

韩立鹏简介

韩立鹏，副教授，硕士生导师。研究方向为食品安全及其检测技术。主持完成国家自然科学基金青年项目 1 项。广东省天然产物绿色加工与产品安全重点实验室开放基金项目 2 项。发表 SCI 论文 24 篇。主讲《食品光电分析》、《食品营养与保健》等课程。

基本情况：

韩立鹏，男，1983 年出生，博士，副教授，硕士生导师。

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教育经历：

2009/09-2013/06：华南理工大学，轻工与食品学院，食品安全专业，博士。

2006/09-2009/06：河南工业大学，粮油食品学院，粮食、油脂及植物蛋白科学与工程专业，硕士。

2002/09 -2006/06：河南工业大学，粮油食品学院，油脂工程，学士。

工作经历：

2013/09-至今，广州大学，化学化工学院，副教授。

讲授课程：食品光电分析，食品营养与保健。

主要研究方向：食品安全及其检测技术。

1. 围绕食品中化学危害物：糖基化蛋白质、糖基化磷脂和缩水甘油酯等，建立了固相萃取，高效液相色谱-质谱联用，气相-质谱联用检测的方法。并筛选出食品中的天然抗氧化剂，阐明了其抑制化学危害物产生的分子机制。
2. 食品中化学危害物的光电化学检测。

主持完成的科研项目：

1. 国家自然科学基金青年项目“磷脂类食品中糖基化脂类的生成及其机理研究”，编号：31401603，26 万元，2015/01~2017/12，主持完成。
2. 广东省天然产物绿色加工与产品安全重点实验室开放基金项目“茶多酚对磷脂类食品中糖基化脂类的抑制机理研究”，编号：201616，3 万元，2016.05~2017.12，主持完成。
3. 广东省天然产物绿色加工与产品安全重点实验室开放基金项目“淀粉纳米微晶构建颗粒填充型油脂凝胶的性质研究”，编号：KL-2018-11，3 万元，2018.11~2019.12，主持完成。

参与完成的科研项目：

1. 国家重点研发计划，“中式特色主食菜肴成套智能装备创制”，编号：2022YFD2100300，3500 万元，2022.11~2026.10，参与完成。
2. 广州市科技计划项目，“基于适配体识别传感的食品危害物检测平台及监控系统开发”，编号：202206010096，50 万元，2022.01~2025.03，参与完成。

(1) Zhengzheng Zhao; Zhifang Wu; Xueling Lin; Fangjie Han; Zhishan Liang; Likun Huang; Mengjiao Dai; Dongxue Han*; **Lipeng Han***; Li Niu. A label-free PEC aptasensor platform based on g-C₃N₄/BiVO₄ heterojunction for tetracycline detection in food analysis. *Food Chemistry* **2023**, 402, 1-9. (SCI, IF= 8.795, JCR 分区: Q1).

(2) **Lipeng Han**; Qingna Lin; Guoqin Liu*; Dongxue Han*; Li Niu. Review of the formation and influencing factors of food-derived glycated lipids. *Critical Reviews in Food Science and Nutrition*. 2022, 62(13):3490-3498. (SCI, IF= 12.104, JCR 分区: Q1).

- (3) **Lipeng Han**; Jiahui Li; Shujie Wang; Weiwei Cheng; Lukai Ma; Guoqin Liu*; Dongxue Han*; Li Niu. The inhibitory effects of sesamol and sesamolin on the glycidyl esters formation during deodorization of vegetables oils. *Journal of the Science of Food and Agriculture*, 2021, 101(9): 3605-3612. (SCI, IF=3.802, JCR 分区: Q1).
- (4) **Lipeng Han**; Ye He; Shujie Wang; Weiwei Cheng; Lukai Ma; Guoqin Liu*; Dongxue Han*; Li Niu. Effects of methyl cellulose-based coating on physiochemical properties and chemical hazards of Chinese fried dough cake during storage. *International Journal of Food Science & Technology*. 2021, 56(9): 4770-4779. (SCI, IF=3.408, JCR 分区: Q2).
- (5) **Lipeng Han**; Jiahui Li; Shujie Wang; Weiwei Cheng; Lukai Ma; Guoqin Liu*; Dongxue Han*; Li Niu. Sesame oil inhibits the formation of glycidyl ester during deodorization. *International Journal of Food Properties*. 2021, 24(1): 505-516. (SCI, IF=2.938, JCR 分区: Q3).
- (6) **Lipeng Han**; Jiahui Li; Shujie Wang; Weiwei Cheng; Lukai Ma; Guoqin Liu*; Dongxue Han*; Li Niu. Sesamol can inhibit the formation of glycidyl ester in deep frying palm oil. *Journal of Food Processing and Preservation* 2021, 46(2):1-9. (SCI, IF= 2.271, JCR 分区: Q3).
- (7) **Lipeng Han**; Ye He; Shujie Wang; Weiwei Cheng; Lukai Ma; Guoqin Liu*; Dongxue Han*; Li Niu. Effects of methyl cellulose and soybean protein isolate coating on oil content and chemical hazards of Chinese fried dough cakes. *Journal of Food Protection*. 2021, 84(8): 1333-1339. (SCI, IF=2.224, JCR 分区: Q3).
- (8) Mengjiao Dai; Weiguang Ma*; Fangjie Han; Han, Dongfang Han; **Lipeng Han**; Wei Wang*; Zhao, Bolin Zhao; Dongxue Han; Li Niu; Zhenxin Wang. 3D tungsten trioxide nanosheets as optoelectronic materials for on-chip quantification of global antioxidant capacity. *Chemical Research in Chinese Universities*, 2021, 37(3): 763-771. (SCI, IF=1.736, JCR 分区: Q4)
- (9) Yuanhao Qiu; Dan Xu; Guoqing Sui; Dongdong Wang; Ming Wu; **Lipeng Han**; Haibo Mu*; Jinyou Duan*. Gentamicin decorated phosphatidylcholine-chitosan

