



苏东晓个人简介

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基本情况:

苏东晓，男，1982年10月生，陕西绥德人，博士，副教授，硕士生导师。广东省食品学会青年工作委员会委员，广东省特殊医学用途配方食品产业技术创新联盟专家委员会成员。

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教育经历:

2011.9-2014.6: 华中农业大学, 农产品加工及贮藏工程专业, 博士

2006.9-2009.6: 华中农业大学, 农产品加工及贮藏工程专业, 硕士

2002.9-2006.6: 华中农业大学, 食品科学与工程专业, 学士

工作经历:

2017.5-今: 广州大学, 化学化工学院, 副教授

2014.6-2017.5: 长江大学, 讲师

2009.6-2010.12: 广东省肇庆市质量计量监督检测所, 食品化学室, 检验员

科研方向:

功能活性物质靶向缓释纳米材料开发及其安全性评价; 南方特色植物中多酚和多糖等生物活性物质高效制备、消化吸收代谢特征及功能活性评价。

科研项目:

- 主持国家自然科学基金青年项目
- 主持湖北省自然科学基金青年项目
- 主持浙江省重中之重学科开放基金
- 主持湿地生态与农业利用教育部工程研究中心开放基金

近5年发表文章:

- Qiejiao Cao, Xiong Xiong, Zhuohui Xu, Qingzhu Zeng, Shan He, Yang Yuan, Yulin Wang, Xinquan Yang, and **Dongxiao Su***, Comparison of phenolic substances and antioxidant activities in different varieties of chrysanthemum flower under simulated tea making conditions. *Journal of Food Measurement and Characterization*, 2020. DOI: <https://doi.org/10.1007/s11694-020-00394-4>.
- Zhineng Wang, Guangxu Wu, Bin Shu, Fei Huang, Lihong Dong, Ruifen Zhang, and **Dongxiao Su***, Comparison of the phenolic profiles and physicochemical properties of different varieties of thermally processed canned lychee pulp. *RSC Advances*, 2020. 10(12): 6743-6751. DOI: <https://doi.org/10.1039/c9ra08393f>.
- Zhuohui Xu, Xiong Xiong, Qingzhu Zeng, Shan He, Yang Yuan, Yiru Wang, Yulin Wang, Xinquan Yang, and **Dongxiao Su***, Alterations in structural and functional properties of insoluble dietary fibers-bound phenolic complexes derived from lychee pulp by alkaline hydrolysis treatment. *LWT - Food Science and Technology*, 2020. 127: 109335. DOI: <https://doi.org/10.1016/j.lwt.2020.109335>.
- Dongxiao Su**, Hesheng Liu, Xiangyang Qi, Lihong Dong, Ruifen Zhang, and Jie Zhang, Citrus peel flavonoids improve lipid metabolism by inhibiting miR-33 and miR-122 expression in HepG2 cells. *Bioscience Biotechnology and Biochemistry*, 2019. 83(9): 1747-1755. DOI: <https://doi.org/10.1080/09168451.2019.1608807>.
- Dongxiao Su**, Mukang Luo, Hesheng Liu, Xiangyang Qi, Qingzhu Zeng, Shan He, Shilun Fen, and Jie Zhang, The effect of simulated digestion on the composition of phenolic compounds and antioxidant activities in lychee pulp of different cultivars. *International Journal of Food Science & Technology*, 2019. 54(11): 3042-3050. DOI: <https://doi.org/10.1111/ijfs.14217>.

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- Yang Yuan, Jie Li, Shan He, Qingzhu Zeng, Lihong Dong, Ruifen Zhang, **Dongxiao Su***, and Mingwei Zhang, Composition of phenolic and antioxidant activity of water chestnut peel during digestion in vitro as affected by blanching time. *International Journal of Food Properties*, 2019. 22(1): 71-83. DOI: <https://doi.org/10.1080/10942912.2019.1573255>.
- Qingzhu Zeng, Zhuohui Xu, Mingrui Dai, Xuejiao Cao, Xiong Xiong, Shan He, Yang Yuan, Mingwei Zhang, Lihong Dong, Ruifen Zhang, and **Dongxiao Su***, Effects of simulated digestion on the phenolic composition and antioxidant activity of different cultivars of lychee pericarp. *BMC Chemistry*, 2019. 13(1): 27. DOI: <https://doi.org/10.1186/s13065-019-0544-4>.
- Dongxiao Su**, Ni Li, Min Chen, Yang Yuan, Shan He, Yun Wang, Qinhua Wu, Li Li, Hualin Yang, and Qingzhu Zeng, Effects of in vitro digestion on the composition of flavonoids and antioxidant activities of the lotus leaf at different growth stages. *International Journal of Food Science and Technology*, 2018. 53(7): 1631-1639.
- Dongxiao Su**, Hesheng Liu, Qingzhu Zeng, Xiangyang Qi, Xueshuang Yao, and Jie Zhang, Changes in the phenolic contents and antioxidant activities of citrus peels from different cultivars after in vitro digestion. *International Journal of Food Science & Technology*, 2017. 52: 2471-2478. DOI: <https://doi.org/10.1111/ijfs.13532>.
- Dongxiao Su**, Ruifen Zhang, Fangli Hou, Jianwei Chi, Fei Huang, Shijuan Yan, Lei Liu, Yuanyuan Deng, Zhencheng Wei, and Mingwei Zhang, Lychee pulp phenolics ameliorate hepatic lipid accumulation by reducing miR-33 and miR-122 expression in mice fed a high-fat diet. *Food & Function*, 2017. 8(2): 808-815. DOI: <https://doi.org/10.1039/c6fo01507g>.
- Dongxiao Su**, Ruifen Zhang, Cuilan Zhang, Fei Huang, Juan Xiao, Yuanyuan Deng, Zhencheng Wei, Yan Zhang, Jianwei Chi, and Mingwei Zhang, Phenolic-rich lychee (*Litchi chinensis* Sonn.) pulp extracts offer hepatoprotection against restraint stress-induced liver injury in mice by modulating mitochondrial dysfunction. *Food & Function*, 2016. 7(1): 508-515. DOI: <https://doi.org/10.1039/C5FO00975H>.

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