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## 研究方向与教育背景

**研究方向: 1) 发酵食品营养健康与功能成分; 2) 微生物群落体系可控构建与发酵副产物绿色应用**

2022.09-2026.06 西北农林科技大学 (985 211) 食品科学与工程 博士研究生 (导师: 王周利 教授)

2019.09-2022.06 西北农林科技大学 (985 211) 食品工程 硕士研究生 (导师: 郭 静 副教授)

2015.09-2019.06 甘肃农业大学 食品科学与工程 学士

## 科研成果 (第一作者)

**以第一作者发表 SCI 论文 18 篇, 累计影响因子 100+, H-index 17, 其中中科院一区论文 13 篇, 3 篇论文 IF>10。累计参与发表论文 40+, 所有论文列表请查看 <https://orcid.org/0009-0002-6852-8082>**

### ➤ 成果方向 1: 发酵食品营养健康与功能成分

1. Li S, et al. (2023). Innovative beverage creation through symbiotic microbial communities inspired by traditional fermented beverages: Current status, challenges and future directions. *Critical Reviews in Food Science and Nutrition*. (27/29):64. (中科院一区, IF 10.2)
2. Li S, et al. (2023). Unraveling symbiotic microbial communities, metabolomics and volatilomics profiles of kombucha from diverse regions in China. *Food Research International*, 174, 113652. (中科院一区, IF 8.0)
3. Li S, et al. (2024). Exploring the dynamic characteristic of typical kombucha induced by symbiotic microbiota succession from four Chinese regions: A comprehensive analytical framework. *Food Research International*, 198, 115335. (中科院一区, IF 8.0)
4. Li S, et al. (2026). Tailoring a simplified and steady-state kombucha consortium for newly-formulated kiwifruit beverage production: Impacts on untargeted/targeted metabolites, antioxidant capacities and flavor profiles. *Food Research International*, 226, 118217. (中科院一区, IF 8.0)
5. Li S, et al. (2026). Constructing synthetic microbial communities containing *Komagataeibacter* spp. for kombucha production: Impacts on bioactive compounds, functionality and sensory profiles. *Food Microbiology*, 138, 105062. (中科院一区, IF 4.6)
6. Li S, et al. (2021). Characterization of different non-*Saccharomyces* yeasts via mono-fermentation to produce polyphenol-enriched and fragrant kiwi wine. *Food Microbiology*, 103: 103867. (中科院一区, IF 5.5)
7. Li S, et al. (2025). Community metagenomics, widely targeted metabolomics and volatilomics analysis reveal dynamic mechanism and correlation pattern in kombucha. *Food Bioscience*, 72, 107432. (中科院二区, IF 5.9)
8. Li S, et al. (2025) Enhancing functional metabolites and antioxidant activity of a novel alternative kombucha-like beverage: Tailor-made symbiotic microbial consortium for apple juice fermentation. *Food Bioscience*, 68, 106615. (中科院二区, IF 5.9)

9. Li S, et al. (2025) Enhancing antioxidant activity and functional benefits of kiwi ice wine via freeze concentration techniques and apple pomace freeze-dried powder. *Food Bioscience*, 64, 106006. (中科院二区, IF 5.9)

10. Li S, et al. (2022) Enhancing antioxidant activity and fragrant profile of low-ethanol kiwi wine via sequential culture of indigenous *Zygosaccharomyces rouxii* and *Saccharomyces cerevisiae*. *Food Bioscience*, 51: 102210. (中科院二区, IF 5.9)

11. Li S, et al. (2022) Effect of sequential fermentation with four non-*Saccharomyces* and *Saccharomyces cerevisiae* on nutritional characteristics and flavor profiles of kiwi wines. *Journal of Food Composition and Analysis*, 109: 104480. (中科院二区, IF 4.6)

## ➤ 成果方向 2: 发酵副产物绿色应用

1. Li S, et al. (2024) Designing double-layer smart packaging with sustained-release antibacterial and antioxidant activities for efficient preservation and high-contrast monitoring. *Food Hydrocolloids*, 158, 110559. (中科院一区, IF 12.4)

2. Li S, et al. (2024) A versatile bilayer smart packaging based on konjac glucomannan/alginate for maintaining and monitoring seafood freshness. *Carbohydrate Polymers*, 122244. (中科院一区, IF 12.5)

3. Li S, et al. (2024) Enzymatically green-produced bacterial cellulose nanoparticle-stabilized Pickering emulsion for enhancing anthocyanin colorimetric performance of versatile films. *Food Chemistry*, 453, 139700. (中科院一区, IF 9.8)

