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所在系部 食品科学系 职称/职务 副教授
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讲授课程 《食品化学》、《食品营养学》

个人简介

丁贝贝，女，博士，副教授，硕士生导师。主要从事天然多糖的溶解、改性及应用研究。相关成果在国际高水平期刊（如 *Adv. Mater.*, *Adv. Sci.*, *Food Hydrocolloid*等）发表 SCI 论文 40 余篇，他引达 500 余次，其中第一作者文章单篇最高他引 120 余次，已获授权国家发明专利 5 项，主持在研国家自然科学基金 1 项，主持完成山东省自然科学基金和中国博士后面上基金各 1 项。现为国际学术刊物审稿人。

教育经历

2015 年 6 月博士毕业于武汉大学

工作经历

2022.01 至今：武汉轻工大学，食品科学与工程学院，副教授

2019.06-2021.12：武汉轻工大学，食品科学与工程学院，讲师

研究方向

- [1] 天然多糖低维纳米化及乳液凝胶体系的构建；
- [2] 食品中营养与功能因子的富集研究；
- [3] 果蔬保鲜技术开发。

主持的代表性科研项目

- [1] 国家自然科学基金青年项目（52103126），30 万，在研
- [2] 山东省自然科学基金青年项目（ZR2017BEM021），9 万，结题
- [3] 中国博士后科学基金第 60 批面上项目（2016M602107），5 万，结题

发表的代表性论文(第一或通讯作者)

- [1] Yugao Ding, Xizhi Chen, Youshuang Zhou, Xiaoming Ren, Weihua Zhang, Mingjie Li, Qunchao Zhang, Tao Jiang, **Beibei Ding***, Dean Shi*, and Jun You*, Single Molecular Layer of Chitin Sub-Nanometric Nanoribbons: One-pot self-exfoliation and crystalline assembly into robust, sustainable and moldable structural materials, *Adv. Sci.*, 2022, 2201287.
- [2] Yuan Ke, **Beibei Ding***, Miaomiao Zhang, Tongjun Dong, Yang Fu, Qingyun Lv, Wenping Ding, Xuedong Wang*, Study on inhibitory activity and mechanism of chitosan oligosaccharides on *Aspergillus Flavus* and *Aspergillus Fumigatus*, *Carbohydr. Polym.*, 2022, 275, 118673.
- [3] Kaihua Yang, Youshuang Zhou, Zengbing Wang, Mingjie Li, Dean Shi, Xianbao Wang, Tao Jiang, Qunchao Zhang*, **Beibei Ding***, and Jun You*, Pseudosolvent Intercalator of Chitin: Self-Exfoliating into Sub-1 nm Thick Nanofibrils for Multifunctional Chitinous Materials, *Adv. Mater.*, 2021, 33, 2007596.
- [4] Heng Yang, Mengqi Tang, Wendi Wu, Wenping Ding, **Beibei Ding***, Xuedong Wang*, Study on Inhibition Effects and Mechanism of Wheat Starch Retrogradation by Polyols, *Food Hydrocolloid.*, 2021, 121, 106996.
- [5] Heng Yang, Yang Fu, Yudong Zhang, Jian Zhou, Danfeng Wang, Zhen Gao, Yuan Ke, Qingyun Lv, **Beibei Ding*** and Xuedong Wang*. Evaluation of Mannitol and Xylitol on the Quality of Wheat Flour and Extruded Flour Products. *Int. J. Food Sci. Tech.*, 2021, 56, 4119–4128.
- [6] Yuan Ke, Yangyang Wang, Wenping Ding, Yue Leng, Qingyun Lv, Heng Yang, Xuedong Wang* and **Beibei Ding***, Effects of inulin on protein in frozen dough during frozen storage, *Food Funct.*, 2020, 11, 7775.
- [7] **Beibei Ding***, Shasha Huang, Kai Shen, Jiarui Hou, Huichang Gao, Yongxin Duan, Jianming Zhang*, Natural Rubber Bio-nanocomposites Reinforced with Self-assembled Chitin Nanofibers from Aqueous KOH/urea Solution, *Carbohydr. Polym.*, 2019, 225, 115230.
- [8] **Beibei Ding**, Shasha Huang, Kai Pang, Yongxin Duan and Jianming Zhang*, Nitrogen-Enriched Carbon Nanofiber Aerogels Derived from Marine Chitin for Energy Storage and Environmental Remediation, *ACS Sustain. Chem. Eng.*, 2018, 6(1), 177-185.
- [9] **Beibei Ding**, Huichang Gao, Jianhui Song, Yaya Li, Lina Zhang, Xiaodong Cao* and Jie Cai*, Tough and Cell-Compatible Chitosan Physical Hydrogels for Mouse Bone Mesenchymal Stem Cells in Vitro, *ACS Appl. Mater. Interfaces*, 2016, 8(30), 19739-19746.
- [10] **Beibei Ding**, Dan Zhao, Jianhui Song, Huichang Gao, Duoduo Xu, Min Xu, Xiaodong Cao, Lina Zhang and Jie Cai*, Light Weight, Mechanically Strong and Biocompatible α -chitin Aerogels from Different Aqueous Alkali Hydroxide/urea Solutions, *Sci. China. Chem.*, 2016, 59(11), 1405-1414.

曾获奖励和荣誉

- [1] 2022 年武汉轻工大学金龙鱼青年教师奖