教师简介

照

姓名： 于鲲

学历： 博士研究生

职称： 副教授

职务： 食品分析检测中心主任

研究方向： 面制品品质改良、茶面制品、低 GI 杂粮食品、石榴副产物利用

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个人学习经历：

2008-2012　大连工业大学，食品科学与工程专业，学士
2012-2015　安徽农业大学，粮食油脂与植物蛋白质工程， 硕士
2016-2020　江南大学，食品科学与工程，博士

个人工作经历：

2020-至今 安徽科技学院食品科学与工程学院，副教授

主讲课程：

基础化学，制冷技术与冷库设计，食品技术原理，食品科学与工程导论，中央厨房原理与设计

科研项目：

1、 主持，安徽科技学院引进人才项目：绿茶面条品质劣变机制及控制技术研究，2021-2024，30万
2、 主持，安徽科技学院校级项目：绿茶面条加工过程中多酚的稳定化研究，2021-2023
3、 主持，中央引导地方项目：石榴副产物高值化产品开发关键技术及产业化示范，2021-2023
4、 主持，安徽省高等学校科学研究项目，低GI杂粮挂面的品质及消化特性形成机制的关键技术研究，2023.1-2024.12
5、 主持，凤阳县科技计划项目，高添加杂粮挂面的加工关键技术及其功能特性研究，2022.8.1-2023.7.31

科研成果：

1. Xiaoli Ma, Yuan Zhang, Xiangbin Chu, Lanlan Wei, Peiyan Li, **Kun Yu***. Effects of steam explosion on the structural, physicochemical, and functional characteristics of dietary fiber in sorghum grains. LWT - Food Science and Technology, 2025, 218, 117522 (一区, IF=6.0)
2. **Kun Yu**, Wei He, Xiaoli Ma, Qi Zhang, Chunxu Chen, Peiyan Li, Di Wu. Purification and Biochemical Characterization of Polyphenol Oxidase Extracted from Wheat Bran (*Wan grano*). Molecules, 2024, 29, 1334. (二区，IF=4.6)
3. **Kun Yu**, Xiaoxiu Huang, Wei He, Xiaoli Ma, Di Wu, Zhigang Ding, Peiyan Li, Chuanlai Du. Evaluation of the effects of thermal processing on antioxidant activity and digestibility of green tea noodles: Based on polyphenol stability and starch structure. 2023, Journal of Cereal

Science, 114:103780 (二区，IF=3.8)

4. **Kun Yu**, Wei He, Xiaoxiu Huang, Di Wu, Chuanlai Du. Quality characteristics and cooking-induced changes on phenolic compounds of dried green tea noodles. Journal of Food Science, 2024:1-12.(二区，IF=3.9)
5. **Kun Yu**, Xiaoxiu Huang, Zehao Yu, Chunxu Chen, Peiyan Li, Di Wu, Chuanlai Du. Application of steam explosion pretreatment for accelerating the phenolics extraction from pomegranate peel: Mechanism and modeling. 2023, Journal of Food Engineering, 357:111629(一区，IF=5.5)
6. **Kun Yu**, Xiaoxiu Huang, Wei He, Di Wu, Chuanlai Du. Kinetics of polyphenol losses during cooking of dried green tea noodles as influenced by microwave treatment of dough. LWT-Food Science and Technology, 2023, 180:114675. (一区, IF=6.0)
7. **Kun Yu**, Hui-Ming Zhou, Ke-Xue Zhu, Xiao-Na Guo, and Wei Peng. Physicochemical Changes in the Discoloration of Dried Green Tea Noodles Caused by Polyphenol Oxidase from Wheat Flour. LWT-Food Science and Technology, 2020, 130:109614. (一区，IF=4.952)
8. **Kun Yu**, Hui-Ming Zhou, Ke-Xue Zhu, Xiao-Na Guo, and Wei Peng. Increasing the physicochemical stability of stored green tea noodles: Analysis of the quality and chemical components. Food Chemistry, 2019, 278: 333-341. (一区，IF=6.306)
9. **Kun Yu**, Hui-Ming Zhou, Ke-Xue Zhu, Xiao-Na Guo, and Wei Peng. Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. Foods, 2020, 9:298. (二区，IF=4.092)
10. **Kun Yu**, Yan Wang, Yang Xu, Li Guo, Xianfeng Du. Correlation between wheat starch annealing conditions and retrogradation during storage. Czech journal of food sciences, 2016, 34:79-86. (四区，IF=0.787)
11. **Kun Yu**, Yijian Wang, Yan Wang, Li Guo, Xianfeng Du. Effects of temperature annealing and additives on the textural characteristics of corn starch. International journal of food properties, 2016, 19:1272-1281. (四区，IF=1.845)
12. Wang Yan, **Yu Kun**, Xu Yang, Guo Li, Du Xianfeng. Physicochemical properties of soybean protein gel prepared by microbial transglutaminase in the presence of okara. International journal of food science & technology, 2015, 50:2402-2410. (二区，IF=1.504)
13. **于鲲**,霍晓慧,许阳,杜先锋. 退火处理与小麦淀粉酶解机理的相关性研究[J]. 食品与发酵工业, 2015, 41(6):88-93.
14. 魏香玉，**于鲲***，吴迪，黄小秀，何维，杜传来. 绿茶粉对高粱挂面品质及消化特性的影响[J]. 食品与发酵工业, 2023, 49(16):145-150.
15. **于鲲**, 周惠明. 绿茶面贮藏过程中的变色问题研究. 中国食品科学技术学会第十四届年会暨第九届中美食品业高层论坛. 2017:303-304.
16. 周惠明，于鲲，朱科学，郭晓娜，彭伟. 一种减缓绿茶面变色速率的方法[P].ZL201810006379.5, 2020-1-7.
17. 于鲲，何维，吴迪. 一种储藏装置[P]. ZL2022 2 2642193.3
18. 于鲲，魏香玉，吴迪. 一种挂面剪齐装置[P]. 202222162987.X
19. 黄小秀,于鲲, 何维, 魏香玉. 一种方便面蒸面机[P]. ZL202222564451.X
20. Yu Kun; Wu Di; Yu Zehao; Yu Zeyao; Huang Xiaoxiu; He Wei; Ma Xiaoli; Li Peiyan; Chen Chunxu; Du Chuanlai ; A method for improving the extraction rate of polyphenols peel by steam explosion treatment, 2023-5-11, 其他国家, 2023/02936

获奖情况：

2024 年安徽省大学生创新大赛，省级银奖，第一指导教师