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科研情况：

在研项目：

国家自然基金面上项目，蛋白质亚硝基化对牛肉成熟嫩化过程中细胞凋亡的调控机理研究，31871827，2019.1-2022.12，60 万；

国家自然基金面上项目，蛋白质亚硝基化对猪肉持水力的作用机理研究，31571853，2016.1-2019.12，75 万；

“十三五”国家重点研发计划课题，禽畜水产类方便即食食品制造关键技术开发研究及新产品创制，2016YFD0400703，2016.7-2020.12，500 万；

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中央基本科研业务费，一氧化氮调控猪肉滴水损失的机理研究，KYDZ201902，2019.1- 2020.12，20 万;

中央基本科研业务费，多浪羊宰后品质控制与休闲羊肉食品开发，KYLH201701，2017.1- 2019.12，20 万。

发表学术论文（第一作者或通讯作者）：

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protein oxidation, and μ-calpain activation between pale, soft, exudative and red, firm, non-exudative pork during postmortem aging. Journal of Animal Science, 92, 3745-3752.

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科研成果：

先后主持国家自科学基金面上项目、“十二五”国家科技支撑计划课题、“十三五”国家重点研发计划课题、国家回国人员择优资助项目等项目。主编英文著作《Spoilage Microorganisms in Food》，主编中文著作《冷却猪肉加工技术》，获大北农青年学者奖，以主要完成人获神农中华农业奖优秀创新团队奖和中国食品科学技术学会技术创新奖一等奖，申请或授权发明专利 14 项。