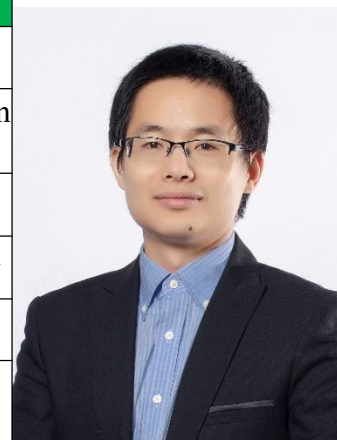


# CURRICULUM VITAE

Personal Information			
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University	Huazhong agricultural university, Wuhan city, China		
Position Title	Associate professor		
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Research gate	<a href="https://www.researchgate.net/profile/Xing-Fu-10">https://www.researchgate.net/profile/Xing-Fu-10</a>		
Research Interest			
<p>My main research area is on protein (most from egg) modifications and changes in molecular functionality induced by physical, chemical and biological modification with a particular emphasis on food and health. My research vision is to improve protein functionality in food and biological systems through increased molecular understanding of protein modifications and hereby make it possible to develop healthy foods of high quality and stability. The role of ultrasound, oxidants, reducing sugars, polyphenols, enzymes and different processes on protein modification is investigated, and how these modifications influence flavour, functionality, loss of enzyme activity, accumulation of damaged materials, decrease in nutritional value, and more recently also adverse effects on health and disease. By understanding the mechanisms behind protein modifications in food, it will be possible to predict, control and modulate the reactions during production and their subsequent health effects.</p>			
Education & Working Experience			
2015.7-Now	Huazhong Agricultural University	Staff member	
2010.9-2015.7	China Agricultural University	Food Biotechnology, PhD	
2007.9-2010.7	Huazhong Agricultural University	Food Science, Master	
2003.9-2007.7	Huazhong Agricultural University	Food Quality and Safety, Bachelor,	



## Publications

- (1) Fu, X.; Liu, Q.; Tang, C.; Luo, J.; Wu, X.; Lu, L.; Cai, Z. Study on Structural, Rheological and Foaming Properties of Ovalbumin by Ultrasound-Assisted Glycation with Xylose. *Ultrason. Sonochem.* **2019**, *58*.  
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- (2) Fu, X.; Huang, X.; Jin, Y.; Zhang, S.; Ma, M. Characterization of Enzymatically Modified Liquid Egg Yolk: Structural, Interfacial and Emulsifying Properties. *Food Hydrocoll.* **2020**, *105*, 105763. <https://doi.org/10.1016/j.foodhyd.2020.105763>.
- (3) Yang, S.; Fu, X.; Yan, Q.; Guo, Y.; Liu, Z.; Jiang, Z. Cloning, Expression, Purification and Application of a Novel Chitinase from a Thermophilic Marine Bacterium *Paenibacillus Barendoltzii*. *Food Chem.* **2016**, *192*, 1041–1048.  
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- (4) Fu, X.; Fu, X.; Li, W.; Chen, Y.; Cai, Z. Ovalbumin as a Precursor for Green Synthesis of Highly Fluorescent Carbon Dots for Cell Imaging. *J. Biomed. Nanotechnol.* **2019**, *16* (6), 1232–1240. <https://doi.org/10.1166/jbn.2019.2766>.
- (5) Fu, X.; Yan, Q.; Wang, J.; Yang, S.; Jiang, Z. Purification and Biochemical Characterization of Novel Acidic Chitinase from *Paenicibacillus Barendoltzii*. *Int. J. Biol. Macromol.* **2016**, *91*, 973–979. <https://doi.org/10.1016/j.ijbiomac.2016.06.050>.
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- (8) Wang, Q.; Xu, Y.; Cai, Z.; Chen, Y.; Huang, X.; Ma, M.; Fu, X. Progress in the Preparation and Application of Food-Derived Carbon Dots. *Food Sci.* **2020**, *41* (9), 301–309.
- (9) Fu, X.; Li, S.; Huang, X.; Yuan, X.; Hu, M.; Ma, M. The Iron-Binding of Ovotransferrin and Its Effect on Iron-Deficiency Anemia in Rats. *J. Chinese Inst. Food Sci. Technol.* **2020**, *20* (2), 26–34. <https://doi.org/10.16429/j.1009-7848.2020.02.004>.
- (10) Chen, S.; Ma, M.; Fu, X. Analyzing Structural and Functional Characteristics of Collagenase from *Bacillus Cereus* MH19 via In Silico Approaches. *Curr. Proteomics* **2020**, *17* (3), 200–212. <https://doi.org/10.2174/1570164617666191004165609>.
- (11) Zhang, Y.; Guo, S.; Zhang, B.; Ma, M.; Cai, Z.; Huang, X.; Fu, X. Preparation and Application of Composite Antibacterial Pullulan Coating in the Preservation of Eggs. *Food Sci.* **2019**, *40* (11), 213–219.
- (12) Yu, Z.; Mao, C.; Fu, X.; Ma, M. High Density Lipoprotein from Egg Yolk (EYHDL) Improves Dyslipidemia by Mediating Fatty Acids Metabolism in High Fat Diet-Induced Obese Mice. *Food Sci. Anim. Resour.* **2019**, *39* (2), 179–196.  
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- (16) Du, M.; Zhou, X.; Fu, X.; Zhang, Y.; Zhang, S.; Michal, J. J.; Wang, H.; Jiang, Z. Up-Regulation of Wound Healing Pathway May Trigger Adipogenic Potentials of Intramuscular Progenitor Cells in Wagyu as Compared to Angus. *J. Anim. Sci.* **2019**, *97*, 95–96.
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- (22) Wang, Q.; Jin, Y.; Fu, X.; Ma, M.; Cai, Z. A “Turn-on-off-on” Fluorescence Switch Based on Quantum Dots and Gold Nanoparticles for Discriminative Detection of Ovotransferrin. *Talanta* **2016**, *150*, 407–414.  
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