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研究方向: 农产品贮藏加工和品质控制

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教学情况

本科生教学: 主讲果蔬采后生理学, 食品感官评定和应用写作等课程。

研究生教学: 主讲果蔬采后生理和贮藏技术研究进展等学位课程

科研情况

1. 发表的代表性论文(* 通讯作者)

- (1) Jin P, Wang SY, Gao HY, Chen HJ, Zheng* YH, Wang CY. Effect of cultural system and essential oil treatment on antioxidant capacity in raspberries. *Food Chemistry*, 2012, 132(1):399-405 (SCI)
- (2) Xu F, Yang ZF, Chen XH, Jin P, Wang XL, Zheng* YH. 6-Benzylaminopurine delays senescence and enhances health-promoting compounds of harvested broccoli. *Journal of Agricultural and Food Chemistry*, 2012, 60(1):234-240 (SCI)
- (3) Wang KT, Jin P, Tang SS, Shang HT, Rui HJ, Di HT, Cai Y, Zheng* YH. Improved control of postharvest decay in Chinese bayberries by a combination treatment of ethanol vapor with hot air. *Food Control*, 2011, 22(1):82-87 (SCI)
- (4) Yang ZF, Cao SF, Zheng* YH. Chinese bayberry fruit extract alleviates oxidative stress and prevents 1, 2-dimethylhydrazine-induced aberrant crypt foci development in rat colon carcinogenesis. *Food Chemistry*, 2011, 125(2):701-705 (SCI)
- (5) Cai YT, Cao SF, Yang ZF, Zheng* YH. MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit. *Postharvest Biology and Technology*, 2011, 59(3):324-326 (SCI)
- (6) Shang HT, Cao SF, Yang ZF, Cai YT, Zheng* YH. Effect of exogenous γ -aminobutyric acid treatment on proline accumulation and chilling injury in peach fruit after a long-term cold storage. *Journal of Agricultural and Food Chemistry*, 2011, 59(4):1264-1268 (SCI)
- (7) Cao SF, Zheng* YH, Yang ZF. Effect of 1-MCP treatment on nutritive and functional properties of loquat fruit during cold storage. *New Zealand Journal of Crop and Horticultural Science*, 2011, 39(1):61-70 (SCI)
- (8) Wang KT, Jin P, Cao SF, Rui HJ, Zheng* YH. Biological control of green mold decay in postharvest Chinese bayberries by *Pichia membranaefaciens*. *Journal of Phytopathology*, 2011, 159(6):417-423 (SCI)
- (9) Cao SF, Yang ZF, Cai YT, Zheng* YH. Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. *Food Chemistry*, 2011, 127(4):1777-1783 (SCI)
- (10) Li XW, Jin P, Wang J, Zhu X, Yang HY, Zheng* YH. 1-Methylcyclopropene delays postharvest ripening and reduces decay in 'Hami' melon. *Journal of Food Quality*, 2011, 34(2):119-125 (SCI)

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(11) Li XW, Cao SF, Zheng* YH, Sun AP. 1-MCP suppresses ethylene biosynthesis and delays softening of 'Hami' melon during storage at ambient temperature. *Journal of the Science of Food and Agriculture*, 2011, 91(14):2684-2688 (SCI)

(12) Yang AP, Cao SF, Yang ZF, Cai YT, Zheng* YH. γ -Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. *Food Chemistry*, 2011, 129(4):1619-1622 (SCI)

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2. 编写著作与教材:

(1) 主编《食品保藏学》, 全国高等农林院校“十一五”规划教材, 中国农业出版社, 2010

(2) 主编《食品贮藏保鲜》, “十一五”全国高等学校通用教材, 中国计量出版社, 2006

(3) 副主编《食品感官评定》, 全国高等农林院校“十一五”规划教材, 中国农业出版, 2010

(4) 参编《果蔬采后生理与生物技术》, 面向21世纪课程教材, 中国农业出版社, 2010

科研成果

(1) “白沙枇杷、杨梅贮藏保鲜技术与开发” 获2008年苏州市科技进步二等奖(第二完成人)

(2) “枇杷、水蜜桃南方特色水果抗逆境物流保鲜技术研究” 获2006年浙江省科技进步二等奖(第二完成人)

(3) “净菜生产及流通关键技术研究” 获2006年教育部高校科技进步二等奖(第四完成人)

(4) “一种杨梅果实高氧气调包装保鲜方法” 获国家发明专利, 专利号: ZL200510122773.8(第一完成人)。

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