# 简　历

<table>
<tr><td colspan="4">个人信息</td><td rowspan="6">  </td></tr>
<tr><td>姓名</td><td>周伟</td><td>性别</td><td>男</td></tr>
<tr><td colspan="2">职称</td><td colspan="2">研究员</td></tr>
<tr><td colspan="2">研究所</td><td colspan="2">中国热带农业科学院农产品加工研究送</td></tr>
<tr><td>电子邮箱</td><td colspan="3">weizhou111@foxmail.com</td></tr>
<tr><td>地址</td><td colspan="3">广东省湛江市霞山区社坛路 5 号</td></tr>
<tr><td>电话</td><td colspan="2">18718187765</td><td>传真</td><td></td></tr>
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**研究方向**

热带水果、南药等热带特色食品加工与功能营养研究

**学习&工作经历**

一、学习经历

2018/09 - 2021/12，南昌大学，食品科学与工程，博士
2010/09 - 2013/06，南昌大学，食品科学，硕士
2006/09 - 2010/06，南昌大学，食品科学与工程，学士

二、工作经历

2023/11-至今，中国热带农业科学院农产品加工研究所，研究员
2020/01 - 2023/11，中国热带农业科学院农产品加工研究所，副研究员
2016/01 - 2019/12，中国热带农业科学院农产品加工研究所，助理研究员
2013/07 - 2015/12，中国热带农业科学院农产品加工研究所，研究实习员

## 代表性成果

论文、专著、专利、品种、标准、承担项目、获奖成果等（每种代表性成果限 5 项）。

一、论文

1. Yuhao Hu, Shaodan Peng, Hui Huang, Xiaofang Wang, Ying Zou, Li Zhang, Tinghui Chen, Xiao Gong, Liangkun Liao**, Jihua Li, **Wei Zhou***, Effects of acetic acid fermentation on the phytochemicals content, taste and aroma of pineapple vinegar. LWT - Food Science and Technology, 2024, 210, 116861.
2. Mianhong Chen, Ruyi Li*, Xuli Lu, Yaping Dai, Tinghui Chen, Yuhang Xing, Lu Xue, Zhihao Duan, **Wei Zhou***, Jihua Li. Fabrication and characterization of L-ascorbyl palmitate and phospholipid-based hybrid liposomes and their impacts on the stability of loaded hydrophobic polyphenols. Food Chemistry, 2023, 398: 133953.
3. Zhilian Huang, Liangkun Liao, David Julian McClements, Jihua Li, Ruyi Li*, Ying Zou, Mi Li, **Wei Zhou***. Utilizing protein-polyphenol molecular interactions to prepare moringa seed residue protein/tannic acid Pickering stabilizers. LWT - Food Science and Technology, 2022, 154, 112814.
4. **Wei Zhou**, Yunxia He, Fei Liu, Liangkun Liao, Xiaobing Huang, Ruyi Li, Ying Zou, Lei Zhou*, Liqiang Zou, Yuhuan Liu, Roger Ruan, Jihua Li*. Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. Carbohydrate Polymers, 2021, 256, 117579.
5. Chi Yan, David Julian McClements, Yuqing Zhu, Liqiang Zou*, **Wei Zhou***, Wei Liu. Fabrication of OSA starch/chitosan polysaccharide-based high internal phase emulsion via altering interfacial behaviors. Journal of Agricultural and Food Chemistry, 2019, 67(39): 10937-10946.

二、专著

1. 李积华，周伟，龚霄. 菠萝全产业链关键技术. 北京: 中国农业出版社, 2023.1, ISBN 978-7-109-30541-0.
2. 周伟，袁源. 带你认识热带农产品加工. 北京：中国农业出版社，2020.10，ISBN 978-7-10-27174-6.

三、专利

1. 周伟，李如一，李积华，何云侠，廖良坤，付调坤. 一种富含降真香精油脂质体美白乳液及其制备方法与应用，ZL202010415290.1
2. 周伟，张利，李积华，曹玉坡，彭芍丹，廖良坤，夏文. 一种辣木菠萝复合果酒及其制备方法，ZL201810537635.3
3. 周伟，李积华，曹玉坡，刘义军，黄晓兵，廖良坤，彭芍丹，张利. 一种从菠萝茎叶中提取获得菠萝蛋白酶的方法，ZL202010814319.3
4. 周伟，常刚，魏晓奕，王飞，崔丽虹，付调坤，曹玉坡，李积华. 可降解甘蔗渣地膜及其制备方法，ZL201711287894.7
5. 周伟，李积华，刘能，静玮，彭芍丹，常刚，曹玉坡，林丽静. 一种γ-氨基丁酸辣木速溶茶的生产工艺，ZL201610879485.5

四、标准

1. 周伟，彭芍丹，邹颖，张利，李积华，龚霄，李一民，徐玉娟，程丽娜，付光中，章建设，胡小军，莫艳秋，詹杰，杨青，戚世梅. 菠萝汁，农业行业标准，NY/T 873-2023，2023-02-17.

