

## 英文模板



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2011-Present Professor, Jiangnan University, PRC  
2011-2017 Associate Dean, Jiangnan University, PRC  
2008-2011 Associate Professor, Jiangnan University, PRC  
2005-2008 Post-doctoral Research Associate, University of Minnesota, USA  
2002-2005 Ph.D. in Food Science, Cornell University, USA  
2000-2001 Exchange student in Food Biophysics, Nagasaki University, Japan  
1997-2000 Master in Food Science, Ocean University of China, PRC  
1993-1997 Bachelor in Food Science, Ocean University of China, PRC

### Publications

### \*Correspondence Author

1. Liu DS, Li JK, Zhang J, Liu XM, Wang M, Hemar Y, Regenstein JM, Zhou P\*. Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. *Journal of Food Engineering*, 2017, 212: 55-64.
2. Lu NY, Zhang X, Song JY, Yu XJ, Regenstein JM, Zhou P\*. Enhancement of the stability of insoluble calcium particles using a phospholipid coating. *Food Biophysics*, 2017, 12: 279-288.
3. Hu JH, Li YB, Zhou P\*. Studies on protein adsorption onto hydroxyapatite surface. *Acta Polymerica Sinica*, 2017, 5: 811-819.
4. Liu DS, Yu Y, Zhang J, Liu XM, Wang M, Hemar Y, Regenstein JM, Zhou P\*. Biochemical and physico-chemical changes of skim milk during acidification with glucono-delta-lactone and hydrogen chloride. *Food Hydrocolloids*, 2017, 66: 99-109.
5. Zhang ZY\*, Yang YL\*, Zhou P, Zhang X, Wang JY. Effects of high pressure modification on conformation and gelation properties of myofibrillar protein. *Food Chemistry*, 2017, 217, 678-686.
6. Zhang ZY, Regenstein JM, Zhou P\*, Yang YL\*. Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. *Ultrasonics Sonochemistry*, 2017, 34: 960-967.
7. Xu YT, Liu DS, Yang HX, Zhang J, Liu XM, Regenstein JM, Hemar Y, Zhou P\*. Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. *Food Hydrocolloids*, 2016, 60: 59-66.
8. Lu NY, Zhang L, Zhang X, Li J, Labuza TP, Zhou P\*. Molecular migration in high-protein intermediate-moisture foods during the early stage of storage: Variations between dairy and soy proteins and effects on texture. *Food Research International*, 2016, 82: 34-43.
9. Lu NY, Zhang W, Weng YY, Chen XX, Cheng Y, Zhou P\*. Fabrication of PDMS surfaces with micro patterns

- and the effect of pattern sizes on bacteria adhesion. *Food Control*, 2016, 68: 344-351.
10. Hu JH, Zhang JW, Liu DS, Regenstein JM, Zhou P\*. Nucleation of amino acid-rich crystals on the surface of dried scallop (*Chlamys farreri*) during storage: formation mechanism and influence of environmental relative humidity. *International Journal of Food Science & Technology*, 2016, 51: 2064-2070.
  11. Liu DS, Wang YY, Yu Y, Hu JH, Lu NY, Regenstein JM, Wang M, Zhou P\*. Effects of enzymatic dephosphorylation on infant in vitro gastrointestinal digestibility of milk protein concentrate. *Food Chemistry*, 2016, 197, 891-899.
  12. Wen LJ, Liu DS, Hu JH\*, Liu XM, Regenstein JM, Zhou P\*. Variation of insoluble calcium salts in protein adsorption and suspension stability when dispersed in sodium caseinate solutions. *Food Hydrocolloids*, 2016, 52: 311-316.
  13. Ni YZ, Wen LJ, Wang L, Dang YL, Zhou P, Liang L\*. Effect of temperature, calcium and protein concentration on aggregation of whey protein isolate: formation of gel-like micro-particles. *International Dairy Journal*, 2015, 51:8-15.
  14. Chen YJ, Chen XX, Guo TL, Zhou P\*. Improving the thermostability of  $\beta$ -lactoglobulin via glycation: The effect of sugar structures. *Food Research International*, 2015, 69: 106-113.
  15. Liu DS, Zhang X, Li TC, Yang HX, Zhang HC, Regenstein JM, Zhou P\*. Extraction and characterization of acid- and pepsin-soluble collagens from the scales, skins and swim-bladders of grass carp (*Ctenopharyngodon idella*). *Food Bioscience*, 2015, 9: 68-74.
  16. Liu DS, Wei GM, Li TC, Hu JH, Lu NY, Regenstein JM, Zhou P\*. Effects of alkaline pretreatments and acid extraction conditions on the acid-soluble collagen from grass carp (*Ctenopharyngodon idella*) skin. *Food Chemistry*, 2015, 172: 836-843.
  17. Liu DS, Nikoo M, Boran G, Zhou P, Regenstein JM\*. Collagen and gelatin. *Annual Review of Food Science and Technology*. 2015, 6: 23.1-23.31.
  18. Zhang J, Liu XM, Subirade M, Zhou P\*, Liang L\*. A study of multi-ligand beta-lactoglobulin complex formation. *Food Chemistry*, 2014, 165:256-261.
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  20. Semagoto HM, Liu DS, Koboyata K, Hu JH, Lu NY, Liu XM, Regenstein JM, Zhou P\*. Effects of UV induced photo-oxidation on the physicochemical properties of milk protein concentrate. *Food Research International*, 2014, 62:580-588.
  21. Liu HY, Zhao L, Guo SD\*, Xia Y, Zhou P. Modification of fish skin collagen film and absorption property of tannic acid. *Journal of Food Science and Technology-Mysore*, 2014, 51(6):1102-1109.
  22. Zhou P\*, Liu DS, Chen XX, Chen YJ, Labuza TP. Stability of whey protein hydrolysate powders: Effects of relative humidity and temperature. *Food Chemistry*, 2014, 150:457-462.
  23. Zhang J, Liu YN, Liu XM, Li YF, Yin SD, Subirade M, Zhou P\*, Liang L\*. The folic acid/ $\beta$ -casein complex: Characteristics and physicochemical implications. *Food Research International*, 2014, 57:162-167.
  24. Chen YJ, Liu XM, Labuza TP, Zhou P\*. Effect of molecular size and charge state of reducing sugars on nonenzymatic glycation of  $\beta$ -lactoglobulin. *Food Research International*, 2013, 54:1560-1568.
  25. Liu XM, Feng SY, Zhou P, Chen YQ, Zhang H, Chen W\*. Simultaneous Determination of Danofloxacin and Flumequine in Milk Based on Fluorescence Spectroscopy and Chemometrics Tools. *Food Analytical Methods*, 2013, 6(6):1739-1749.
  26. Liang L, Zhang J, Zhou P\*, Subirade M\*. Protective effect of ligand-binding proteins against folic acid loss due to photodecomposition. *Food Chemistry*, 2013, 141(2):754-761.
  27. Liu DS, Liang L, Xia WS, Regenstein JM, Zhou P\*. Biochemical and physical changes of grass carp

