

教师简介

姓名：孟静南

学历：博士

职称：助教

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研究方向：食品安全与质量控制

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个人学习经历：

2012-2016，河南农业大学，食品质量与安全，学士

2016-2019，河南农业大学，食品科学与工程，硕士

2019-2023，华南农业大学，食品科学与工程，博士

个人工作经历：

2023 至今，安徽科技学院，助教

科研成果：

发表论文：

1. **Meng J N**, Liu Y J, Shen X, Wang J., Xu Z., Ding* Y., Beier R. C., Luo L., Lei H., Xu* Z-L., Detection of emetic *Bacillus cereus* and the emetic toxin cereulide in food matrices: Progress and perspectives. *Trends in Food Science & Technology*, 2022, 123: 322-333. (SCI 一区, IF=16.002)
2. **Meng J.**, Shen H., Luo L., Wang J., Xu* Z-L., Liu* Y., Dual-wavelength ratiometric immunosensor for *Bacillus cereus*: Oxidase-like MnO₂-Au triggered “OFF-ON” detection strategy. *Sensors and Actuators B: Chemical*, 2022, 365: 131925. (SCI 一区, IF=9.221)

3. **Meng J.**, Shen H., Chen J., Shen X., Xu Z., Wang J., Liu* Y., Xu* Z-L.,
Development of Cu-doped CeO₂ nanospheres mimic nanozyme-based
immunoassay for the specific screening of *Bacillus cereus*. *Microchimica Acta*,
2022, 189(8): 1-10. (SCI 二区, IF=6.408)
4. **Meng J.**, Shen H, Luo L, Zeng X,Wang J, Liu* Y ,Xu* Z L, Engineered
DNAzyme enables homogeneous detection of cereulide via polychromic
fluorescence modality, *Analytical Chemistry*, 2023, 95(37):14135-14142. (SCI
一区, IF=7.4)
5. Meng J, Huang X, Song L, Hou B, Qiao M, Zhang P, Zhao Q , Zhang B, Liu F,
Effect of storage temperature on bacterial diversity in chicken skin, *Journal of
Applied Microbiology*,2019,126: 854-863. (SCI 三区, IF=3.066)

授权发明专利:

- 1、徐振林, 孟静南, 刘英菊, 沈兴, 王涓, 王弘, 雷红涛, 沈玉栋. 一种非诊断目的双抗夹心酶联免疫检测蜡样芽胞杆菌的方法. 授权日期: 2023.07.25, 授权专利号: ZL 202111243750.8