

## 教师简介

姓名：李培燕

学历：博士

职称：讲师

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研究方向：食品加工与品质控制

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### 个人学习经历

2014-2017 天津科技大学，食品工程，硕士

2017-2021 江南大学。食品科学与工程，博士

### 个人工作经历

2022.01 -2023.11，安徽科技学院，食品工程学院，助教

2023.12-至今，安徽科技学院，食品工程学院，讲师

### 主讲课程

食品添加剂、食品机械与设备、社区营养

### 科研项目

- 1、安徽科技学院人才引进项目（SPY202106），主持
- 2、凤阳县科技计划项目（2023CTL07），主持
- 3、寿县科技计划项目（2023SY33），主持

### 科研成果

1. **Li P.**, Zhu L., Li X., Wu, G., Yang, D., Qi, X., Liu, T., Zhang, H.,\* Insight into the effect of fatty acid composition on the texture of French fries[J]. Journal of the Science of Food and Agriculture, 2022, 102(5):2090-2099. （二区，IF: 3.638）
2. **Li P.**, Li X., Wu G., et al. 2) Li, P., Wu, G., Yang, D., Zhang, H.,\* Qi, X., Jin, Q., & Wang X. Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. Food Research International, 2020,137, 109229. （一区，IF: 6.475）
3. **Li, P.**, Wu, G., Yang, D., Zhang, H.,\* Qi, X., Jin, Q., & Wang X. Analysis of quality and microstructure of freshly potato strips fried with different oils. LWT-Food

- Science and Technology, 2020, 133, 10038. (一区, IF: 4.952)
4. **Li, P.**, Wu, G., Yang, D., Zhang, H.,\* Qi, X., Jin, Q., & Wang X. Applying sensory and instrumental techniques to evaluate the texture of French fries from fast food restaurant. *Journal of texture studies*, 2020, 51, 521-531. (三区, IF: 3.223)
  5. Wang, S.,\* **Li, P.**, Zhang, T., Yu, J., Wang, S., & Copeland, L. In vitro starch digestibility of rice flour is not affected by method of cooking. *LWT- Food Science and Technology*, 2017, 84, 536-543. (一区, IF: 4.952)
  6. Wang, S., \* **Li, P.**, Yu, J., Guo, P., & Wang, S., Multi-scale structures and functional properties of starches from Indica hybrid, Japonica and waxy rice. *International Journal of Biological Macromolecules*, 2017, 102, 136-143. (二区, IF: 5.162)
  7. Wang, S.,\* **Li, P.**, Zhang, T., Wang, S., & Copeland, L. (2016). Trypsin and chymotrypsin are necessary for in vitro enzymatic digestion of rice starch. *RSC Advances*, 2017, 7, 3660-3666. (三区, IF: 3.119)
  8. 张暉\*, **李培燕**, 吴港城,等. 基于传质特性研究油种类对煎炸薯条质构的影响 [J]. *粮油食品科技*, 2022, 30(1):10-18.
  9. A batter-coated fried crispy French fries and its preparation method, 发明专利, 2024, 专利号: 010035.