Resume of Mingye PENG

Basic Information

School :	School of Life and Health Sciences
Gender：	Male
Date of Birth：	199210
Title：	Lecturer
Education：	Ph.D of Fermentation Engineering
Tutor：	Master degree
Interest of research:	Chinese traditional brewed food, modern fermentation engineering

Academic Background

From September 2010 to July 2014, Nanchang Medical College, Bachelor's degree in Bioengineering;
From September 2014 to July 2017, Hubei University of Technology, Master's degree of Food Science;
From September 2017 to July 2022, Jiangnan University, Ph.D of Fermentation Engineering.

Representative Articles

1. *Komagataeibacter europaeus* improves community stability and function in solid-state cereal vinegar fermentation ecosystem: non-abundant species plays important role. ***Food Research International***. 2021: 110815.
2. Distinct co-occurrence patterns and driving forces of abundant and rare bacterial communities in the multispecies solid-state fermentation process of cereal vinegar. ***Systems Microbiology and Biomanufacturing.*** 2021: 1-14.
3. Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce. ***LWT-Food Science and Technology.*** 2018, 90,627-635.
4. Effects of a mixed koji culture of *Aspergillus oryzae* HG-26 and *Aspergillus niger* HG-35 on the levels of enzymes, antioxidants and phenolic compounds in soy sauce during the fermentation process. ***International Journal of Food Science & Technology***, 2017, 52(7): 1585-1593.
5. Combined effects of fermentation starters and environmental factors on the microbial community assembly and flavor formation of Zhenjiang aromatic vinegar. ***Food Research International***, 2022, 152: 110900.
6. Effect of *Lactobacillus plantarum* enriched with organic/inorganic selenium on the quality and microbial communities of fermented pickles. ***Food Chemistry***, 2021, 365(2):130495.
7. Constructing a Defined Starter for Multispecies Vinegar Fermentation via Evaluating the Vitality and Dominance of Functional Microbes in Autochthonous Starter. ***Applied***

and environmental microbiology, 2021: AEM. 02175-21.
8.Comparative genomics reveals the functional differences between *Acetobacter pasteurianus* and *Komagataeibacter europaeus* in vinegar pei of Zhenjiang aromatic vinegar. ***Acta Microbiologica Sinica***, 2023, 63(2): 638-655.