

# 教师简介

姓名：黄明远

学历：博士研究生

职务：无

研究方向：畜产品加工与质量控制

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## 个人学习经历：

博士：2020.09-2024.06，南京农业大学，食品科学与工程

硕士：2017.09-2020.06，南京农业大学，食品科学与工程

学士：2013.09-2017.06，河南农业大学，食品质量与安全

## 个人工作经历：

2024.06-至今：安徽科技学院

## 科研项目：

- [1] 十四五重点研发计划揭榜挂帅项目课题（2021YFD2100805），参与；
- [2] 国家现代农业产业技术体系——肉鸡（CARS-41），参与；
- [3] 江苏省农业科技自主创新项目：江苏特色黄羽鸡加工重大关键技术研发与产业化示范（CX(18)1006），参与；
- [4] 国家自然科学基金面上项目（31972097），参与；

## 科研成果：

- [1] **Mingyuan Huang**, Huhu Wang\*, Xinglian Xu\*, Xuqiu Lu, Xiangyu Song, Guanghong Zhou. Effects of nanoemulsion-based edible coatings with composite mixture of rosemary extract and  $\epsilon$ -poly-l-lysine on the shelf life of ready-to-eat carbonado chicken[J]. Food Hydrocolloids,2020,102:105576 (ESI高被引论文,

中科院一区Top, IF: 10.7)

- [2] **Mingyuan Huang**, Yujuan Xu, Lina Xu, Yun Bai, Xinglian Xu\*. Interactions of water-soluble myofibrillar protein with chitosan: Phase behavior, microstructure and rheological properties[J]. *Innovative Food Science & Emerging Technologies*, 2022, 78:103013 (IF 7.104, 中科院一区top)
- [3] **Mingyuan Huang**, Yujuan Xu, Lina Xu, Yun Bai, Xianming Zeng, Rui Zheng, Xinglian Xu\*. Conformation changes and emulsifying properties of myofibrillar proteins in water: Effects of electrostatic interaction with chitosan[J]. *Food Research International*, 2023, 163:112154 (IF 8.1, 中科院一区top)
- [4] **Mingyuan Huang**, Yujuan Xu, Xing Chen, Lina Xu, Yun Bai, Xinglian Xu\*, Xianming Zeng. Improved emulsifying properties of water-soluble myofibrillar proteins at acidic pH conditions: Emphasizing pH-regulated electrostatic interactions with chitosan[J]. *International Journal of Biological Macromolecules*, 2024, 257:128557 (IF 8.2, 中科院一区top)
- [5] **Mingyuan Huang**, Yujuan Xu, Lina Xu, Xing Chen, Mengzhen Ding, Yun Bai, Xinglian Xu\*, Xianming Zeng. The evaluation of mixed-layer emulsions stabilized by myofibrillar protein-chitosan complex for delivering astaxanthin: Fabrication, characterization, stability and in vitro digestibility [J]. *Food Chemistry*, 2024, 440:138204 (IF 8.8, 中科院一区top)
- [6] **黄明远**, 王虎虎, 徐幸莲, 周光宏. 可食用膜的简介及其在肉及肉制品中应用的研究进展[J]. *食品工业科技*, 2020, 41(16): 318-325
- [7] **黄明远**, 李潇, 王虎虎, 徐幸莲. 原料鸡类型对鸡汤煲品质的影响[J]. *核农学报*, 2021, 35(02): 406-413
- [8] Jiahang Yu, **Mingyuan Huang**, Huixin Tian, Xinglian Xu. UV-light-driven synthesis of Ag-Zn nanoparticles encased in hydrogels for H<sub>2</sub>S sensing[J]. *Food Packaging and Shelf Life*, 2023, 39:101151
- [9] Mei Yue, **Mingyuan Huang**, Zongshuai Zhu, Tianran Huang, Ming Huang. Effect of ultrasound assisted emulsification in the production of Pickering emulsion formulated with chitosan self-assembled particles: Stability, macro, and micro rheological properties[J]. *LWT*, 2022, 154:112595

- [10] Yulong Zhang, **Mingyuan Huang**, Xuefei Shao, Feiyu Zhang, Zhen Li, Yun Bai, Xinglian Xu, Peng Wang, Tinghui Zhao. Insights into Intramuscular Connective Tissue Associated with Wooden Breast Myopathy in Fast-Growing Broiler Chickens[J]. *Foods*, 2023, 12 (12) :2375
- [11] Jiahang Yu, **Mingyuan Huang**, Huixin Tian, Xinglian Xu. Silver Nanoparticle Sensor Array-Based Meat Freshness Inspection System[J]. *Foods*, 2023, 12 (20) :3814
- [12] Yujuan Xu, Minyi Han, **Mingyuan Huang**, Xinglian Xu. Enhanced heat stability and antioxidant activity of myofibrillar protein-dextran conjugate by the covalent adduction of polyphenols[J]. *Food Chemistry*, 2021, 352:129376
- [13] Yujuan Xu, Yali Li, **Mingyuan Huang**, Lina Xu, Xinglian Xu, Guanghong Zhou. Role of polyphenols conjugation to glycated myofibrillar protein in manipulating the emulsifying behaviors of flaxseed oil emulsion[J]. *LWT*, 2024, 201:116284.
- [14] Feiyu Zhang, Peng Wang, **Mingyuan Huang**, Xinglian Xu. Modulating the properties of myofibrillar proteins-stabilized high internal phase emulsions using chitosan for enhanced 3D-printed foods[J]. *Carbohydrate Polymers*, 2024, 324:121540
- [15] 杨耿涵, **黄明远**, 徐幸莲. 食品3D打印技术及其在肉类加工中应用的研究进展[J]. *食品科学*, 2021, 42 (21) : 308-314

## 获奖情况:

国家奖学金, 河南省优秀毕业生, 南京农业大学优秀共青团员、共产党员、优秀毕业生, 第十八届中国肉类科技大会优秀会议论文, 第二十届中国肉类科技大会研究生论坛优秀报告, 江苏省研究生“绿色生物与化学制造”创新论坛口头报告二等奖, 江苏省研究生“未来食品与数字化”暑期学校优秀学员