

专家信息

**高学玲** sharling

性 别: 女

单 位: 茶与食品科技学院

专业名称: 食品生物技术

研究方向: 食品发酵工程

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学习与工作经历

1988.9-1992.6, 无锡轻工学院发酵工程系学习, 获学士学位;

1998.9-2000.6, 中国科技大学生命科学学院生物化学与分子生物学专业以同等学力申请硕士学位教师进修班学习;

1992.7至今, 安徽农业大学从事教学和研究工作。

教学经历:

主要从事食品发酵方面的教学和研究工作, 为本科生和研究生开设了《酒类工艺学》、《发酵食品工艺学》、《调味品工艺学》、《软饮料工艺学》、《食品生物技术》等课程。

主持研究项目:

1. 树莓新型果酒酿造工艺研究(KJ2008B218), 安徽省教育厅自然科学基金项目, 2008-2010;
2. 绿茶提取液过滤技, PALL过滤器(北京)有限公司, 2009-2010;
3. 茶氨酸茶原料探查, 可口可乐饮料(上海)有限公司, 2011-2012;
4. 明绿液酒研发, 安徽明光酒业有限公司, 2012-2013;
5. 速溶茶加工技术创新与中试, 大闽食品(漳州)有限公司, 2014-2016;
6. EGCG复合CS/ β -LG包埋蓝莓花色苷及胃肠道中稳定性的研究, 安徽省自然科学基金, 2015-2017;
7. 蓝莓果汁加工关键技术集成及产业化, 安徽省科技重大专项, 2015-2017;

国家发明专利:

1. 一种微波远红外组合的茶叶杀青干燥机装置(ZL 201010542683.5);
2. 一种高茶多酚速溶茶的制备方法(ZL 201010542626.7);

3. 一种高花青素含量的蓝莓浓缩汁制备工艺 (ZL 201210216289.1) ;
4. 一种高亮度的速溶红茶制备方法 (ZL201310276385X) ;
5. 茶啤酒澄清剂及澄清方法 (专利授权号: ZL201410044111.2);
6. 一种高稳定性蓝莓啤酒的制备方法(专利授权号: ZL 2015101009968)
7. 一种浑浊型茶啤酒的制备方法(专利授权号: ZL20152010169160.3)
8. 一种冠突散囊菌株. (专利授权号: ZL201510160451.6)
9. 一种高香速溶黑茶的制备方法 (专利授权号: ZL201510160457.3)
10. 一种固体黑茶饮料的制备方法 (专利授权号: ZL201510160456.9)

获奖:

- 1.“夏秋茶高效利用与速溶茶新产品创制及其产业化”, 获2013年中国轻工业联合会科技进步一等奖
- 2.“茶资源增值加工技术研究与应用示范”, 获2016年福建省科技进步奖二等奖
- 3.“速溶茶加工技术”, 获2012年福建省技术发明奖三等奖

近3年论文:

- 1.Jiao Ge, Pengxiang Yue, Jinpeng Chi, Jin Liang, **Xueling Gao***. Formation and stability of anthocyanins-loaded nanocomplexes prepared with chitosan hydrochloride and carboxymethyl chitosan. **Food Hydrocolloids**, DOI:10.1016/j.foodhyd.2017.07.029
- 2.Junyang Yue, Xiaohui Lu, Huan Zhang, Jiao Ge, **Xueling Gao***, Yongsheng Liu. Identification of conserved and novel microRNAs in blueberry. **Frontiers in Plant Science**, 2017, DOI: 10.3389/fpls.2017.01155
- 3.Yuwan Wang, Mingyue Zhang, Zhengzhu Zhang, Hengqian Lu, **Xueling Gao***, Pengxiang Yue. High-theabrownins instant dark tea product by *Aspergillus niger* via submerged fermentation: alpha-glucosidase and pancreatic lipase inhibition and antioxidant activity. **Journal of Science of Food and Agriculture**, 2017, DOI: 10.1002/jsfa.8387
- 4.Bo He, Jiao Ge, Pengxiang Yue, XueYang Yue, Ruiyan Fua, Jin Liang, **Xueling Gao***. Loading of anthocyanins on chitosan nanoparticles influences anthocyanin degradation in gastrointestinal fluids and stability in a beverage. **Food Chemistry**, 2017, 221, 1671-1677
- 5.Jin Liang, Hua Yan, Pradeep Puligundla, **Xueling Gao**, Yibin Zhou, Xiaochun Wan. Applications of chitosan nanoparticles to enhance absorption and bioavailability of tea polyphenols: A review. **Food Hydrocolloids**, 2017, 69. 286-292
- 6.Jin Liang, Hua Yan, Xiulan Wang, Yibin Zhou, **Xueling Gao**, Pradeep Puligundla, Xiaochun Wan. Encapsulation of epigallocatechin gallate in zein/chitosan nanoparticle

