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提示

首页 学院概况 院务信息 师资队伍 教育教学 科学研究 合作交流 学生工作 党务工作 校友之窗 科教平台 科普基地

## 徐静雯（副教授）

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徐静雯，女，博士，副教授(2020年9月至今)，2018年10月毕业于美国堪萨斯州立大学食品科学系获得博士学位。于2018年11月至2019年9月在加州大学戴维斯分校农业与生物工程系从事博士后研究工作；2019年6-10月在波特兰小麦市场中心担任客座研究员；2019年11月-2020年8月在BAKERpedia公司从事研究工作。曾获2017年第二届全美柑橘纤维食品研发大赛第一名、2018年美国食品科学学会年会会议论文第二名。担任Food Control、Journal of Food Engineering、LWT-Food Science and Technology、Journal of Functional Foods等SCI期刊特邀审稿人。

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主要研究方向:

1. 食品/海洋生物活性物质的功能性研究;
2. 食品/海洋生物活性物质的营养研究;
3. 食品/海洋生物活性物质与人类健康研究。

近期发表的代表性论文:

1. Xu J, Zhang Y, Wang W, Li Y. (2020). Advanced Properties of Gluten-Free Cookies, Cakes, and Crackers: A Review. *Trends in Food Science & Technology*, 103, 200-213. (SCI/ JCR 1/Food Science & Technology. IF:11.1).
2. Xu J, Manepalli P, Zhu L, Narayan-Sarathy S, Alavi S. (2020). Morphological and Performance Characteristics of Nanocomposite Films based on Poly (lactic acid) Compounded with Nanocrystalline Cellulose and Chitin

- Whiskers using melt extrusion. *Cellulose*, 27, 7523-7534. (SCI/JCR 1/ Materials Science, Paper & Wood/ Materials Science, Textiles. IF:3.9).
- <!--[if !supportLists]-->3. <!--[endif]-->Xu J\*, Bock J, Stone D. (2020). Quality and textural analysis of noodles enriched with apple pomace. *Journal of Food Processing and Preservation*, e14579. (SCI/JCR 4/ Food Science & Technology. IF:1.3).
- <!--[if !supportLists]-->4. <!--[endif]-->Xu J, Qi G, Sui C, Sun X, Wang W. (2019). 3D h9e Peptide Hydrogel: An Advanced Three-Dimensional Cell Culture System for Potential Anticancer Prescreening of Chemopreventive Phenolic Agents. *Toxicology in vitro*, 61, 104599. (SCI/ JCR 2/Toxicology. IF:3.1).
- <!--[if !supportLists]-->5. <!--[endif]-->Xu J, Smith S, Smith G, Wang W, Li Y. (2019). Glyphosate contamination in grains and foods: an overview. *Food Control*, 160, 106710. (SCI/ JCR 1/Food Science & Technology. IF:4.2).
- <!--[if !supportLists]-->6. <!--[endif]-->Xu J, Wang W, Li Y. (2019). Dough properties, bread quality, and associated interactions with added phenolic compounds: A review. *Journal of Functional Foods*, 52, 629 - 639. (SCI/JCR 1/Food Science & Technology. IF:3.2).
- <!--[if !supportLists]-->7. <!--[endif]-->Xu J, Vidyarthi S, Bai W, Pan Z. (2019). Nutritional constituents, health benefits and processing of *Rosa Roxburghii*: A review. *Journal of Functional Foods*, 60, 103456. (SCI/ JCR 1/Food Science & Technology. IF:3.2).
- <!--[if !supportLists]-->8. <!--[endif]-->Xu J, Manepalli P. H, Zhu L, Narayan-Sarathy S, Alavi S. (2019). Morphological, barrier and mechanical properties of films from poly (butylene succinate) reinforced with nanocrystalline cellulose and chitin whiskers using melt extrusion. *Journal of Polymer Research*, 26, 188. (SCI/ JCR 4/Polymer Science. IF:1.5).
- <!--[if !supportLists]-->9. <!--[endif]-->Xu J, Su X, Li Y, Sun X, Wang D, Wang W. (2019). Response of Bioactive Phytochemicals in Vegetables and Fruits to Environmental Factors. *European Journal of Nutrition & Food Safety*, 9(3), 233-247.
- <!--[if !supportLists]-->10. <!--[endif]-->Lee M, Xu J, Wang W, Rajashekar C.B. (2019). The Effect of Supplemental Blue, Red and Far-Red Light on the Growth and the Nutritional Quality of Red and Green Leaf Lettuce. *American Journal of Plant Sciences*, 10, 2219-2235. (IF:1.4).
- <!--[if !supportLists]-->11. <!--[endif]-->Deng L, Mujumdar A, Pan Z, Vidyarthi S, Xu J, Zielinska M, Xiao H. (2019). Emerging chemical and physical disinfection technologies of fruits and vegetables: a comprehensive review. *Critical Reviews in Food Science & Nutrition*, 1-28. (SCI/ JCR 1/Food Science & Technology/Nutrition & Dietetics. IF:6.1).