- (*Ctenopharyngodon idella*) fillets stored at -3 and 0 °C. *Food Chemistry*, 2013, 140(1-2):105-114.
28. Zhou P\*, Guo MF, Liu DS, Liu XM, Labuza TP. Maillard-reaction-induced modification and aggregation of proteins and hardening of texture in protein bar model systems. *Journal of Food Science*, 2013, 78(3):C437-C444.
  29. Liu B, Zhou P\*, Liu XM, Sun X, Li H, Lin M\*. Detection of Pesticides in Fruits by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. *Food and Bioprocess Technology*, 2013, 6(3):710-718.
  30. Ntakatsane M, Liu XM, Zhou P\*. Short communication: Rapid detection of milk fat adulteration with vegetable oil by fluorescence spectroscopy. *Journal of Dairy Science*, 2013, 96:2130-2136.
  31. Chen YJ, Liang L, Liu XM, Labuza TP, Zhou P\*. Effect of Fructose and Glucose on Glycation of  $\beta$  - Lactoglobulin in an Intermediate-Moisture Food Model System: Analysis by Liquid Chromatography–Mass Spectrometry (LC–MS) and Data-Independent Acquisition LC–MS (LC–MSE). *Journal of Agricultural and Food Chemistry*, 2012, 60(42):10674-10682.
  32. Liu DS, Liang L, Regenstein JM, Zhou P\*. Extraction and characterisation of pepsin-solubilised collagen from fins, scales, skins, bones and swim bladders of bighead carp (*Hypophthalmichthys nobilis*). *Food Chemistry*, 2012, 133(4):1441-1448.
  33. Liu DS, Zhou P\*, Liu XM, Labuza TP. Moisture-Induced Aggregation of Alpha-Lactalbumin: Effects of Temperature, Cations, and pH. *Journal of Food Science*, 2011, 76(6):C817-C823.
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  35. Liu XM, Zhou P, Tran A, Labuza TP\*. Effect of polyols on the stability of whey proteins in intermediate-moisture food model systems. *Journal of Agricultural and Food Chemistry*, 2009, 57(6):2339-2345.
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  37. Li TC, Zhou P\*, Labuza TP\*. Effect of sucrose crystallization and moisture migration on the structural changes of a coated intermediate moisture food. *Frontier of Chemical Engineering in China*, 2009, 3(4):346-350.
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  39. Zhou P, Liu XM, Labuza TP\*. Moisture-induced aggregation of whey proteins in a protein/buffer system. *Journal of Agricultural and Food Chemistry*, 2008, 56(6):2048-2054. 2008.
  40. Yang HS, Wang YF\*, Zhou P, Regenstein JM. Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. *Food Hydrocolloids*, 2008, 22(8):1541-1550.
  41. Zhou P, Labuza TP\*. Effect of water content on glass transition and protein aggregation of protein powder during short-term storage. *Food Biophysics*, 2007, 2(2-3):108-116.
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  44. Zhou P, Mulvaney SJ, Regenstein JM\*. Properties of Alaska pollock skin gelatin: a comparison with tilapia

- and pork skin gelatins. *Journal of Food Science*, 2006, 71(6):C313-C321.
45. Zhou P, Regenstein JM\*. Determination of total protein content in gelatin solutions with the Lowry or Biuret assays. *Journal of Food Science*, 2006, 71(8):C474-C479.
  46. Zhou P, Regenstein JM\*. Effects of alkaline and acid pretreatments on Alaska pollock skin gelatin extraction. *Journal of Food Science*, 2005, 70(6):C392-C396. 2005.
  47. Zhou P, Regenstein JM\*. Optimization of extraction conditions for pollock skin gelatin. *Journal of Food Science*, 2004, 69(5):C393-C398.

## Achievements and Honors

1. Outstanding Research Award, China National Light Industry Council, 2013
2. Outstanding Young Scientist Award, Chinese Institute of Food Science and Technology (CIFST), 2011
3. New Century Excellent Talents, Ministry of Education of the People' s Republic of China, 2011
4. Young Scientist Award, International Union of Food Science and Technology (IUFoST), 2010
5. *Food Chemistry* (Elsevier), Associate Editor
6. *Food Bioscience* (Elsevier), Associate Editor
7. Chinese Institute of Food Science and Technology, member
8. Institute of Food Technologists (IFT), member