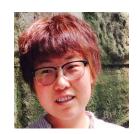
王喆

研究方向:食品保藏与微环境调控,海洋资源高值化利用

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<u>荣誉</u>

深圳市海外高层次"孔雀计划"B 类人才	2014.8
深圳市高层次专业人才	2017.1
深圳市南山区创新创业"成长之星"	2014.11
深圳市南山区"领航人才"	2016.12

教育工作背景

副研究员	中国科学院深圳先进技术研究院	2016.10-全今
助理研究员	中国科学院深圳先进技术研究院	2014.6-2016.10
高级研究员	新西兰奥克兰大学	2016.5-2016.9
研究助理	美国农业部	2012.5-2014.2
博士	吉林大学	2009.9-2014.6
学士	吉林大学	2005.9-2009.6

主持项目

- [1] 特异性功能海洋胶原蛋白肽制备技术研发。深圳市技术攻关项目,项目编号: JSGG20160229201849420,执行期: 2016.6-2018.7。金额: 200万。
- [2] 鱼鳞胶原蛋白基控释抗菌膜的构建及其在深海鱼肉保鲜中的应用。 南山区青年创新创业"成长之星"项目,项目编号: KC2014JSQN0009A,执行期: 2014.6-2016.12。金额: 100万。
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- [4] 大豆分离蛋白基可食膜的智能结构机理及数字化设计。广东省自然基金博士启动项目。执行期:项目编号: 2014A030310152,执行期: 2015.1.1-2018.1.1。金额: 10万。
- [5] 大豆分离蛋白基可食膜的智能结构机理及数字化设计。中国博士后科学基金第 57 批面上一等资助,项目编号: 2015M570738,执行期: 2015.2-2016.10。金额: 8万。

科研成果

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- [3] **Zhe Wang**, Ning Zhang, Huai-yu Wang, Si-yao Sui, Xiu-xiu Sun, Zhong-su Ma. The effects of ultrasonic/microwave assisted treatment on the properties of soy protein isolate/ titanium dioxide films [J]. **LWT Food Science and Technology**, 2014, 57:548-555.
- [4] **Zhe Wang,** Jing Zhou, Xiao-xuan Wang, Ning Zhang, Xiu-xiu Sun, Zhong-su Ma. The effects of Ultrasonic/Microwave Assisted Treatment on the Water Vapor Barrier Properties of Soybean Protein Isolate-based Oleic Acid/Stearic Acid Blend Edible films [J]. **Food Hydrocolloids**. 2014, 35:51-58.
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- [7] XiuxiuSun, Jan Narciso, **Zhe Wang**, Christopher Ference, Jinhe Bai, Kequan Zhou. Effects of Chitosan-Essential Oil Coatings on Safety and Quality of Fresh Blueberries [J]. **Journal of Food Science**, 2014, 79: 955-960.
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专利

- [1] **王喆**,叶忱,潘浩波,王怀雨。一种麦麸微晶纤维素制备方法,申请号: CN201510280359.3
- [2] 王喆, 叶忱, 潘浩波, 王怀雨。一种酸溶性鱼鳞胶原蛋白的制备方法, 申请号: CN201510280425.7
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