unique cultural characteristics. As Shangai has been a city ready to embrace diversity and witness the flourishing of Internet celebrity «hot cakes», Nice Green Bo, as a traditional time-honored brand, hopes to attract more and more young consumers while inheriting the tradition.

Therefore, we care about every detail, and ensure the quality, of all processes from creative snack production to meal design and development so that catering also becomes an artistic sensual enjoyment. So for me, the appearance of the steamed products is my primary concern. I'll see to that the color is bright, fine and smooth enough and the designed shape will not be deformed after the products are well-done. After all, appearance is the first impression left on people. In particular, with the evolvement of Chinese food, the food culture needs more exquisite craftsmanship to improve the appearance and beauty of snacks, so that they can be more good-looking and delicious.

To meet the diverse needs of different diners, Nice Green Bo Restaurant, based on its over 30 years of experience in the production of Chinese pastry, has summarized five key elements of production techniques: «mastery, innovative dough, multiflavor filling, nutritious and healthy content, and vivid shape». It is welcomed by consumers to adhere to the dish design concept of «innovation without forgetting the origin, inheritance without being conservative», or to integrate new cooking methods into traditional raw materials, or to make new ingredients with traditional cooking methods. Anyway, taste is always our top priority. After all, it is food that we're working on.



R&D Director of Yuyu

R&D Director of Yuyuan Group, General Manager of Lvbolang Restaurant

Appearance / Skin

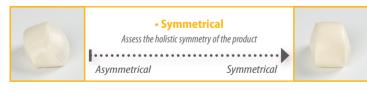
















• Milky white, matte, white, yellow

• Shiny, bright, matte

• Full, upright, yellow, stiff, underdone

• Plump, upright, small, flat

Regular, symmetrical, round, knife-cut shape

Rough surface, bubbly, wrinkled, shrunk, spotted

Appearance / Skin













• Unsmooth, bubbly, rugged

Yellow spots

• Unsmooth, bubbly, rugged

• Cracks, split, unsmooth

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 12 © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 13

Appearance / Crumb



Crumb colour

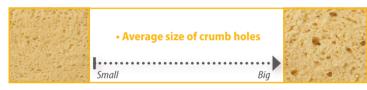
Yellow/ Pale yellow

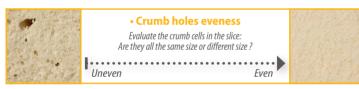
 Skin thickness Evaluate the thickness of the skin

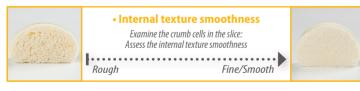
White/ milky white















Milky white, matte, white, yellow

• Dry, hard, rough, soft, transparent

Rough, compact, hard with even, fine and large pores

Pores with different sizes

White, delicate, rough, with uniform pores

With inclusions and grains

Appearance



Round volume
Red bean flavour
Cacao note Potato aspect Round volume

Potato Baozi

Recipe			
MAIN DOUGH			
Medium Protein Flour	1000 g	100 %	
Yeast: Danbaoli HS	8 g	0,8 %	
Improver: Master	2 g	0,2 %	
Water	450 g	45 %	
Sugar	80 g	8 %	
Baking Powder	8 g	0,8 %	
Shortening	20 g		
DECORATIONS & FILLINGS			
Cocoa powder	30 g		
Bean-paste filling	880 g		

lixing	Spiral (5 min in 1 st speed and 1 min in 2 nd speed)
nal Dough Temp	26℃
sting	5 min
neeting	
ividing	40 g each
lling	20 g each
naping	
ecoration	Decoration on the top by using Cocoa powder
roofing	20 min
teaming	12 min

14 A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS © 2023 - LESAFFRE CHINA

SMELL

The sense of smell is a very important characteristic of the product. It can be a powerful trigger for the consumers to purchase.

