Resume of Wenxin Jiang

Basic Information

School :	School of Life and Health Sciences
Gender：	Male
Date of Birth：	199106
Title：	Lecturer
Education：	Ph.D of Food Science and Engineering
Tutor：	Master degree
Interest of research:	Colloidal properties of food polysaccharides

Academic Background

From September 2010 to July 2014, Wuhan Polytechnic University, Bachelor's degree of Food Science and Engineering;
From September 2014 to July 2017, Huazhong Agricultural University, Master's degree of Food Science;
From September 2018 to July 2022, South China University of Technology, Ph.D of Food Science and Engineering.

Enrollment Information

1. Enrollment Discipline: Master of Food Science and Engineering
2. Research direction: Colloidal properties of food polysaccharides
3. Enrollment Year: 2023-2024

Representative Projects

1. The National Natural Science Foundation youth project "Interaction between locust bean gum molecules and κ-carrageenan microgels, and its synergetic stabilization mechanism for oil-water interface", China, Project leader.
2. Hubei University of Technology PhD project "Interfacial behavior and emulsification ability of composite polysaccharide microgels", Hubei University of Technology, Project leader.
3. The National Natural Science Foundation project "Digestive characteristics and nutrient release mechanism of TGase induced surimi gels", China.
4. The National Natural Science Foundation youth project "Ozone induced protein oxidation and its effect on the chain conformation and behavior of myosin", China.

Representative Articles

1. Jiang Wenxin, You Juan*, et al. Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (Hypophthalmichthys molitrix) Myosin. Food and

Bioprocess Technology, Volume 10, 2017, pages 370-378.
2. Jiang Wenxin, Qi Junru*, et al. Emulsifying properties of high methoxyl pectins in binary systems of water-ethanol. 2020, Carbohydrate Polymers. Carbohydrate Polymers, Volume 229, 2020, 115420.
3. Jiang Wenxin, Qi Junru*, et al. Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. International Journal of Biological Macromolecules, Volume 154, 2020, Pages 788-794.
4. Jiang Wenxin, Qi Junru*, et al. Acid/ethanol induced pectin gelling and its application in emulsion gel. Food Hydrocolloids, Volume 118, 2021, 106774.
5. Jiang Wenxin, Qi Junru*, et al. Pectin gels based on H+/(NH4)2SO4 and its potential in sustained release of NH_4^+. International Journal of Biological Macromolecules, Volume 208, 2022, Pages 486-493.
6. Jiang Wenxin, Gao Zhiming*, et al. Fabrication, characterization, and emulsifying properties of hexadecyltrimethylammonium bromide (CTAB) complexed alginate microgel. Food Hydrocolloids, Volume 140, 2023, 108607.
7. Jiang Wenxin, Gao Zhiming*, et al. Fabrication, characterization and emulsifying properties of agarose microgel. International Journal of Biological Macromolecules, Volume 241, 2023, 124565.
8. Jiang Wenxin, Gao Zhiming*, et al. Emulsifying performance of the hexadecyltrimethylammonium bromide (CTAB) complexed alginate microgels: Effects from their deformability on oil-water interface. International Journal of Biological Macromolecules, Volume 253, December 2023, 127509.
9. Jiang Wenxin, Gao Zhiming*, et al. Enhancing the Mickering emulsifying capacity of agarose microgels by complexation with microamounts of sorbitan monolaurate (Tween-20). International journal of food engineering, Volume20(6), 2024, Page 439-449.
10. Jiang Wenxin, Gao Zhiming*, et al. Complexation of locust bean gum and κ-carrageenan microgels, from aqueous phase to oil-water interface. Food Hydrocolloids, Volume 157, 2024, 110409.