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# 我校食品科学与工程学院倾力科研团队建设 学术研究成果丰硕

文章来源: 食品科学与工程学院 编辑: 段晓敏 | 2022-07-10 645 次

今年1月至6月, 我校食品科学与工程学院在《Ultrasonics Sonochemistry》《Food Chemistry》《Sensors and Actuators:B.Chemical》《International Journal of Biological Macromolecules》《Food Research International》《LWT-food science and technology》《Frontiers in nutrition》等国际期刊发表高质量研究论文21篇, 其中一区Top论文14篇(硕士研究生5篇)、二区Top论文1篇, 二区论文7篇, 影响因子最高达9.336。学院教师科研成果荣获国家发明专利6项。

序号	题目(中英文对照)	作者	期刊	分区	影响因子
1	Effect of high hydrostatic pressure treatment on the structure and physicochemical properties of olive olefin	王河清等	LWT-FOOD SCIENCE AND TECHNOLOGY	4区 (Top)	6.096
2	Purification and identification of antimicrobial peptides from olive olefin treated with high hydrostatic pressure	王河清等	LWT-FOOD SCIENCE AND TECHNOLOGY	4区 (Top)	6.096
3	Improvement of polyphenol in grape wine mediated by yeast that resistance to A. baumannii strains	陈文等 (一作)	FOOD BIOPROCESSING AND TECHNOLOGY	4区 (Top)	6.713
4	Submicron-sized fibrillar network structure in whey protein-based hydrogel: formation mechanism, rheological behavior and reticulating mechanism	曹利等	FOOD BIOPROCESSING AND TECHNOLOGY	4区 (Top)	6.713
5	Fast effects of microwave and high intensity ultrasound on the manufacturing properties of egg yolk	王霞等 (一作)	Food Research International	4区 (Top)	7.425
6	High intensity ultrasonic-assisted quality enhancing of the meatball egg gel properties and in vitro digestible analysis	王霞等 (一作)	Ultrasonics Sonochemistry	4区 (Top)	9.336
7	Effect of microwave and high intensity ultrasound on the manufacturing properties of egg yolk	王霞等 (一作)	Food Research International	4区 (Top)	7.425
8	Preparation of a novel ultrasonic gelatin-based hydrogel with enhanced mechanical strength and antibacterial activity	王霞等 (一作)	Food Research International	4区 (Top)	7.425
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10	Preparation of a novel ultrasonic gelatin-based hydrogel with enhanced mechanical strength and antibacterial activity	王霞等 (一作)	Food Research International	4区 (Top)	7.425
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这份让人眼前一亮的成绩单, 答卷人就是食品科学与工程学院的全体师生。“科技创新突破工程”是我校《科学研究“十四五”发展规划》中的八大工程之一。学校通过优化科研组织模式, 构建需求导向、富有特色、梯次培育的科研创新团队, 打造结构合理、分工协作、充满活力的协同创新体系, 大力培养和引进一流人才和科研团队, 建设并壮大核心创新团队。食品科学与工程学院积极贯彻落实学校战略, 在学院“十四五”发展规划编制中, 明确提出“组建特色鲜明、优势明显的高水平科研团队, 使每一名教师都纳入一个科研团队”; 进一步培育“杂粮加工利用”“果蔬物流与加工利用”“食用菌”“食品营养与安全”团队, 优化团队结构, 破解学科、专业发展困局, 找准学术主攻发展方向。目前各科研团队正在全面发力, 高质量学术成果频出, 人才培养质量不断提升, 服务区域经济发展成效显著。

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