



一. 姓名

郭红艳

二. 教育背景

(1) 2017.09–2021.06 江南大学 食品学院 食品安全与质量控制中心 食品科学与工程
导师: 孙秀兰

(2) 2014.09–2016.06 宁夏大学 食品与葡萄酒学院 食品加工与安全 导师: 何建国

(3) 2010.09–2014.06 河南工业大学 粮油食品学院 食品质量与安全 导师: 卫敏

三. 教学

讲授《食品安全与法规》、《食品高新技术》、《食品分析》等本科课程和《食品质量与安全控制》等研究生课程。

四. 科研

从事食品安全、毒理学、油脂资源开发及精油功能性评价等研究。

(1) 科研项目:

1. 国家自然科学基金青年基金, 32202197, 2023.01-2025.12, 30 万元 (主持)
2. 安徽省工业微生物分子育种工程实验室开放基金, ELMB-01, 2022.01-2023.12, 4.0 万元 (主持)
3. 安徽工程大学, 引进人才培育科研项目, 2021.11 至 2024.10, 10 万元, 主持;
4. 安徽工程大学, 校级重点研究项目, 2022.05 至 2023.04, 1.5 万元, 主持;

(2) 代表性论文:

1. Hongyan Guo, Jian Ji*, Jiasheng Wang, Xiulan Sun*. Co-contamination and interaction of fungal toxins and other environmental toxins. Trends in Food Science & Technology, 2020, 103, 162-178. (第一, 1 区 top)
2. Hongyan Guo, Jian Ji, Jiasheng Wang, Xiulan Sun*. Deoxynivalenol: masked forms, fate during food processing, and potential biological remedies. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 895-926. (第一, 1 区 top)
3. Hongyan Guo, Jian Ji, Jiadi Sun, Yinzhi Zhang, Xiulan Sun*. Development of a living mammalian cell-based biosensor for the monitoring and evaluation of synergetic toxicity of cadmium and deoxynivalenol, Science of the Total Environment, 2021, 771, 144823 (第一, 1 区 top)
4. Liyou Zheng, Hongyan Guo(*Co-first author*), Miaomiao Zhu, Liangliang Xie, Jun Jin, Sameh A. Korma, Qingzhe Jin, Xingguo Wang, Ilaria Cacciotti. Intrinsic properties and extrinsic factors of food matrix system affecting the effectiveness of essential oils in foods: A

comprehensive review, Critical Reviews in Food Science and Nutrition, 2023, doi: 10.1080/10408398.2023.2184767 (共一, 1 区 top)

5. Liyou Zheng, **Hongyan Guo*** (**Co-first author**), Liangliang Xie, Sameh A. Korma, Jun Jin*, Qingzhe Jin, Ilaria Cacciotti. Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation[J]. *LWT-Food Science and Technology*, 2022, 160: 113230. (通讯, 1 区 top)

6. Hongyan Guo, Jian Ji, Kaimin Wei, Jiadi Sun, Yinzhi Zhang, Xiulan Sun*. MAPK/AP-1 and ROS participated in ratio- and time-dependent interaction effects of deoxynivalenol and cadmium on HT-29 cells, *Food and Chemical Toxicology*, 2021, 148,111921 (第一, 2 区 top)

7. Ling Lu, Hongyan Guo (**Co-first author**), Ningbo Kang*, Xiaoguang He, Guishan Liu, Juan Li, Xiaoling He, Xiaoxia Yan, Hao Yu. Application of electrolyzed water in the quality and safety control of fruits and vegetables: A review[J]. *International Journal of Food Science & Technology*, 2022, 57:5698-5711. (共一, 2 区)

8. Liyou Zheng, Miaomiao Zhu, Fei Zhang, Jun Jin, Qingzhe Jin, **Hongyan Guo***. Activity and characterization of tocopherol oxidase in corn germ and its relationship with oil color reversion [J]. *Molecules*, 2023 (通讯, 2 区 top)

9. 郭红艳, 杨家庆, 刘园, 莫妮娜, 贾惠婷, 陈焱, 郑立友*. 呕吐毒素的食品污染、吸收代谢及肠道毒性研究进展[J]. *食品科学*, 2022, 43(19):382-390 (第一, EI)

10. 郭红艳, 刘贵珊, 吴龙国, 王松磊, 康宁波, 陈亚斌, 何建国, 贺晓光. 基于高光谱成像的马铃薯环腐病无损检测[J]. *食品科学*, 2016, 37(12):203-207 (第一, EI)

11. 郑立友, 莫妮娜, 胡秀秀, 贾惠婷, 王政, 谢亮亮, 谢丹, 金俊, 金青哲, 郭红艳*. 生育酚氧化产物生育酚醌的研究进展[J]. 2022, *中国油脂*, 2022, 47(07):92-97 (通讯, CSCD)