









Teacher introduction
Zhengzhou University of Light Industry
College of Food and Bioengineering

	<p>Hua Zhang</p> <p>College of food and bioengineering, Professor, Doctoral supervisor</p> <p>Teaching Courses: Food Additives, Introduction to Food Science and Engineering.</p> <p>Research Field and Interests: Fundamental Theories and Component Interactions in Frozen Food Processing, Novel Technologies for Frozen Food, Design of Nutritious Staple Foods. Published more than 50 papers in Food Hydrocolloids, Food Chemistry, LWT-Food Science and Technology, and so on.</p> <p>Major Projects: National Natural Science Foundation of China, Key Research and Development Program of Henan Province, Higher Education Science and Technology Innovation Team of Henan Province.</p> <p>Email: 2009046@zzuli.edu.cn</p>
	<p>Tao Wei</p> <p>College of Food and Bioengineering, Professor, Ph. D, Doctoral Supervisor</p> <p>Teaching Courses: Microbiology, Basis Biological Experiment, Biochemistry</p> <p>Research Field and Interests: Food enzyme technology development and application research. Biomass chemistry and engineering, solid state fermentation. Publish more than 20 papers major in 《Applied and Environment Microbiology》、《Food Research International》.</p> <p>Major Projects: National Natural Science Foundation of China (21406210), Program for Science & Technology Innovation Talents in Universities of Henan Province (18HASTIT040).</p> <p>Email: weit8008@zzuli.edu.cn</p>

	<p>Qisen Xiang</p> <p>College of food and bioengineering, Professor, Doctoral supervisor</p> <p>Teaching Courses: Food Safety</p> <p>Research Field and Interests: Non-thermal processing technologies, food processing, and functional foods. Published more than 40 papers in Food Chemistry, LWT-Food Science and Technology, Food Control, and so on.</p> <p>Major Projects: National Natural Science Foundation of China, Higher Education Science and Technology Innovation Program of Henan Province.</p> <p>Email: xiangqisen2006@163.com</p>
	<p>Jing Tao</p> <p>College of food and bioengineering, Associate Professor, Master Supervisor</p> <p>Teaching Courses: Microbiology</p> <p>Research Field and Interests: Food Biotechnology, microbial fermentation and the extraction of active substances. Published more than 20 papers in Food Bioscience, Food Chemistry, Food Science and Technology, and so on.</p> <p>Major Projects: Science and Technology Research Project of Henan Province, etc.</p> <p>Email: taojing_19@126.com</p>
	<p>Ke Li</p> <p>College of Food and Bioengineering, Professor, Ph. D, Doctoral Supervisor</p> <p>Teaching Courses: Scientific and Technological Literature Retrieval and Paper Writing, Food Basic Experiment, Food Technology Training</p> <p>Research Field and Interests: Protein structure and function regulation, meat processing and quality safety control, mainly including: protein gel formation, interface adsorption and</p>



	<p>emulsification property regulation mechanism, functional meat research and development, meat non-thermal processing technology, novel food colloid and texture design. Publish more than 30 papers major in 《LWT-Food Science and Technology》、《Food Chemistry》、《Meat science》、《Food Hydrocolloids》.</p> <p>Major Projects: National Natural Science Foundation of China (32072243), Program for Science & Technology Innovation Talents in Universities of Henan Province (25HASTIT039).</p> <p>Email: like@zzuli.edu.cn</p>
	<p>Yizhe Yan</p> <p>College of food and bioengineering, Professor, Doctoral supervisor</p> <p>Teaching Courses: Food analysis, Experimental design methods and data processing, Basic food experiments</p> <p>Research Field and Interests: Carbohydrate modification and functional regulation. Published 54 papers in Food Hydrocolloids, Food Chemistry, Ultrasonics Sonochemistry, and so on.</p> <p>Major Projects: National Natural Science Foundation of China, Young Scientist Project of Henan Province, Henan Youth Talent Support Project, Program for Science and Technology Innovation Talents in Universities of Henan Province</p> <p>Email: yanyizhe@zzuli.edu.cn</p>
	<p>Xincheng Sun</p> <p>College of Food and Bioengineering, Professor, Ph.D, Master Supervisor</p> <p>Teaching Courses: Food Microbiology, Food safety and detection</p> <p>Research Field and Interests: the exploration and utilization of food microbial resources; the rapid detection, green prevention and control of (foodborne) pathogenic microorganisms; Basic and applied research in virology (bacteriophage) Published more than 40 papers in FOODS, Microorganisms, Front Microbiol. Genome Announc., J Virol Methods. Biosci Trends. , etc.</p> <p>Projects: Key Research Project of Henan Province , Science and Technology Research Project of Henan Province , Zhengzhou City Science and Technology Project</p>

