

## 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

邮箱：[zhe.wang@siat.ac.cn](mailto:zhe.wang@siat.ac.cn) 电话：13048853377

联系地址：深圳市南山区西丽大学城学苑大道 1068 号



## 荣誉

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-至今
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。
- [3] 鱼鳞胶原蛋白基控释抗菌膜的构建及其在深海鱼保鲜中的应用。深圳市 2014 年科技研发资助基础研究项目，项目编号：JCYJ20140901003939008，执行期：2014.12.1-2016.11.30。金额：10 万。
- [4] 大豆分离蛋白基可食膜的智能结构机理及数字化设计。广东省自然科学基金博士启动项目。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 批面上资助，项目编号：2015M570738，执行期：2015.2-2016.10。金额：8 万。

## 科研成果

SCI:

- [1] **Zhe Wang**, Shuaifeng Hu, Yupeng Gao, Chen Ye, Huaiyu Wang. Effect of collagen-lysozyme coating on fresh-salmon fillets preservation [J]. **LWT - Food Science and Technology**, 2017,75:59-64.

- [2] **Zhe Wang**, Jan Narciso, Alice Biotteau, Anne Plotto, Elizabeth Baldwin, Jinhe Bai. Improving storability of fresh strawberries with controlled release chlorine dioxide in perforated clamshell packaging [J]. **Food and Bioprocess Technology**, 2014,7,3516-3524.
- [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.
- [5] **Zhe Wang**, Xiu-xiu Sun, Zi-xuan Lian, Xiao-xuan Wang, Jing Zhou, Zhong-su Ma. The Effects of Ultrasonic/Microwave assisted Treatment on the Properties of Soy Protein Isolate/Microcrystalline Wheat-bran Cellulose Film [J]. **Journal of Food Engineering**, 2013, 114: 183-191.
- [6] Xiuxiu Sun, **Zhe Wang**, Hoda Kadouh, Kequan Zhou. The antimicrobial, mechanical, physical and structural properties of chitosan-gallic acid films [J]. **LWT - Food Science and Technology**, 2014, 57: 83-89.
- [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.
- [8] Libin Wang, Elizabeth A. Baldwin, Wei Zhao, Anne Plotto, Xiuxiu Sun, **Zhe Wang**, Jeffrey K. Brecht, Jinhe Bai, Zhifang Yu. Suppression of volatile production in tomato fruit exposed to chilling temperature and alleviation of chilling injury by a pre-chilling heat treatment [J]. **LWT - Food Science and Technology**, 2015, 62: 115-121.

#### EI:

- [1] **Zhe Wang**, Xiao-xuan Wang, Jing Zhou, Zhong-su Ma. Gas-selective Permeability of Soy Protein Isolate Film [J]. **Advanced Materials Research**, 2013, 666: 17-22.
- [2] Ning Zhang, Si-yao Sui, **Zhe Wang\***, Zhong-su Ma. Thermal stability of Soybean Protein Isolate-based Oleic Acid/Stearic Acid Blend Edible Films [J]. **Applied Mechanics and Materials**, 2014, 469: 171-174.
- [3] Yupeng Gao, **Zhe Wang** ,Yanqing Niu ,Zhongsu Ma. Mechanical Properties of Soy Protein Isolate and Whey Protein concentrate-based Films [J].**Advanced Materials Research**, 2012, (573-574):181-184.
- [4] Tian Zhong, **Zhe Wang**, zhongsu Ma. Fatty acids effect on properties of methylcellulose-based bi-layer edible films [J]. **Advanced Materials Research**, 2013, 666: 63-66.
- [5] Tian Zhong, **Zhe Wang**, zhongsu Ma. Influence of the microwave and ultrasonic synergistic effect on properties of methylcellulose/stearic acids films [J]. **Advanced Materials Research**, 2013, 666: 51-54.
- [6] Tian Zhong, Zixuan Liana, **Zhe Wang**, Zhongsu Ma. Mechanical Properties of Methylcellulose-based Films Containing Stearic Acids [J]. **Advanced Materials Research**,2013, 666:23-26.
- [7] Xiaoxuan Wang, Jing Zhou, **Zhe Wang**, Yanqing Niu, Zhongsu Ma. Mechanical properties of Cabbage-based Edible Films [C]. **Advanced Materials Research**, 2013, 666:11-16.

#### 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
- [3] 王喆, 叶忱, 潘浩波, 王怀雨。鱼鳞胶原蛋白水凝胶及其制备方法与应用, 申请号: CN201510855741.2

- [4] 王喆, 叶忱, 王怀雨。一种胶原蛋白-茶多酚抗菌膜及其制备方法, 申请号: CN201610131170.2
- [5] 王喆, 叶忱, 王怀雨。一种胶原蛋白-牛至精油抗菌膜及其制备方法, 申请号: CN201610133818.X
- [6] 王喆, 叶忱, 王怀雨。一种胶原蛋白-溶菌酶抗菌膜及其制备方法, 申请号: CN201610133816.0
- [7] 王喆, 叶忱, 王怀雨。一种大豆分离蛋白/二氧化钛复合膜及其制备方法, 申请号: CN201610133346.8
- [8] 王喆, 户帅锋, 王怀雨。一种利用甘蔗渣制备包装膜的方法及制得的包装膜, 申请号 CN201710083804.6