



个人简介

博士、教授、博士生导师，科技部中青年科技创新领军人才、上海市曙光学者。

现任华东理工大学生物工程学院党委书记、中国轻工业生物基材料工程重点实验室主任（兼）、发酵工业分离提取技术研发中心主任。中国食品科学技术学会理事兼青年工作委员会副主任委员，中国生物发酵产业协会理事，中国保健协会专家委员会专家委员，中国微生物学会酿造分会委员。暨南大学、山西大学等多所大学客座或兼职教授。Food Science & Nutrition、《生物技术进展》、《食品工业科技》、《中国酿造》等学术期刊编委。

赵黎明教授于江南大学获得食品科学与工程专业工学学士（1999.6）、硕士（2001.12）、博士（2009.12）学位，2013年3月至2014年3月在美国加州大学戴维斯分校农业与生物工程系做访问学者。2002-2010年曾在企业工作9年，具有丰富的工程经验和扎实的产业化的工程能力。2010年4月调入华东理工大学生物工程学院任教，2011年7月晋升副教授，2015年7月破格晋升教授。主要研究兴趣在于1）糖生物工程（功能碳水化合物绿色生物制造、分离纯化及功能评价）；2）分离工程（膜和色谱分离技术及其在糖工程、生物制造中的应用）；3）生物基材料工程（新型生物基材料开发、纳米生物基材料及其在食品医药应用）。

荣获2018年“伦世仪教育基金杰出青年学者”，2017年“宝钢优秀教师”，2015年“中国产学研合作创新奖（个人）”，2013年“中国食品科学技术学会科技创新奖—杰出青年奖”，2015年“华东理工大学第二届青年英才校长奖”。

研究方向

基于分离提取技术的食品药品及材料工程

研究成果及主要发表文章

近年来主持多项包括国家重点研究计划、“863”计划、国家自然科学基金、工信部绿色制造和系统集成项目等在内的国家科研项目和重大省部级项目，承担了20余项企业横向课题研究工作。以第一完成人获得省部级科技奖励5项（一等奖3项）。申请发明专利36件、实用新型专利6件，共计授权25件，授权美国PCT专利1件。发表学术论文110篇，其中SCI收录论文70篇。编著《Oligosaccharides of Chitin and Chitosan: Bio-manufacture and Applications》（2019），编著《膜分离技术在食品发酵工业中的应用》（2011），主编《食品工程原理》（2013）和《食品工程过程》（2019）。

Representative papers published since 2016:

