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毕业院校：南京农业大学

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研究方向：食品微生物与生物技术，食品安全与免疫

个人简介：博士，食品科技学院微生物学与发酵工程学教授，中国食品科学技术学会理事，江苏省奶牛产业技术体系乳品加工岗位专家，南京食品工业协会副会长，南京领军型科技创业人才，《生物加工工程》、《乳品科学与技术》、《中国酿造》等杂志编委，南京农业大学食品科技学院学术委员会委员，学位委员会委员及教学指导委员会委员，硕士、博士指导导师。

主要从事食品生物加工技术和食品组学研究，尤其对东方发酵食品的微生物组、代谢组及其营养组学研究方面有特别兴趣，近年来主要研究植物豆类蛋白与动物奶类蛋白的相互作用及其凝胶行为，提出益生乳酸菌存在条件下通过 MTG 酶诱导聚合作用降低食品蛋白质过敏原的新方法。主持国家、省部级科研项目 30 余项，发表论文 200 余篇，其中 SCI 论文 60 余篇，主编国家规划教材 3 部，出版专著 2 部，授权专利 10 余项，获江苏省科学技术奖一等奖 1 项，黑龙江省科学技术奖一等奖 2 项，中华农业科学技术奖二等奖 1 项，教育部等



省部级科技奖二等奖 5 项，中国商业联合会、食品工业协会等行业科学技术奖一等奖 3 项。

**科研情况：**

**近五年来承担科技项目情况**

项目名称	项目来源与类别	起止时间	获得资助金额	主持或参加	项目完成情况
传统发酵乳制品微生物资源开发与产业化关键技术	科技部/科技支撑	2012-2015	184 万元	主持	完成
益生菌功能机制的解析与优化	科技部/863	2012-2016	110 万元	主持	完成
瑞士乳杆菌 MB2-1 抗幽门螺杆菌粘附活性多糖组分库构建及其机制研究	中国自然科学基金	2014-2017	80 万元	主持	在研
新型乳酸菌发酵剂生产技术中试与示范	科技部/教育部	2012-2015	70 万元	主持	完成
植物乳杆菌源低聚半乳糖抗艰难梭菌粘附活性研究	教育部	2011-2014	8 万元	主持	完成

**科研成果：**

获奖时间	荣誉称号、表彰奖励名称	等级	位次	授奖部门
2015	新型益生菌发酵乳制	一等奖	2	江苏省人民政府

	品的研究与开发			
2009	乳酸菌发酵剂制造关键技术创新与应用	二等奖	1	农业部
2012	高效直投式乳酸菌发酵剂工业化制备关键技术及在发酵食品中的应用	二等奖	2	教育部
2012	特质益生菌高效筛选及其高活性制品与应用关键技术	二等奖	2	黑龙江省人民政府
2015	益生菌及益生菌发酵剂的研究与应用	一等奖	3	中国商业联合会
2011	基于“产业化实现”理念的发酵食品产业人才培养模式创新与实践	二等奖	1	江苏省教育厅
2014	食品微生物学	三等奖	1	中国轻工业联合会
2012	特质益生菌高效筛选及其高活性制品与应用关键技术	一等奖		黑龙江省高校科学技术奖励委员会

#### 发表、出版的主要论文、著作等

时间	题目	刊物或出版社	主办单位	本人承担情况
2017	A systematic optimization of medium chain fatty acid biosynthesis via the reverse beta-oxidation cycle in Escherichia coli.	<i>Metabolic Engineering</i> . (IF=8.142)	ELSEVIER SCI LTD	通讯作者
2017	Rational modular design of metabolic network for efficient production of plant polyphenol pinosylvin.	<i>Scientific Reports</i> . (IF=4.26)	ELSEVIER SCI LTD	通讯作者
2017	Efficient biosynthesis of (2S)-pinocembrin from D-glucose by integrating engineering central metabolic pathways with a pH-shift control strategy.		ELSEVIER SCI LTD	通讯作者

