Resume of Xuewen Ni

Basic Information

School:	School of Life and Health Sciences
Gender：	Female
Date of Birth：	197703
Title：	Professor
Education：	Ph.D.
Tutor：	Master degree
Interest of research:	Food hydrocolloid, Natural polymer materials

Academic Background

From September 1995 to June 1999, Huazhong Agricultural University, Bachelor's degree in Food Science and Engineering;
From September 1999 to June 2004, Huazhong Agricultural University, Ph.D. in Food Science.

Enrollment Information

1. Enrollment Discipline: Master of Food Science
2. Research direction: Food hydrocolloid, Natural polymer materials
3. Enrollment Year: 2024-2025

Representative Projects

1. Green Industry Science and Technology Leadership Program Project of Hubei University of Technology “Development of konjac glucomannan-based logistics packaging film (Bag)”, project leader.
2. Hubei Provincial Science and Technology Support Program “Research on key technologies for industrialization of konjac glucomannan-based biomaterial packaging film”, project leader.
3. “Correlation between microphase structure and barrier properties of konjac glucomannan/zein composite membranes”, Natural Science Foundation of Hubei Province, China, project leader.
4. The key project of Hubei Provincial Department of Education “Rheological characterization and microstructure of mixed gels of konjac glucomannan and myofibrillar protein”, project leader.
5. “Research on recombinant meat processing technology”, National Waterfowl Industry Technology System, project leader.
6. Technological Innovation Project of Hubei Provincial Department of Education “Structural analysis of konjac glucomannan modified products and research on microencapsulated wall materials”, project leader.
7. “Molecular modification and structural characterization of konjac glucomannan”,

Hubei University of Technology, project leader.
8. National Natural Science Foundation of China, “Rheological characterization of modified konjac glucomannan and soybean isolated protein complexes”.
9. National Natural Science Foundation of China, “Preparation of glucomannan-ethylcellulose complexes and research on slow-release characteristics”.

Representative Articles

1. Physical stability, microstructure and antimicrobial properties of konjac glucomannan coatings enriched with *Litsea cubeba* essential oil nanoemulsion and its effect on citruses preservation，International Journal of Biological Macromolecules, 2024, 256, 128306.
2. Influence of dispersion media on the rheology and oral tribology of the konjac glucomannan/xanthan gum thickener, Journal of Food Measurement and Characterization, 2024.
3. Preparation of antioxidant konjac glucomannan-based films enriched with *Ocimum gratissimum* L. essential oil Pickering emulsion and its effect on walnuts preservation, Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2023, 665, 131220.
4. Fabrication and characterization of zein-encapsulated *Litsea cubeba* oil nanoparticles and its effect on the quality of fresh pork, Food Bioscience, 2022, 49, 101834.
5. Preparation of konjac glucomannan based films reinforced with nanoparticles and its effect on cherry tomatoes preservation, Food Packaging and Shelf Life, 2021, 29, 100701.
6. Changes in microstructure and rheological properties of konjac glucomannan/zein blend film-forming solution during drying, Carbohydrate Polymers, 2020, 250,116840.
7. Effect of drying temperature on structural and thermomechanical properties of konjac glucomannan-zein blend films. International Journal of Biological Macromolecules, 2019, 138, 135-143.
8. Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. Carbohydrate Polymers, 2018, 188, 260-267.
9. Structural characterization and properties of konjac glucomannan and zein blend films. International Journal of Biological Macromolecules, 2017, 105, 1096-1104.
10. Physical stability and rheological properties of konjac glucomannan-ethyl cellulose mixed emulsions. International Journal of Biological Macromolecules, 2016, 92, 423-430.
11. The control of ice crystal growth and effect on porous structure of konjac glucomannan-based aerogels. International Journal of Biological Macromolecules, 2016, 92, 1130-1135.