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#### 教育经历：

2009.09 -201503： 华中科技大学|生命科学与技术学院|中英联合实验室|硕博连读  
2005.09 - 2009.07： 湖北大学|生命科学与技术学院|生物科学试点班|本科

#### 工作经历：

2015年3月-至今 武汉科技大学 生命科学与健康学院

招收研究生学科及方向： 生物学

#### 从事研究的学科专业领域及主要研究方向：

- 1、功能食品研究
- 2、膳食功能因子通过肠道微生态调控疾病的研究
- 3、膳食功能因子微胶囊递送体系的构建及研究

#### 主持的主要科研项目：

- 1、主持国家自然科学基金《膳食单宁酸影响肠道菌群调控糖脂代谢的效应及机制研究》，项目编号 31901700， 起止年月为 2020.1-2022.12。
- 2、主持湖北省自然科学基金《小鼠神经细胞中 SFMBT1 对 RBPJ 介导的 Notch 信号通路的调控作用》，项目编号 2017CFB196， 起止年月为 2017.8-2019.8。

#### 完成的主要论文：

1. **Qiong Wang**, Ling Zhang, Yalun He, Lirong Zeng, Juncheng He, Yang Yang\*, Tongcun Zhang\*. Effect of  $\kappa$ -carrageenan on glucolipid metabolism and gut microbiota in high-fat diet-fed mice. *Journal of Functional Foods*. 2021,86:104707.
2. Juncheng He, Lirong Zeng, Junan Gong, Yalun He, Xiong Liu, Ling Zhang, Na Xu\*, **Qiong Wang**\*. Effects of two contrasting dietary polysaccharides and tannic acid on the digestive and physicochemical properties of wheat starch. *Food Science & Nutrition*. 2021,9:5800–5808.
3. Zhou-Tong Dai, Yuan Xiang, Yuan-yuan Duan, Jun Wang, Jia Peng Li, Hui-Min Zhang, Chao Cheng\*, **Qiong Wang**\*, Tong-Cun Zhang\*, Xing-Hua Liao\*. MiR-17-5p and MKL-1 modulate stem cell characteristics of gastric cancer cells. *International Journal of Biological Sciences*. 2021; 17(9): 2278-2293.
4. Lirong Zeng, Ling Zhang, Kexin Li, Juncheng He, Huawei Xin\* and **Qiong Wang**\*. Effect of gelatinization processing on the antioxidant, digestion, and physicochemical properties of wheat starch enhanced with tannic acid. *LWT - Food Science and Technology*, 2020, 125:109228.
5. Ling Zhang, Lirong Zeng, Xuan Wang, Juncheng He, **Qiong Wang**. The influence of Konjac glucomannan on the functional and structural properties of wheat starch. *Food Sci Nutr*. 2020;8:2959 – 2967.

6. Ting Zhou, Yurong Yan, Chenchen Zhao, Yao Xu, **Qiong Wang\*** and Na Xu\*. Resveratrol improves osteogenic differentiation of senescent bone mesenchymal stem cells through inhibiting endogenous reactive oxygen species production via AMPK activation. *REDOX REPORT*, 2019, 24(1): 62 – 69.
7. **Qiong Wang**, Yin Li, Fusheng Sun, Xiaoyan Li, Pandi Wang, Guangxiao Yang\* and Guangyuan He\*. Expression of Puroindoline a in durum wheat affects milling and pasting properties. *Front. Plant Sci*, 2019, 10:482.
8. **Qiong Wang**, Yin Li, Fusheng Sun, Xiaoyan Li, Pandi Wang, Junli Chang, Yuesheng Wang, Guangxiao Yang\* and Guangyuan He\*. Co-expression of high-molecular-weight glutenin subunit 1Ax1 and Puroindoline a (Pina) genes in transgenic durum wheat (*Triticum turgidum* ssp. durum) improves milling and pasting quality. *BMC Plant Biology*, 2019, 19: 126.
9. Yurong Yan, Yong Wei, Rui Yang, Lu Xia, Chenchen Zhao, Biao Gao, Xuming Zhang, Jijiang Fu, **Qiong Wang\***, Na Xu\*. Enhanced osteogenic differentiation of bone mesenchymal stem cells on magnesium-incorporated titania nanotube arrays. *Colloids and Surfaces B: Biointerfaces*, 2019, 179:309-316.
10. Junli Yang # , **Qiong Wang #** , Qingcui Zhuo, et al. A likely pathogenic variant putatively affecting splicing of PIGA identified in a multiple congenital anomalies hypotonia-seizures syndrome 2 (MCAHS2) family pedigree via whole-exome sequencing. *Molecular Genetics & Genomic Medicine*, 2018, 6(5): 739~748.
11. Chi Huang, Zhixiong Huang, **Qiong Wang\***. Effect of high-temperature treatment on the mechanical and thermal properties of phenolic syntactic. *Polymer Engineering & Science*, 2018, 58(12): 2200~2209.
12. **Qiong Wang**, Yin Li, Sun Fusheng, *et al.* Tannins Improve Dough Mixing Properties through Affecting Physicochemical and Structural Properties of Wheat Gluten Proteins. *Food Research International*, 2015, 69: 64-71.
13. Yi He, **Qiong Wang**, Jian Zeng, Tao Sun, Guangxiao Yang, Guangyuan He. Current status and trends of wheat genetic transformation study in China. *Journal of Integrative Agriculture*. 2015, 14(3): 60345-7.
14. Yin Li\*, Xiang Mao\*, **Qiong Wang**, et al. Overexpression of *Puroindoline a* gene in transgenic durum wheat (*Triticum turgidum* ssp. durum) leads to a medium–hard kernel texture. *Molecular breeding*, 2014, 33:545–554.
15. Yin Li\*, **Qiong Wang\***, Xiaoyan Li, *et al.* Coexpression of the high molecular weight glutenin subunit 1Ax1 and puroindoline improves dough mixing properties in durum wheat (*Triticum turgidum* L. ssp. durum). *PLoS ONE*, 2012, 7(11): e50057.

## 联系方式

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