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研究方向：膳食营养与健康

个人简介：

2015.09~2018.07 南京农业大学 食品科学与工程 博士

2012.09~2015.07 安徽农业大学 食品科学 硕士

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科研情况：无

科研成果：

1. **Chen G J**, Xie M H, Dai Z Q, Wan P, Ye H, Zeng X X, Sun Y. Kudingcha and Fuzhuan brick tea prevent obesity and modulate gut microbiota in high-fat diet fed mice. *Molecular Nutrition & Food Research* 2018, 62, 1700485. (IF= 5.15).
2. **Chen G J**, Xie M H, Wan P, Chen D, Dai Z Q, Ye H, Zeng X. Fuzhuan brick tea polysaccharides attenuate metabolic syndrome in high-fat diet induced mice in association with modulation of the gut microbiota. *Journal of Agricultural and Food Chemistry*. 2018, 66, 2783-2795. (IF=3.41).
3. **Chen G J**, Xie M H, Wan P, Chen D, Ye Hong, Chen, L G, Zeng X X, Liu Z H. Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro by human intestinal microbiota of polysaccharides from Fuzhuan brick tea. *Food Chemistry*, 2018 244, 331-339 (IF= 4.94).
4. **Chen G J**, Yuan Q X, Saeeduddin, M, Ou S Y, Zeng, X X, Ye H. Recent advances in tea polysaccharides: Extraction, purification, physicochemical characterization and bioactivities. *Carbohydrate Polymers* 2016, 153, 663-678. (IF= 5.15).



5. Xu L Y[#], **Chen G J[#]**, Peng C Y, Qiao H H, Ke F, Hou RY, Li D X, Cai H M, Wan X C. Adsorptive removal of fluoride from drinking water using porous starch loaded with common metal ions. *Carbohydrate Polymers*, 2017, 160, 82-89. (Co-first authorship, IF= 5.15)
6. Di T[#], **Chen G J[#]**, Sun Y, Ou S Y, Zeng X X, Ye H. *In vitro* simulated digestion and fermentation of sulfated polysaccharides from *Gracilaria rubra*. *Journal of Functional Foods*, 2018, 40, 18-27. (Co-first authorship, IF= 3.47).
7. **Chen G J**, Wang M J, Xie M H, Wan P, Chen D, Ye H, Zeng X X, Liu Z H. Evaluation of chemical property, cytotoxicity and antioxidant activity in vitro and in vivo of polysaccharides from Fuzhuan brick teas. *International Journal of Biological Macromolecules*, 2018, 116, 120-127. (IF= 3.90)
8. **Chen G J**, Peng C Y, Fang J Y, Dong Y Y, Zhu X H, Cai H M. Biosorption of fluoride from drinking water using spent mushroom compost biochar coated with aluminum hydroxide. *Desalination and Water Treatment*, 2016, 57(26), 12385-12395. (IF=1.38).
9. Cai H M, **Chen G J**, Peng C Y, Zhang Z Z, Dong Y Y, Shang G Z, Zhu X H, Gao H J, Wan X C. Removal of fluoride from drinking water using tea waste loaded with Al/Fe oxides: A novel, safe and efficient biosorbent. *Applied Surface Science*, 2015, 328, 34-44. (Supervisor is the first author, IF=4.43).
10. Cai H M, **Chen G J**, Peng C Y, Xu L Y, Zhu X H, Zhang Z Z, Dong Y Y, Shang G Z, Ke F, Gao H J, Wan X C. Enhanced removal of fluoride by tea waste supported hydrous aluminium oxide nanoparticles: Anionic polyacrylamide mediated aluminium assembly and adsorption mechanism. *RSC Advances*, 2015, 5, 29266-29275. (Supervisor is the first author, IF=2.93).
11. Cai H M, **Chen G J**, Peng C Y, Xu L Y, Zhang Z Z, Ke, F, Wan, X C. Enhanced fluoride removal by loading Al/Zr onto carboxymethyl starch sodium: synergistic interactions between Al and Zr. *RSC Advances*, 2015, 5, 101819-101825. (Supervisor is the first author, IF=2.93).
12. Chen C X, **Chen G J**, Wan P, Chen D, Zhu T, Hu B, Sun Y, Zeng X X*. Characterization of bovine serum albumin and (-)-epigallocatechin gallate/3, 4-O-dicaffeoylquinic acid/tannic acid layer-by-layer assembled microcapsule for protecting immunoglobulin G in stomach digestion and releasing in small intestinal tract. *Journal of Agricultural and Food Chemistry*. 2018, DOI: 10.1021/acs.jafc.8b04381. (IF=3.412)
13. Wang Y D, **Chen G J**, Peng Y J, Rui Y, Zeng X X*, Ye H*. Simulated digestion and fermentation in vitro with human gut microbiota of polysaccharides from Coralline pilulifera. *LWT-Food Science and Technology*, 2018, DOI: 10.1016/j.lwt.2018.10.028 (IF=3.129)
14. Chen L G, Wang Y, Yang H, Li H, Xu W, **Chen G J**, Zhu H J. Physicochemical Characterization, Antioxidant and Immunostimulatory Activities of Sulfated Polysaccharides Extracted from *Ascophyllum nodosum*. *Molecules*, 2018, 23(8), 1912. (IF=3.09).
15. Akhtar H M S, Riaz A, Hamed Y S, Abdin M, **Chen G J**, Wan P, Zeng XX. Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. *International Journal of Biological Macromolecules*, 2018, 118, 469-477. (IF= 3.90).
16. Chen L G, Xu W, Chen D, **Chen G J**, Liu J W, Zeng X X, Shao R, Zhu H J. Digestibility of sulfated polysaccharide from the brown seaweed *Ascophyllum nodosum* and its effect on the