Shared Experiences

II Steam buns are quite popular here in the Philippines, because it is tasty and nutritious. They are consumed as breakfast together with congee or noodles, or during mid-day snack together with tea or cola. It is commonly sold in the street and in convenience store. When comparing to the Chinese baozi, siaopaos dough here are high sugar and usually include some fat, close in tradition to neighbouring Guang-dong.

In the Philippines, the most popular filling would be the asado, which is pork stuffing with sauce, as well as be bola-bola, which is ground pork. Other popular items include spicy asado and vegetarian pao. Pao are also available with sweet fillings, although they do not represent as many as savoury fillings, they include red bean pao, ube pao (purple yam), and mung bean pao are also available in the market. Though pao is considered as staple, the market is innovative, and we have seen new product development including pizza pao, or asado with bola-bola two filling in one pao.

Siaopao market enjoys a good growth, and some successful clients of ours have grown into an industrial producer in the Philippines. For instance, one client, originally had 40-50 employees, wrapping 10,000 to 20,000 pao a day. Now, with our machines and following business development, they are now producing 100,000 to 120,000 pao a day.

As for other fermented dough products, a good siaopao is produced with the right control of temperature, the finished product is expected to be of white color, and consumers enjoy the skin (i.e. the dough part) to be sweet. They like the meat filling to be chunky.

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS © 2023 - LESAFERE CHINA

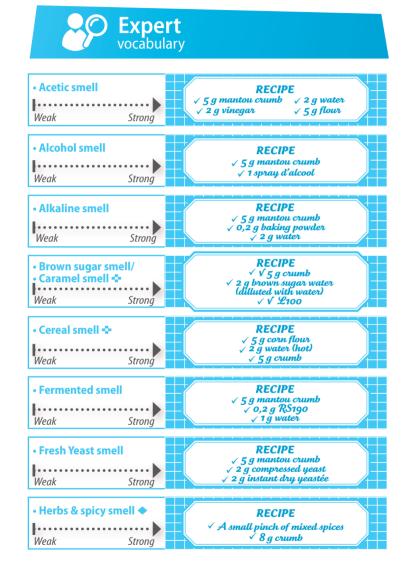
Jerry MIDEL

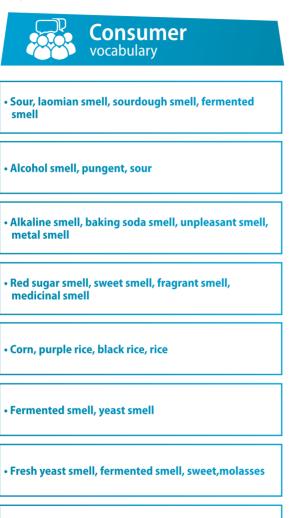
JMCool Solutions, Inc.

President of

Smell

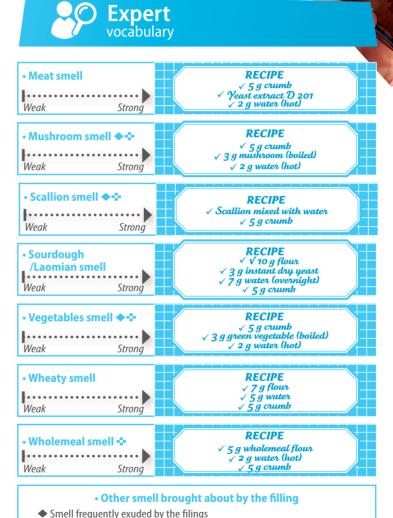
Method to create references for each attribute with a recipe made in an opaque bottle. For an optimal result, follow the order to add ingredients when making the bottled recipe.





· Ginger smell, spicy powder smell, pungent





Ingredients that can be added directly to the dough



· Red bean, Gouji, Red Date, Cheese, Tomato, Salted

Egg Yolk, Sesame...