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	<p>Junjie Zhang</p> <p>College of food and bioengineering, Ph.D. & Professor, Master supervisor</p> <p>Teaching Courses: Food Microbiology</p> <p>Research Field and Interests:</p> <ol style="list-style-type: none"> 1) Natural evolution of microbial population of legume symbionts 2) Interaction mechanism between rhizobia and leguminous plants <p>Major Projects: China Postdoctoral Science Foundation, Central Plains Youth Top Talent Project, National Natural Science Foundation of China and the Project of Henan University Science and Technology Innovation Talent Support Program</p> <p>Email: junjiezhang@zzuli.edu.cn/kirka640@163.com</p>
	<p>Lihua Zhang</p> <p>College of food and bioengineering, professor, master supervisor</p> <p>Teaching Courses: Food Technology; Food Quality and Safety</p> <p>Research Field and Interests: Food processing technologies, publish more than 30 papers major in 《LWT-Food Science and Technology》、《Food Chemistry》、《Journal of Food Measurement and Characterization》</p> <p>Major Projects: Henan Provincial Key Technologies R&D Program——Key technology and new products innovation of jujube juice by multi-probiotic fermentation</p> <p>Email: zhanglihua8@zzuli.edu.cn</p>
	<p>Yanyan Zhang</p> <p>College of Food and Bioengineering, Associate Professor, Master Supervisor</p> <p>Teaching Courses: Food Nutrition,</p> <p>Research Field and Interests: Food Physical Processing; Structure and Functional Properties of Wheat gluten. Publish more than 20 papers in</p>

	<p>Journal of Cereal Science, Food Hydrocolloids, and Ultrasonics sonochemistry.</p> <p>Email: 2016038@zzuli.edu.cn</p>
	<p>Miaomiao Shi</p> <p>College of food and bioengineering, associate professor, master supervisor</p> <p>Teaching Courses: Food Chemistry; Advanced Food Chemistry</p> <p>Research Field and Interests: Starch functional modification and application, publish more than 25 papers major in 《LWT-Food Science and Technology》、《International Journal of Biological Macromolecules》、《Foods》</p> <p>Major Projects: National Natural Science Foundation of China Youth Program — Molecular mechanism of yam starch-protein domain regulating starch digestibility during extrusion process</p> <p>Email: chengzi3090@126.com</p>
	<p>Xiaolong Ji</p> <p>College of Food and Bioengineering, Associate Professor, Doctoral Supervisor</p> <p>Teaching Courses: Food Chemistry; Advanced Food Chemistry</p> <p>Research Field and Interests: Structure and Functional Activity of Jujube Polysaccharides; Interaction between Plant Polysaccharides and Starch. Publish more than 30 papers major in 《LWT-Food Science and Technology》、《Food Chemistry》、《Food Science and Human Wellness》、《Journal of Food Measurement and Characterization》</p> <p>Major Projects: National Natural Science Foundation of China (32201969), Zhongyuan Young Youth Top notch Talents Program in Science & Technology Innovation (2024).</p> <p>Email: xiaolongjiytu@163.com</p>

	<p>Teng Cheng</p> <p>College of food and bioengineering, lecturer, master supervisor</p> <p>Teaching Courses: Food Machinery and Equipment; Food Processing Technology</p> <p>Research Field and Interests: Food safety and quality control, Food processing and manufacturing, New Approaches to Food Science Research;Radio frequency heating, Food safety, Food-borne pathogens, Food quality control, Bacterial pasteurization mechanism</p> <p>Publish more than 10 papers major in 《LWT-Food Science and Technology》、《Food Control》、《FoodMicrobiology》、《Trends in Food Science & Technology》《Innovative Food Science and Emerging Technologies》</p> <p>Email: tengcheng@zzuli.edu.cn</p>
	<p>Zhenzhen Ge</p> <p>College of Food and Bioengineering, Associate Professor, Master Supervisor</p> <p>Teaching Courses: Functional foods, food safety</p> <p>Research Field and Interests: Natural product chemistry, processing of fruits and vegetable</p> <p>Email: 2018006@zzuli.edu.cn</p>
	<p>Mengpei Liu</p> <p>College of Food and Bioengineering, Associate Professor, Master Supervisor</p> <p>Teaching Courses: Food raw materials; Food technology</p> <p>Research Field and Interests : Fruit and vegetable preservation and processing</p> <p>Email: 2015031@zzuli.edu.cn</p>