- human gut microbiota in vitro. *International Journal of Biological Macromolecules*, 2018, 112, 1055-1061. (IF= 3.90).
17. Yang Y K, Wang X Q, **Chen G J**, Zhou W H, Zeng X X, Hu B, Li Y Q, Huang Q R. SAXS characterization of the interactions among digested food compounds and the anti-oxidant and anti-inflammatory activities of the formed nanocomplexes. *Food & Function*, 2018, 9, 3408-3418. (IF=3.28).
 18. Xie M H, **Chen G J**, Wan P, Dai Z Q, Hu B, Chen L G, Ou S Y, Zeng X X, Sun Y. Modulating Effects of Dicafeoylquinic Acids from *Ilex kudingcha* on Intestinal Microecology in Vitro. *Journal of Agricultural and Food Chemistry*, 2017, 65 (47), 10185–10196. (IF=3.41).
 19. Peng C Y, Xi J J, **Chen G J**, Feng Z H, Ke F, Ning J M, Li D X, Ho C T, Cai H M, Wan X C. Highly selective defluoridation of brick tea infusion by tea waste supported aluminum oxides. *Journal of the Science of Food and Agriculture*, 2017, 97 (5), 1509-1516. (IF=2.37).
 20. Chen D, **Chen G J**, Wan P, Hu B, Chen L G, Ou S Y, Zeng X X, Ye H. Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro of polysaccharides from the flowers of *Camellia sinensis* induced by human gut microbiota. *Food & Function*, 2017, 8, 4619-4629. (IF=3.28).
 21. Cai H M, Ji S L, Zhang J Z, Shang G Z, Tao G S, Peng C Y, **Chen G J**, Hou R Y, Zhang L, Wan X C. Determination of 11 photoinitiators and their migration into tea and milk by gas chromatography-tandem mass spectrometry (MSPD-GC-MS/MS). *Analytical Methods*, 2017, 9, 2957-2963. (IF=2.07).
 22. Di T, **Chen G J**, Sun Y, Ou S Y, Zeng X X, Ye H. Antioxidant and immunostimulating activities in vitro of sulfated polysaccharides isolated from *Gracilaria rubra*. *Journal of Functional Foods*, 2017, 28, 64-75. (IF= 3.47)
 23. Cai H M, Xu L Y, **Chen G J**, Peng C Y, Ke F, Liu Z Q, Li D X, Zhang Z Z, Wan X C. Removal of fluoride from drinking water using modified ultrafine tea powder processed using a ball-mill. *Applied Surface Science*, 2016, 375, 74-84. (IF=4.43)
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 25. Cai H M, Shang G Z, Zhang J Z, Tao G S, **Chen G J**, Wan X C. Determination of 10 photo-initiator residues in food plastic packaging by gel permeation chromatography extraction coupled with gas chromatography-mass spectrometry. *Analytical Methods*, 2015, 7, 9026-9031. (IF=2.07).