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 0 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 19

Smell Illustration



Mice layers
Dairy note

Colden Skin

Mice layers

Golden Skin

Pumpkin smell

Dairy note

Mice layers

Pumpkin Mantou

Recipe			
Medium Protein Flour	1 000 g	100 %	
Yeast: Danbaoli HS	8 g	0,8 %	
Improver: DBL Blended mantou improver	3 g	0,3 %	
Water*	200 g	20 %	
Butter	250 g	25 %	
Pumpkin	450 g	45 %	
Sugar	130 g	13 %	
Baking Powder	6 g	0,6 %	
*The water usage is depended on the kind of the numpkin			

* The water usage is depended on the kind of the pumpkin

Pumpkin prepartion (Selection, Peeling)			
Steaming			
Mashing			
Sieving*			
Standby			
PRODUCTION			
Mixing	Spiral (5 min in 1st speed and 2 min in 2nd speed)		
Resting	10 min		
Sheeting Butter			
Folding and laminating**	3 single folds for 2 times		
	30 g		
Dividing			
Dividing Proofing	20 min		



Shared Experiences



Manager of Anjing Technology Department

In China, steamed products have been ubiquitous food in our daily life. As urbanization advances, the production and management of steamed products is making headway in China. With the development of society and the improvement of people's living standards, people's demand for products is no longer limited to satiety. Speaking of «delicious», people no longer care about the taste only, but put forward higher demand for the appearance, mouth-feel and flavor of the products, that is to say, people's sensory demand has become more intense and obvious.

Therefore, when we engage in the R&D of steamed products, we not only pursue innovative and enduring product taste, but also do our best to make the appearance of our products more eye-catching and attractive, so as to adapt to different consumption scenarios. Moreover, some traditional steamed products are difficult to make at home due to their cumbersome process and abundant ingredients.

Therefore, in the early stage of designing steamed products, we will also take «convenient and fast terminal processing» as one of our product development concepts to make delicious food more simple! In addition to the flavor and appearance of the products, we are also pursuing the ultimate taste of the dough. Delicate taste, soft, non-sticky is our constant pursuit in respect of the dough.

Throughout the current steamed products market, it is not difficult to find that more and more steamed products have been brought to the public with the combination of Chinese and Western elements while inheriting the inherent taste of the traditional Chinese food. Our introduction of the «meat floss roll» is undoubtedly combining tradition with modernity to meet the needs of new taste buds. As the present primary consumer base, the recognition of post-90s undoubtedly lays a very important foundation for the success of the products.

Texture / General to the touch



Resistance to lateral pre Assess the form of the product squeezed between thumb an Riaid, not easily deformable	ct when the sides are	
riigia, not easily delormable	Lusily detormable, nexible	

• Resistance to vertical pressure Assess the force used to press the product firmly with 3 fingers. Hard Soft	46







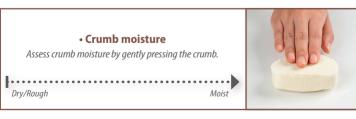
Stoff, stiff, deformable, resilient

• Soft, hard, needing efforts, and not easy to deform

• Elastic, quick rebound

• Hard, firm

Texture / Crumb to the touch



· Rough, dry, moist, cool

Texture / Mouth-feel of the crumb

Supple soft, require little effort



Hard, chewy



Sticky

Moist, sandy

• Sticky texture		
Assess the stickiness of a piece of cru Chew the piece of crumb 10 times, by gently bi to assess the stickiness (whether or not a lm	ting up and down (several times) is created between the jaws).	
Not sticky	Very sticky	
Resistance to bite	(1st bite)	
Assess the resistance of a piece of product (crumb $+$	crust) when biting into it (the first bite)	
		

Chewing resistance	
Assess the resistance of a piece of crumb when it is bei	
Firm, elastic	Soft, easy to chew

 Crumb moisture 	2
Place the product in the mouth and assess	
h apparent granular feeling	Moist

 Chewing time 	
Assess the chewing time required before the piece	
Short chewing time	Long chewing time

• Soft, hard, chewy		

• Resilient, soft, easy to swallow

· Chewable, swallowable, elastic

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 24 © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 25 © 2023 - LESAFFRE CHINA

Texture

Illustration



Crunchy Fresh Nutty Crunchy Fresh Mutty Crunchy Fresh

*Remark

- 1. Make decorations of walnut clear enough so that the pattern will keep after proofing.
- 2. Don't proof too much.
- 3. Harder dough of skin is better, to have a well development form for finish product.

