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职称/职务 副教授

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硕/博导 硕士生导师

讲授课程 《食品工程原理》、《食品加工与贮运专题》（研究生）

个人简介

博士，副教授，硕士研究生导师，入选湖北省省级人才计划。湖北省一流课程《食品工程原理》课程负责人。发表学术论文 40 余篇（SCI/EI 收录），主编本科教材 1 部，参编专著 2 部，参编教材 2 部。主持完成国家自然科学基金 1 项，河南省科技厅科技攻关 1 项，参与完成国家自然科学基金 4 项，省部级科研项目 4 项。担任《Food Chemistry》、《Talanta》、《Journal of Electroanalytical Chemistry》、《食品科学》等期刊审稿人。

教育经历

2005.09-2010.06：中国农业大学，农产品加工及贮藏工程专业，博士研究生

2000.09-2004.06：河南科技大学，食品科学与工程专业，本科

工作经历

2018.01-至今：武汉轻工大学食品科学与工程学院

2016.11-2017.11：日本 University of Tsukuba 生命环境学院，访问学者

2010.07-2016.10：许昌学院食品与生物工程学院

研究方向

[1] 农产品品质无损检测技术理论与应用（近红外、拉曼、X 射线 CT 技术）

[2] 食品中新型污染物的检测理论与技术

[3] 机器学习（深度学习）在光谱及图像分析中的应用

主持的代表性科研项目

[1] 国家自然科学基金青年项目：腐竹的成膜机理及其品质调控技术研究

发表的代表性论文(第一或通讯作者）

[1] 食品工程原理（本科生教材）, 主编,中国农业大学出版社, 2021 年
[2] Spectroscopic studies on thermal degradation and quantitative prediction on acid value of edible oil during frying by Raman spectroscopy. Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy, 2023, 122477.
[3] Non-destructive determination of internal defects in chestnut (Castanea mollissima) during postharvest storage using X-ray computed tomography. Postharvest Biology and Technology, 2023, 196, 112185.
[4] An electrochemical immunosensor based on prussian blue@ zeolitic imidazolate framework-8 nanocomposites probe for the detection of deoxynivalenol in grain products. Food Chemistry, 2023, 405, 134842.
[5] Estimation of contamination level in microplastic exposed crayfish by laser confocal micro-Raman imaging. Food Chemistry, 2022, 397: 133844.
[6] Identification and Evaluation of Microplastics from Tea Filter Bags Based on Raman Imaging. Foods, 2022, 11(18): 2871.
[7] Advances on removal of organophosphorus pesticides with electrochemical technology. Critical Reviews in Food Science and Nutrition, 2022: 1-18.
[8] Routine analysis of pesticides in foodstuffs: Emerging ambient ionization mass spectrometry as an alternative strategy to be on your radar. Critical Reviews in Food Science and Nutrition, 2022:1-16.
[9] Colorimetric ELISA based on urease catalysis curcumin as a ratiometric indicator for the sensitive determination of aflatoxin B1 in grain products. Talanta, 2022, 246: 123495.
[10] Determination of aflatoxin B1 in rice flour based on an enzyme-catalyzed Prussian blue probe. LWT, 2022, 162: 113500.
[11] Enhanced cross-category models for predicting the total polyphenols, caffeine and free amino acids contents in Chinese tea using NIR spectroscopy. LWT, 2018, 96: 90-97.
[12] Key Variables Screening of Near-Infrared Models for Simultaneous Determination of Quality Parameters in Traditional Chinese Food “Fuzhu”. Journal of Food Quality, 2018, 3136516.
[13] Online determination of quality parameters of dried soybean protein-lipid films (Fuzhu) by NIR spectroscopy combined with chemometrics. Journal of Food Measurement and Characterization, 2018, 12(3): 1473-1484.
[14] Development ofmulti-cultivar models for predicting the soluble solid content and firmness of European pear (Pyrus communis L.) using portable vis–NIR spectroscopy. Postharvest Biology and Technology, 2017, 129:143-151.

学术及社会兼职

[1] 中国仪器仪表学会近红外分会理事

[2] 北京理化分析测试技术学会食品营养安全光谱分析专委会副主任委员

[3] 武汉市市场监督管理局专利侵权纠纷行政裁决技术调查官