

# 简历—王涛



姓名: 王涛 性别: 男 籍贯: 江苏淮安  
出生年月: 1989.04  
邮箱: twang3813@gmail.com

## 教育经历

2007.09~2011.06, 吉林大学, 生物技术 (学士学位)  
2008.09~2009.06, 山东大学, 生物技术 (交换生)  
2011.09~2017.06, 江南大学, 食品科学与工程 (博士学位)  
2015.08~2016.11, University of Tennessee, 食品科学 (联合培养博士生)

## 工作经历

2017.07~至今, 江南大学, 助理研究员

## 研究方向

本人研究方向为生物大分子结构改性及功能性活性物质研究。研究生期间 (2011.06~2017.06) 开发基于溶剂相变-机械胁迫耦联处理的大米蛋白增溶技术, 实现疏水性食品蛋白质的亲水改性, 从而改善相关食品原料受溶解度限制而应用性不佳的难题。相关研究成果已于无锡金农生物科技有限公司实现产业化。

入职江南大学以来 (2017.07~至今), 首创性提出生物大分子结构共架理论, 并于多种蛋白、多糖等体系予以验证。借助共架结构, 实现生物活性物质 (如芹菜素、 $\beta$ -胡萝卜素等) 的体外、体内装载与缓释, 大大提高其在食品、医药、保健品、化妆品等行业的应用价值。相关成果已与人民国肽集团就功能活性多肽研发建立合作。

基于上述研究, 以一作/通讯身份发表 SCI 论文 19 篇 (一区 9 篇), 总影响因子 92.3; 其中一篇以封面形式发表在国际顶级期刊《Advanced Functional Materials》上 (影响因子 15.621)。

## 英语水平

雅思: 6.5; 商务英语中级: B

1. **Wang, T.**, Chen, X., Zhong, Q., Chen, Z., Wang, R\*., & Patel, A. R\*.. (2019). Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins. *Advanced Functional Materials*, 29(31), 1901830. (IF=15.621, 一区)
2. **Wang, T.**, Xu, P., Chen, Z., & Wang, R\*.. (2018). Mechanism of structural interplay between rice proteins and soy protein isolates to design novel protein hydrocolloids. *Food Hydrocolloids*, 84, 361-367. (IF=5.839, 一区)
3. He, J., Wang, R., Feng, W., Chen, Z\*., & **Wang, T\***. (2020). Design of novel edible hydrocolloids by structural interplays between wheat gluten proteins and soy protein isolates. *Food Hydrocolloids*, 100, 105395. (IF=5.839, 一区)
4. Wang, R., Wang, T., Dong, T., Zhong, Q., Chen, Z., Feng, W., & **Wang, T\***. (2020). Structural interplay and macroscopic aggregation of rice albumins after binding with heavy metal ions. *Food Hydrocolloids*, 98, 105248. (IF=5.839, 一区)
5. **Wang, T\***., Yang, Y., Feng, W., Wang, R., & Chen, Z\*.. (2020). Co-folding of hydrophobic rice proteins and shellac in hydrophilic binary microstructures for cellular uptake of apigenin. *Food Chemistry*, 309, 125695. (IF=5.399, 一区)
6. **Wang, T.**, Yue, M., Xu, P., Wang, R\*., & Chen, Z\*.. (2018). Toward water-solvation of rice proteins via backbone hybridization by casein. *Food Chemistry*, 258, 278-283. (IF=5.399, 一区)
7. **Wang, T.**, Zhang, H., Wang, L., Wang, R\*., & Chen, Z\*.. (2015). Mechanistic insights into solubilization of rice protein isolates by freeze-milling combined with alkali pretreatment. *Food Chemistry*, 178, 82-88. (IF=5.399, 一区)
8. Wang, R., Xu, P., Chen, Z., Zhou, X., & **Wang, T\***. (2019). Complexation of rice proteins and whey protein isolates by structural interactions to prepare soluble protein composites. *LWT-Food Science and Technology*, 101, 207-213. (IF=3.714, 一区)
9. **Wang, T.**, Wang, L., Wang, R\*., & Chen, Z\*.. (2016). Effects of freeze-milling on the physicochemical properties of rice

- protein isolates. *LWT-Food Science and Technology*, 65, 832-839. (IF=3.714, 一区)
10. Yang, Y., Wang, R., Feng, W., Zhou, X., Chen, Z.\*, & **Wang, T\***. (2019). Carboxymethylcellulose/pectin inhibiting structural folding of rice proteins via ternary structural interplays. *International Journal of Biological Macromolecules*, 133, 93-100. (IF=4.784)
  11. Feng, W., Wang, R., Chen, Z., & **Wang, T\***. (2019). Inhibition of aggregation of physically modified rice proteins by isoconcentration of l-Arg and l-Glu. *International Journal of Biological Macromolecules*, 127, 693-700. (IF=4.784)
  12. Wu, C., Wang, J., Ma, W., Cai, Y., & **Wang, T\***. (2019). Preheat-stabilized pea proteins with anti-aggregation properties. *International Journal of Biological Macromolecules*. doi.org/10.1016/j.ijbiomac.2019.11.100. (IF=4.784)
  13. **Wang, T.**, Liu, F., Wang, R., Wang, L., Zhang, H., & Chen, Z\*. (2015). Solubilization by freeze-milling of water-insoluble subunits in rice proteins. *Food & Function*, 6(2), 423-430. (IF=3.241)
  14. **Wang, T.**, Xu, P., Chen, Z., Zhou, X., & Wang, R\*. (2018). Alteration of the structure of rice proteins by their interaction with soy protein isolates to design novel protein composites. *Food & Function*, 9(8), 4282-4291. (IF=3.241)
  15. Wu, C., Wang, J., Na, X., Wang, Z., Xu., X., & **Wang, T\***. (2020). Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. *Food & Function*, <https://doi.org/10.1039/C9FO03106E>. (IF=3.241)
  16. **Wang, T.**, Wang, R., Chen, Z\*., & Zhong, Q\*. (2016). Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during in vitro digestion. *RSC Advances*, 6(77), 73627-73635. (IF=3.049)
  17. **Wang, T.**, Wang, R., Chen, Z\*., & Zhong, Q\*. (2017). Magnetization of eugenol to fabricate magnetic-responsive emulsions for targeted delivery of caffeic acid phenethyl ester. *RSC Advances*, 7(69), 43455-43463. (IF=3.049)
  18. **Wang, T.**, Chen, H., Wang, R., Chen, Z\*., & Zhong, Q\*. (2017). Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester. *RSC Advances*, 7(79), 49953-49961. (IF=3.049)
  19. Wang, R., Xu, P., Yue, M., Chen, Z., & **Wang, T\***. (2019). Coordination of Fe (II) to Eugenol to Engineer Self-Assembled Emulsions by Rice Proteins for Iron Fortification. *Journal of Food Science*, 84(2), 276-283. (IF=2.081)

## 科研项目 (主持)

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1. 大米蛋白二级结构共架改性及增溶机理研究, 301901602, 国家自然科学基金青年项目, 项目经费 24 万元。
2. 基于大米蛋白的蛋白质-蛋白质'相互作用及二级结构共架反应机制, BK20180614, 江苏省自然科学基金青年项目, 项目经费 20 万元。
3. 30 万吨稻米清洁加工技术开发, 横向项目, 湖南聚宝金昊生物科技有限公司, 项目经费 300 万元。

## 学术会议

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1. 中国化学会第十七届全国胶体与界面化学学术会议 (2019), 口头报告
2. 第一届生物技术与食品工程领域专题研讨会 (2019), 邀请报告

## 兴趣爱好

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马拉松、健身