

# Resume of PENG BO

## Basic Information



School: School of life and health sciences  
Gender: Male  
Date of birth: 1992.09  
Title: Lecture  
Education: Ph.D of engineering  
Tutor: Master degree  
Email: pengbo151040@hbut.edu.cn  
Research interest: Structure and function of food soft matter  
Food preservation and quality analysis

## Academic Background

2010.09–2014.06	Hubei University of Technology	Bachelor's degree in food science
2014.09–2017.06	Huazhong Agricultural University	Master's degree in food science
2018.09–2022.06	Zhejiang University	Ph.D. degree in agricultural engineering

## Enrollment Information

1. Enrollment discipline: Master of engineering
2. Research direction: Food soft matter, Food preservation, Food quality analysis
3. Enrollment year: 2024, 2025

## Representative Projects

1. Natural Science Foundation of Hubei Province. "Fabrication of three-dimensional porous colorimetric sensor and its application in non-destructive monitoring of meat freshness". Grant No. 2024AFB134. Project leader.
2. Research Foundation of Hubei University of Technology. "Ammonia-responsive aerogel for freshness monitoring of meat products". Grant No. XJ2023005801. Project leader.

## Representative Articles

1. **Peng Bo**, Qin Jichao, Li Yujie, Wu Kao, Kuang Ying, Jiang Fatang\*. Recent advances in nanomaterials-enabled active food packaging: Nanomaterials synthesis, applications and future prospects. *Food Control*, 2024, 163, 110542.
2. **Peng Bo**, Liu Xiaoxue, Yao Yao, Ping Jianfeng, Ying Yibin\*. A wearable and capacitive sensor for leaf moisture status monitoring. *Biosensors and Bioelectronics*, 2024, 245, 115804.
3. **Peng Bo**, Wu Xinyue, Zhang Chi, Zhang Chao, Lan Lingyi, Ping Jianfeng, Ying Yibin\*. In-time detection of plant water status change by self-adhesive,

water-proof, and gas-permeable electrodes. *ACS Applied Materials & Interfaces*, 2023, 15, 19199–19208.

4. **Peng Bo**, Wu Xinyue, Zhang Chao, Zhang Chi, Lan Lingyi, Zhang Chuanfang (John)\*, Ying Yibin, Ping Jianfeng\*. A flexible and fully integrated wearable pressure sensing chip system for multi-scenario applications. *Journal of Materials Chemistry A*, 2021, 9, 26875–26884.
5. **Peng Bo**, Zhao Fengnian, Ping Jianfeng, Ying Yibin\*. Recent advances in nanomaterials-enabled wearable sensors: Materials synthesis, sensor design, and personal health monitoring. *Small*, 2020, 16, 2002681.
6. Ding Shiyong\*, **Peng Bo**, Li Youqian, Yang Jun\*. Evaluation of specific volume, texture, thermal features, water mobility, and inhibitory effect of staling in wheat bread affected by maltitol. *Food Chemistry*, 2019, 283, 123–130.
7. **Peng Bo**, Li Youqian, Ding Shiyong\*, Yang Jun\*. Characterization of textural, rheological, thermal, microstructural, and water mobility in wheat flour dough and bread affected by trehalose. *Food Chemistry*, 2017, 233, 369–377.