一．简介

郑立友，男，博士，讲师，硕导。主要研究领域为油脂回色、油脂资源开发利用、油脂质量安全等；主持国家自然科学基金项目、芜湖市科技项目、安徽工程大学校级项目等 4 项；目前以第一作者或通讯作者已发表科研论文 20 篇，其中 SCI 论文 13 篇；授权国家发明专利 3 项；担任 Frontiers 的客座编辑；担任 European Journal of Lipid Science and Technology、Journal of the American Oil Chemists' Society 等 SCI 期刊审稿人；担任现代食品科技、食品工业科技、轻工学报等中文期刊审稿专家。与此同时，运营致力于食品营养健康（特别是油脂）等相关知识科普的“油脂情报局”今日头条号。

研究方向：

1. 食用油脂的加工、安全与营养评价；

2. 精油的功能评价及其衍生产品的开发；

3. 坚果抗氧化；

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联系地址：安徽省芜湖市北京中路安徽工程大学生物与食品工程学院南楼 505 室。

二．教育背景

（1）2016.09–2020.12 江南大学 食品学院 油脂与植物蛋白工程研究中心 食品科学与工程 导师：金青哲 （王兴国团队学习）

（2）2013.09–2016.07 中国农业科学院 农产品加工研究所 农产品加工及贮藏工程 导师：段玉权 （王强团队学习）

（3）2009.09–2013.07 山东农业大学 食品科学与工程学院 食品质量与安全

三．工作经历：

（1）2021/01-至今，安徽工程大学，生物与食品工程学院，讲师

四．教学方面

讲授《食品分析》《仪器分析》《食品试验设计与统计分析》《食品科学与工程专业前沿》《食品原料学》《食品高新技术》等本科课程和《食品绿色加工》、《粮油加工学》、《食品胶体化学》等研究生课程。

五．科研方面

（1）科研项目：

1. 国家自然科学基金委员会，青年项目，油脂回色过程中生育红的生成、损耗规律及机理研究（32202115），2023-01 至 2025-12, 30 万元，在研，主持；

2. 芜湖市科技局，基础应用研究项目，油脂回色中γ-生育酚的酶促和非酶促氧化机制研究（2022jc27），2022.05 至 2024.04, 4 万元，在研，主持；

（2）已发表论文：

1. **Zheng, L. Y.†**, Guo, H. Y.†, Zhu, M. M., Korma, S. A., Jin, J.*, Jin Q. Z., Wang, X. G., Cacciotti, I. Intrinsic properties and extrinsic factors of food matrix system affecting the effectiveness of essential oils in foods: A comprehensive review[J]. ***Critical Reviews in Food Science and Nutrition***, **2023**. Doi: 10.1080/10408398.2023.2184767. (中科院 1 区 TOP 期刊)

2. **Zheng, L. Y.**, Zhu, M. M., Zhang, F., Jin, J., Jin Q. Z., Guo H. Y.* Activity and characterization of tocopherol oxidase in corn germs and its relationship with oil color reversion[J]. ***Molecules*, 2023,** 28(6), 2659. (中科院 2 区 TOP 期刊)

3. **Zheng, L. Y.†**, Guo, H. Y.†,*, Xie, L. L., Korma, S. A., Jin, J. *, Jin Q. Z., Cacciotti, I. Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation[J]. ***LWT-Food Science and Technology***, **2022**, 160, 113230. Doi: 10.1016/j.lwt.2022.113230. (中科院 1 区 TOP 期刊)

4. **Zheng, L. Y.**, Jin, J., Shi, L. K., Huang, J. H., Chang, M., Wang, X. G., Zhang, H., Jin, Q. Z.* Gamma tocopherol, its dimmers, and quinones: Past and future trends[J]. ***Critical Reviews in Food Science and Nutrition***, **2020**, 60(22), 3916-3930. (中科院 1 区 TOP 期刊)

5. **Zheng, L. Y.**, Jin, J., Karrar, E., Huang, J. H., Chang, M., Wang, X. G., Zhang, H., Jin, Q. Z.* Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC^2-QTOF-MS[J]. ***LWT-Food Science and Technology*, 2020**, 126. (中科院 1 区 TOP 期刊)

6. **Zheng, L. Y.**, Jin, J., Karrar, E., Wang, X. G., & Jin, Q. Z.* Activated complex theory is a classical theory suitable for food science with appropriate use[J]. ***Food Chemistry***, **2020**, 332. (中科院 1 区 TOP 期刊)

