

申报人：谢晶

申报奖种：产学研合作创新奖（个人）

代表性论文：

序号	论文题目	所有作者 (通讯作者请标注*)	期刊名称	年份、 卷期及 页码	被 SCI、 EI、ISTP 收录情况	影响 因子	他 引 次 数
1	<i>In vivo</i> study of spoilage bacteria on polyphenoloxidase activity and melanosis of modified atmosphere packaged Pacific white shrimp	Yun-Fang Qian, Jing Xie* , Sheng-Ping Yang, Wen-Hui Wu, Qing Xiong; Zhi-Li Gao	Food Chemistry	2014, 155: 126-131	SCI	5.399	29
2	Inhibitory effect of a quercetin-based formulation and modified atmosphere packaging on muscle degradation of Pacific white shrimp	Yun-Fang Qian, Jing Xie* , Sheng-Ping Yang, Wen-Hui Wu, Liu Li.	LWT- Food Science and Technology	2015, 63(2): 1339 - 1346	SCI	3.714	18
3	Analysis of 10 nucleotides and related compounds in <i>Litopenaeus vannamei</i> during chilled storage by HPLC-DAD.	Wei qiang Qiu, Shunsheng Chen, Jing Xie* , Yinghong Qu, Xue Song	LWT - Food Science and Technology	2016, (67) 187-193	SCI	3.714	0
4	Determination of Spoilage Microbiota of Pacific White Shrimp During Ambient and Cold Storage Using Next-Generation Sequencing and Culture-Dependent Method	Yang Shenping [#] , Xie Jing[#] , Qian Yunfang*	Journal of Food Science	2017, 82(5): 1178 - 11839	SCI	2.081	14
5	Properties, vapour-phase antimicrobial and antioxidant activities of active poly(vinyl alcohol) packaging films incorporated with clove	Chenwei Chen, Zhewei Xu, Yarui Ma, Jinliang Liu,	Food Control	2018, 88(1): 105-112	SCI	4.248	6

	oil	Qinjun Zhang, Zhipeng Tang, Kaijia Fu, Fuxin Yang, Jing Xie*					
6	Physicochemical, microstructural, antioxidant and antimicrobial properties of active packaging films based on poly(vinyl alcohol)/clay nanocomposite incorporated with tea polyphenols	Chenwei Chen, Zhipeng Tang, Yarui Ma, Wei Cao, Weiqiang Qiu, Fuxin Yang, Jing Xie*	Progress in Organic Coatings	2018, 123: 176 – 184.	SCI	3.42	6
7	Low-field NMR to analyze the effect of edible coating incorporated with MAP on qualities of half-smooth tongue sole (<i>Cynoglossus Semilaevis</i> Günther) fillets during refrigerated storage	Na Li, YongShen, Wenru Liu, Jun Mei*, Jing Xie*	Applied Sciences	2018, 8(8): 1391.	SCI	2.217	6
8	Evaluation of water dynamics and protein changes in bigeye tuna (<i>Thunnus obesus</i>) during storage at 0 °C and 4 °C	Xin-Yun Wang, Jing Xie*	LWT – Food Science and Technology	2019, 108: 289–296.	SCI	3.714	5
9	Analysis of proteins associated with quality deterioration of grouper fillets based on TMT quantitative proteomics during refrigerated storage	Xicai Zhang, XieJing*	Molecules	2019, 24, 2641: 1–19	SCI	3.06	0
10	Assessment of metabolic changes in <i>Acinetobacter johnsonii</i> and <i>Pseudomonas fluorescens</i> co-culture from bigeye tuna (<i>Thunnus obesus</i>) spoilage by ultra-high-performance	Xin-Yun Wang; Jing Xie*	LWT – Food Science and Technology	2020, 123: 109073 . 9	SCI	3.714	0

	liquid chromatography-tandem mass spectrometry						
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发明专利、软件著作权或动植物新品种等授权情况：

序号	名称	授权号	类别	排序	授权时间	授权国别或组织
1	一种细长条漏斗状射流喷嘴结构	US10602760 B2	PCT 发明专利	第一	2020. 3. 3 1	美国
2	一种金枪鱼渔船余热回收喷射式自复叠制冷系统,, 授权时间	No. 1770293	发明专利	第一	2020. 1. 2 4	法国
3	一种智能显色抗菌抗氧化保鲜薄膜制备方法	JP 2018-54430 7	PCT 发明专利	第一	2019. 9. 2 7	日本
4	一种可切换双级和复叠的船用节能超低温制冷系统	EP 3 299 747 B1/ US 10, 107, 526 , B2/ JP 2016-54803 5	PCT 发明专利	第一	2020. 2. 1 2 2018. 10. 23 2017. 9. 2 9	欧盟 美国 日本
5	一种控释型活性包装薄膜及其制备方法	ZL 2017105976 40. 9	发明专利	第一	2019. 04. 19	中国
6	一种监测评估冷链物流过程中冰鲜水产品品质的方法	ZL 2016110182 59. 4	发明专利	第一	2018. 8. 2 8	中国
7	一种节能型冷藏运输车	ZL 2013104315 75. 4. 授权 公告日:	发明专利	第一	2018. 4. 2 7	中国
8	一种新型超低温压缩制冷系统	ZL 2015102087 44. 7	发明专利	第一	2017. 4. 1 2.	中国
9	一种水产品的无水运输方法	ZL 2014100629 07. 0	发明专利	第一	2015. 7. 1 5	中国
10	一种臭氧冰保鲜鲳鱼的方法	ZL 2014100998 592	发明专利	第一	2015. 6. 1 0	中国