

Department: School of Biotechnology

Professional field: Food Biotechnology

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Profile

1992-1996 Coal Chemical Engineering, B.E. Dept. Energy Chemical

Engineering, East China University of Science and Technology

1997-2000 Biochemical Engineering, M.E. School of Biotechnology, East China University of Science and Technology

2000-2003 Biochemical Engineering, Ph.D. School of Biotechnology, East China University of Science and Technology

2003-2005 Post-Doc, Center of Biological Research, Spanish National Research Council (CSIC)

2005- Associate Prof. Dept. Food Science and Engineering, School of Biotechnology, East China University of Science and Technology

Research Field

Food Fermentation, Food Enzymology, Bioactive peptide and Health (Metabolic syndrome), Probiotics and Health (Metabolic syndrome and Aging)

Research results and selected published papers

Recent 5 years

1. Liu Y, Zhang Y, Ro K, Li H, Xie J*, Wei D*. Gastrointestinal survival and potential bioactivities of *Lactobacillus curiae* CCTCC M2011381 in the fermentation of plant food. *Process Biochemistry*. 2019, DOI: 10.1016/j.procbio.2019.10.008 .
2. Wu J, Xie D, Chen X, Tang Y-J, Wang L, Xie J*, Wei D*. Inhibitory mechanism of a substrate-type angiotensin I-converting enzyme inhibitory peptide. *Process Biochemistry*. 2019 Apr, 79: 97-104.
3. Xie J*, Chen X, Wu J, Zhang Y, Zhou Y, Zhang L, Tang Y-J, Wei D*. Antihypertensive effects, molecular docking study, and isothermal titration calorimetry assay of angiotensin I-converting enzyme inhibitory peptides from *Chlorella vulgaris*. *Journal of Agricultural and Food Chemistry*. 2018 Feb, 66: 1359-1368
4. Guo M#, Chen X#, Wu J, Zhang L, Huang W, Yuan Y, Fang M, Xie J*, Wei D*. Angiotensin I-converting enzyme inhibitory peptides from *Sipuncula* (*Phascolosoma esculenta*). *Process Biochemistry*. 2017 Dec, 63: 84-95
5. Zhu Q, Chen X, Wu J, Zhou Y, Qian Y, Fang M, Xie J*, Wei D. Dipeptidyl peptidase IV Inhibitory peptides from *Chlorella vulgaris*: In silico gastrointestinal hydrolysis and molecular mechanism. *European Food Research and Technology*. 2017 Oct, 243(10): 1739-1748
6. Zhang J, Zhao L, Gao B, Wei W, Wang H, Xie J*. Protopectinase production by *Paenibacillus polymyxa* Z6 and its application in pectin extraction from apple pomace. *Journal of Food Processing and Preservation*. 2017 Jun, 42(1): e13367
7. Yang Y, Sun J, Wu J, Zhang L, Du L, Matsukawa S, Xie J*, Wei D. Characterization of a novel α -L-arabinofuranosidase from *Ruminococcus albus* 7 and rational design for its thermostability. *Journal of Agricultural and Food Chemistry*. 2016 Dec, 64 (40): 7546-7554
8. Lang C, Yang R, Yang Y, Zhao L, Gao B, Wei W, Wang H, Matsukawa S, Xie J*, Wei D. An acid-adapted endo- 1,5-L-arabinanase for pectin releasing. *Applied Biochemistry and Biotechnology*. 2016 Nov, 180 (5): 900-916
9. Zhu Q#, Qian Y#, Yang Y, Wu W, Xie J*, Wei D. Effects of carbonyl iron powder on iron deficiency anemia and its subchronic toxicity. *Journal of Food and Drug Analysis*. 2016 Oct, 24 (4): 746-753
10. Wang Y, Wang Y, Lang C, Wei D, Xu P, Xie J*. Genome sequence of *Lactobacillus curiae* CCTCC M 2011381T, a novel producer of gamma-aminobutyric acid. *Genome Announcements*. 2015, 3(3): e00552-15.
11. Yang Y, Zhang L, Guo M, Sun J, Matsukawa S, Xie J*, Wei D. Novel α -L-arabinofuranosidase from *Cellulomonas fimi* ATCC 484 and its substrate-specificity analysis with the aid of computer. *Journal of Agricultural and Food Chemistry*. 2015 Apr, 63(14): 3725-3733.
12. Chen M, Lei X, Chen C, Zhang S, Xie J*, Wei D. Cloning, overexpression and characterization of a highly active endoinulinase gene from *Aspergillus fumigatus* CL1 for production of inulo-oligosaccharides. *Applied Biochemistry and Biotechnology*. 2015 Jan, 175(2): 1153-1167.