	<p>Wang Hongwei</p> <p>College of food and bioengineering, associate professor, master supervisor</p> <p>Teaching Courses: Food Additives; Functional foods</p> <p>Research Field and Interests: Quality Control of Frozen Foods; Structure and Functional Properties of starch. Publish more than 30 papers in Food Chemistry, Food Hydrocolloids, International Journal of Biological Macromolecules and Carbohydrate Polymers.</p> <p>Major Projects: National Natural Science Foundation of China Youth Program; Higher Education Science and Technology Innovation Program of Henan Province; Higher Education School Young Backbone Teacher Training Program of Henan Province</p> <p>Email: hwwang@zzuli.edu.cn; whw67789277@outlook.com</p>
	<p>Yu Wang</p> <p>College of Food and Bioengineering, Lecturer, Master Supervisor</p> <p>Teaching Courses: Food Raw Material Safety Control; Food Standards and Regulations; Food Processing Technology Practicum</p> <p>Research Field and Interests: Meat Processing Technology. Published over 10 SCI/EI-indexed papers as the first author in journals including <i>Food Chemistry</i>, <i>Meat Science</i>, and <i>Food Science</i>, filed 2 national invention patent applications, contributed to 1 provincial/ministerial-level planned textbook compilation, obtained approval for 1 National First-Class Undergraduate Course, and received 1 First Prize for Scientific & Technological Achievements from Henan Provincial Department of Education.</p> <p>Major Projects: National Natural Science Foundation of China Youth Project, Henan Provincial Science and Technology Research Project, Henan Provincial Key Research Projects Plan for Higher Education Institutions.</p> <p>Email: wy92@zzuli.edu.cn</p>

	<p>Xiaoyuan Wang</p> <p>College of Food and Bioengineering, Associate Professor, Master Supervisor</p> <p>Teaching Courses : Food safety, Introduction to Food Science and Engineering</p> <p>Research Field and Interests: Processing and safety control of fruits and vegetables, Mycotoxin degradation. Published more than 30 papers in Food Chemistry、LWT-Food Science and Technology、Food Control、 Journal of the science of food and agriculture.</p> <p>Projects: Plasma activated water inhibits the growth and toxin production mechanism of Alternaria in tomatoes, Key Projects of Higher Education Institutions in Henan Province; Key technology research and industrialization demonstration of characteristic fruit and vegetable juice rich in fat soluble nutrients, Key Research and Development Special Project of Henan Province</p> <p>Email: wang459381@163.com</p>
	<p>Jinqiang Hu</p> <p>College of Food and Bioengineering, Associate Professor, Ph.D, Master Supervisor</p> <p>Teaching Courses: Food Professional English; Food Immunology</p> <p>Research Field and Interests: Development of rapid, visual and sensitive detection tool for hazardous factors such as microorganisms, etc., mainly using Recombinase Polymerase Amplification (RPA), nucleic acid probe and CRISPR-(Cas12a/b) system. Published more than 20 papers in International Journal of Food Microbiology, Food Bioscience, Journal of the Science of Food and Agriculture, Molecular and Cellular Probes, Journal of Microbiological Methods, etc.</p> <p>Projects: National Natural Science Foundation of China; Scientific and Technological Key Project of Henan Province; Ministry of Education of Overseas Students Scientific Research Fund Project; Education Department of Henan Province Science and Technology Key Research Project; Zhengzhou City Science and Technology Project; Foundation for University Young Key Teacher of Henan Province; Natural Science Foundation of Henan Province.</p> <p>E-mail: jqhu@hotmail.com</p>

	<p>Xiao Yu College of Food and Bioengineering, Associate Professor, Ph.D, Master Supervisor</p> <p>Teaching Courses: Food Nutrition, Safe Production and Control of Food Raw Material</p> <p>Research Field and Interests: Nutritional health benefits and synergistic delivery of plant-derived n-3PUFAs, the green preparation of characteristic oilseed proteins and the creation of functional plant-based milk alternatives. Published more than more than 20 papers as first or corresponding authors in Compr. Rev. Food Sci. F., Food hydrocolloid, Food Chem., J. Agr. Food Chem., Nutrients, J. Food Sci, etc.</p> <p>Projects: National Natural Science Foundation of China, National Key Research and Development Program, Excellent Youth Science Fund of Henan Province, Key R&D and Promotion Project of Henan Province, etc.</p> <p>E-mail: yuxiao@zzuli.edu.cn</p>
	<p>Ke Ma College of Food and Bioengineering, Associate Professor, Ph.D, Master Supervisor</p> <p>Teaching Courses: Fermentation Technology</p> <p>Research Field and Interests: Using the leading technology of biochemistry, organic chemistry, analytical chemistry, study on the biocatalysis and biotrasformation of natural product,including the discovering of novel natural product, structural identification, bioactivity, optimal structure designing, and structure-activity relationship. Based on these researches, develop the application of natural products in the cosmetics and health care products. Published more than more than 10 papers as first or corresponding authors in Food Chem., J. Natural Products, J. Food Sci, etc.</p> <p>Projects: National Natural Science Foundation of China, Henan Province Science and Technology Research Project, etc.</p> <p>E-mail: make@zzuli.edu.cn</p>

