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性别: 男

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教育背景

2017.09-2021.06 工学博士, 农产品加工及贮藏工程;
合肥工业大学, 食品与生物工程学院, 合肥市, 安徽省, 中国
导师: 郑磊 研究员

2014.09-2017.07 工学硕士, 食品科学;
兰州理工大学, 生命科学与工程学院, 兰州市, 甘肃省, 中国

2010.09-2014.07 工学学士, 食品科学与工程学;
西北农林科技大学, 食品科学与工程学院, 杨凌市, 陕西省, 中国

工作经历

2021.07-2023.07 博士后, 中国检验检疫科学研究院, 农产品安全研究中心, 北京市, 中国
博士后导师: 陈颖 研究员; 合作导师: 杨敏 研究员 (中科院生态环境中心)

主要研究方向

1. 基于组学的食品品质及真实性评判;
2. 农产品贮藏加工及功能因子调控;
3. 肠道营养与健康。

科研项目

- 中国检验检疫科学研究院基本科研业务费项目“化州橘红贮藏陈化过程中特征代谢物演变规律研究”。2022-2023, 2022JK34, 主持
- 海南省农业农村厅应急项目“槟榔风险评估应急专项”。2022-2023, YJZX202201, 参与
- 国家市场监督管理总局政策研究课题“欧盟食品安全管理及检验检测体系评估研究”。2021-2022, 参与
- 科技部国家重点研发计划项目“粮油食品供应链危害物识别与防控技术研究”。2017-2021, 2017YFC1600600, 参与
- 科技部国家重点研发计划项目子课题“跨境食品品质与质量控制数据库构建及创新集成开发”。2017-2020, 2016YFD0401104, 参与
- 国家自然科学基金面上项目“SIERF7 在 UV-C 诱导的采后番茄果实酚类化合物生物合成中的调控作用及机制研究”。2020, 31972134, 参与

文章发表情况

1. Wei, L. Y., Liu, C. H., Zheng, H. H., & Zheng, L. (2020). Melatonin treatment affects the glucoraphanin-sulforaphane system in postharvest fresh-cut broccoli (*Brassica oleracea* L.). *Food Chemistry*, 307, 125562.
2. Wei, L. Y¹, Wang, J. J¹, Yan, L., Shui, S. S., Wang, L., Zheng, W. X., Liu, S., Liu, C. H., & Zheng, L. (2020). Sulforaphane attenuates 5-fluorouracil induced intestinal injury in mice. *Journal of Functional Foods*, 69, 103965.
3. Wei, L. Y., Liu, C. H., Wang, J. J., Younas, S., Zheng, H. H., & Zheng, L. (2020). Melatonin immersion affects the quality of fresh-cut broccoli (*Brassica oleracea* L.) during cold storage: Focus on antioxidant system. *Journal of Food Processing and Preservation*, 44(9), e14691.
4. Wei, L. Y., Liu, C. H., Wang, L., Wang, J. J., & Zheng, L. (2021). High pressure processing combined with microwave heating: a potential approach to affect the quality and enhance the sulforaphane production of broccoli florets. *ACS Food Science & Technology*, 1, 1169-1179.
5. Wei, L. Y., Zhang, J. K., Zheng, L., & Chen, Y. (2022). The functional role of sulforaphane in intestinal inflammation: A Review. *Food & Function*, 13(2), 514-529.
6. 魏黎阳, 张九凯, 陈颖. (2022). 不同哺乳动物乳的营养成分及生物活性研究进展. *食品科学*, DOI: 10.7506/spkx1002-6630-20220214-095.
7. Wang, J. J¹, Wei, L. Y¹, Liu, C. H., Wang, L., Zheng, W. X., Liu, S., Yan, L., & Zheng, L. (2022). Taurine Treatment Alleviates Intestinal Mucositis Induced by 5-Fluorouracil in Mice. *Plant Foods for Human Nutrition*, DOI: <https://doi.org/10.1007/s11130-022-00980-5>. 共同一作.
8. Yan, L¹, Wei, L. Y¹, Zheng, W. X., Liu, S., Yin, L. F., Liu, C. H., & Zheng, L. (2021). Oral delivery of chitosan derivative-based nanoparticles encapsulating quercetin to attenuate intestinal injury and regulate gut microbiota dysbiosis in mucositis treatment. *ACS Food Science & Technology*, 1(3), 399-409. 共同一作.
9. Wang, J. J., Wei, L. Y., Yan, L., Zheng, H. H., Liu, C. H., & Zheng, L. (2021). Effects of postharvest cysteine treatment on sensory quality and contents of bioactive compounds in goji fruit. *Food Chemistry*, 366, 130546.
10. Kang, W. H., Zhang, J. K., Li, H., Yu, N., Tang, R., Sun, X. L., Wei, L. Y., Sun, J. L., & Chen, Y. (2022). Quantification of major allergens in peach based on shotgun proteomics using liquid chromatography-tandem mass spectrometry. *LWT*, DOI: 10.1016/j.lwt.2022.113234.
11. Sun, R. X., Xing, R. R., Zhang, J. K., Wei, L. Y., Ge, Y. Q., Deng, T. T., Zhang, W. W., & Chen, Y. (2022). Authentication and quality evaluation of not from concentrate and from concentrate orange juice by HS-SPME-GC-MS coupled with chemometrics. *LWT*, DOI: <https://doi.org/10.1016/j.lwt.2022.113504>.
12. Hu, Q., Zhang, J. K., Li, G. P., Wei, L. Y., Zhong, C. C., & Chen, Y. (2023). Oxidative lipidomics to elucidate the non-volatile derivatives of four typical triglycerides in vegetable oils under simulated frying conditions. *Food Chemistry*, DOI:10.1016/j.foodchem.2023.135414.
13. 胡谦,李国萍,魏黎阳,钟晨春,张九凯,陈颖. (2022). 油炸条件下4种植物油中典型甘油三酯非挥发性衍生物精准结构表征.中国食品科学技术学会第十九届年会论文摘要集. DOI:10.26914/c.cnkihy.2022.050827.
14. 张九凯,邢冉冉,于宁,邓婷婷,何磊,魏黎阳,陈颖. (2022). 食品真实性非靶向检测技术研究进展.中国食品科学技术学会第十九届年会论文摘要集. DOI:10.26914/c.cnkihy.2022.050855.
15. Younas, S., Liu, C. H., Qu, H., Mao, Y., Liu, W., Wei, L. Y., Yan, L., & Zheng, L. (2020). Multispectral imaging for predicting the water status in mushroom during hot-air dehydration. *Journal of Food Science*, 85(4).
16. Younas, S., Mao, Y., Liu, C. H., Murtaza, M. A., Ali, Z., Wei, L. Y., Liu, W., & Zheng, L. (2020). Measurement of water fractions in freeze-dried shiitake mushroom by means of multispectral imaging (MSI) and low-field nuclear magnetic resonance (LF-NMR). *Journal of Food Composition and Analysis*, 96, 103694.

17. Guo, T.¹, Wei, L. Y.¹, Song, T. T., Wang, D., Ma, J. P., Wang, Y., & Zhao, A. M. (2016). Effect of sulfur fumigation on the nutritional quality of dry lily (*Lilium davidii* Duch) bulb. *Agro Food Industry Hi-tech*, 27(6), 43-46.

标准

团体标准：槟榔，T/CFMA01—2022，参与制订（排名第4）

编著

基于组学的食品真实性鉴别技术，2021，科学出版社，参与