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研究方向：农产品贮藏加工、采后生物学

个人简介：

教授，博士生导师。从事鲜活动农产品特别是水果蔬菜贮运加工教学科研 30 余年，在果蔬贮藏加工、流通配送、速冻加工与质量控制等理论与技术方面具有深厚的学术造诣和丰富的生产实践经验，有在国外留学、讲学和合作科研的经历。教学中主讲和参加讲授本科和研究生课程 8 门；培养的各类毕业研究生 80 余名；科研中主持和参加国家部省级科技项目数十项，发表 SCI 研究论文 70 余篇，副主编和参编教材、著作 8 部，副主译专著 1 部，制定行业和地方标准 7 项，取得授权专利 4 项，获教育部科技进步二等奖 2 项和江苏省科技进步三等奖 1 项等。

科研情况：

主持和参加国家 863、国家自然科学基金、科技部、农业部和江苏省等科技项目数十项，代表性课题如下：

江苏省重点研发计划项目课题“出口脱水蔬菜全产业链关键技术



集成创新与示范”（2018—），子课题主持，2018~2021

江苏省农业科技自主创新资金项目课题“高品质出口脱水蔬菜产业链增值关键技术创新与集成应用”（CX(17)2017），子课题主持，2017~2020

江苏省农业科技自主创新资金项目课题“出口速冻蔬菜产业链关键技术创新与集成应用”（CX(16)1027），主持，2016~2019

江苏省苏北专项课题“馅心类绿色蔬菜速冻加工关键技术研究产业化”（BN2015113），技术负责，2015~2017

江苏省农业科技自主创新资金项目课题“矮化自根砧苹果产业链技术创新与集成应用”（采后部分）（CX(15)1022），子课题主持，2015~2017

农业部公益性行业科研专项课题“长三角地区设施蔬菜高产高效关键技术研究示范”（采后部分）（2014030232），子课题主持，2014~2018

江苏省农业科技自主创新资金项目课题“易腐果蔬、高档食用菌保鲜关键技术创新”（CX（10）229），主持，2010~2012

中国人民解放军总后勤部课题“生鲜半成品蔬菜加工技术集成”（BX109C024），主持，2009~2010

国家“863”重点项目课题“食品原料和食品包装材料纳米化加工关键技术与设备”（2007AA100403），主持，2007~2010

江苏省科技厅年科技攻关课题“叶菜类蔬菜贮藏保鲜技术的研究与开发”（BE2003347），子课题主持，2003~2006

江苏省星火计划课题“特色蔬菜速冻加工产品开发”(X2005109),  
技术负责, 2004~2005,

国家“十五”科技攻关重大专项课题“净菜加工及流通技术与设备  
研究开发”(2001BA501A10), 子课题主持, 2001~2003

江苏省重点自然科学基金课题(BK2001206)“江苏省地产特色易  
腐烂水果的保鲜机理及调控机制研究”, 副主持, 2001~2004

江苏省科技攻关课题“芦蒿速冻中品质变化及加工技术的攻关研  
究”(BE2002339), 主持, 2002~2005

### 科研成果:

#### (一) 2015 年以来发表的代表性论文 (仅限通讯作者)

Xiaoqin Wu, Xiujuan An, Mingliang Yu, Ruijuan Ma, Zhifang Yu\*. 1-MCP treatment on phenolics and antioxidant system in postharvest peach using LC/MS technique. *Journal of Agricultural and Food Chemistry*. 2018. 66, 6364~6372

Chen Huan, Xiujuan An, Mingliang Yu, Li Jiang, Ruijuan Ma, Mingmei Tu, Zhifang Yu\*. Effect of combined heat and 1-MCP treatment on the quality and antioxidant level of peach fruit during storage. *Postharvest Biology and Technology*. 2018. 145:193~202

Huijuan Zhou, Zhifang Yu\*, Zhengwen Ye. Key proteins associated to coloured compounds of peach peel using iTRAQ proteomic techniques during development and postharvest. *Scientia Horticulturae*. 2018. (239) 123~132

Huijuan Zhou, Zhifang Yu\*, Zheng-wen Ye, Mingshen Su. Multiplex analyses of the changes of aromatic compounds during the development of peach fruit using GC-MS and iTRAQ proteomic techniques. *Scientia Horticulturae*. 2018. (236) 96~105

Xiaoqin Wu, Mingliang Yu, Chen Huan, Ruijuan Ma, Zhifang Yu\*. Regulation of the protein and gene expressions of ethylene biosynthesis enzymes under different temperature during peach fruit ripening. *Acta Physiologiae Plantarum*. 2018. 40:52(1~9)

Shuai Han, Hongfang Cai, Xiujuan An, Chen Huan, Xiaoqin Wu, Li Jiang, Mingliang Yu, Ruijuan Ma, Zhifang Yu\*. Effect of nitric oxide on sugar metabolism in peach fruit (cv. Xiahui 6)

during cold storage. *Postharvest Biology and Technology*. 2018. 142:72~80

Hongfang Cai, Xiujuan An, Shuai Han, Li Jiang, Mingliang Yu, Ruijuan Ma, Zhifang Yu\*. Effect of 1-MCP on the production of volatiles and biosynthesis-related gene expression in peach fruit during cold storage. *Postharvest Biology and Technology*. 2018. 141 :50~57

