

焦爱权-食品学院-江南大学食品学院

• 学习经历

2005年获江南大学制糖工程专业 硕士学位

2012年获江南大学粮食、油脂与植物蛋白工程专业博士学位

工作经历

2013-至今 江南大学 副教授

【研究领域】

围绕挤压技术在传统酿造领域的应用进行教学、科研工作，主要侧重于加酶挤压酿造黄酒、酱油、醋等传统发酵制品的新工艺开发、发酵过程的实时监控技术，以及酿造制品风味形成机制与调控等基础与应用研究。

【主要论著及专利】

近年来共发表论文39篇（SCI收录34篇），参编专著2部。授权发明专利**项（国际专利**项）。其中代表性的著作和论文如下：

- (1) **Aiquan Jiao**, Xueming Xu, Zhengyu Jin*, [Research progress on the brewing techniques of new-type rice wine](#), Food Chemistry, 2017, 215: 508-515
- (2) Enbo Xu, Zhengzong Wu, Xiaowei Pan, Jie Long, Fang Wang, Xueming Xu, Zhengyu Jin*, **Aiquan Jiao***, Effect of enzymatic (thermostable alpha-amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour, Food Chemistry, 2016, 197: 114-123
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- (4) Jie Long, Zhengzong Wu, Xingfei Li, Enbo Xu, Xueming Xu, Zhengyu Jin*, **Aiquan Jiao***. A New Method for the Immobilizing of Pullulanase onto Hybrid Magnetic (Fe₃O₄-κ-carrageenan) Nanoparticles by Electrostatically Coupled with Pullulanase/Chitosan Complex. Journal of Agricultural and Food Chemistry, 2015, 63 (13), 3534–3542.
- (5) **Aiquan Jiao**, Xueming Xu, Zhengyu Jin*, Modeling of dehydration- rehydration of instant rice in combined microwave-hot air drying, [Food and Bioproducts Processing](#), 2014, 92: 259-265
- (6) Jie Long, **Aiquan Jiao***, Benxi Wei, Zhengzong Wu, Yujing Zhang, Xueming Xu, Zhengyu Jin*, A novel method for pullulanase immobilized onto magnetic chitosan/Fe₃O₄ composite nanoparticles by in situ preparation and evaluation of the enzyme stability, Journal of Molecular Catalysis B: Enzymatic, 2014, 109: 53-61

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(9) **Aiquan Jiao**, Na Yang, Xueming Xu, Zhengyu Jin*, Study on the Intermediate Ions Formed by Glutathione Peroxidase Mimic 2,2'-ditellurobis (2-deoxy-cyclodextrin) by Electrospray Ionization Mass Spectrometry, Rapid Communications in Mass Spectrometry, 2013, 27(2): 319-324

(10) **Aiquan Jiao**, Xing Zhou, Xueming Xu, Zhengyu Jin*, Molecular Dynamics Simulations of Cyclodextrin-Cumene Hydroperoxide Complexes in Water, Computational and Theoretical Chemistry, 2013, 1013: 1-6

【科研项目】

近年来主持国家科技支撑计划、国家自然科学基金等项目6余项。其中代表性的科研项目如下:

- 1、国家自然科学基金：基于三维定量构效关系的计算机辅助设计环糊精谷胱甘肽过氧化物模拟酶的研究 (31501418) , 2016年1月-2018年12月
- 2、国家科技支撑计划课题：新型挤压食品生产关键技术及其产业化示范 (2016YFD0400304-01) , 2016年1月-2020年12月

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