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研究方向：食品微生物

个人简介：

2012-2013 年于美国农业部东部研究中心进行访问研究，2014 年于南京农业大学获得工学博士学位。主要从事微生物检测与控制方面的研究工作。承担微生物学方面的本科生教学工作。主持或参与科研业务项目 8 项，其中主持 5 项。已发表学术论文 30 余篇，其中第一作 SCI 收录 10 余篇。现担任国家食药同源产业科技创新联盟理事。

科研情况：

近五年代表性论文：

1. **Zhang Qiu Qin**, Rui Xin, Shi Ying Xuan, Wang Xiao Ying, Dong Ming Sheng*. Effects of phenolic acids on the biogenic amine formation of *Enterobacter aerogenes* [J]. Journal of Food Processing and Preservation, 2017, 42 (3) :e13554.
2. **Zhang Qiu Qin**, Rui Xin, Guo Yi, He Min, Xu Xing Lian, Dong Ming Sheng *. Combined effect of polyphenol-chitosan coating and irradiation on the microbial and sensory quality of carp fillets [J]. Journal of Food Science, 2017, 82, 2121-2127.
3. **Zhang Qiu Qin**, Li Wei, Li Hao Kun, Chen Xiao Hong, Jiang Mei, Dong Ming Sheng*. Low-field nuclear magnetic resonance for online determination of water content during sausage fermentation [J]. Journal of Food Engineering, 2017, 212: 291-297.
4. **Zhang Qiu Qin**, Jiang Mei, Rui Xin, Li Wei, Chen Xiao Hong, Dong Ming Sheng*. Effect of rose polyphenols on oxidation, biogenic amines and microbial diversity in naturally dry



fermented sausages [J]. Food Control, 2017, 78, 324-330.

5. **Zhang Qiu Qin**, Ye Ke Ping, Vijay K Juneja, Xu Xing Lian *. Response surface model for the reduction of Salmonella biofilm on stainless steel with lactic acid, ethanol, and chlorine as controlling factors [J]. Journal of Food Safety, 2017, 37 (3): e12332-e12337.
6. **Zhang Qiu Qin**, Rui Xin, Li Wei, Chen Xiao Hong, Jiang Mei, Dong Ming Sheng*. Anti-swarming and-biofilm activities of rose phenolic extract during simulated *in vitro* gastrointestinal digestion[J]. Food Control, 2016, 64: 189-195.
7. **Zhang Qiu Qin**, Mukhopadhyay Sudarsan, Hwang Cheng An, Xu Xing Lian, Vijay K Juneja *. Modeling the survival of *Salmonella* on slice cooked ham as a function of apple skin polyphenols, acetic acid, oregano essential oil and carvacrol [J]. Journal of Food Processing and Preservation, 2015,39: 2371-2378.
8. **Zhang Qiu Qin**, Ye Ke Ping, Wang Hu Hu, Xu Xing Lian*, Zhou Guang Hong. Inhibition of biofilm formation of *Pseudomonas aeruginosa* by an acylated homoserine lactones-containing culture extract [J]. LWT- Food Science and Technology, 2014, 1(57): 230–235.
9. **Zhang Qiu Qin**, Wang Hu Hu, Zhuang Su, Xiao Hong Mei, Xu Xing Lian*, & Zhou Guang Hong. Application of a mathematical model for the quantification of acylated homoserine lactones produced by *Pseudomonas aeruginosa* in chicken breast meat and broth [J]. Journal of Food Safety, 2013,33: 481-488.

专著

1. Food Spoilage Microorganisms: Ecology and Control, 美国 CRC 图书出版社, 2017 年, 参编
2. “Poultry meat processing” (禽肉加工), 中国农业科学出版社, 2014 年, 参编

主持科研项目:

1. 2017 年, 国家青年科学基金项目发酵香肠中多酚类群体感应抑制剂对产气肠杆菌的生物胺代谢调控机制
2. 2017 年, 中央高校基本业务费项目群体感应抑制剂对产气肠杆菌的生物胺代谢调控机制
3. 2016 年, 全英文课程体系建设项目
4. 2015 年, 中央高校基本业务费项目群体感应抑制剂涂膜的保鲜机制研究
5. 2014 年, 科研创新基金项目

科研成果:

2018 年, 获得南京农业大学本科优秀毕业论文 (指导老师)