五、项目

1. 国家自然科学基金青年科学基金项目（32201962），纤维素颗粒界面吸附脂肪结晶乳液的稳态化构建及负载精油的温控释放机制，2023.01-2025.12，30 万元，主持；
2. 广东省自然科学基金青年提升项目（2024A1515030154），基于果胶-蛋白复合颗粒 Pickering 乳液构建赋香型脂肪替代物及其对精油的控释机制，2024.01-2026.12，30 万元，主持；
3. 海南省重点研发项目（ZDYF2023SHFZ115），基于嗅闻的沉香精油抗焦虑功能挖掘与利用技术研究，2023.02-2026.02，48 万元，主持；
4. 湛江市科技计划项目（2022E03001），县域富民产业科技研发与示范推广，2022.11-2025.10，200 万元，主持；
5. 广东省重点领域研发计划项目（2020B020225003），菠萝高品质原汁绿色加工及产地速冻关键技术研发，2019.12-2022.12，45 万元，主持.

六、获奖成果

1. 粤西主要热带水果提质增效加工技术集成与推广应用，2022 年广东省科学技术奖-科技成果推广奖，第一完成人；
2. 辣木营养与功能精准挖掘利用关键技术研发及产业化，2022 年海南省科技进步二等奖，第一完成人；
3. 主要热带水果增值增效加工关键技术及产业化，2022-2023 年度神农中华农业科技奖科学研究类成果一等奖，第二完成人；
4. 芒果、菠萝等热带主要水果综合加工关键技术及产业化，2021 年海南省科技进步一等奖，第二完成人；
5. 热带优稀水果加工关键技术研发与应用，2018 年海南省科技进步一等奖，第三完成人.

# CURRICULUM VITAE

<table>
<tr><td colspan="4">Personal Information</td><td rowspan="2">  </td></tr>
<tr><td>Name</td><td>Wei Zhou</td><td>Gender</td><td>Male</td></tr>
<tr><td colspan="2">Position Title</td><td colspan="2">Research Fellow</td></tr>
<tr><td colspan="2">Institute</td><td colspan="2">Agricultural Products Processing Research Institute, Chinese Academy of Tropical Agricultural Sciences</td></tr>
<tr><td>Email</td><td colspan="3">weizhou111@foxmail.com</td></tr>
<tr><td>Address</td><td colspan="3">No. 5, Shetan Road, Xiashan District, Zhanjiang City, Guangdong Province</td></tr>
<tr><td>Tel</td><td>18718187765</td><td>Fax</td><td></td></tr>
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**Research Interest**

Research on the processing and functional nutrition of tropical characteristic foods such as tropical fruits and southern medicinal herbs

**Education & Working Experience**

I. Educational Background

Sep. 2018 - Dec. 2021, Nanchang University, Food Science and Engineering, Doctor's Degree

Sep. 2010 - Jun. 2013, Nanchang University, Food Science, Master's Degree

Sep. 2006 - Jun. 2010, Nanchang University, Food Science and Engineering, Bachelor's Degree

II. Work Experience

Nov. 2023 - Present, Institute of Agro-Products Processing, Chinese Academy of Tropical Agricultural Sciences, Research Fellow

Jan. 2020 - Nov. 2023, Institute of Agro-Products Processing, Chinese Academy of Tropical Agricultural Sciences, Associate Research Fellow

Jan. 2016 - Dec. 2019, Institute of Agro-Products Processing, Chinese Academy of Tropical Agricultural Sciences, Assistant Research Fellow

Jul. 2013 - Dec. 2015, Institute of Agro-Products Processing, Chinese Academy of Tropical Agricultural Sciences, Research Intern

**Representative Result**

I. Papers

1. Yuhao Hu, Shaodan Peng, Hui Huang, Xiaofang Wang, Ying Zou, Li Zhang, Tinghui Chen, Xiao Gong, Liangkun Liao**, Jihua Li, **Wei Zhou***, Effects of acetic acid fermentation on the phytochemicals content, taste and aroma of pineapple vinegar. LWT - Food Science and Technology, 2024, 210, 116861.

2. Mianhong Chen, Ruyi Li*, Xuli Lu, Yaping Dai, Tinghui Chen, Yuhang Xing, Lu Xue, Zhihao Duan, **Wei Zhou***, Jihua Li. Fabrication and characterization of L-ascorbyl palmitate and phospholipid-based hybrid liposomes and their impacts on the stability of loaded hydrophobic polyphenols. Food Chemistry, 2023, 398: 133953.

3. Zhilian Huang, Liangkun Liao, David Julian McClements, Jihua Li, Ruyi Li*, Ying Zou, Mi Li, **Wei Zhou***. Utilizing protein-polyphenol molecular interactions to prepare moringa seed residue protein/tannic acid Pickering stabilizers. LWT - Food Science and Technology, 2022, 154, 112814.

4. **Wei Zhou**, Yunxia He, Fei Liu, Liangkun Liao, Xiaobing Huang, Ruyi Li, Ying Zou, Lei Zhou*, Liqiang Zou, Yuhuan Liu, Roger Ruan, Jihua Li*. Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. Carbohydrate Polymers, 2021, 256, 117579.

