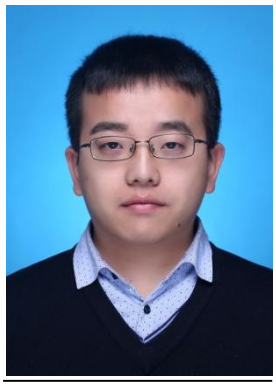
Resume of Jian XU

Basic Information



School：	School of Life and Health Sciences
Gender：	Male
Date of Birth：	199102
Title：	Associate professor
Education：	Ph.D of Fermentation Engineering
Tutor：	Master degree
Interest of research:	Fermentation engineering, waste management, cleaner production

Academic Background

From September 2008 to July 2011, Jiangnan University, Bachelor's degree in Biological Engineering;
From September 2011 to December 2016, Jiangnan University, Ph.D in Fermentation Engineering.

Enrollment Information

1. Enrollment Discipline: Food Science, Biological Engineering
2. Research direction: Food science, light industry technology and engineering
3. Enrollment Year: 2023-2024

Representative Projects

1. The Wuhan East Lake New Technology Development Zone Project "Research and Application of Key Technologies for High-value Utilization of Brewing By-products", Project leader.
2. The Liquor Making Biological Technology and Application of Key Laboratory of Sichuan Province "Research on the Key Technology of Comprehensive Utilization of Distiller's Grains Waste to Produce Biofuel", Project leader.
3. The School-enterprise cooperation project "Research on the High-value Utilization Technology of Brewing Wastewater", Project leader.
4. The School-enterprise cooperation project "Research on the Key Technologies for High-value Utilization of Distiller's Grains Waste", Project leader.
5. The School-enterprise cooperation project "Research and Industrialization of Cooking Wine Production with Rice Wine Waste", Project leader.

Representative Articles

1. Study on the mechanism of sodium ion inhibiting citric acid fermentation in *Aspergillus niger*[J]. Bioresource Technology, 2024, 394: 130245. (First author)
2. Impact of thermal treatment on proanthocyanidin-pectin binary complexes: Insights

from structural, rheological, antioxidant, and astringent properties[J]. Food Chemistry, 2024, 442: 138490. (Co-corresponding author)
3. Effects of rice wine on the quality and flavor characteristics of yogurt[J]. International Journal of Gastronomy and Food Science, 2024, 36: 100937. (Co-corresponding author)
4. Co-production of biobutanol and biomethane from distillers' grain waste by an integrated process[J]. Journal of Chemical Technology and Biotechnology, 2024, 99(1): 40-49. (Corresponding author)
5. Effect of storage temperature on the long term stability of *Dendrobium catenatum Lindl.* blended liquor[J]. Journal of Food Measurement and Characterization, 2024, 18(4): 2618-2630. (Corresponding author)
6. Optimization of Fermentation Technology and in Vitro Digestion of Jujube Wine[J]. Science and Technology of Food Industry, 2024, 45(8): 143-150. (Corresponding author)
7. A novel strategy for comprehensive utilization of distillers’ grain waste towards energy and resource recovery[J]. Process Biochemistry, 2022, 113: 141-149. (Corresponding author)
8. Production of butanol from distillers' grain waste by a new aerotolerant strain of *Clostridium beijerinckii* LY-5[J]. Bioprocess and Biosystems Engineering, 2021, 44(10): 2167-2179. (Corresponding author)