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毕业院校：奥克兰大学 (The University of Auckland)

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研究方向：功能性食品颗粒制备及功能性调控



个人简介：张闯，博士，南京农业大学副教授，硕士生导师。新西兰奥克兰大学博士 (2015-2019)，日本学术振兴会 JSPS/日本国立千叶大学博士后研究员 (2019-2021)，2021 年作为“高层次引进人才”进入南京农业大学工作。

科研情况：

主要研究方向为喷雾干燥微胶囊化，颗粒干燥和功能调控机制，活性物质/益生菌稳态包埋体系的构建及其靶向递送。

主持日本学术振兴会 JSPS 博士后科研项目一项 (2019-2021)，以主要负责人完成新西兰 Goodman Fielder 公司鲜奶油品质提升项目一项 (2017-2018)，主持南京农业大学高层次引进人才科研启动一项 (2021)，主持省优势学科建设项目青年科技创新基金一项 (2021)，主持江苏省自然科学基金青年基金一项 (2021-2024)。

科研成果：

发表论文 10 余篇，其中基于博士工作以第一作者发表 SCI 论文 7 篇 (JCR 一区 7 篇)。授权发明专利 3 项。

博士工作代表论著：

1. **Zhang C.**, Chen, X., Zhang, J., Kilmartin, P. A., & Quek, S. Y. (2020). Exploring the effects of microencapsulation on odour retention of fermented noni juice. *Journal of Food Engineering*, 273, 109892.
2. **Zhang C.**, Khoo, S. L. A., Chen, X. D., & Quek, S. Y. (2020). Microencapsulation of fermented noni juice via micro-fluidic-jet spray drying: Evaluation of powder properties and functionalities. *Powder Technology*, 361, 995-1005.
3. **Zhang C.**, Khoo, S. L. A., Swedlund, P., Ogawa, Y., Shan, Y., & Quek, S. Y. (2020). Fabrication of spray-dried microcapsules containing noni juice using blends of maltodextrin and gum acacia: Physicochemical properties of powders and bioaccessibility of bioactives during *in vitro* digestion. *Foods*, 9(9), 1316.
4. **Zhang C.**, Quek, S. Y., Fu, N., Su, Y., Kilmartin, P. A., & Chen, X. D. (2020). Storage stability and *in vitro* digestion of microencapsulated powder containing fermented noni juice and probiotics. *Food Bioscience*, 37, 100740.
5. **Zhang C.**, Quek, S. Y., Fu, N., Liu, B., Kilmartin, P. A., & Chen, X. D. (2019). A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying. *Food Hydrocolloids*, 88, 199-209.
6. **Zhang C.**, Fu, N., Quek, S. Y., Zhang, J., & Chen, X. D. (2019). Exploring the drying behaviors of microencapsulated noni juice using reaction engineering approach (REA) mathematical modelling. *Journal of Food Engineering*, 248, 53-61.

7. **Zhang C.**, Suen, C. L. C., Yang, C., & Quek, S. Y. (2018). Antioxidant capacity and major polyphenol composition of teas as affected by geographical location, plantation elevation and leaf grade. *Food Chemistry*, 244, 109-119.
8. Zhang, J., **Zhang, C.**, Chen, X., & Quek, S. Y. (2020). Effect of spray drying on phenolic compounds of cranberry juice and their stability during storage. *Journal of Food Engineering*, 269, 109744.