个人简历

基本信息

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职称　教授

专业　食品科学 – 果蔬采后生理及分子生物学

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工作经历及教育背景

07/2014- 至今	教授，浙江万里学院
04/2011- 12/2013	博士后，中国科学院华南植物园
12/2009- 11/2014	副教授，浙江万里学院
08/2007- 11/2009	讲师，浙江万里学院
09/2002- 07/2007	硕博联读，食品科学，南京农业大学，南京
09/1998- 06/2002	本科，食品科学与工程，淮海工学院，连云港

教学经历

◆ **浙江万里学院**

硕士课程：Z1013 食品安全与质量控制(2012 - 至今).

本科课程：1F11663 食品科学技术进展(2010 - 至今).
1F12265 食品标准与法规(2008 – 至今).
1F13243 食品物流学(2009 – 至今).
1F13065 食品质量管理(2008 – 至今).

科研方向

- **果蔬采后品质控制**：果蔬采后对非生物胁迫因子的响应生理，如低温冷害、物理损伤和气体成分改变；逆境胁迫对采后果蔬成熟衰老、乙烯合成和酚类物质代谢的影响机制；新型可食性抑菌保鲜膜和涂膜技术。
- **冷害和生物活性物质形成的分子调控**：外源褪黑素和 GABA 减轻桃果实采后低温冷害发生的分子生理；采用基因组技术揭示桃果实采后冷害发生的机制；研究桃和枇杷果实采后冷胁迫下代谢组变化；桃和杨梅果实花色苷、原花青素和类胡萝卜素合成的分子调控；果实中生物活性物质的光化学稳定性及代谢。

论文及著作(2000– 2016)

[1] Cao SF, Liang MH, Shi LY, Shao JR, Song CB, Bian K, Chen W, Yang ZF*. Accumulation of carotenoids and expression of carotenogenic genes in peach fruit. Food Chemistry, 2017, 214: 137-146.

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[3] Gong DD, Cao SF, Sheng T, Shao JR, Song CB, Wo FC, Chen W, Yang ZF*. Effect of blue light on ethylene biosynthesis, signalling and fruit ripening in postharvest peaches. Scientia Horticulturae, 2015, 197: 657-664.

[4] Shi LY, Cao SF, Shao JR, Chen W, Yang ZF*, Zheng YH*. Chinese bayberry fruit treated with blue light after harvest exhibit enhanced sugar production and expression of cryptochrome genes. Postharvest Biology and Technology, 2016, 111: 197-204.

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2014, 175: 181-186.

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社会活动及学术兼职

1．国际园艺学会会员（2014 年-现在）；

2．美国化学学会会员（2012 年-现在）；

3. 中国植物生理与分子生物学学会会员（2014 年-现在）；

4. 中国食品科学技术学会高级会员（2012 年-现在）.