

教师简介

	姓名	马占倩
	职称	讲师
	最高学历/学位	研究生/博士
	毕业院校	哈尔滨商业大学
	专业	食品科学与工程
	研究方向	食品营养、粮油深加工
	所属教研室/实验中心	食品工程教研室
	行政职务	无
	社会兼职	无
	其他职业资格	食品检验工、化学检验工
	邮箱	1760833083@qq.com
	主讲课程	《营养与食疗学》、《无机及分析化学》等
教科研项目	参与黑龙江省“百千万”工程科技重大专项课题子课题，稻米功能性抗性淀粉加工关键技术研究及抗性重组米示范生产	
教科研成果	<ol style="list-style-type: none">1. Structural, physicochemical and functional properties of dietary fiber from brown rice products treated by different processing techniques[J]. LWT, 2023, 182, 114789.2. Effects of germination, fermentation and extrusion on the nutritional, cooking and sensory properties of brown rice products: A comparative study[J]. Foods, 2023, 12(7): 1542.3. Steaming retains more phenolics, dietary fiber, and antioxidant activities than cooking for rice with different milling processes[J]. Cereal Chemistry, 2022, 99(3): 664-679.4. Reduction of phenolic profiles, dietary fiber, and antioxidant activities of rice after treatment with different milling processes[J]. Cereal Chemistry, 2020, 97(6): 1158-1171.5. Effects of brown rice and dietary fiber treated by different processing techniques on depression-like behavior in mice[J]. The 17th ICC International Cereal and Bread Congress, 2024-04.	