	<p>Yingying Zhu</p> <p>College of Food and Bioengineering, Associate Professor, Ph.D, Master Supervisor</p> <p>Teaching Courses: Food Nutrition and Hygiene, Experimental Design and Data Analysis, Food Plant and Phytonutrient</p> <p>Research Field and Interests: The research primarily focuses on screening high-quality coarse cereal raw material resources, developing novel processing technologies for coarse cereals, extracting bioactive compounds from coarse cereals, and evaluating their health benefits. Key achievements include: Publication of 22 scientific papers, authorization of 4 invention patents, publication of 2 academic monographs, awarded 1 Second Prize for Provincial/Ministerial-Level Scientific and Technological Progress.</p> <p>Projects: Key R&D and Promotion Project of Henan Province, etc.</p> <p>E-mail: zhuying881020@163.com</p>
	<p>Tianxiao Li</p> <p>College of food and bioengineering, Dr., Master supervisor</p> <p>Teaching Courses: Microbiology, Pharmacology, Natural Medicinal Chemistry</p> <p>Research Field and Interests:</p> <p>Natural product chemistry, including isolation, identification, and bioactivity of novel products from plant and fungi</p> <ol style="list-style-type: none"> 1) Food chemistry, focus on components, flavor, and taste of food plant 2) Flavor development, focus on flavor imitation, flavor molecule interaction with receptors, flavor and fragrance development for cigarette and food 3) Published more than 30 papers including high level SCI journals such as LWT- Food Science and Technology, Frontiers in Microbiology , Journal of Agricultural and Food Chemistry, flavor and fragrance Journal, International Journal of Food Properties, Fitoterapia , etc <p>Major Projects: Natural Science Foundation of Henan province, Science and Technology Planning Project of Henan Province, Technical Programs of China Tobacco Sichuan Industrial Co. Ltd., Technical Programs of China Tobacco Jiangxi Industrial Co. Ltd., Technical Programs of China Tobacco Shandong Industrial Co. Ltd., Technical Programs of Zhengzhou Tobacco Research Institute of</p>

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	<p>Juan Du</p> <p>College of Food and Bioengineering, Ph.D, Associate Professor, Master Supervisor</p> <p>Research Field and Interests:</p> <p>The research interests mainly focus on the rapid detection of foodborne pathogens, including the development of magnetic separation pretreatment technology, the establishment of highly sensitive biosensor and the exploration of signal amplification mechanism.</p> <p>Major Projects:</p> <p>National Natural Science Foundation of China (NSFC) project; Scientific and Technological Project of Henan Province; Henan provincial key scientific research project plan for colleges and universities.</p> <p>Email:</p> <p>bio.dujuan@hotmail.com; dujuan@zzuli.edu.cn</p>
	<p>Zeyu Xu</p> <p>College of Food and Bioengineering, Ph.D, Master Supervisor.</p> <p>Teaching Courses: Food Machinery and Equipment, Food Packaging, Food Factory Design, Food Processing Technology, Precision Instrument Training, Tobacco Machinery, etc.</p> <p>Research Field and Interests: Food Intelligent Equipment, Food Equipment Automation, Food Machinery Design, Computer Vision Detection, Food Hyperspectral and Gas Detection, Low Temperature Sterilization Technology, Food Processing Computer Simulation Analysis, etc.</p> <p>Key Achievements Include: Published more than 15 papers authorized 12 patents.</p> <p>Projects: Henan Province Science and Technology Research Plan Projects, Guangdong Province Science and Technology Innovation Strategic Projects, participated in the National Natural Science Foundation Projects, "14th Five-Year Plan", "13th Five-Year Plan" National Key Research and Development Projects, Guangdong Province Natural Science Fund Projects, Guangdong Province Science and Technology Plan Projects, Henan Province Science and Technology Research Projects, etc.</p> <p>E-mail: xu.zeyu@qq.com; xuzeyu@zzuli.edu.cn</p>