5. Chi Yan, David Julian McClements, Yuqing Zhu, Liqiang Zou*, **Wei Zhou*,** Wei Liu. Fabrication of OSA starch/chitosan polysaccharide-based high internal phase emulsion via altering interfacial behaviors. Journal of Agricultural and Food Chemistry, 2019, 67(39): 10937-10946.

II. Monographs

1. Li Jihua, Zhou Wei, Gong Xiao. Key Technologies in the Whole Industrial Chain of Pineapple. Beijing: China Agriculture Press, January 2023. ISBN 978-7-109-30541-0.

2. Zhou Wei, Yuan Yuan. Let's Get to Know the Processing of Tropical Agricultural Products. Beijing: China Agriculture Press, October 2020. ISBN 978-7-10-27174-6.

III. Patents

1. Zhou Wei, Li Ruyi, Li Jihua, He Yunxia, Liao Liangkun, Fu Tiaokun. A whitening emulsion of liposome rich in agarwood essential oil and its preparation method and application, ZL202010415290.1.

2. Zhou Wei, Zhang Li, Li Jihua, Cao Yupo, Peng Shaodan, Liao Liangkun, Xia Wen. A compound fruit wine of Moringa oleifera and pineapple and its preparation method, ZL201810537635.3.

3. Zhou Wei, Li Jihua, Cao Yupo, Liu Yijun, Huang Xiaobing, Liao Liangkun, Peng Shaodan, Zhang Li. A method for extracting bromelain from pineapple stems and leaves, ZL202010814319.3.

4. Zhou Wei, Chang Gang, Wei Xiaoyi, Wang Fei, Cui Lihong, Fu Tiaokun, Cao Yupo, Li Jihua. Degradable sugarcane bagasse mulch film and its preparation method, ZL201711287894.7.

5. Zhou Wei, Li Jihua, Liu Neng, Jing Wei, Peng Shaodan, Chang Gang, Cao Yupo, Lin Lijing. A production process of γ-aminobutyric acid Moringa oleifera instant tea, ZL201610879485.5.

IV. Standards

1. Zhou Wei, Peng Shaodan, Zou Ying, Zhang Li, Li Jihua, Gong Xiao, Li Yimin, Xu Yujuan, Cheng Lina, Fu Guangzhong, Zhang Jianshe, Hu Xiaojun, Mo Yanqiu, Zhan Jie, Yang Qing, Qi Shimei. Pineapple Juice, Agricultural Industry Standard, NY/T 873-2023, February 17th, 2023.

V. Projects

1. The Youth Science Fund Project of the National Natural Science Foundation of China (No. 32201962), Steady-State Construction of Fat Crystallization Emulsion by Interfacial Adsorption of Cellulose Particles and Temperature-Controlled Release Mechanism of Loaded Essential Oils, January 2023 to December 2025, 300,000 yuan, in charge.
2. The Youth Promotion Project of the Guangdong Provincial Natural Science Foundation (No. 2024A1515030154), Construction of Flavor-Imbued Fat Substitutes Based on Pectin-Protein Composite Particle Pickering Emulsion and Its Controlled Release Mechanism for Essential Oils, January 2024 to December 2026, 300,000 yuan, in charge.
3. The Key Research and Development Project of Hainan Province (No. ZDYF2023SHFZ115), Research on the Exploration and Utilization Technology of the Anti-Anxiety Function of Agarwood Essential Oil Based on Olfactory Perception, February 2023 to February 2026, 480,000 yuan, in charge.
4. The Science and Technology Planning Project of Zhanjiang City (No. 2022E03001), Research and Development, Demonstration and Promotion of County-Level Wealth-Boosting Industries, November 2022 to October 2025, 2,000,000 yuan, in charge.
5. The Key Research and Development Project in Key Areas of Guangdong Province (No. 2020B020225003), Research and Development of Key Technologies for Green Processing of High-Quality Pineapple Original Juice and Quick Freezing at the Production Site, December 2019 to December 2022, 450,000 yuan, in charge.

VI. Award-winning Achievements

1. Integration and Promotion Application of Processing Technologies for Quality Improvement and Efficiency Enhancement of Main Tropical Fruits in Western Guangdong, Guangdong Provincial Science and Technology Award - Science and Technology Achievement Promotion Award in 2022, the first completer.
2. Research and Development of Key Technologies for Precise Exploration and Utilization of the Nutrition and Functions of Moringa oleifera and Its Industrialization, the second prize of Hainan Provincial Science and Technology Progress Award in 2022, the first completer.
3. Key Technologies and Industrialization for Value-added and Efficiency-enhanced Processing of Main Tropical Fruits, the first prize of the Scientific Research Category of Shennong China Agricultural Science and Technology Award in 2022 - 2023, the second completer.
4. Key Technologies and Industrialization for the Comprehensive Processing of Main Tropical Fruits Such as Mango and Pineapple, the first prize of Hainan Provincial Science and Technology Progress Award in 2021, the second completer.
5. Research and Development and Application of Key Technologies for Processing of Tropical Rare and Superior Fruits, the first prize of Hainan Provincial Science and Technology Progress Award in 2018, the third completer.