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教师风采

学院教师

葛永红



葛永红, 男, 汉族, 甘肃兰州人, 博士, 教授。农产品贮藏与加工专业硕士研究生导师, 主要研究果蔬采后衰老机理、品质变化规律、病害发生及控制。辽宁省百千万人才工程万人层次人选, 中国食品科学技术学会高级会员。获得2019年辽宁省优秀硕士学位论文指导教师称号。主讲《食品营养学》、《食品科学与工程专业导读》、《果蔬采后生理学》、《果蔬贮藏与加工学》、《生鲜食品贮藏与加工》和《科技论文写作与文献检索》课程。主持完成国家自然科学基金项目2项, 省自然科学基金项目2项。现主持省部级科研项目2项, 教学改革项目1项, 参与国家级科研项目1项。作为主要完成人获省级科技进步一等奖和二等奖各1项, 省级教学成果一等奖2项; 主编教材1部, 参编著作5部; 以第一作者或通讯作者在国内重要学术刊物上发表论文70余篇, 其中SCI/EI收录30篇 (ESI高被引2篇), 申请国家发明专利4件 (授权1件)。

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1. 苯丙噻重氮 (ASM) 诱导厚皮甜瓜果实表皮细胞壁木质化的机理研究 (31160405), 国家自然科学基金地区基金项目, 20120101-20151231。

2. 硅酸钠对粉红单端孢 (*Trichothecium roseum*) 胞外酶的调控机理 (31401554), 国家自然科学基金青年基金, 20150101-20171231。

3. 果品冷链物流过程质量与品质控制关键技术研究 (2017205002), 辽宁省重点研发计划指导计划项目 (农业攻关及产业化), 20180101-20191231。

4. 能量代谢和莽草酸途径在ASM诱导苹果抗病中的作用机理 (2018M630277), 第63批中国博士后科学基金面上资助一等资助, 20180119-20210129。

5. 大平项枣绿色保鲜关键技术研究, 辽宁省自然科学基金面上项目 (20180550159), 20180701-20200630。

代表性SCI论文:

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3. **Ge Yonghong**^{*}, Wei Meilin, Li Canying, Chen Yanru, Duan Bin, Li Xue, Tang Qi, Li Xihong*. Changes in the sucrose metabolism in apple fruit following postharvest acibenzolar-S-methyl treatment. *Journal of the Science of Food and Agriculture*. 2019. 99: 1519-1524. **SCI 2区, IF 2.422.**
4. **Ge Yonghong**^{*}, Duan Bin[✉], Li Canying, Wei Meilin, Chen Yanru, Li Xue, Tang Qi. Application of sodium silicate retards apple softening by suppressing the activity of enzymes related to cell wall degradation. *Journal of the Science of Food and Agriculture*. 2019. 99: 1828-1833. **SCI 2区, IF 2.422.**
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6. **Ge Yonghong**^{*}, Li Xue[✉], Li Canying*, Tang Qi, Duan Bin, Cheng Yuan, Hou Jiabao, Li Jianrong*. Effect of sodium nitroprusside on antioxidative enzymes and the phenylpropanoid pathway in blueberry fruit. *Food Chemistry*. 2019. 295: 607-612. **SCI 1区, IF5.399. Top期刊**
7. **Ge Yonghong**^{*}, Tang Qi[✉], Li Canying*, Duan Bin, Li Xue, Wei Meilin, Li Jianrong*. Acibenzolar-S-methyl treatment enhances antioxidant ability and phenylpropanoid pathway of blueberries during low temperature storage. *LWT-Food Science and Technology*. 2019. 110: 48-53. **SCI 2区, IF3.714.**
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Tang Qi, Li Canying, **Ge Yonghong**^{*}, Li Xue, Cheng Yuan, Hou Jiabao, Li Jianrong*. Exogenous application of melatonin maintains storage quality of jujubes by enhancing anti-oxidative ability and suppressing the activity of cell wall-degrading enzymes. *LWT-Food Science and Technology*. 2020. 127: 109431. **SCI 2区, IF4.006.**

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