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研究方向：肉品营养与安全

个人简历：

2018.6-至今，南京农业大学食品科技学院，讲师

2015.10-2016.10，丹麦奥胡斯大学食品学院，联合培养博士

2011.9-2017.12，华南理工大学食品科学与工程学院，硕博连读

科研情况：

现主要从事肉蛋白的胃肠道营养研究工作，主持国家自然科学基金青年项目、“十三五”重点研发计划子任务、广东省天然产物绿色加工与产品安全重点实验室开放课题，江苏省优势学科建设项目青年科技创新基金、中央高校经费等项目。已发表研究论文共计 50 余篇，其中以第一/通讯作者身份发表 SCI 收录论文 18 篇，3 篇文章被 *Journal of Agricultural and Food Chemistry* 期刊选为封面文章。现担任 *Ultrasonics Sonochemistry* , *International Journal of Biological Macromolecules* 等杂志审稿人。

以第一作者或通讯作者发表文章如下：

- (1) **Di Zhao**, Hao Li, Mingxuan Huang, Taolin Wang, Yue Hu, Liping Wang, Dening Xu, Shengyong Mao, Chunbao Li*, Guanghong Zhou. Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. *Food Chemistry*, 2020, 333, 127549
- (2) **Di Zhao***, Bulei Sheng, Hao Li, Yi Wu, Dan Xu, Chunbao Li. Glycation from α -dicarbonyl compounds has different effects on the heat-induced aggregation of bovine serum albumin and β -casein. *Food Chemistry*, 2021 340, 128108
- (3) **Di Zhao**, Yajing Xu, Tianyue Gu, Huaiyang Wang, Yantao Yin, Bulei Sheng, Yuting Li, Yingqun Nian, Cong Wang, Chunbao Li*, Xinglian Xu, Guanghong Zhou. Peptidomic investigation of the interplay between enzymatic tenderization and the digestibility of beef semimembranosus proteins.



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(4) **Di Zhao**, Dan Xu*, Bulei Sheng, Zongshuai Zhu, Hao Li, Yingqun, Nian, Cong Wang, Chunbao Li*, Xinglian Xu, Guanghong Zhou. Application of preheating treatment in up-and down-regulating the glycation process of dietary proteins. *Food Hydrocolloids*. 2020, 98, 105264.

(5) **Di Zhao***, Xia Zhang, Dan Xu, Guoying Su, Bing Li*, Chunbao Li. Heat-induced amyloid-like aggregation of β -lactoglobulin affected by glycation by α -dicarbonyl compounds in a model study. *Journal of Science of Food and Agriculture* 2020, 100, 607–613.

(6) 殷志康, 笄丹丹, **赵迪***, 李春保. 电子鼻在餐厨废弃油脂掺假判别中的应用. *生物加工过程*, 2020, 18, 497-504.

(7) **Di Zhao**, Jing He, Xiaoyu Zou, Yingqun Nian, Xinglian Xu, Guanghong Zhou, Chunbao Li* Influence of salting process on the structure and in vitro digestibility of actomyosin. *Journal of Food Science and Technology* 2020, 57: 1763-1773

(8) **Di Zhao**, Bulei Sheng, Yi Wu, Hao Li, Dan Xu, Yingqun Nian, Shengyong Mao, Chunbao Li*, Xinglian Xu, Guanghong Zhou. Comparison of free and bound advanced glycation end products (AGEs) in food: a review on the possible influence on human health, *Journal of Agricultural and Food Chemistry* 2019, 67(51), 14007-14018.

(9) Dan Xu, Lin Li, Yi Wu, Xia Zhang, Ming Wu, Yuting, Li, Zuoqi Gai, Bing Li*, **Di Zhao*** (共同通讯), Chunbao Li. Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. *Ultrasonics Sonochemistry* 2019, 63, 104910.

(10) Dan Xu, Lin Li, Xia Zhang, Hong Yao, Mingquan Yang, Zuoqi Gai, Bing Li*, **Di Zhao***(共同通讯). Degradation of peptide-bound Maillard reaction products in gastrointestinal digests of glyoxal-glycated casein by human colonic microbiota. *Journal of Agricultural and Food Chemistry* 2019, 67(43), 12094-12104.

(11) **Di Zhao**, Jing He, Xiaoyu Zou, Yunting Xie, Xinglian Xu, Guanghong Zhou, Chunbao Li*. Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. *Journal of Science of Food and Agriculture* 2019, 99(14), 6209-6218.

(12) **Di Zhao**, Lin Li, Thao Thai Le, Lotte Bach Larsen, Dan Xu, Wenjuan Jiao, Bulei Sheng, Bing Li*, Xia Zhang*. Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. *Journal of Science of Food and Agriculture* 2019, 99(6), 3069-3077.

(13) **Di Zhao***, Thao Thai Le, Lotte Bach Larsen, Yingqun Nian, Cong Wang, Chunbao Li, Guanghong

Zhou. Interplay between residual protease activity in commercial lactases and the subsequent digestibility of β -casein in a model system. *Molecules*, 2019, 24(16), 2876.

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(15) **Di Zhao**, Lin Li, Dan Xu, Bulei Sheng, Juncheng Chen, Bing Li*, Xia Zhang*. Heat-induced amyloid-like aggregation of β -lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. *Journal of Biological Macromolecules* 2018, 120, 302-309.

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(17) **Di Zhao**, Lin Li, Thao Thai Le, Lotte Bach Larsen, Guoying Su, Yi Liang, Bing Li*. Digestibility of glyoxal-glycated β -casein and β -lactoglobulin and distribution of peptide-bound advanced glycation end products in gastrointestinal digests. *Journal of Agricultural and Food Chemistry* 2017, 65(28), 5778-5788.

(18) **Di Zhao**, Thao Thai Le, Søren Drud Nielsen, Lotte Bach Larsen*. Effect of storage on lactase-treated β -casein and β -lactoglobulin with respect to bitter peptide formation and subsequent in vitro digestibility. *Journal of Agricultural and Food Chemistry* 2017, 65(38), 8409-8417.

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