

# Resume of Xiaoqiang CHEN

## **Basic Information**



School:	School of Life and Health Sciences
Gender:	Male
Date of Birth:	197803
Title:	Professor
Education:	Ph.D of Engineering
Tutor:	Doctor degree
E-mail	hubeitea999@163.com
Interest of research:	Deep processing of food, deep processing of tea and comprehensive utilization of resources, functional food development

## **Academic Background**

From September 1997 to June 2001, Zhejiang University, Bachelor's degree in Biological Science;

From September 2001 to June 2004, Zhejiang University, Master's degree of Biochemistry and Molecular Biology;

From September 2011 to January 2016, Zhejiang Gongshang University, Ph.D of Engineering.

## **Enrollment Information**

1. Enrollment Discipline: Light Industry Technology and Engineering, Biology and Medicine, Food Science
2. Research direction: Deep processing of food, deep processing of tea and comprehensive utilization of resources, functional food development, food nutrition and health
3. Enrollment Year: 2023-2024

## **Representative Projects**

1. National Natural Science Foundation of China "Study on the role of green tea polysaccharide conjugates in the process of reversible precipitation formation of tea infusion", 2019.01-2022.12, Project leader.
2. BASF Asian Research Foundation "Study on the combination of plant sterols and tea polysaccharides conjugates and its effect on lowering glucose and regulating lipid", 2014.07-2017.05, Project leader.
3. Natural Science Foundation of Zhejiang Province "Study on hypoglycemic and immunomodulatory effects of tea polysaccharide conjugates on type I diabetes in NOD mice", 2007.01-2008.12, Project leader.

## **Representative Articles**

1. Emulsifying properties of polysaccharide conjugates prepared from Chin-brick Tea, *Journal of Agricultural and Food Chemistry*, Vol. 67, 2019, Page 10165-10173. (Cover article)
2. Effects of Tea Polysaccharide Conjugates and Metal Ions on Precipitate Formation by Epigallocatechin Gallate and Caffeine, the Key Components of Green Tea Infusion, *Journal of Agricultural and Food Chemistry*, Vol. 67, 2019, Page 3744-3751. (Cover article)
3. A review of the antibacterial activity and mechanisms of plant polysaccharides, *Trends in Food Science & Technology*, Vol. 123, 2022, Page 264-280. (ESI highly cited article)
4. Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea, *Food Hydrocolloids*, Vol. 129, 2022, Article 107667.
5. Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance, *Carbohydrate Polymers*, Vol. 112, 2014, Page 77-84.
6. Structurally Modified Polysaccharides: Physicochemical Properties, Biological Activities, Structure–Activity Relationship, and Applications, *Journal of Agricultural and Food Chemistry*, Vol. 72, 2024, Page 3259-3276.
7. High-internal-phase emulsions stabilized by alkali-extracted green tea polysaccharide conjugates for curcumin delivery, *Food Chemistry*, Vol. 435, 2024, Article 137678.
8. Comparative analysis of physicochemical characteristics of green tea polysaccharide conjugates and its decolored fraction and their effect on HepG2 cell proliferation, *Industrial Crops and Products*, Vol. 131, 2019, Page 243-249.
9. Suppression of diabetes in non-obese diabetic (NOD) mice by oral administration of water-soluble and alkali-soluble polysaccharide conjugates prepared from green tea, *Carbohydrate Polymers*, Vol. 82, 2010, Page 28-33.
10. Thermal Effects on the stability and antioxidant activity of an acid polysaccharide conjugate derived from green Tea, *Journal of Agricultural and Food Chemistry*, Vol. 57, 2009, Page 5795-5798.