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个人简介

博士，副教授，硕士研究生导师。兼任中国仪器仪表学会近红外分会理事，北京理化分析测试技术学会食品营养安全光谱分析专委会副主任委员，湖北省知识产权行政保护技术调查官。湖北省一流课程《食品工程原理》课程负责人。发表学术论文 60 余篇（SCI/EI 收录），主编本科教材 1 部，参编专著 2 部，参编教材 2 部。主持完成国家自然科学基金 1 项，科技厅攻关项目 1 项，参与完成国家自然科学基金 4 项，省部级科研项目 4 项。担任《Food Chemistry》、《Postharvest Biology and Technology》、《Talanta》、《LWT》、《Journal of Electroanalytical Chemistry》、《食品科学》等 15 种期刊审稿人。

教育经历

2005.09-2010.06：中国农业大学，农产品加工及贮藏工程专业，博士研究生

2000.09-2004.06：河南科技大学，食品科学与工程专业，本科

工作经历

2018.01-至今：武汉轻工大学食品科学与工程学院

2016.11-2017.11：日本 University of Tsukuba 生命环境学院，访问学者

2010.07-2016.10：许昌学院食品与生物工程学院

研究方向

[1] 农产品品质无损检测技术理论与应用（近红外、拉曼、X 射线 CT 技术）

[2] 食品中新型污染物的检测理论与技术

[3] 机器学习（深度学习）在光谱及图像分析中的应用

主持的代表性科研项目

[1] 国家自然科学基金青年项目：腐竹的成膜机理及其品质调控技术研究

发表的代表性论文(第一或通讯作者）

[1] 食品工程原理（本科生教材）, 主编,中国农业大学出版社, 2021 年

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