

姓名：陈志刚

性别：男

毕业院校：华南理工大学

最高学位：博士

办公地址：食品院 313

办公电话：13404164379

电子邮箱：zgchen@njau.edu.cn

研究方向：

- 1、食品营养与功能因子利用
- 2、营养健康谷物加工与高值化利用
包括湿态即食淀粉制品、面制品、大米制品、湿态豆制品、果蔬等农副产品精深加工。
- 3、生物催化与生物转化

个人简介：

陈志刚 博士、教授、博导。

江苏省高校“青蓝工程”中青年学术带头人。

江苏省现代农业（紫菜）产业技术体系岗位科学家。

2006 年博士毕业于华南理工大学。2009 年—2010 年在南京大学生科院医药生物技术国家重点实验室从事博士后研究，合作导师谭仁祥教授。2011—2012 年在英国 Manchester University 做访问学者，合作导师国际著名生化学者 Nigel Scrutton 教授。

科研情况：

目前陈志刚教授团队主要从事食品营养与功能因子利用，营养健康谷物加工与高值化利用领域的研究工作。共发表研究论文 60 余篇，其中 40 余篇被 SCI 收录，获得国家发明专利 20 余项。陈志刚教授主持和参与国家自然科学基金、教育部、江苏省及其他省部级基金多项。多次与企业合作开发新产品，具有丰富的从产品研发到市场转化经验。

代表发表论文（*为通讯作者）

2021

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- 3 Yang, S., Dhital, S., Shan, C.-S., Zhang, M.-N., & Chen, Z.-G*. (2021). Ordered structural changes of retrograded starch gel over long-term storage in wet starch noodles. *Carbohydrate Polymers*, 270(270), e118367. <https://doi.org/10.1016/j.carbpol.2021.118367>.

2020

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- 2 Yuan-Yuan Zang, Xi Yang, Zhi-Gang Chen*, Tao Wu*. One-pot preparation of quercetin using natural deep eutectic solvents. *Process Biochemistry* 89 (2020) 193–198
- 3 Yuan-Yuan Zang, Sha Yang, Yong-Qiang Xu, Zhi-Gang Chen* and Tao Wu. Carrier-Free Immobilization of Rutin Degrading Enzyme Extracted From *Fusarium* spp. *Frontiers in Bioengineering and Biotechnology*, June 2020 | Volume 8 | Article 470
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詹玉婷, 赵文瑞, 陈志刚. 花生发芽过程中基础成分变化及白藜芦醇的诱导富集. *中国粮油学报*, 2019, 34(12): 87-92

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- 2 Yao Huang, Fang Feng, Zhi-Gang Chen*, Tao Wu, Zi-Han Wang. Green and efficient removal of cadmium from rice flour using natural deep eutectic solvents. *Food Chemistry*, 244 (2018) 260–265
- 3 Ying Zhao, Zhigang Chen, □, Tao Wu. Cryogelation of alginate improved the freeze-thaw stability of oil-in-water emulsions. *Carbohydrate Polymers* 198 (2018) 26–33

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- 2 Ying Qiao, Yao Huang, Fang Feng, Zhi-Gang Chen*. Efficient enzymatic synthesis and antibacterial activity of andrographolide glycoside. *Process Biochemistry* 51 (2016) 675–680

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- 1 Fen Wang, Xiao-Yu Guo, Dan-Ni Zhang, Yue Wu, Tao Wu, Zhi-Gang Chen*. Ultrasound-assisted extraction and purification of taurine from the red algae *Porphyra yezoensis*. *Ultrasonics Sonochemistry*, 24 (2015) 36–42

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enzymatic modification of cordycepin in ionic liquids under ultrasonic irradiation. *Ultrasonics Sonochemistry* 21 (2014) 1682–1687

- 3 Dan-Ni Zhang, Xiao-Yu Guo, Zhi-Gang Chen*. A novel and efficient method for the isolation and purification of polysaccharides from lily bulbs by *Saccharomyces cerevisiae* fermentation. *Process Biochemistry* 49 (2014) 2299–2304