Walnuts Baozi

Recipe				
MAIN DOUGH		1/1/11/11		
Medium Protein Flour	1000 g	100 %		
Yeast: Danbaoli HS	8 g	0,8 %		
Improver: Master	2 g	0,2 %		
Water	450 g	45 %		
Sweetened condensed milk	40 g	4 %		
Sugar	80 g	8 %		
Baking Powder	8 g	0,8 %		
Cocoa powder	30 g	3 %		
Shortening	30 g	3 %		
DECORATION & FILLINGS				
Chopped nuts	300 g			
Chopped peanuts	100 g			
Shelled melon seed	50 g			
Sesame	30 g			
Lard oil	130 g			
Sugar	200 g			

Process	
FILLINGS PREPARATION	
Lard oil Melting	Cooling until 150 °C
Fried of mixed nuts	
Mixed sugar with sesame paste	
Cooked floor preparation	Steam the flour and mix with the previous fillings to custmmize the shape of fillings
PRODUCTION	
Mixing	Spiral (5 min in 1st speed and 2 min in 2 speed)
Sheeting	
Rolling	
Dividing	20 g each
Skin preparation	Prepare the skin shape in order to fill the fillings
Fillings	15 g
Shaping	
Decoration*	Decoration with walnut pattern
Proofing	15 min
Steaming	8-10 min



TASTE

The taste and flavour of steamed bun are the major factors that stimulate the purchase and re-purchase behavior.

They can be the main indicators when consumers evaluate the products' quality. The aromas brought by the dough are very important, especially in Laomian Mantou.

The descriptors in this chapter not only describe the taste and aroma from dough but also includes some aromas that are distributed from the fillings (meat/vegetable fillings).

Shared Experiences

Traditional Chinese flour-based staple food is indispensable in people's daily diet and is most attractive and appealing to the consumers. Most of the consumers' demands lie in the traditional Chinese staple food such as mantou and baozi. However, with the change of times, the taste of traditional steaming products is to some extent unable to meet the needs of many young people.

Therefore, we have attached great importance to the development of new products to accommodate the different dietary habits and varying taste of consumers. From a few types in the beginning to the present nearly 100 types of products, we have constantly pursued product innovation and have updated and released dozens of featured products every year, providing the mass consumers with a diverse range of flour-based food.

In order to meet the different consumer needs, we have designed and developed hundreds of product portfolios to adapt to different consumption scenarios. Behind the development of all these products, we always regard the consumers' preferences as one of the criteria in measuring the success of a product. «Vegetable and mushroom bun» is a product we have developed based on the needs of consumers. The vegetable filling is green in color and crisp in taste, and is deeply loved by the vast consumers.

Morever, sensory evaluation is a crucial step in our production. We have always pursued sensory unification of the products, that is, every product we produce must be as perfect as possible in terms of «color, fragrance, taste, shape and texture». In other words, a perfect or qualiuniform steaming product must be somehow shiny, bright, plump, and free of blisters or stiffness. In terms of internal texture, the pores should be uniforme and dense; in terms of hand feel, it should be somehow resilient to press; in terms of taste, it should be soft but to some extent strong, and has strong malty flavor

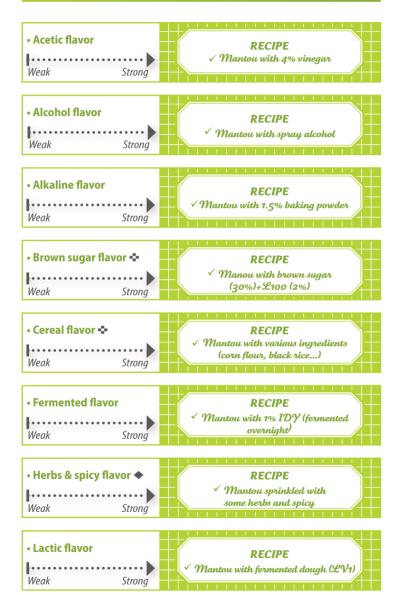


Vice President of Zhongyin Babi Food Co., Ltd.

