

# Resume of Bin Zhou

## **Basic Information**



School :	School of Life and Health Sciences
Gender:	Male
Date of Birth:	198605
Title:	Professor
Education:	Ph.D of Engineering
Tutor:	Master degree
Interest of research:	1. Design and construction of nutrient delivery system; 2. Modification and functional evaluation of food colloids; 3. Development and application of food ingredients

## **Academic Background**

From September 2005 to June 2009, Henan Agricultural University, Bachelor's degree in Food Science;

From September 2009 to June 2015, Huazhong Agricultural University, Ph.D of Engineering;

From July 2015 to July 2017, Shanghai Ocean University, Faculty Postdoctoral of Food Science;

From April 2016 to April 2017, University of Hong Kong, Research Assistant of Food Safety and Nutrition;

From October 2017 to now, Hubei University of Technology, Professor of Food Science and Engineering.

## **Representative Projects**

1. National Natural Science Foundation of China ((General Program) “Assembly of Lysozyme Interface and Antibacterial Enhancement Mechanism Induced by Sulfhydryl/Disulfide Bond Exchange”, China, Project leader.
2. Young Scientists Fund of the National Natural Science Foundation of China “The Microscopic Process and Mechanism of the Interface Assembly of Zein Regulated by Polyphenols”, China, Project leader.
3. Green Industry Leading plan of Hubei University of Technology “Analysis of the Assembly Mechanism and Antibacterial Mechanism of Phase Transition Lysozyme/Polylysine Nano-coating”, Wuhan, Project leader.
4. Open subject of the Key Laboratory of Oil Processing of Ministry of Agriculture and Rural Affairs “Study on the Mechanism of Thermal Processing on the Stability and Rheological Behavior”, Project leader.
5. Scientific Research Foundation of Hubei University of Technology “Mechanism of Pickering Emulsion Stabilization by Ovalbumin/Polyphenol Complex”, Wuhan, Project leader.
6. China Postdoctoral Science Foundation “Mechanism of Fishskin

- Gelatin-Polyphenol Covalent Complex”, China, Project leader.
7. National Key Research and Development Program of China “Research and Development of Key Technology of Green Processing of Nutritious Egg Products”, China, Participation.
  8. National Natural Science Foundation of China (Youth Program) “Regulation of Dietary AGEs Accumulation in Adipose Tissue and Its Safety Evaluation”, China, Participation.
  9. School-enterprise cooperation project “Wuhan Xudong Snack Food New Product Development and Technical Services”, Wuhan, Participation.
  10. Major school-enterprise cooperation project “Seed Leisure Food New Product Creation, Key Technology of Quality Control and Pilot Technology Development”, Wuhan, Participation.

### **Honors and Awards**

1. The Chutian Scholar in Hubei Province’s “Chutian Scholars Program” in 2017.
2. The First Prize of Hubei Province Scientific and Technological Advancement “Research and Development and Industrialization of Konjac Gum Physical Property Control Key Technology” in 2019.

### **Representative Projects**

1. Yalei Dai, Jingyun Zhao, Jin Gao, Qianchun Deng, Chuyun Wan, Bin Li, Bin Zhou (2021). Heat-and Cold-induced Gels of Desalted Duck Egg White/Gelatin Mixed System: Study on Rheological and Gel Properties. *Food Hydrocolloids*, 121, 107003.
2. Yalei Dai, Jingyun Zhao, Hongshan Liang, Qianchun Deng, Chuyun Wan, Bin Li, Bin Zhou (2022). Desalination of Salted Duck Egg White Assisted by Gelatin: Foaming and Interface Properties of the Mixed System. *Food Hydrocolloids*, 124, 107260.
3. Jin Gao, Hongshan Liang, Shugang Li, Bin Zhou (2021). Development of Zein/Soluble Soybean Polysaccharide Nanoparticle-Stabilized Pickering Emulsions. *Journal of Food Science*, 86(5), 1907-1916.
4. Jingyun Zhao, Yalei Dai, Jin Gao, Qianchun Deng, Chuyun Wan, Bin Li, Bin Zhou, (2022), Desalted Duck Egg White Nanogels Combined with  $\kappa$ -carrageenan as Stabilisers for Food-grade Pickering Emulsion. *International Journal of Food Science and Technology*, 57, 2819-2829.
5. Di Wu<sup>1</sup>, Yalei Dai<sup>1</sup>, Yunan Huang, Jin Gao, Hongshan Liang, Mohamed Eid, Qianchun Deng, Bin Zhou\* (2020). Metal-Phenolic Network Covering on Zein Nanoparticles as a Regulator on the Oil/Water Interface. *Journal of Agricultural and Food Chemistry*, 68, 8471-8482.
6. Honglu Liang, Xiaolin Sun, Jin Gao, Bin Zhou\* (2020), Chitosan Coordination Driven Self-Assembly for Effective Delivery of Curcumin. *International Journal of Biological Macromolecules*, 65, 2267-2274.
7. Bin Zhou<sup>#</sup>, Sihai Gao<sup>#</sup>, Xiuting Li, Hongshan Liang\*, Shugang Li\* (2020), Antioxidant Pickering Emulsions Stabilized by Zein/Tannic acid Colloidal Particles

with Low Concentration. International Journal of Food Science & Technology, 55, 1924-1934.

8. Food Protein Science and Technology, Science Press, 2019, Participated in the Third Chapter.