

# Resume of Wei Li

## **Basic Information**



School : School of Life and Health Sciences  
Hubei University of Technology

Gender: Male

Date of Birth: 198511

Title: Associate Professor

Education: Ph.D of Food Science

Tutor: Master degree

Interest of research: Food Science and Technology, Food fermentation

## **Academic Background**

From September 2005 to July 2009, Hubei University of Technology, Bachelor's degree in Food Science;

From September 2009 to July 2012, Huazhong Agriculture of University, Master's degree of Food Science;

From September 2012 to July 2015, Huazhong Agriculture of University, Ph.D of Food Science.

## **Overseas visiting**

No overseas study or visiting experience;

## **Enrollment Information**

2018-2019 Science and Technology Commissioner of Hubei Province (second batch)

2021-2022 vice-president of Science and Technology of Hubei Province (Second Batch)

2024-2025 Doctor Service Group of Hubei Province (thirteenth batch)

## **Representative Projects**

1. National Natural Science Foundation of China Youth program (31901643), “Research on the effect of lipid oxidation products on the structure and gel formation mechanism of peanut globulin”, 2020.01-2022.12.
2. Young and middle-aged talents project of Hubei Provincial Department of Education (Q20171407), “Research on mechanism of peanut protein oxidation on its digestion characteristics”, 2017.01-2018.12, chair.
3. “Research on the mechanism of biogenic amines formation during soy sauce brewing”, Hubei University of Technology.
4. Key Project of Hubei Provincial Department of Education (D20171406), “Study on the effect of lipid oxidation on protein oxidation in almond kernel during storage”,

2017.01-2018.12, participated.

5. National Natural Science Foundation of China Youth program (31760477) ,  
“Molecular mechanism of lipid oxidation on volatile flavor of Xinjiang walnut during storage” , January 2018-december 2020. Participation.
6. National Natural Science Foundation of China Youth program (31401644) ,  
“Proteomics-based screening and identification of Xinjiang amygdala allergens and analysis of their antigenic epitopes” , 2018.04-2021.12, participated.
7. Key R & D People's Liberation Army General Logistics Department,  
“High-efficiency value-added transformation of special aquatic protein and development of anti-oxidative stress food” , participated in (award-winning) from January 2014 to December 2015.
8. Key R & D Project of Hubei Province (2021BBA259) , research and demonstration of deep processing and by-product comprehensive utilization of Red Potato, a landmark in Hong 'an, 2021.9-2023.12 5 million yuan, participation (second, enterprise first)
9. The Central Government shall guide the development of local science and technology(2021BGE045) , development and product creation of key technologies for the preparation of ACE inhibitory peptides and Ceramide from KONJAC Angiotensin-converting enzyme (2021.9-2023.12 1 million yuan) , participated in (second, enterprise first)
10. Hubei Natural Science Foundation project (2022CFB452) , “Study on molecular mechanism of detoxification of peanut meal by *Tetralococcus halogenes* and changes of flavor quality of soy sauce” , 2022.6-2023.12.
11. Hubei University of Technology school-level teaching and research project  
“Research on the application of reversal classroom teaching mode based on intelligent course platform in experimental design teaching” 2020.1-2021.12

## **Representative Articles**

【1】 Wenjun Li, Yexia Guan, Lin Shi, Yang Chen, Huang Huang, Haiyin Zhen, Ping Wu, Chao Wang, Qian Wu\*, **Wei Li\***. Identification of angiotensin-converting enzyme inhibitory peptides from peanut meal (*Arachis hypogaea* Linn) fermented by *Lactobacillus pentosus* using MALDI-TOF - MS and LC - MS/MS Food Frontiers.2024,5(2):820-832

【2】 Sini Kang, Yang Xu, Yanyang Kang, Junhui Rao, Fuwen Xiang, Seockmo Ku, **Wei Li**, Zhijie Liu, Yaqing Guo, Jianhua Xu, Xiangwei Zhu, Mengzhou Zhou, Metabolomic insights into the effect of chickpea protein hydrolysate on the freeze - thaw tolerance of industrial yeasts, Food Chemistry, 2024. 439: 138143, <https://doi.org/10.1016/j.foodchem.2023.138143>.

【2】 **Wei Li**, Wenjun Li, Chao Zhang, Ning Xu, Caixia Fu, Chao Wang, Deyuan Li, Qian Wu, Study on the mechanism of aflatoxin B1 degradation by *Tetragenococcus*

*halophilus*,LWT,2023(180):114662

**【 3 】** Wenjun Li,Chao Zhang,Ning Xu,Yong Hu,Chao Wang,Deyuan Li,**Wei Li\***.Effect of lipoxygenase-induced oxidation on molecular structure and digestive properties of arachin and conarachin.Journal of Food Processing and Preservation.acceptted at 2022(9):e15874.

**【 4 】** Zeping Liu, Bo Kang, Xinrui Duan, Yong Hu, **Wei Li**, Chao Wang, Dongsheng Li, Ning Xu,Metabolomic profiles of the liquid state fermentation in co-culture of *A. oryzae* and *Z. rouxii*, Food Microbiology,2022(103):103966,

**【 5 】** Zhang Xiaolong,Liu Zepin,Kang Bo,Huang Yao,Fu Caixia.,**Li Wei**,Wu Qian.,Li Dongsheng, Wang Chao,Xu Ning (2022).Effect of *Lactobacillus plantarum* or *Enterococcus faecalis* as co-inoculants with *Aspergillus oryzae* in koji making on the physicochemical properties of soy sauce.J FoodSci,2022(87),714–727.<https://doi.org/10.1111/1750-3841.16035>