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搜索

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刘成珍，博士，副教授。2017.07年毕业于青岛农业大学（导师：孙庆杰教授），获得工学硕士学位；2020.06年毕业于中国海洋大学食品科学专业（导师：汪东风教授），获得工学博士学位。期间获得国家留学基金委支持， 2018.9-2019.9于美国马萨诸塞大学进行联合培养（导师：David Julian McClements教授）。于2020年8月以特聘教授四层次加入青岛大学生命科学学院。主要从事胶体递送体系、功能化智能生物材料、纳米仿生酶抑菌与治疗等方面的研究。在JAFC、Food & function、Food hydrocolloids等国际知名期刊发表SCI论文30余篇，h指数13。申请发明专利5项，参编著作1部。主持海洋活性物质多元运载体系的构建及机理研究—以虾青素为例（201861033）中国海洋大学研究生自主科研项目（中央高校基本科研业务费）；青岛大学人才引进科研启动项目。参加国家自然基金面上和青年项目各1项。参加横向课题4项。

研究方向：

胶体递送体系、功能化智能生物材料、纳米仿生酶及抑菌治疗研究

代表性**SCI**论文

1. Chengzhen Liu, Yongkai Yuan, Mengjie Ma, Shuaizhong Zhang, Shuhui Wang, Hao Li, Ying Xu*, & Dongfeng Wang. Self-assembled composite nanoparticles based on zein as delivery vehicles of curcumin: role of chondroitin sulfate. *Food & functio*n. 11 (2020), 5377-5388. (IF 4.171,一区).

2. Chengzhen Liu, Zhuzhu Liu, Xun Sun, Shuaizhong Zhang, Shuhui Wang, Fuxian Feng, Dongfeng Wang, & Ying Xu*. Fabrication and characterization of β-lactoglobulin-based nanocomplexes composed of chitosan oligosaccharides as vehicles for delivery of astaxanthin. *Journal of agricultural and food chemistry*. 66(26) (2018), 6717-6726. (IF 3.571, 一区).

3. Chengzhen Liu, Zhang, Shuaizhong, McClements, David Julian*, Wang, Dongfeng, & Xu, Ying. Design of astaxanthin-loaded core–shell nanoparticles consisting of chitosan oligosaccharides and Poly (lactic-co-glycolic acid): enhancement of water solubility, stability, and bioavailability. *Journal of agricultural and food chemistry*. 67(18) (2019), 5113-5121. (IF 4.192, 一区).

4. Chengzhen Liu, McClements, David Julian, Li Man, et al. Development of self-healing double-network hydrogels: enhancement of the strength of wheat gluten hydrogels by in situ metal–catechol

coordination. *Journal of agricultural and food chemistry*, 67(23) (2019), 6508-6516. (IF 4.192, 一区).

5. Chengzhen Liu, Tan Yunbing, Xu Ying*, et al. Formation, characterization, and application of chitosan/pectin-stabilized multilayer emulsions as astaxanthin delivery systems. *International journal of biological macromolecules*, 140 (2019), 985-997. (IF 5.162, 二区).

6. Chengzhen Liu, Man Li, Na Ji, Liu Xiong, & Qingjie Sun*. Morphology and characteristics of starch nanoparticles self-assembled via a facile ultrasonication method for peppermint oil encapsulation. *Journal of agricultural and food chemistry*. 65 (2017), 8363–8373. (IF 3.412, 一区).

7. Chengzhen Liu, Man Li, Jie Yang, Liu Xiong*, & Qingjie Sun*, Fabrication and characterization of biocompatible hybrid nanoparticles from spontaneous co-assembly of casein/gliadin and proanthocyanidin. *Food hydrocolloid*s. 73 (2017), 74-89. (IF 5.089, 一区).

8. Chengzhen Liu, Shengju Ge, Jie Yang, Yunyi Xu, Mei Zhao, Liu Xiong, & Qingjie Sun*. Adsorption mechanism of polyphenols onto starch nanoparticles and enhanced antioxidant activity under adverse conditions. *Journal of functional foods*. 26 (2016), 632–644. (IF 3.973, 一区).

9. Chengzhen Liu, Suisui Jiang, Zhongjie Han, Liu Xiong, & Qingjie Sun*. In vitro digestion of nanoscale starch particles and evolution of thermal, morphological, and structural characteristics. *Food hydrocolloids*. 61 (2016), 344–350. (IF 4.747,一区).

10. Chengzhen Liu, Yang Qin, Xiaojing Li, Qingjie Sun*, Liu Xiong, & Zhuzhu Liu. Preparation and characterization of starch nanoparticles via self-assembly at moderate temperature. *International journal of biological macromolecules*. 84 (2016), 354–360. (IF 3.671).

11. Chengzhen Liu, Suisui Jiang, Shuangling Zhang, Tingting Xi, Qingjie Sun*, & Liu Xiong. Characterization of edible corn starch nanocomposite films: The effect of self-assembled starch nanoparticles. *Starch/Stärke*. 68 (2016), 239-248. (IF 1.837).

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