	<i>Bioresource. (IF=5.56)</i>		
2017	Efficient de novo synthesis of resveratrol by metabolically engineered <i>Escherichia coli</i> . <i>Journal of Industrial Microbiology Biotechnology. (IF=2.745)</i>	SPRINGER	通讯作者
2016	Stepwise modular pathway engineering of <i>Escherichia coli</i> for efficient one-step production of (2S)-pinocembrin. <i>Journal of Biotechnology (IF=2.667)</i>	ELSEVIER SCI LTD	通讯作者
2015	Complete genome sequence of <i>Lactobacillus helveticus</i> MB2-1, a probiotic bacterium producing exopolysaccharides <i>Journal of Biotechnology. (IF=2.667)</i>	ELSEVIER SCI LTD	通讯作者
2015	Characterization of a novel polysaccharide with anti-colon cancer activity from <i>Lactobacillus helveticus</i> MB2-1[J]. <i>Carbohydrate Research. (IF=2.567)</i>	ELSEVIER SCI LTD	通讯作者
2015	Structural characterization and anticancer activity of cell-bound exopolysaccharide from <i>Lactobacillus helveticus</i> MB2-1[J]. <i>Journal of Agricultural and Food Chemistry. (IF=3.154)</i>	AMER CHEMICAL SOC	通讯作者
2017	Optimization of soy solid-state fermentation with selected lactic acid bacteria and the effect on the anti-nutritional components. <i>Journal of Food Processing &amp; Preservation. (IF=1.83).</i>	WILEY PERIODICALS, INC	通讯作者
2014	Characterization of an antiproliferative exopolysaccharide (LHEPS-2) from <i>Lactobacillus helveticus</i> MB2-1[J]. <i>Carbohydrate Polymers. (IF=4.815)</i>	ELSEVIER SCI LTD	通讯作者
2014	Structural elucidation and antioxidant activities of exopolysaccharides from <i>Lactobacillus helveticus</i> MB2-1[J]. <i>Carbohydrate Polymers. (IF=4.815).</i>	ELSEVIER SCI LTD	通讯作者
2014	Production of exopolysaccharides by <i>Lactobacillus helveticus</i> MB2-1 and its functional characteristics in vitro[J]. <i>LWT – Food Science and Technology. (IF=2.83).</i>	ELSEVIER SCI LTD	通讯作者

2014	Microbiological, physicochemical and rheological properties of fermented soymilk produced with exopolysaccharide (EPS) producing lactic acid bacteria strains[J]. <i>LWT – Food Science and Technology</i> . <b>(IF=2.83)</b> .	ELSEVIER SCI LTD	通讯作者
2012	Isolation and identification of high viscosity-producing lactic acid bacteria from a traditional fermented milk in Xinjiang and its role in fermentation process[J]. <i>European Food Research and Technology</i> . <b>(IF=1.87)</b> .	ELSEVIER SCI LTD	通讯作者
2017	Protein bioaccessibility of soymilk and soymilk curd prepared with two <i>Lactobacillus plantarum</i> strains as assessed by in vitro gastrointestinal digestion. <i>Innovative Food Science &amp; Emerging Technologies</i> , <b>(IF=2.587)</b> .	ELSEVIER SCI LTD	通讯作者
2016	A comparison study of bioaccessibility of soy protein gel induced by magnesiumchloride, glucono- $\delta$ -lactone and microbial transglutaminase. <i>LWT – Food Science and Technology</i> . <b>(IF=3.183)</b> .	ELSEVIER SCI LTD	通讯作者
2015	Enrichment of ACE inhibitory peptides in navy bean ( <i>Phaseolus vulgaris</i> ) using lactic acid bacteria. <i>Food &amp; Function</i> , <b>(IF=2.43)</b> ..	ELSEVIER SCI LTD	通讯作者
2015	Mung bean ( <i>Vignaradiata</i> ) as probiotic food through fermentation with <i>Lactobacillus plantarum</i> B1-6. <i>LWT – Food Science and Technology</i> . <b>(IF=2.83)</b> .	ELSEVIER SCI LTD	通讯作者
2015	A survey of equol contents in Chinese stinky tofu with emphasis on the effects of cooking methods. <i>International Journal of Food Sciences and Nutrition</i> , <b>(IF=1.73)</b> .	ELSEVIER SCI LTD	通讯作者
2017	Combined effect of polyphenol-chitosan coatingand irradiation on the microbial and sensoryquality of carp fillets[J]. <i>Journal of Food Science</i> , <b>(IF=1.813)</b> .	WILEY PERIODICALS, INC	通讯作者
2017	Low-field nuclear magnetic resonance for online determination ofwater content during sausage fermentation[J]. <i>Journal of Food Engineering</i> , <b>(IF=3.083)</b> .	ELSEVIER SCI LTD	通讯作者