- 1.Mengyao Zhao, Liming Gu, Yun Li, Shumin Chen, Jiangshan You, Liqiang Fan, Yudong Wang,Liming Zhao*. Chitooligosaccharides display anti-tumor effects against human cervical cancer cells via the apoptotic and autophagic pathways.Carbohydrate Polymers. 9 August 2019, 115171
2. Zhen Qin#, Si Lin#, YongjunQiu, Qiming Chen, Yin Zhang, Jiachun Zhou,Liming Zhao*. One-step immobilization-purification of enzymes by carbohydrate-binding module family 56 tag fusion [J].Food Chemistry, Volume 299, 30 November 2019, 125037.
3. Si Lin#, Zhen Qin#, Qiming Chen, Liqiang Fan, JiachunZhou,Liming Zhao*. Efficient immobilization of bacterial GH family 46 chitosanase by carbohydrate-binding module fusion for the controllable preparation of chitooligosaccharides[J].Journal of agricultural and food chemistry, 2019, 67(24): 6847-6855.
4. Jun Lu#, Qiming Chen#, Bolin Pan, Zhen Qin, Liqiang Fan, QuanmingXia,Liming Zhao*. Efficient inhibition of Cronobacter biofilms by chitooligosaccharides of specific molecular weight [J].World Journal of Microbiology and Biotechnology, 2019, 35(6): 87.
5. Qiming Chen, Lu Jun, YongjunQiu,Liming Zhao*. Bioinformatics-based mining of novel gene targets for identification of Cronobacter turicensis using PCR[J].Journal of dairy science, 2019, 102 (7): 6023-6026.
6. SijingJiang,Liqiang Fan*, Mengyao Zhao, YongjunQiu,Liming Zhao*. Enhanced Low Molecular Weight Poly-γ-Glutamic Acid Production in Recombinant Bacillus subtilis 1A751 with Zinc Ion [J].Applied biochemistry and biotechnology, 2019.https://doi.org/10.1007/s12010-019-03004-2.
7. Yang Zhang, Liqiang Fan, Mengyao Zhao, Qiming Chen, Zhen Qin, Zhihang Feng, Toru Fujiwara,Liming Zhao*. Chitooligosaccharide plays essential roles in regulating proline metabolism and cold stress tolerance in rice seedlings[J].Acta Physiologiae Plantarum, 2019, 41(6): 77.
8. Ping Chen, Mengyao Zhao, Qiming Chen, Liqiang Fan, Feng Gao, andLiming Zhao*, Absorption Characteristics of Chitobiose and Chitopentaose in the Human Intestinal Cell Line Caco-2 and Everted Gut Sacs, Journal of Agricultural and Food Chemistry, 2019, 67 (16), 4513-4523.
9. Mengyao Zhao, Xin Shen, Xiaodan Li, Baoli Chen, Liqiang Fan, QuanmingXia,Liming Zhao*, Chitooligosaccharide supplementation prevents the development of high fat diet-induced non-alcoholic fatty liver disease (NAFLD) in mice via the inhibition of cluster of differentiation 36 (CD36), Journal of Functional Foods, 57 (2019):7–18
10. Jiachun Zhou, Qiao Chen, Yang Zhang, Liqiang Fan, Zhen Qin,Qiming Chen, YongjunQiu, Lihua Jiang* andLiming Zhao*, Chitooligosaccharides enhance cold tolerance by repairing photodamaged PS II in rice, The Journal of Agricultural Science, 2018,156: 888–899.
11. Wei Li, Mengyao Zhao, Zhen Qin, Qiming Chen, Liqiang Fan, Jiachun Zhou, Liming Zhao*, Inhibitory effect of chitooligosaccharides on retinol metabolism and bioavailability in mice, J Food Biochem. 2019,43(3):1-10.
12. Lei Yao, Zhen Qin, Qiming Chen, Mengyao Zhao, Hefei Zhao, Waheed Ahmad, Liqiang Fan,Liming Zhao*, Insights into the nanofiltration separation mechanism of monosaccharides by molecular dynamics simulation,Separation and Purification Technology,205 (2018) :48–57.
13. Xiaodan Li#, Mengyao Zhao#, Liqiang Fan, Xuni Cao, Liehuan Chen, Junhui Chen, Y. Martin Lo,Liming Zhao*, Chitobiose alleviates oleic acid-induced lipid accumulation by decreasing fatty acid uptake and triglyceride synthesis in HepG2 cells,Journal of Functional Foods, 46 (2018): 202-211.
14. Zhen Qin, Sa Luo, Yun Li, Qiming Chen, YongjunQiu,Liming Zhao, Lihua Jiang, Jiachun Zhou, Biochemical properties of a novel chitosanase from Bacillus amyloliquefaciens and its use in membrane reactor.LWT - Food Science and Technology, 97 (2018): 9–16.
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16. Li-Qiang Fan*, Ming-Wei Li, Yong-junQiu, Qi-ming Chen, Si-Jing Jiang, Yu-JieShang,Li-Ming Zhao*, Increasing thermal stability of glutamate decarboxylase from Escherichia. coli by site-directed saturation mutagenesis and its application in GABA production.Journal of Biotechnology, 278 (2018): 1–9.
17. Zhen Qin, Qiming Chen, Si Lin, Sa Luo, YongjunQiu, Liming Zhao*.Expression and characterization of a novel cold adapted chitosanase suitable for chitooligosaccharides controllable preparation.Food Chemistry, 253 (2018): 139–147.
18. Sha Huang,Liming Zhao*, Qiming Chen, Zhen Qin, Jiachun Zhou, YongjunQiu, Yin Zhang, Mingyue Ma, Physicochemical Characteristics of Edible Bird’ s Nest Proteins and Their Cooking Processing Properties.International Journal of Food Engineering.2018;20170152.
19. Qiming CHEN, Yang ZHU, Zhen QIN, YongjunQIU,Liming ZHAO*,Cronobacter spp., foodborne pathogens threatening neonates and infants,Front. Agr. Sci. Eng. 2018, 5 (3): 330-339.
20. Ye Sun, Zhen Qing,Liming Zhao*, Qiming Chen, Qingyun Hou, Hua Lin, Lihua Jiang, Jinchang Liu, Zheng Du. Membrane fouling mechanisms and permeate flux decline model in soy sauce microfiltration.J Food Process Eng.41(1),2018:1-10.
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28. XiaohuaNie*,Liming Zhao, Ningning Wang, Xianghe Meng*,Phenolics-protein interaction involved in silver carp myofibrillarproteinfilms with hydrolysable and condensed tannins,LWT - Food Science and Technology, 81 (2017) :258-264.
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36. Shengnan Zhang, Jiachun Zhou, Liqiang Fan, YongjunQiu, Lihua Jiang* andLiming Zhao*.Investigating the mechanism of nanofiltration separation of glucosamine hydrochloride and N-acetyl glucosamine,Bioresources and Bioprocessing, 2016,3:34.