- es for controlled applications in food systems. **Food Chemistry**, 2017, 231, 19–24
7. Jin Liang, Hua Yan, Jiuya Zhang, Wenzhong Dai, **Xueling Gao**, Yibin Zhou, Xiaochun Wan, Pradeep Puligundla. Preparation and characterization of antioxidant edible chitosan films incorporated with epigallocatechin gallate nanocapsules. **Carbohydrate Polymers**, 2017, 171, 300–306.
8. Bo He, Lingli Zhang, Xueyang Yue, Jin Liang, Junjiang, **Xueling Gao***, Pengxiang Yue. Optimization of Ultrasound-Assisted Extraction of phenolic compounds and anthocyanins from blueberry (*Vaccinium ashei*) wine pomace. **Food Chemistry**, 2016, 204, 70-76. (Agricultural Sciences Top 1% "ESI"高被引论文, 被引频次: 30次)
9. Lei Rong, Lijuan Peng, Chitang Ho, Shouhe Yan, Marc Meurens, Zhengzhu Zhang, Daxiang Li, Xiaochun Wan, Guanhu Bao, **Xueling Gao***, Tiejun Ling. Brewing and volatiles analysis of three tea beers indicate potential interaction between tea components and lager yeast. **Food Chemistry**, 2016, 197, 161-167.
10. Hengqian Lu, Pengxiang Yue, Yuwan Wang, Ruiyan Fui, Jun Jiang, **Xueling Gao***. Optimization of submerged fermentation parameters for instant dark tea production by *Eurotium cristatum*. **Journal of Food Processing and Preservation**, 2016, 40, 1134-1144.
11. 高学玲, 张晶晶, 王玉婉, 岳鹏翔. 高亮度速溶红茶工艺优化. **中国食品学报**, 2016, 16(2): 108-113
12. Hengqian Lu, Pengxiang Yue, Yuwan Wang, **Xueling Gao***. Study of Bioactive Components and Color Properties of Dark Tea Infusion Manufactured by *Eurotium cristatum* Using Submerged Fermentation. **Advance Journal of Food Science and Technology**, 2016, 10(8): 591-596.
13. Yu Li, Zhipeng Kan, Yuanli You, **Xueling Gao**, Zhigeng Wang, Ruiyan Fu. Exogenous transglutaminase improves multiple-stress tolerance in *Lactococcus lactis* and other lactic acid bacteria with glutamine and lysine in the cell wall. **Biotechnology Letters**, 2015, 37: 2467-2474
14. Weijia Shi, Yu Li, **Xueling Gao**, Ruiyan Fu. Improvement of the respiration efficiency of *Lactococcus lactis* by decreasing the culture pH. **Biotechnology Letters**, 2016, 38(3), 495-501.
15. Lingli Zhang, Na Li and **Xueling Gao***. Phenolic compounds and antioxidant activity of wines fermented using ten blueberry varieties. **American Journal of Food Technology**, 2016, 11: 291-297.
16. **Xueling Gao**, Jie Zhang, Hui Liu, Na Li, Pengxiang Yue. Influence of low temperature enzyme maceration techniques on volatile compounds of semi-dry wine made with cv. Premier of rabbiteye blueberries (*Vaccinium ashei*). **Advance Journal of Food Science and Technology**, 2015, 7(6): 442-448.
17. Hongxue Fu, Lingli Zhang, Bo He, Pengxiang Yue, **Xueling Gao***. Analysis of organic acids in blueberry juice and its fermented wine by high performance liquid chromatography. **Advance Journal of Food Science and Technology**, 2015, 9

(2): 127-134.