

姓名：陶阳

性别：男

毕业院校：都柏林大学

最高学位：博士

办公地址：食品科技学院 217

办公电话：

电子邮箱：yang.tao@njau.edu.cn

研究方向：果蔬加工及加工过程仿真

个人简介：

2003.03-2007.06：生物工程（学士） 南京农业大学

2007.09-2010.06：食品科学（硕士） 南京农业大学

2010.09-2014.12：生物系统工程（博士） 都柏林大学

2015.06-至今：教学科研 南京农业大学食品科技学院

2011.11、2012.02、2013.11：访问学者 波兰科学院奥尔什丁动物繁殖与食品科学研究所 (funded by Polish Academy of Sciences in Olsztyn)

2018.10：访问学者 法国阿维尼翁大学 (funded by Université d'Avignon)

科研情况：

研究方向为果蔬加工（果蔬干燥和果蔬汁发酵）、食品加工过程仿真（数值计算、神经网络）。

现主持国家自然科学基金青年基金、江苏省自然科学基金青年基金、江苏



省双创博士资助计划-世界名校类、中央高校基本业务费、南京农业大学国际培育项目、南京农业大学食品科技学院创新基金各一项。

## 科研成果:

### 发表论文

- (1) Wu, Y., Han, Y.\*, **Tao, Y.\***, Fan, S., Chu, D.-T., Ye, X., Ye, M., Xie, G. (2018). Ultrasound assisted adsorption and desorption of blueberry anthocyanins using macroporous resins. *Ultrasonics Sonochemistry*, 48, 311-320. (Co-corresponding author)
- (2) **Tao, Y.#**, Zhang, J.#, Jiang, S., Xu, Y., Show, P.-L., Han, Y., Ye, X., Ye, M. (2018). Contacting ultrasound enhanced hot-air convective drying of garlic slices: Mass transfer modeling and quality evaluation. *Journal of Food Engineering*, 235, 79-88. (Co-first author)
- (3) **Tao, Y.**, Wu, Y., Yang, J., Jiang, N., Wang, Q., Chu, D.-T., Han, Y., Zhou, J. (2018). Thermodynamic sorption properties, water plasticizing effect and particle characteristics of blueberry powders produced from juices, fruits and pomaces. *Powder Technology*, 323, 208-218.
- (4) **Tao, Y.#**, Wang, Y.#, Yang, J., Wang, Q., Jiang, N., Chu, D.-T., Han, Y., Zhou, J. (2017). Chemical composition and sensory profiles of mulberry wines as fermented with different *Saccharomyces cerevisiae* strains. *International Journal of Food Properties*, 20, 2006-2021. (Co-first author).
- (5) **Tao, Y.**, Wang, P., Wang, J., Wu, Y., Han, Y., Zhou, J. (2017). Combining various wall materials for encapsulation of blueberry anthocyanin extracts: Optimization by artificial neural network and genetic algorithm and a comprehensive analysis of anthocyanin powder properties. *Powder Technology*, 311, 77-87.
- (6) **Tao, Y.**, Wang, Y., Pan, M., Zhong, S., Wu, Y., Yang, R., Han, Y., Zhou, J. (2017). Combined ANFIS and numerical methods to simulate ultrasound-assisted extraction of phenolics from chokeberry cultivated in China and analysis of phenolic composition. *Separation and Purification Technology*, 178, 178-188.
- (7) **Tao, Y.**, Li, Y., Zhou, R., Chu, D.-T., Su, L., Han, Y., Zhou, J. (2016). Neuro-fuzzy modeling to predict physicochemical and microbiological parameters of partially dried cherry tomato during storage: effects on water activity, temperature and storage time. *Journal of Food Science and Technology*, 53, 3685-3694.
- (8) **Tao, Y.**, Wang, P., Wang, Y., Kadam, K.U., Han, Y., Wang, J., Zhou, J. (2016). Power ultrasound as a pretreatment to convective drying of mulberry (*Morus alba* L.) leaves: Impact on drying kinetics and selected quality properties. *Ultrasonics Sonochemistry*, 31, 310-318.
- (9) **Tao, Y.**, Sun, D.-W., Górecki, A., Błaszczak, W., Lamparski, G., Amarowicz, R., Fornal, J., Jeliński, T. (2016). A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. *Food Chemistry*, 194, 545-554.
- (10) **Tao, Y.**, Sun, D.-W. (2015). Enhancement of food processes by ultrasound: a review. *Critical Reviews in Food Science and Nutrition*, 55, 570-594.
- (11) **Tao, Y.**, Zhang, Z., Sun, D.-W. (2014). Experimental and modeling studies of

ultrasound-assisted release of phenolics from oak chips into model wine. *Ultrasonics Sonochemistry*, 21, 1461-1469.

(12) **Tao, Y.**, Zhang, Z., Sun, D.-W. (2014). Kinetic modeling of ultrasound-assisted extraction of phenolic compounds from grape marc: Influence of acoustic energy density and temperature. *Ultrasonics Sonochemistry*, 21, 1461-1469.

(13) **Tao, Y.**, García, J.M., Sun, D.-W. (2014). Advances in wine ageing technologies for enhancing wine quality and accelerating the ageing process. *Critical Review in Food Science and Nutrition*, 55, 817-835.

(14) **Tao, Y.**, Wu, D., Zhang, Q.-A., Sun, D.-W. (2014). Ultrasound-assisted extraction of phenolics from wine lees: Modeling, optimization and stability of extracts during storage. *Ultrasonics Sonochemistry*, 21, 706-715.

(15) **Tao, Y.**, Wu, D., Sun, D.-W., Górecki, A., Blaszcak, W., Fornal, J., Jeliński, T. (2013). Quantitative and predictive study of the evolution of wine quality parameters during high hydrostatic pressure processing. *Innovative Food Science and Emerging Technologies*, 20, 81-90.

(16) **Tao, Y.**, Sun, D.-W., Górecki, A., Blaszcak, W., Lamparski, G., Amarowicz, R., Fornal, J., Jeliński, T. (2012). Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. *Innovative Food Science and Emerging Technologies*, 16, 409-416.

(17) **Tao, Y.**, Bie, X.-M., Lv, F.-X., Zhao, H.-Z., Lu, Z.-X. (2011). Antifungal activity and mechanism of fengycin in the presence and absence of commercial surfactin against *Rhizopus stolonifer*. *Journal of Microbiology*, 49, 146-150.

#### 参编书籍

(1) **Tao, Y.**, Li, Y., Zhao, Y., Lv, F., Han, Y. (2016) Ultrasound-assisted extraction of bioactive compounds from byproducts of fruit beverage industry. In: Juan Francisco García Martín (ed). Applications of Ultrasound in the Beverage Industry. Chapter 3, 33-56. NOVA Publishers.

(2) **Tao, Y.**, Sun, D.-W. , Hogan, E., Kelly, A.L. (2014) High Pressure Processing of Foods: An Overview. In: Sun, Da-Wen (ed). Emerging Technologies for Food Processing. 2nd Edition, Chapter 1, 3-24. Elsevier.

(3) Pandrangi, S., Balasubramaniam, V.M., **Tao, Y.**, Sun, D.-W. (2014) High-Pressure Processing of Salads and Ready Meals. In: Sun, Da-Wen (ed). Emerging Technologies for Food Processing. 2nd Edition, Chapter 2, 25-34. Elsevier.