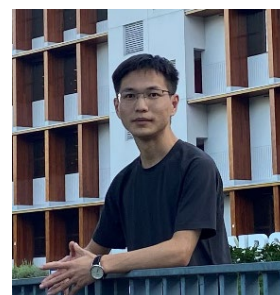


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PhD Student, Biochemistry and Molecular Biology, Henan University, China

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Visiting Student, Chemical Biology, Nanyang Technological University, Singapore

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M.Eng. Food Engineering, Henan University of Technology, China

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B.Sc. Grain Engineering, Henan University of Technology, China

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Publications (in the past 5 years):

1. Wang, Z.[†], Zhang, X.[†], Fu, J., Huang, J.* & Wang, L.* (2025). Fish collagen mediated alteration of wheat starch thermal properties during multi-species co-fermentation. *Int. J. Biol. Macromol.* 295, 139987.
2. Wang, Z.*, Wang, L., Hou, Y., ... Huang, J.* (2024). Precision calories: A promising strategy for personalized health interventions in the precision nutrition framework. *Trends Food Sci. Tech.* 153, 104727.
3. Wang, Z., Zhang, S., Wang, H., Huang, J.* & Wang, L.* (2024). Effect of synergistic fermentation of *Saccharomyces cerevisiae* and *Lactobacillus plantarum* on thermal properties of hyaluronic acid-wheat starch system. *Int. J. Biol. Macromol.* 267, 131542.
4. Wang, Z., Zhang, X., Wang, L.*, ... Huang, J.* (2024). High Fischer ratio oligopeptides in food: sources, functions and application prospects. *J. Future Foods*, 4(2), 128-134.
5. Wang, Z., Ma, S*., Li, L. & Huang, J.* (2022). Synergistic fermentation of *Lactobacillus plantarum* and *Saccharomyces cerevisiae* to improve the quality of wheat bran dietary fiber-steamed bread. *Food Chem. X.* 16, 100528.
6. Wang, Z., Ma, S*., Li, L. & Huang, J.* (2022). Effect of wheat bran dietary fiber on structural properties and hydrolysis behavior of gluten after synergistic fermentation of *Lactobacillus plantarum* and *Saccharomyces cerevisiae*. *Front. Nutr.* 9, 982878.
7. Wang, Z., Yan, J., Ma, S*., et al. (2021). Effect of wheat bran dietary fiber on structural properties of wheat starch after synergistic fermentation of *Lactobacillus plantarum* and *Saccharomyces cerevisiae*. *Int. J. Biol. Macromol.* 190, 86-92.
8. Wang, Z., Ma, S*., Sun, B.* et al. (2021). Effects of thermal properties and behavior of wheat starch and

gluten on their interaction: A review. *Int. J. Biol. Macromol.* 177, 474-484.

9. **Wang, Z.**, Ma, S.*, Huang, J., ... Wang, X.* (2021). Biochemical properties of type I sourdough affected by wheat bran dietary fiber during fermentation. *Int. J. Food Sci. Technol.* 57(4), 1995-2002.
10. Wang, L.[†], **Wang, Z.**[†], Liu, F., ... Huang, J.* & Wang, G.* (2024). Programmable plasmonic hydrogel thermometers actuated by DNA breathing. *Adv. Mater. Technol.* 9(20), 2400243.
11. Zhang, X.[†], **Wang, Z.**[†], Wang, L., ... Huang, J.* & Luan, G.* (2023). Structural support of zein network to rice flour gluten-free dough: Rheological, textural and thermal properties. *Food Hydrocoll.* 141, 108721.
12. Ma, S.*, **Wang, Z.**, Liu, H. et al. (2022). Supplementation of wheat flour products with wheat bran dietary fiber: Purpose, mechanisms, and challenges. *Trends Food Sci. Tech.* 123, 281-289.
13. Ma, S.*, **Wang, Z.**, Tian, X. et al. (2022). Effect of synergistic fermentation of *Lactobacillus plantarum* and *Saccharomyces cerevisiae* on thermal properties of wheat bran dietary fiber-wheat starch system. *Food Chem.* 373, 131417.
14. Ma, S.*, **Wang, Z.**, Guo, X. et al. (2021). Sourdough improves the quality of whole-wheat flour products: Mechanisms and challenges—A review. *Food Chem.* 360, 130038.

Database	Citation Counts	H-index	i10
Web of Science	626	14	-
Google Scholar	858	15	19
Scopus	787	14	-

Honors and Awards:

- 🏆 China Scholarship Council (CSC, No.202408410282) Scholarship (2024).
- 🏆 National Scholarship for doctoral students (2024).
- 🏆 Bronze medalist in the China International College Students' Innovation Competition (2023).
- 🏆 Doctoral Academic Scholarship (2024, 2023, 2022).
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Peer Reviewer:

- ✧ Reviewer for *Food Chemistry*, *Food Research International*, *International Journal of Biological Macromolecules*, *Industrial Crops & Products*, *Food Frontiers* etc.