

# Resume of MengXiong XIANG

## **Basic Information**



School :	School of Life and Health Sciences
Gender:	Male
Date of Birth:	198908
Title:	Lecturer
Education:	Ph.D of Microbiology
Tutor:	Master degree
E-mail:	xiangmengxiong@hbut.edu.cn
Interest of research:	Microbial fermentation process regulation, microbial preparations

## **Academic Background**

From September 2008 to July 2012, Hubei University of Technology, Bachelor's degree in Bioengineering;

From September 2012 to July 2015, Hubei University of Technology, Master's degree of Fermentation process;

From September 2015 to July 2022, Huazhong University of Science and Technology, Ph.D of Microbiology.

## **Enrollment Information**

1. Enrollment Discipline: Master of Bioengineering
2. Research direction: Fermentation process, Microbiology
3. Enrollment Year: 2023-2024

## **Representative Projects**

1. National Science and Technology Support Plan “Cleaner Production and Wastewater Recycling Technology and Demonstration in the Textile Printing and Dyeing Industry”, China, Project participant.
2. Major Projects of Hubei Provincial Technology Innovation Special Fund “Research and Application of Green Manufacturing Technology and Process for New High Quality Hemp Fibre Textile Materials”, Hubei Province, Project participant.
3. The Foundation of Hubei Key Laboratory of Industrial Microbiology “Fermentation strategy for high glutathione production using cheap non-food carbon sources”, Hubei University of Technology, Project leader.

## **Representative Articles**

1. In vitro degradation of zearalenone by culture supernatant of *Bacillus subtilis*[J]. Food and Bioprocess Technology, 2023: 1-10.
2. Mechanistic insights into the halophilic xylosidase Xylo-1 and its role in xylose

- production[J]. *Journal of Agricultural and Food Chemistry*, 2023, 71(41):15375-15387.
3. Eco-friendly process to degum flax roving with deep eutectic solvent and microbial treatment[J]. *Journal of Natural Fibers*, 2021.
  4. An eco-friendly degumming process of flax roving without acid pickling and NaClO<sub>2</sub>-bleaching[J]. *Process Biochemistry*, 2020, 93:77-84.
  5. Visual analysis of the morphological features and polysaccharide distribution of raw ramie and their influence on degumming[J]. *Cellulose*, 2020(39):1-16.
  6. A new strategy to improve ramie degumming based on removal of the xylan branched structure[J]. *Textile Research Journal*, 2021: 1-12.
  7. A high-efficiency and eco-friendly degumming process for ramie fibers[J]. *Journal of Cleaner Production*, 2020, 276:124217.
  8. Aqueous synthesis of silver nanoparticles stabilized by cationic cellulose and their catalytic and antibacterial activities[J]. *RSC advances*, 2013, 3(42): 19319-19329.