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个人简介：

主要从事食源性天然产物活性成分的分离鉴定、结构修饰及构效关系研究。目前担任“Journal of Functional Foods”, “Chemistry Central Journal”, “Journal of Nanostructure in Chemistry”等国际杂志审稿人。

科研情况：

参与 863 科技计划及国家自然科学基金项目的相关研究工作，累积发表论文 23 篇，发明专利 1 项。

科研成果：

代表性论文：

1. **Wang C**, Santhanam R K, Gao X, Chen Z, Chen Y, Wang C, … Chen H. Preparation, characterization of polysaccharides fractions from *Inonotus obliquus* and their effects on α-amylase, α-glucosidase activity and H_2O_2-induced oxidative damage in hepatic L02 cells. Journal of Functional Foods, 2018, 48, 179–189.

2. **Wang C**, Gao XD, Ramesh KS, Chen ZQ, Chen Y, Xu LL, Wang CL, Nicola F, Chen HX*, Effects of polysaccharides from *Inonotus obliquus* and its chromium (III) complex on advanced glycation end-products formation, α-amylase, α-glucosidase activity and H_2O_2-induced oxidative damage in hepatic L02 cells. Food and Chemical Toxicology, 2018, 116, 335-345.

3. **Wang C**, Li W, Chen Z, et al. Effects of simulated gastrointestinal digestion in vitro on the chemical properties, antioxidant activity, α-amylase and α-glucosidase inhibitory activity of polysaccharides from *Inonotus obliquus*. Food Research International, 2018, 103, 280-288.

4. **Wang C**, Gao X, Chen Z, et al. Preparation, Characterization and Application of Polysaccharide-Based Metallic Nanoparticles: A Review. Polymers (Basel), 2017, 9, 689.

5. **Wang J**, Wang C, Li S, et al. Anti-diabetic effects of *Inonotus obliquus* polysaccharides in streptozotocin-induced type 2 diabetic mice and potential mechanism via PI3K-Akt signal pathway. Biomedicine & Pharmacotherapy, 2017, 95, 1669-1677. (Co-first author)

6. **Wang C**, Chen Z, Pan Y, et al. Anti-diabetic effects of *Inonotus obliquus* polysaccharides-chromium (III) complex in type 2 diabetic mice and its sub-acute toxicity evaluation in normal mice. Food & Chemical Toxicology, 2017, 108, 498-509.

7. Li W, **Wang C**, Yuan G, et al. Physicochemical characterisation and α-amylase inhibitory activity of tea polysaccharides under simulated salivary, gastric and intestinal conditions. International Journal of Food Science & Technology, 2018, 53, 1-7.

8. Chen Z, **Wang C**, Pan Y, et al. Hypoglycemic and hypolipidemic effects of anthocyanins extract from black soybean seed coat in high fat diet and streptozotocin-induced diabetic mice. Food & Function, 2017, 9, 426-439.

9. Pan Y, **Wang C**, Chen Z, et al. Physicochemical properties and antidiabetic effects of a polysaccharide from corn silk in high-fat diet and streptozotocin-induced diabetic mice. Carbohydrate Polymers, 2017, 164, 370-378.

10. Wang J, **Wang C**, Li W, et al. Ball milling improves extractability and antioxidant properties of the active constituents of mushroom *Inonotus obliquus* powders. International Journal of Food Science & Technology, 2016, 51, 2193-2200.