nanoparticles against biofilms and intracellular bacteria. *International Journal of Biological Macromolecules*, 2020, 156: 640-647. (SCI, IF= 6.737, JCR 分区: Q1).

(10) **Lipeng Han**; Qingna Lin; Guoqin Liu*; Dongxue Han*; Li Niu; Dongxiao Su. Catechin inhibits glycated phosphatidylethanolamine formation by trapping dicarbonyl compounds and forming quinone. *Food & Function*, 2019, 10(5): 2491-2503. (SCI, IF= 6.375, JCR 分区: Q1).

(11) **Lipeng Han**; Qingna Lin; Guoqin Liu*; Dongxue Han*; Li Niu; Dongxiao Su. Lipids promote glycated phospholipid formation by inducing hydroxyl radicals in a Maillard reaction model system. *Journal of Agricultural and Food Chemistry*, 2019, 67(28): 7961-7967. (SCI, IF= 5.269, JCR 分区: Q1).

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(13) Fangjie Han; Zhongqian Song; Mian Hasnain Nawaz; Mengjiao Dai; Dongfang Han; **Lipeng Han***; Yingying Fan; Jianan Xu; Dongxue Han*; Li Niu. MoS₂/ZnO-heterostructures-based label-free, visible-light-excited photoelectrochemical sensor for sensitive and selective determination of synthetic antioxidant propyl gallate. *Analytical Chemistry*, 2019, 91(16): 10657-10662. (SCI, IF= 6.755, JCR 分区: Q1).

(14) Linlin Li; Wenbo Wan; Weiwei Cheng; guoqin Liu; **Lipeng Han**. Oxidatively stable curcumin-loaded oleogels structured by β-sitosterol and lecithin: physical characteristics and release behaviour in vitro. *International Journal of Food Science and Technology*, 2019, 54(7): 2502-2510. (SCI, IF= 3.408, JCR 分区: Q2)

(15) Zhishan Liang; Shuang Ni; Mengjiao Dai; Fangjie Han; **Lipeng Han**; Li Niu; Dongxue Han*. Antioxidant capacity evaluation for traditional Chinese herbal medicines based on sensitive g-C₃N₄/P25 nanocomposite photoelectrochemical platform. *Chemical Journal of Chinese Universities-Chinese*, 2019, 40(10): 2081-2020. (SCI, IF= 0.481, JCR 分区: Q4).

- (16) Shujie Wang; Yan Shi*; **Lipeng Han**. Development and evaluation of microencapsulated peony seed oil prepared by spray drying: Oxidative stability and its release behavior during in-vitro digestion. *Journal of Food Engineering*, 2018, 8(231): 1-9. (SCI, IF=5.144, JCR 分区:Q1).
- (17) Qingna Lin; **Lipeng Han**; Guoqin Liu*; Weiwei Cheng; Liqing Wang. A preliminary study on the formation pathways of glycated phosphatidylethanolamine of food rich in phospholipid during the heat-processing. *RSC Advances*, 2018, 8(21): 11280-11288. (SCI, IF=3.39, JCR 分区:Q2).
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- (19) Yuting Li; Lin Li; Bing Li*; **Lipeng Han**; Xuehui Li; Zhenbo Xu; Huawei Bian. Optimization of pretreatment for free and bound N-epsilon-(carboxymethyl)lysine analysis in soy sauce. *Food Analytical Methods*, 2015, 8(1): 195-202. (SCI, IF= 3.07, JCR 分区: Q2).
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(24) **Lipeng Han**; Lin Li; Guoqin Liu*; Bing Li. Starch stearate as a novel encapsulation wall material and its effect on oil-water interfacial tension. *Journal of Controlled Release*, 2011, 152: E226-E227. (SCI, IF=10.413, JCR 分区: Q1).