

## 教师简介

姓名：孟静南

学历：博士

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研究方向：食品危害物快速检测及控制

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### 个人学习经历：

2019-2023，华南农业大学，食品科学与工程，博士

2016-2019，河南农业大学，食品科学与工程，硕士

2012-2016，河南农业大学，食品质量与安全，学士

### 个人工作经历：

2024.11-至今，安徽科技学院，讲师

2023.7-2024.11，安徽科技学院，助教

### 在研项目：

200426-人才引进项目 SPYJ202301，主持。

### 科研成果：

#### 发表论文：

1. **Jing-Nan Meng**, Ying-Ju Liu, Xing Shen, Juan Wang, Ze-Ke Xu, Yu Ding\*, Ross C. Beierc, Lin Luo, Hong-Tao Lei, Zhen-Lin Xu\*. 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. **Jingnan Meng**, Haoran Shen, Lin Luo, Juan Wang, Zhen-Lin Xu\*, Yingju Liu\*. Dual-wavelength ratiometric immunosensor for *Bacillus cereus*: Oxidase-like MnO<sub>2</sub>-Au triggered “OFF-ON” detection strategy. *Sensors and Actuators B: Chemical*, 2022, 365: 131925. (SCI一区, IF=9.221)
3. **Jingnan Meng**, Haoran Shen, Jialin Chen Xing Shen, Zeke Xu, Juan Wang, Yingju Liu\*, Zhen-Lin Xu\*. Development of Cu-doped CeO<sub>2</sub> nanospheres mimic nanozyme-based immunoassay for the specific screening of *Bacillus cereus*. *Microchimica Acta*, 2022, 189(8):312. (SCI二区, IF=6.408)
4. **Jingnan Meng**, Haoran Shen, Lin Luo, Xi Zeng, Juan Wang, Yingju Liu\*, Zhen-Lin Xu\*. Engineered DNzyme enables homogeneous detection of cereulide via polychromic fluorescence modality, *Analytical Chemistry*, 2023, 95(37):14135-14142. (SCI一区, IF=7.4)
5. **Jing-Nan Meng**, Ze-Ke Xu, Peng-Ru Li, Xi Zeng, Yingju Liu, Zhen-Lin Xu\*, Juan Wang, Yu Ding, Xing Shen\*. Universal and naked-eye diagnostic platform for emetic *Bacillus cereus* based on the RPA-Assisted CRISPR/Cas12a, *Journal of Agricultural and Food Chemistry*, 2024, 72, 8823–8830. (SCI一区, IF=6.1)
6. **Jingnan Meng**, Xianqing Huang\*, Lianjun Song, Bbaorui Hou, Mingwu Qiao, Pingan Zhang, Qiuyan Zhao, Bei Zhang, Fang Liu. Effect of storage temperature on bacterial diversity in chicken skin, *Journal of Applied Microbiology*, 2019, 126: 854-863. (SCI三区, IF=3.066)
7. Jinzhi Han, Cheng Peng, Jiayan Wen, Xueming Cao, Yu Wang, **Jingnan Meng\***, Zhenlin Xu\*. Visual colorimetric immunosensor for sensitive detection of 4-Chlorophenoxyacetic based on TMB<sup>2+</sup>-mediated etching of Au NRs. *One Health Advances*, 2024, 2(1), 30.

8. Ze-Ke Xu, **Jing-Nan Meng**, Yi Lei, Xing-Xing Yang, Yi-Yong Yan, Hai-Hong Liu, Hong-Tao Lei, Ting-Cai Wang, Xing Shen\*, Zhen-Lin Xu\*. Highly selective monoclonal antibody-based lateral flow immunoassay for visual and sensitive determination of conazole fungicides propiconazole in vegetables. *Food Additives & Contaminants: Part A*, 2022, 39(1), 92-104.
9. Xianqing Huang\*, **Jingnan Meng**, Lianjun Song, Baorui Hou, Mingwu Qiao, PinganZhang, Qiuyan Zhao. Combined propidium monoazide pretreatment with high - throughput sequencing evaluated the bacterial diversity in chicken skin after thermal treatment. *Journal of Applied Microbiology*, 2019, 127(6), 1751-1758.
10. **孟静南**, 黄现青\*, 宋莲军, 侯宝睿, 乔明武, 张平安, 赵秋艳. 储藏温度对鸭皮中细菌多样性的影响. *河南农业大学学报*, 2019, 53 (01), 106-114.
11. **孟静南**, 侯宝睿, 黄现青\*, 宋莲军, 乔明武, 赵秋艳, 张平安, 张蓓. 三种热处理条件对油炸豆腐丝货架期影响的比较. *大豆科学*, 2018, 37 (01), 157-162.
12. 黄现青\*, **孟静南**, 宋莲军, 乔明武. 发酵肠中一株细菌的 16S rDNA 鉴定及抗菌肽 Surfactin 对其芽孢灭活的效果. *现代食品科技*, 2019, 35 (02), 126-133.

### 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