- <!--[if !supportLists]-->12. <!--[endif]-->Xu S, Shen Y, Xu J, Qi G, Chen G, Wang W, Sun X, Li Y. (2019). Antioxidant and anticancer effects in human hepatocarcinoma (HepG2) cells of papain-hydrolyzed sorghum kafirin hydrolysates. *Journal of Functional Foods*, 58, 374–382. (SCI/ JCR 1/Food Science & Technology. IF:3.2).
- <!--[if !supportLists]-->13. <!--[endif]-->Woolley A, Sumpter S, Lee M, Xu J, Barry S, Wang W, Rajashekar C.B. (2019). Accumulation of Mineral Nutrients and Phytochemicals in Lettuce and Tomato Grown in High Tunnel. *American Journal of Plant Sciences*, 10, 125–138. (IF:1.4).
- <!--[if !supportLists]-->14. <!--[endif]-->Su X, Griffin J, Xu J, Ping O, Zhao Z, Griffin J, Wang W. (2019). Identification and Quantification of Anthocyanins in Purple-fleshed Sweet Potato Leaves. *Heliyon*, 5, e01964.
- <!--[if !supportLists]-->15. <!--[endif]-->Su X, Jia Z, Tao F, Shen J, Xu J, Griffin J, Wang W. (2019). Characterization of Anthocyanins in Sweet Potato Leaves Grown in Various Stages and Conditions. *European Journal of Nutrition & Food Safety*, 10(4), 253–262.
- <!--[if !supportLists]-->16. <!--[endif]-->Shen Y, Su X, Rhodes D, Herald T, Xu J, Chen X, Smith J.S, Wang W. (2017). The pigments of sorghum pericarp are associated with the contents of carotenoids and pro-vitamin A. *International Journal of Food and Nutritional Sciences*, 6(3),48–56. (IF:0.7).
- <!--[if !supportLists]-->17. <!--[endif]-->Su X, Rhodes D, Xu J, Chen X, Davis H, Wang D, Herald T, Wang W. (2017). Phenotypic Diversity of Anthocyanins in Sorghum Accessions with Various Pericarp Pigments. *Journal of Nutrition & Food Sciences*, 7 (4). (IF:1.2).

近期参与编撰著作:

- <!--[if !supportLists]-->1. <!--[endif]-->Xu J, Wang W, Li Y. (2019). Chapter 3: Corn. In: *Bioactive Factors and Processing Technology for Cereal Foods*. Springer Publisher.
- <!--[if !supportLists]-->2. <!--[endif]-->Davis H, Su X, Shen Y, Xu J, Wang D, Smith J.S., Aramouni F, Wang W. (2018). Phenotypic diversity of colored phytochemicals in sorghum accessions with various pericarp pigments. In: *Polyphenols in Plants 2*. Elsevier Publisher.

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