Chen Huan, Shuai Han, Li Jiang, Xiujuan An, Mingliang Yu, Yin Xu, Ruijuan Ma, Zhifang Yu\*. Postharvest hot air and hot water treatments affect the antioxidant system in peach fruit during refrigerated storage. *Postharvest biology and technology*. 2017. 126: 1~14

Ning-Ning Yang, Fan-Dong Kong, Qing-Yun Ma, Sheng-Zhuo Huang, Du-Qiang Luo, Li-Man Zhou, Hao-Fu Dai, Zhi-Fang Yu\*, You-Xing Zhao\*. Drimane-type sesquiterpenoids from cultures of the fungus *Xylaria polymorpha*. *Phytochemistry Letters*. 2017 (20), 13~16

Xiaoqin Wu; Mingliang Yu; Chen Huan; Ruijuan Ma; Zhifang Yu. Quantitative proteomic analysis of pre- and post-harvest peach fruit ripening based on iTRAQ technique. *Acta Physiologiae Plantarum*. 2017, 39(181):1~13

Li Jiang, Zhouyao Chen, Lu Liu, Mian Wang, Yanyi Liu, Zhifang Yu\*. Effect of chlorine dioxide on decontamination of fresh-cut coriander and identification of bacterial species in fresh-cutting process. *Journal of Food Processing and Preservation*. 2017, 42 (2), 1~10

Ruoyi Kang, Li Zhang, Li Jiang, Yun Shi, Zhifang Yu\*. Effect of post-harvest nitric oxide treatment on proteome change of peach fruit during ripening. *Postharvest biology and technology*. 2016, 116: 277~289

Chen Huan, Li Jiang, Xiujuan An, Ruoyi Kang, Mingliang Yu, Ruijuan Ma, Zhifang Yu\*. Potential role of glutathione peroxidase gene family in peach fruit ripening under combined treatment of postharvest heat and 1-MCP. *Postharvest biology and technology*. 2016, 111: 175~184

Chen Huan, Li Jiang, Xiujuan An, Mingliang Yu, Yin Xu, Ruijuan Ma, Zhifang Yu\*. Potential role of reactive oxygen species and antioxidant genes in the regulation of peach fruit development and ripening. *Plant Physiology and Biochemistry*. 2016, 104: 294~303

Ning Jiang, Chunquan Liu, Dajing Li, Zhongyuan Zhang, Zhifang Yu\*, Yongjun Zhou. Effect of thermosonic pretreatment on drying kinetics and energy consumption of microwave vacuum dried *Agaricus bisporus* slices. *Journal of Food Engineering*. 2016. 177: 21~30

Jin-song Huang, Yixiang Zhang, Li Jiang, Zhifang Yu\*. Comparative proteomics analysis

of differential proteins in response to 6-benzylaminopurine treatment in *Pteridium aquilinum* senescence. *Postharvest Biology and Technology*. 2016, 116: 66~74

Jin-song Huang, Yixiang Zhang, Jiang Li, Li-bin Wang, Zhi-fang Yu\*. Proteomic changes in the stem of wild *Pteridium aquilinum* during development. *Journal of Plant Growth Regulation*. 2016, 35 (2): 504~517

Wu Xiaoqin, Jiang Li, An Xiujuan, Yu mingliang, Ma Ruijuan, Yu Zhifang\*. Proteomic analysis of changes in mitochondrial protein expression during peach fruit ripening and senescence. *Journal of Proteomics*. 2016, 147: 197~211

Wang Li-bin, Jinhe Bai, Yu Zhi-fang\*. Difference in volatile profile between pericarp tissue and locular gel in tomato fruit. *Journal of Integrative Agriculture*. 2016, 15(2): 2911~2920

Li Jiang; Ruoyi Kang; Li Zhang; Juan Jiang; YU Zhi Fang\*. Differential Protein Profiles of Postharvest *Gynura bicolor* D.C Leaves Treated by 1-Methylcyclopropene and Ethephon. *Food Chemistry*. 2015. 176: 27~39

Libin Wang, Elizabeth A. Baldwin, Wei Zhao, Anne Plotto, Xiuxiu Sun, Zhe Wang, Jeddrey K. Brecht, Jinhe Bai, Zhifang Yu\*. Suppression of volatile production in tomato fruit exposed to chilling temperature and alleviation of chilling injury by a pre-chilling heat treatment. *LWT- Food Science and Technology*, 2015, 62:115~121

Shuang-Shuang Zhang, Yu-Guang Wang, Qing-Yun Ma, Sheng-Zhuo Huang, Li-Li Hu, Hao-Fu Dai, Zhi-Fang Yu\*, You-Xing Zhao\*. Three New Lanostanoids from the mushroom *Ganoderma tropicum*. *Molecules*, 2015, 20: 3281~3289

## (二) 科研成果奖励

江苏省科技进步三等奖：江苏省特色果蔬加工贮运及品质控制关键技术开发与应用，2014年，排名第三；

中国食品工业协会特等奖：典型特色果蔬贮运及加工关键技术开发与应用，2014年；排名第三；

教育部科技进步二等奖：生鲜食品气调包装贮藏保鲜机理及工艺装备研究与产业化应用，2010年，排名第六；

教育部科技进步二等奖：净菜生产和贮藏关键技术研究及应用，2006年，排名第二。