



郑州轻工业大学
ZHENGZHOU UNIVERSITY OF LIGHT INDUSTRY

食品与生物工程学院
烟草科学与工程学院

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相启森

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一、基本情况

相启森, 男, 1984年12月生, 博士, 副教授。
2017年获河南省高等学校青年骨干教师资助 (No. 2017GGJS095), 2018年被评为河南省教育厅学术技术带头人 (豫教〔2018〕02232号), 现任《食品工业科技》杂志第六届编辑委员会委员。

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二、主讲课程

《食品安全学》、《食品安全监督管理》等。

三、主要学术方向

食品化学与营养、食品非热杀菌技术 (等离子体、酸性电位水等)。

四、主要教学科研业绩:

1.主持科研项目:

现主持国家自然科学基金青年项目 (No.31000757)、NFSC-河南省联合基金 (No. U1704113)、中国博士后科学基金面上项目 (No. 2018M632765) 等多项科研项目。

2. 发表学术论文:

先后在Food Chemistry、Food and Chemical Toxicology、Food Control等期刊发表学术论文三十余篇, 其中SCI/EI收录二十余篇; 副主编或参编教材2部。

[1] Xiang QS, Liu XF, Li JG, Liu SN, Zhang H, Bai YH*. Effects of dielectric barrier discharge plasma on the inactivation of *Zygosaccharomyces rouxii* and quality of apple juice[J]. Food Chemistry, 2018, 254: 201-207. (SCI)

[2] Xiang QS, Liu XF, Li JG, Ding T, Zhang H, Zhang XS, Bai YH*. Influences of cold atmospheric plasma on microbial safety, physicochemical and sensorial qualities of meat products[J]. Journal of Food Science and Technology, 2018, 55(3): 846-857. (SCI)

[3] Xiang QS[#], Kang CD[#], Niu LY, Zhao DB, Li K, Bai YH*. Antibacterial activity and a membrane damage mechanism of plasma activated water against *Pseudomonas deceptionensis* CM2[J]. LWT - Food Science and Technology, 2018, 96: 395-401. (SCI)

[4] Li JG, Xiang QS*, Liu XF, Ding T, Zhang XS, Zhai YF, Bai YH*. Inactivation of soybean trypsin inhibitor by dielectric-barrier discharge (DBD) plasma[J]. Food Chemistry, 2017, 232: 515-522.

[5] Xiang QS, Liu ZG, Wang YT, Xiao HF, Wu WQ, Xiao CX, Liu XB*. Carnosic acid attenuates lipopolysaccharide-induced liver injury in rats via fortifying cellular antioxidant defense system. Food and Chemical Toxicology. 2013, 53: 1-9. (SCI)

[6] Xiang QS, Wang YT, Wu WQ, Meng X, Qiao Y, Xu L, Liu XB*. Carnosic acid protects against ROS/RNS-induced protein damage and upregulates HO-1 expression in RAW264.7 macrophages. *Journal of Functional Foods*. 2013, 5 (1): 362-369. (SCI)

[7] Xiang QS, Liu Q, Xu L, Qiao Y, Wang YT, Liu XB*. Carnosic acid protects biomolecules from free radical-mediated oxidative damage in vitro. *Food Science and Biotechnology*. 2013, 22 (5): 1381-1388. (SCI)

[8] Liu ZG, Xiang QS, Du LH, Song G, Wang YT, Liu XB*. The interaction of sesamol with DNA and cytotoxicity, apoptosis, and localization in HepG2 cells. *Food Chemistry*. 2013, 141 (1): 289-296. (SCI)

[9] Qiao Y, Xiang QS, Yuan L, Xu L, Liu ZG, Liu XB*. Herbacetin induces apoptosis in HepG2 Cells: Involvements of ROS and PI3K/Akt pathway. *Food and Chemical Toxicology*. 2013, 51 (5): 426-433. (SCI)

[10] Wu WQ, Wang X, Xiang QS, Meng X, Peng Y, Du N, Liu ZG, Sun QC, Wang C, Liu XB*. Astaxanthin alleviates brain aging in rats by attenuating oxidative stress and increasing BDNF levels. *Food & Function*. 2014, 5 (1): 158-166. (SCI)



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