**CURRICULUM VITAE**

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| **Personal Information**  |  |
| Name | Juan Xu | Gender | Female |
| Position Title | Professor |
| Working Department | College of Horticulture and Forestry Sciences |
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| Address | Key Laboratory of Horticultural Plant Biology, Ministry of Education, Huazhong Agricultural University, Wuhan 430070, China |
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| **Research Interest**  |
| Main field: Citrus quality biology and regulation* Regulatory mechanism of citrus secondary metabolisms in citrus fruits, including carotenoids, flavonoids and volatile compounds
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| **Professional Memberships** |
| * Editorial board member of Scientia Horticulturae (2018.8- )
* Editorial board member of Acta Horticulturae Sinica (2018.10- )
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| **Other Roles** |
| * Reviewers for various internal and national journals
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| **Education & Working Experience** |
| * 2013.1 – present, Professor of fruit science, Huazhong Agricultural University
* 2013.4 – 2014.4, Visiting scholar in The New Zealand Institute for Plant and food Research Limited
* 2004.1 – 2012.12, Associate Professor of free science, Huazhong Agricultural University
* 2006.9 – 2007.3, Visiting scholar in Italian National Agency for New Technology, Energy and the Environment (ENEA, Roma)
* 2002.7 – 2003.12, Lecturer of fruit science, Huazhong Agricultural University
* 1999.9 – 2002.6, Ph.D., Fruit Science, Huazhong Agricultural University, Wuhan, China
* 1997.7 – 1999.7, Assistant in Southern China University of Tropical Agriculture
* 1994.9 – 1997.6, Master, Fruit Science, Huazhong Agricultural University, Wuhan, China
* 1990.9 – 1994.6,B.A., Fruit Science, Huazhong Agricultural University, Wuhan, China
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| **Selected Publications** |
| 1. Chen JJ#, Yuan ZY#, Zhang HP, Li WY, Shi MY, Peng ZX, Li MY, Tian J, Deng XX, Cheng YJ, Deng C, Xie ZZ, Zeng JW, Yao JL\*, **Xu J\***. *Cit1,2RhaT* and two novel *CitdGlcTs* participate in flavor-related flavonoid metabolism during citrus fruit development. **Journal of Experimental Botany**, 2019, https://doi.org/10.1093/jxb/erz0811
2. Wang SC, Yang CK, Tu H, Zhou JJ, Liu XQ, Cheng YJ, Luo J, Deng XX, Zhang HY\*, **Xu J\***. Characterization and metabolic diversity of flavonoids in citrus species. **Scientific Reports**, 2017: 10549, DOI:10.1038/s41598-017-10970-2
3. Li WY#, Liu CH#, He M, Li JQ, Cai YQ, Ma YH, **Xu J\***. Largely different contents of terpenoids in beef red-flesh tangerine and its wild type. **BMC Plant Biology**, 2017, DOI: 10.1186/s12870-017-0988-4
4. Zhang HP, Xie YX, Liu CH, Chen SL, Hu SS, Xie ZZ, Deng XX\*, **Xu J\***. Comprehensive comparative analysis of volatile compounds in citrus fruits of different species. **Food Chemistry**, 2017, 230: 316-326
5. Wang SC, Tu H, Wan J, Chen W, Liu XQ, Luo J, **Xu J\***, Zhang HY\*. Spatio-temporal distribution and natural variation of metabolites in citrus fruits. **Food Chemistry**, 2016, 199: 8-17
6. **Xu J\***, Ma LL, Jiang D, Zhu SP, Yan FH, Xie YX, Xie ZZ, Guo WW, Deng XX. Content evaluation of 4 furanocoumarin monomers in various citrus germplasms. **Food Chemistry**, 2015, 187: 75-81
7. Chen JJ, Zhan HY, Pang YB, Cheng YJ, Deng XX, **Xu J\***. Comparative study of flavonoid production in lycopene-accumulated and blonde-flesh sweet oranges (Citrus sinensis) during fruit development. **Food Chemistry**, 2015, 184: 238-246
8. Li SJ, Wang Z, Ding F, Sun D, Ma ZC, Cheng YJ, **Xu J\***. Content changes of bitter compounds in 'Guoqing No.1' Satsuma mandarin (*Citrus unshiu* Marc.) during fruit development of consecutive 3 seasons. **Food Chemistry**, 2014, 145: 963-969
9. Cao HB, Zhang JC, Xu JD, YE JL, Yun Z, Xu Q, **Xu J\***, Deng XX\*. Comprehending crystalline β-carotene accumulation by comparing engineered cell models and the natural carotenoid-rich system of citrus. **Journal of Experimental Botany**, 2012, 63 (12): 4403-4417
10. Liu CH, Cheng YJ, Zhang HY, Deng XX, Chen F, **Xu J\***. Volatile constituents of wild citrus Mangshanyegan (*Citrus nobilis* Lauriro) peel oil. **Journal of Agricultural and Food Chemistry**, 2012, 60(10): 2617-2628
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| **Additional Information**  |
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