

# Resume of KANG XU

## **Basic Information**



School : School of Biological engineering and Food  
Gender: Male  
Date of Birth: 197208  
Title: Associate Professor  
Education: Ph.D of Agricultural Product Processing and Storage Engineering  
Tutor: Master degree  
Interest of research: Food processing, food fermentation, comprehensive utilization of protein resources

## **Academic Background**

From September 2014 to December 2022, Huazhong Agricultural University, Ph.D of Agricultural Product Processing and Storage Engineering

From September 2003 to June 2006, Hubei University of Technology, Master's degree of Fermentation engineering ;

## **Representative Projects**

1. Research on Key Technologies of Nutritious Rice Processing and its Protein structure Changes, Provincial Department of Education B2018045, Project leader
2. Research and Development and industrialization of Nine steaming and Nine drying processing of Polygonatum sibiricum candied products, Hubei Sanfeng Yunyin Industrial Co., LTD.2022.3 , Project leader
3. Development and Industrialization of high-quality rice Soy sauce, Wanfu Shengke (Hunan) Agricultural Development Co., LTD. 2012.7, Project leader
4. Study on the molecular mechanism of glutenin aggregation induced by high heat and the combined deaggregation of Aspergillus, National Natural Science Foundation of China 31371741,2012.7 (Participant ,2/7)
5. Study on the mechanism that Lipase produced by Aspergillus Niger HGD0823 Selective Catalytic Synthesis of dihydromyricetin esterification, National Natural Science Foundation of China 31371740,2012.7 (Participant ,4/7)
6. Study of high strength hot gel basing porcine plasma protein . Xiangyang Winn Biotechnology Co., LTD.2021.12 (Participant ,2/3)
7. Application Research and development of multi-strain Coupled fermentation can and large-scale production Technology in traditional sauce products, International Advanced (Participant ,3/11), Provincial Science and Technology Department 2011.4

## **work**

1. Food Machinery and Equipment, Science Press, November 2021, editor-in-chief
2. Bioengineering Equipment for Teaching Materials of the Twelfth Five-Year Plan for General Higher Education, Science Press, September 2013, Deputy editor

## **Representative Articles**

1. Yu Zhang, Jiang-lan Yuan, Chao Fan, Ping Yan, Xu Kang. Fabrication and characteristics of porcine plasma protein cold-set gel: Influence of the aggregates produced by glucono- $\delta$ -lactone acidification on microbial transglutaminase catalysis. *Food Hydrocolloids*, 2021, 115, 106597.
2. Guo Jing, Yuan Jianglan, Kang Xu (corresponding author), Fan Chao. Study on the stability and mechanism of nitroso-hemoglobin based on dialysis. *Science and Technology of Food Industry*. 2022, 43(17):55-61
3. Zhang Mengyuan, Zhang Yu, Ding Changsheng, Kang Xu, Yuan Jianglan. Enhancement effect of nutrition and flavor in soybean meal fermentation by adding *Mucor racemosus* and *zygosaccharomyces rouxii*. *Science and Technology of Food Industry*. 2020.08 (41)
4. Xie Jingming, Zhao Xiufang, Yuan Jianglan, Kang Xu (corresponding author). Screening and fermentation characteristics of high-yielding acetic bacteria in the vinegar fermented grains of Shaanxi Province. *Food and Fermentation Industry*. 2019, 46(10):173-178