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汪少芸

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	个人主页:			
个人简历	<p>汪少芸，博士、教授、研究生导师。 现担任食品科学系副主任。 2006.10~2009.3 美国加州大学（UC-Davis）和威斯康星大学（UW-Madison），博士后研究 2002.3~2005.3 福州大学分析化学专业生物化学方向，理学博士</p>			
社会兼职	<p>中国食品科技学会青年工作委员会委员、高级会员 《中外食品·食品技术》—IFT英文版首批翻译专家 福建省食品科技学会学术部部长、常务理事 福建省食品工业协会特聘专家 美国 <i>Journal of Agricultural and Food Chemistry</i>, <i>Journal of Food Science</i>, <i>Journal of Food Biochemistry</i>, <i>Food &amp; Bioprocess Technology</i>等SCI学术期刊的特约审稿专家</p>			
荣誉称号	<p>2010年9月， 入选“福建省高等学校新世纪优秀人才支持计划”。 2008年9月， 入选“走进第14届世界食品联盟大会的百位科技专家”。 2006年6月， 获福州大学“新长征突击手”荣誉称号。 2006年3月， 获福州大学“十佳科技工作者”荣誉称号。</p>			
研究领域	<p>从事蛋白质化学、生物活性蛋白质、酶、多肽和食品生物技术的研究工作。 研究方向之一是天然食品和药食兼用源的抗菌、抗凝冻、抗肿瘤活性的功能蛋白质和多肽等生物活性物质，开展系列天然产物化学和生物活性物质的基础研究和应用开发研究； 研究方向之二是基于蛋白质性质研发功能食品和食品功能新素材。</p>			

教授课程	<p>研究生课程: 《生物大分子分离与表征》和《食品现代生物技术》</p> <p>本科生课程: 《蛋白质化学》、《食品现代生物技术》和《食品分析》</p>
	<p>编写著作2部, 申请发明专利11项, 发表学术论文76篇, 被SCI收录24篇。</p> <p>主要代表性论著包括:</p> <ol style="list-style-type: none"> <li>1. Shaoyun Wang, Kingsley Agyare, Srinivasan Damodaran. Optimization of Hydrolysis Conditions and Fractionation of Peptide Cryoprotectants from Gelatin Hydrolysate. <i>Food Chemistry</i> (SCI收录), 2009(115): 620-630.</li> <li>2. Shaoyun Wang, Srinivasan Damodaran. Ice-Structuring Peptides Derived from Bovine Collagen. <i>Journal of agricultural and food chemistry</i> (SCI收录), 2009, 57, 5501-5509.</li> <li>3. Shaoyun Wang, DengShun Wang, Rui Wang. Neuroprotective Activities of Enzymatically Hydrolyzed Peptides from Porcine Hide Gelatin. <i>Int J Clin Exp Med</i> (SCI收录), 2008, 1: 283-293.</li> <li>4. JJ. Zhou, <b>Shaoyun Wang</b>, Srinivasan Gunasekaran. Preparation and Characterization of Whey Protein Film Incorporated with TiO2 Nanoparticles. <i>Journal of food science</i> (SCI收录), 2009, 74(7):N50-N56.</li> <li>5. Shaoyun Wang, Srinivasan Damodaran. Effect of enzymatically hydrolyzed gelatin on ice crystal growth. 2007 IFT Conference, Chicago, USA.</li> <li>6. Shaoyun Wang, Srinivasan Damodaran. Ice-Structuring Peptides on ice crystal growth. 2008 IFT Conference, New Orleans, USA.</li> <li>7. Shaoyun Wang, Xiuyun Ye, Pingfan Rao <i>et al.</i> A non-specific lipid transfer protein with antifungal and antibacterial activities from the mung bean. <i>Peptides</i>(SCI收录), 2004, 25(8):1235-1242.</li> <li>8. Shaoyun Wang, Xiuyun Ye, Pingfan Rao <i>et al.</i> Crystallization and preliminary X-ray crystallographic analysis of a non-specific Lipid Transfer Protein with antipathogenic activity from <i>Phaseolus mungo</i>. <i>Acta Crystallographica Section D Biological Crystallography</i> (SCI收录), 2004, 6: 2391-2393.</li> <li>9. Shaoyun Wang, Xiuyun Ye, Pingfan Rao <i>et al.</i> A chitinase with antifungal activity from the mung bean. <i>Protein expression and purification</i> (SCI收录), 2005(40):230-236.</li> <li>10. Shaoyun Wang, Xiuyun Ye, Pingfan Rao <i>et al.</i> First</li> </ol>

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