4. Li S, et al. (2025) Multifunctional double-layer film incorporated Pickering emulsions and polyphenol-anthocyanin co-pigmentation for maintaining and monitoring shrimp freshness. *Food Research International*, 220, 117156. (中科院一区, IF 8.0)

5. Li S, et al. (2025) Preparation of nanocellulose/tannic acid-stabilized emulsions combined synergistic co-pigments incorporated polysaccharide-based film for fresh-keeping monitoring and efficient preservation. *Innovative Food Science & Emerging Technologies*, 105, 104192. (中科院一区, IF 6.8)

6. Li S, et al. (2026) Dual-functional smart konjac glucomannan-based packaging incorporating gelatin-cellulose nanocrystal-stabilized emulsions and synergistic anthocyanin-curcumin dyes. *Innovative Food Science & Emerging Technologies*, 109, 104447. (中科院一区, IF 6.8)

7. Li S, et al. (2023) A green versatile packaging based on alginate and anthocyanin via incorporating bacterial cellulose nanocrystal-stabilized camellia oil Pickering emulsions. *International Journal of Biological Macromolecules*, 249, 126134. (中科院一区, IF 8.8)

## 学术兼职

- 兼任 *Advanced Functional Foods* 期刊青年编委;
- 兼任 *Exploration of Foods and Foodomics* 期刊青年编委;
- 兼任 *Frontiers in Microbiology* 专刊编辑 (IF: 4.5, 大类生物学 2 区), 主题为“*Innovation Fermentation Empowers the New Development of Future Functional Foods*”;
- 兼任 *Food Science and Human Wellness*, *Journal of Future Foods* 英文刊云编辑;
- *Trends in Food Science & Technology*, *Food Chemistry*, *Food Research International*, *Innovative Food Science and Emerging Technologies*, *International journal of Food Microbiology*, *Future Foods*, *International Journal of Biological Macromolecules*, *Food Bioscience*, *Journal of the Science of Food and Agriculture* 等多个期刊审稿专家。



## 个人荣誉

- ◆ 2025 年获得研究生宝钢优秀学生奖;
- ◆ 2025 年获得西北农林科技大学“优秀研究生”荣誉称号;
- ◆ 2025 年获得博士研究生“一等奖学金”;
- ◆ 2025 年获得中国国际大学生创新大赛陕西赛区铜奖;
- ◆ 2025 年获得第二届“教稼杯”大学生创新创业竞赛自然科学类学术论文二等奖;
- ◆ 2025 年获得第二届“教稼杯”大学生创新创业竞赛创业赛道二等奖;
- ◆ 2025 年西北农林科技大学博士研究生自主创新研究项目;
- ◆ 2024 年获得国家奖学金;
- ◆ 2024 年受邀在哈尔滨工业大学卓越青年学者神州学者论坛作专项汇报;
- ◆ 2024 年获得博士研究生“一等奖学金”;
- ◆ 2024 年获得中国国际大学生创新大赛陕西赛区铜奖;
- ◆ 2023 年获得博士研究生“一等奖学金”;
- ◆ 2022 年获得西北农林科技大学“优秀研究生”荣誉称号。



## 参与项目

以西北特色农产品营养功能化加工及质量安全控制为核心，参与国家自然科学基金项目、陕西省重点研发计划项目/课题等：

- 国家自然科学基金面上项目——噬菌体受体结合蛋白特异性识别腊环酸芽孢杆菌活菌的分子机制，2026/01-2029/12;
- 陕西省重点研发计划项目重点产业创新链课题——富硒食用菌功能产品研发及其产业化应用示范，2024/01-2026/12;
- 陕西省重点研发计划重点项目-秦创原产业聚集区“四链”融合课题——富硒枳椇果酒有机硒稳定与控制技术研究，2024/10-2027/09;
- 陕西省重点研发计划重点项目-关键核心技术攻关课题——猕猴桃全果利用精深加工技术与多元化高值产品开发，2024/10-2027/09;
- 陕西省科技计划项目——特色果蔬食品功能化加工及质量安全控制技术，2022/07-2024/12;
- 陕西省重点研发计划——非酿酒酵母发酵制备低醇猕猴桃果酒关键技术研究，2021/07-2023/12。



## 个人评价

- ◆ 兼具专业能力与鲜活个性，既能扎根实验探索，也能提笔输出内容;
- ◆ 性格有趣且懂玩，不陷内耗、心态通透，更善于为身边人提供情绪价值，是既有实力又有温度的伙伴;
- ◆ 学习新事物能力强，语言表达清晰，有较强的逻辑思维能力;
- ◆ 性格外向，喜欢与人互动交流，善于调动气氛，有良好的沟通和表达能力;
- ◆ 富有团队合作精神，做事认真负责，具有较强的领导能力，计划能力。