7. **Zheng, L. Y.**, Zhang, T., Xie, L. L., Karrar, E., Shi, L. K., Jin, J.*, Wang, X. G., Jin, Q. Z. Physicochemical characteristics of *Actinostemma lobatum* Maxim. kernel oil by supercritical fluid extraction and conventional methods[J]. ***Industrial Crops and Products***, **2020**, 152. (中科院 1 区 TOP 期刊)

8. **Zheng, L. Y.**, Jin, J., Karrar, E., Xie, L. L., Huang, J. H., Chang, M., Wang, X. G., Zhang, H., Jin, Q. Z.* Antioxidant activity evaluation of tocored through chemical assays, evaluation in stripped corn oil, and CAA assay[J]. ***European Journal of Lipid Science and Technology***, **2020**, 122(3).

9. **Zheng, L. Y.**, Karrar, E., Xie, L. L., Jin, J., Huang, J. H., Wang, X. G., Zhang, H., Jin, Q.

Z.* High-purity tocored improves the stability of stripped corn oil under accelerated conditions[J]. ***European Journal of Lipid Science and Technology***, **2020**, 122(2).

10. **Zheng, L. Y.**, Ji, C. L., Jin, J., Xie, D., Liu, R. J., Wang, X. G., Jin, Q. Z., Huang, J. H.* Effect of moisture and heat treatment of corn germ on oil quality[J]. ***Journal of the American Oil Chemists Society***, **2018**, 95(3), 383-390.

11. **Zheng, L. Y.**, Jin, J., Huang, J. H., Wang, Y., Korma, S. A., Wang, X. G., Jin, Q. Z.* Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil[J]. ***Journal of Food Science and Technology-Mysore***, **2018**, 55(8), 3154-3162.

12. 郭红艳, 杨家庆, 刘园, 莫妮娜, 贾惠婷, 陈焱, **郑立友***. 呕吐毒素的食品污染、吸收代谢及肠道毒性研究进展[J]. **食品科学**, **2022**, 43(19): 382-390. (EI)

13. **郑立友**, 莫妮娜, 胡秀秀, 贾惠婷, 王政, 谢亮亮, 谢丹, 金俊, 金青哲, 郭红艳*. 生育酚氧化产物生育酚醌的研究进展[J]. **中国油脂**, **2022**, 47(7): 92-97. (CSCD)

14. **郑立友**, 胡晖, 刘红芝, 段玉权, 刘丽, 石爱民, 王强*. 油脂返色及其控制技术研究进展 [J]. **中国粮油学报**, **2016**, 31(11): 150-156. (CSCD)

15. **郑立友**, 胡晖, 段玉权, 石爱民, 杨颖, 刘丽, 刘红芝, 王强*. 玉米油精炼过程中磷脂、生育酚及金属元素含量变化及其对返色的影响[J]. **中国油脂**, **2016**, 41(10): 15-18. (CSCD)

16. **郑立友**, 石爱民, 刘红芝, 胡晖, 段玉权, 刘丽, 杨颖, 于淼, 王强*. 粮油加工副产物损失及利用现状与对策建议[J]. **农产品加工**, **2016**, 2(3): 60-64+67.

（4）授权发明专利：

1. 金青哲, 郑立友, 张晖, 王兴国, 黄健花, 常明. 一种生育酚单体制备对醌的方法, 2022-2-22, 中国, ZL201811566876.7 (专利)

2. 常明, 郑立友, 王兴国, 金青哲, 刘睿杰, 吴正章, 张鹏. 一种强化植物甾醇酯冰激凌专用油的制备方法及其应用, 2021-6-11, 中国, ZL201711315324.4 (专利)

3. 王兴国, 李徐, 张晖, 金青哲, 黄健花, 吴港城, 郑立友, 吴羽琦, 周远喆. 一种用于预测食用油脂返色的方法, 2022-3-1, 中国, ZL201811182481.7 (专利)