Taste / Crumb

Each attribute is illustrated by the steamed buns made by referring to the recipe beside.







- Sour, very sour, bitter
- Alcohol , pungent, sour
- Metallic flavour, salty flavor, baking powder flavor
- Brown sugar flavor, sweet flavor, caramel flavor
- Corn, purple rice, black rice, rice...
- Slight yeast flavor, sweet flavor, baking powder flavor
- Ginger smell, five-spice powder smell, spicy, pungent
- Slightly sour, longlasting





- Meaty taste, salty, umami

 Mushroom, umami

 Green onion aroma, ginger aorma, spicy

 Fermented-rice flavor, fragrant flavor, alcoholic flavor,
- fermented flavor, pungent smell

Consumer

- Green vegetables flavor, salty
- Flour aroma, pleasant
- Yeast, Fermented, honey, sweet
- Red bean, Goji, Red Date, Cheese, Tomato, Salted Egg Yolk, Sesame...

• Others flavors brought about by the filling (specific vocabulary to build)

- ◆ Flavor frequently exuded by the fillings
- Ingredients that can be added directly to the dough

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 30 © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 31

Taste / Crumb







.....

Little/non sweet Very sweet

VERY SWEET RECIPE

✓ Mantou with 18% sugar



• Sour, very sour, bitter

Chemical, unpleasant mouth feeling, bitter, salty

• Salty, bitter, too salty, neutral

Sweet, with sugar, too sweet

Taste

Illustration

Posu Baozi

Recipe		
SPONGE DOUGH		7-7-7
Medium Protein Flour	500 g	100 %
Water	250 g	50 %
Yeast: Danbaoli HS	3 g	0,6 %
Medium Protein Flour	500 g	100 %
Yeast: Danbaoli HS	3 g	0,6 %
MAIN DOUGH		
Improver: DBL-Master	1,5 g	0,3 %
Water	225 g	45 %
Salt	5 g	1 %
Sugar	40 g	8 %
Baking Powder	4 g	0,8 %
Fermented dough	500 g	100 %
Shortening	50 g	10 %
FILLING		
Ham/Pork	500 g	/ /
Sugar	200 g	
Honey	50 g	
Flour	50 g	

Sponge Dough	2 hours fermentaion
Mixing	Spiral (5 min in 1st speed and 2 min in 2nd speed)
Sheeting	Make the dough flat and smooth on the surface
Lamination	Apply the pork lard on the dough surface
Shaping into roll	
Dividing	40 g each
Skin preparation	Prepare the skin shape in order to fill the fillings
Fillings	20-25 g
Shaping	
Proofing	10-20 min
Steaming	12 min



Savory Meaty & Pepper Meaty & Pepper Flavor Sweet Flavor Savory Sweet

A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 32 © 2023 - LESAFFRE CHINA A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS 33





A GLOSSARY OF SENSORY TERMS TO DESCRIBE STEAMED BUNS

Renowned for its sensory expertise, Lesaffre has developed, together with our experts, a glossary of sensory attributes developed to the assessment of steaming goods. This tool is used to combine twoapproaches: the more subjective approach of consumers and the more objective angle of experts.

Browse this booklet, sample and enjoy!



Already published:

LE CROISSANT in words, to describe croissants;
PIZZA in words, to describe pizza;
LE PAIN in words, to describe crusty bread;
SANDWICH BREAD in words, to describe sandwich bread



All rights reserved

CONTRIBUTORS: Shen Hua, Chen Yuxiang, Du Weihui, Ying Dongzhang, Xue Fei, Ni Lin