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**讲授课程** 《食品工程原理》、《物料输送》、《通风与气力输送》、  
《谷物加工工程》

## 个人简介

博士，教授，博士生导师。武汉轻工大学教学评估中心主任，全国粮食行业青年拔尖人才，湖北省有突出贡献中青年专家，湖北省师德先进个人，武汉轻工大学优秀共产党员，优秀班主任，金龙鱼青年教师奖获得者。2008年毕业于江南大学食品科学与工程学院，粮食、油脂及植物蛋白工程专业，获工学博士学位。目前主持国家级科研项目 2 项，省部级科研项目 2 项，省级教学改革项目 1 项，参与国家级和省部级项目 15 项；发表论文 50 余篇（SCI/EI/ISTP 收录 22 篇），参编英文著作 2 部，中文著作 2 部；省级科技成果鉴定 7 项；获得湖北省科技进步二等奖 1 项，中国粮油学会科学技术三等奖 1 项，湖北省高等学校教学成果三等奖 1 项；湖北省省级教学团队骨干成员，湖北省优秀基层教学组织骨干成员，授权发明专利 10 项，培养硕士毕业生 20 余名，5 人次获得国家奖学金和金龙鱼奖学金，2 人国内攻读博士学位，2 人国外攻读博士学位。指导学生获得挑战杯大学生课外学术科技作品竞赛一等奖 1 次，创青春湖北省大学生创业大赛创业计划赛铜奖 1 次。

## 研究方向

- [1] 谷物食品主食工业化研究
- [2] 谷物资源全利用研究
- [3] 谷物淀粉的宏观特性、微观结构以及构效关系

## 主持的代表性科研项目

- [1] 武汉市青年晨光计划, 编号:201150431097.
- [2] 国家自然科学基金委员会, 编号:31301415.
- [3] 十三五国家重点研发计划子课题, 编号:2018YFD0401002-03,.

- [4] 全国粮食行业青年拔尖人才服务行业需求自主选题项目. 编号:LQ2018 203.
- [5] 湖北省高等学校优秀中青年科技创新团队计划项目, 编号:LT201911,.
- [6] 湖北省高等学校省级教学研究项目.编号: 2017361.
- [7] 湖北省中央引导地方科技发展专项项目.编号:2020ZYDD015.

### 发表的代表性论文(第一或通讯作者)

- [1] Wu YN, Ye GD, Li XN, Wang LP\*, Liu YX, Tan B\*, Shen WY, Zhou J. Comparison of quality characteristics of six reconstituted whole wheat flour with different modified bran. *LWT-Food Science and Technology*, 2022, 153
- [2] Wu F, Tian FL, Jin Z, Liu J, Jin WP, Chen X, Wang Z, Jia XW\*, Liu BG, Liu LY, Shen WY. Antioxidant capacities of heat-treated wheat germ and extruded compounded bran. *Cereal Chemistry*, 2022
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- [4] Zhang W, Li LY, Shu ZX, Wang PP, Zeng XF, Shen WY, Ding WP\*, Shi YC\*. Properties of flour from pearled wheat kernels as affected by ozone treatment. *Food Chemistry*, 2021, 341
- [5] Ye GD, Wu YN, Wang LP\*, Tan B\*, Shen WY, Li XN, Liu YX, Tian XH, Zhang DQ. Comparison of six modification methods on the chemical composition, functional properties and antioxidant capacity of wheat bran. *LWT-Food Science and Technology*, 2021, 149
- [6] Wang Z, Zou W, Liu L, Wang M, Li F, Shen WY\*. Characterization and bacteriostatic effects of  $\beta$ -cyclodextrin/quercetin inclusion compound nanofilms prepared by electrospinning. *Food Chemistry*, 2021, 338
- [7] Jin WP\*, Wang ZF, Peng DF, Shen WY, Zhu ZZ, Cheng SY, Li B, Huang QR. Effect of pulsed electric field on assembly structure of alpha-amylase and pectin electrostatic complexes. *Food Hydrocolloids*, 2020, 101
- [8] Jin WP\*, Wang ZF, Peng DF, Shen WY, Zhu ZZ, Cheng SY, Li B, Huang QR. Effect of linear charge density of polysaccharides on interactions with alpha-amylase: Self-Assembling behavior and application in enzyme immobilization. *Food Chemistry*, 2020, 331
- [9] Jin Z, Wang M, Wu F, Cai HY\*, Jin WP, Sun W, Chen X, Li F, Wang Z, Shen WY. Effect of extrusion on the total antioxidant capacity and free phenolic compounds of wheat bran by response surface methodology. *Italian journal of food science*, 2020, 32
- [10] Wang M, Yang P, Shen WY, Wang Z, Zhu ZZ, Li F, Barba FJ\*, Liu LY\*. Investigation on the interaction between gamma-cyclodextrin and alpha-amylase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, 2019, 94(1-2): 103-109
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(注：带\*为通讯作者)

## 授权专利

- [1] 一种熊果苷 / 羟丙基- $\beta$ -环糊精包合物及其制备方法.专利号 ZL 201510014387.0.
- [2] 一种  $\alpha$ -半乳糖苷酶软胶囊饲料添加剂及其制备方法.专利号 ZL 201610064817.4.
- [3] 一种米粉专用米的快速选用方法.专利号 ZL 201910156338.9
- [4] 一种复配挤压米糍粑及其制备方法.专利号 ZL 201810964157.4
- [5] 一种吸粮机流量控制方法及装置.专利号 ZL 202010196553.4
- [6] 一种长粒米半成品的分级加工工艺及长粒米加工工艺.专利号 ZL 202010129916.2
- [7] 一种二次加工制备长粒米的方法.专利号 ZL 202010010437.9
- [8] 一种长粒米半成品的分级加工方法及长粒米加工方法.专利号 ZL 202010129890.1
- [9] 富含  $\gamma$ -氨基丁酸的发芽小麦及发芽小麦全粉的制备方法.专利号 ZL 201810964039.3

## 学术及社会兼职

中国粮油学会食品分会理事、湖北省食品科技协会理事、湖北省食品工业协会标准化委员会委员、中国医药教育协会食品卫生安全教育专业委员会专家委员、湖北粮食行业协会专家库成员。