2017	Effect of rose polyphenols on oxidation, biogenic amines and microbial diversity in naturally dry fermented sausages[J]. <i>Food Control</i> , <b>(IF=3.496)</b> .	ELSEVIER SCI LTD	通讯作者
2016	Anti-swarming and-biofilm activities of rose phenolic extract during simulated in vitro gastrointestinal digestion[J]. <i>Food Control</i> , <b>(IF=3.496)</b> .	ELSEVIER SCI LTD	通讯作者
2016	Simultaneously enhanced production and molecular weight of pullulan using a two-stage agitation speed control strategy. JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY <b>(IF=3.135)</b> .	WILEY PERIODICALS, INC	通讯作者
2016	Novel fermented chickpea milk with enhanced level of gamma-aminobutyric acid and neuroprotective effect on PC12 cells PEERJ. <b>(IF=2.177)</b> .	PEERJ INC	通讯作者
2016	In vitro gastrointestinal digestion study of a novel bio-tofu with special emphasis on the impact of microbial transglutaminase PEERJ. <b>(IF=2.177)</b> .	PEERJ INC	通讯作者
2016	Fu brick tea extract supplementation enhanced probiotic viability and antioxidant activity of tofu under simulated gastrointestinal digestion condition RSC ADVANCES. <b>(IF=3.077)</b> .	ROYAL SOC CHEMISTRY	通讯作者
	Enhanced total phenolic and isoflavoneaglycone content, antioxidant activity and DNA damage protection of soybeans processed by solid state fermentation with <i>Rhizopus oligosporus</i> RT-3 RSC ADVANCES. <b>(IF=3.077)</b> .	ROYAL SOC CHEMISTRY	通讯作者
	NMR Relaxometry and Imaging to Study Water Dynamics during Soaking and Blanching of Soybean <i>Innovative Food Science &amp; Emerging Technologies</i> , <b>(IF=2.587)</b> .	WALTER DE GRUYTER GMBH	通讯作者
2016	Comparative study of the effects of fermented and non-fermented chickpea flour addition on quality and antioxidant properties of wheat bread CYTA-JOURNAL OF FOOD <b>(IF=1.587)</b> .	TAYLOR & FRANCIS LTD	通讯作者
2015	Chemical modification, characterization and bioactivity of a released exopolysaccharide (r-EPS1) from <i>Lactobacillus plantarum</i> 70810	SPRINGER	通讯作者

	GLYCOCONJUGATE JOURNAL. (IF=2.186).		
2015	Solid state fermentation with Cordycepsmilitaris SN-18 enhanced antioxidant capacity and DNA damage protective effect of oats (Avena sativa L.) <i>JOURNAL OF FUNCTIONAL FOODS</i> (IF=4.57).	ELSEVIER SCIENCE BV	通讯作者
2015	Study of the dynamic states of water and effects of high-pressure homogenization on water distribution in tofu by using low-field nuclear magnetic resonance <i>Innovative Food Science &amp; Emerging Technologies</i> , (IF=2.587).	ELSEVIER SCI LTD	通讯作者
2015	Effect of solid-state fermentation with Cordycepsmilitaris SN-18 on physicochemical and functional properties of chickpea (Cicer arietinum L.) flour <i>LWT – Food Science and Technology</i> . (IF=3.183).	ELSEVIER SCIENCE BV	通讯作者
2015	Enhancement of the antioxidant capacity of soy whey by fermentation with Lactobacillus plantarum B1-6 <i>Journal of Functional Foods</i> .(IF=4.567)	ELSEVIER SCIENCE BV	通讯作者
2015	Antioxidant activity and DNA damage protection of mung beans processed by solid state fermentation with Cordycepsmilitaris SN-18 <i>Innovative Food Science &amp; Emerging Technologies</i> , (IF=2.587).	ELSEVIER SCI LTD	通讯作者
2015	Isolation and fatty acid analysis of lipid-producing endophytic fungi from wild Chinese Torreyia Grandis <i>MICROBIOLOGY</i> . (IF=1.05).	MAIK NAUKA/INTER PERIODICA/SP RINGER	通讯作者
2015	Study of Water Dynamics in the Soaking, Steaming, and Solid-State Fermentation of Glutinous Rice by LF-NMR: A Novel Monitoring Approach <i>Journal of Agricultural and Food Chemistry</i> .(IF=3.154)	AMER CHEMICAL SOC	通讯作者
2015	The mechanism of improved pullulan production by nitrogen limitation in batch culture of Aureobasidium pullulans <i>Carbohydrate Polymers</i> . (IF=4.815)	ELSEVIER SCI LTD	通讯作者

2014	Characterization of a novel exopolysaccharide with antitumor activity from <i>Lactobacillus plantarum</i> 70810 <i>INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES</i> . <b>(IF=2.45)</b> .	ELSEVIER SCIENCE BV	通讯作者
2013	食品微生物学（第三版）	中国农业出版社	主编
2014	食品微生物学	中国轻工业出版社	主编