六．获得荣誉

（1）安徽工程大学 2021 年（第四届）“课程思政”说课比赛 校级 三等奖；

（2）安徽工程大学第二十一届“青年教师优秀论文奖”，一等奖（2022）；

（3）安徽工程大学第二十二届“青年教师优秀论文奖”，二等奖（2023）；

（4）校优秀本科毕业论文（1 人次，指导教师，2023 年）

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Research Interests

1. Processing, safety and nutrition evaluation of edible oils and fats

2. Development and utilization of characteristic oil resources

3. Functional evaluation of essential oils and development of derivative products

Expertise

Edible oil processing, Color reversion of edible oil, Lipid chemistry, lipid oxidation, Characteristic oilseed resources, Essential oil

Education

Ph.D. (2020), Food Science and Engineering, Jiangnan University

Advisor: Professor Qingzhe Jin

M.S. (2016), Agricultural Product Processing and Storage Engineering, Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences

Advisor: Professor Yuquan Duan

B.S. (2013), Food Quality and Safety, Shandong Agricultural University

Research Fundings

1. National Natural Science Foundation of China (No. 32202115): The law and mechanism involved in the formation and loss of tocored during color reversion in vegetable oils

2. Science and Technology Plan Project of Wuhu City (No. 2022jc27): Study on the enzymatic and non-enzymatic oxidation mechanism of γ-tocopherol in oil color reversion

Publications

1. Zheng, L. Y. †, Guo, H. Y. †, Zhu, M. M., Korma, S. A., Jin, J.*, Jin Q. Z., Wang, X. G., Cacciotti, I. Intrinsic properties and extrinsic factors of food matrix system affecting the effectiveness of essential oils in foods: A comprehensive review[J]. Critical Reviews in Food Science and Nutrition, 2023. Doi: 10.1080/10408398.2023.2184767.

2. Zheng, L. Y., Zhu, M. M., Zhang, F., Jin, J., Jin Q. Z., Guo H. Y.* Activity and characterization of tocopherol oxidase in corn germs and its relationship with oil color reversion[J]. Molecules, 2023, 28(6), 2659.

3. Zheng, L. Y. †, Guo, H. Y. †*, Xie, L. L., Korma, S. A., Jin, J. *, Jin Q. Z., Cacciotti, I. Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation[J]. LWT-Food Science and Technology, 2022, 160, 113230. Doi: 10.1016/j.lwt.2022.113230.

4. Zheng, L. Y., Jin, J., Shi, L. K., Huang, J. H., Chang, M., Wang, X. G., Zhang, H., Jin, Q. Z.* Gamma tocopherol, its dimmers, and quinones: Past and future trends[J]. Critical Reviews in Food Science and Nutrition, 2020, 60(22), 3916-3930.

5. Zheng, L. Y., Jin, J., Karrar, E., Huang, J. H., Chang, M., Wang, X. G., Zhang, H., Jin, Q. Z.* Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC^2-QTOF-MS[J]. LWT-Food Science and Technology, 2020, 126.

6. Zheng, L. Y., Jin, J., Karrar, E., Wang, X. G., & Jin, Q. Z.* Activated complex theory is a classical theory suitable for food science with appropriate use[J]. Food Chemistry, 2020, 332.

7. Zheng, L. Y., Zhang, T., Xie, L. L., Karrar, E., Shi, L. K., Jin, J.*, Wang, X. G., Jin, Q. Z. Physicochemical characteristics of *Actinostemma lobatum* Maxim. kernel oil by supercritical fluid extraction and conventional methods[J]. Industrial Crops and Products, 2020, 152.

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9. Zheng, L. Y., Karrar, E., Xie, L. L., Jin, J., Huang, J. H., Wang, X. G., Zhang, H., Jin, Q. Z.* High-purity tocored improves the stability of stripped corn oil under accelerated conditions[J]. European Journal of Lipid Science and Technology, 2020, 122(2).

10. Zheng, L. Y., Ji, C. L., Jin, J., Xie, D., Liu, R. J., Wang, X. G., Jin, Q. Z., Huang, J. H.* Effect of moisture and heat treatment of corn germ on oil quality[J]. Journal of the American Oil Chemists' Society, 2018, 95(3), 383-390.

11. Zheng, L. Y., Jin, J., Huang, J. H., Wang, Y., Korma, S. A., Wang, X. G., Jin, Q. Z.* Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil[J]. Journal of Food Science and Technology-Mysore, 2018, 55(8), 3154-3162.

Oral Presentations

1. Antioxidant activity evaluation of tocored with three different methods. Virtual American Oil Chemists' Society Annual Meeting & Expo (May, 2020).