

## 教师简介

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	职称	无
	最高学历/学位	研究生/博士
	毕业院校	华南理工大学
	专业	食品科学与工程
	研究方向	功能性益生菌
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主讲课程	食品工艺学等	
教科研项目	<p>1、参与广东省重点领域研发计划项目：高活性高稳定性益生菌规模化制备技术开发与示范（项目编号：2022B0202050002）</p> <p>2、参与广州市科技计划项目：药食同源类中草药成分与益生菌在调节肠道菌群的联用（项目编号：202206010165）</p>	
教科研成果	<p><b>发表论文：</b></p> <p>1. <b>Bao-Lin He</b>, Rui Cui, Teng-Gen Hu, Hong Wu*. Improved viability of probiotics by co-encapsulation of wheat germ oil under storage and gastrointestinal conditions: Effects of drying methods and wall composition. <i>Food Hydrocolloids</i>. 2025, 158: 110592.</p> <p>2. <b>Bao-Lin He</b>, Teng-Gen Hu, Hong Wu*. Phenotypic screening of novel probiotics with potential anti-neuroinflammation activity based on cell and zebrafish models. <i>Food Bioscience</i>. 2023, 55: 102949.</p> <p>3. <b>Bao-Lin He</b>, Yong Xiong, Teng-Gen Hu, Min-Hua Zong &amp; Hong Wu. <i>Bifidobacterium</i> spp. as functional foods: A review of current status, challenges, and strategies. <i>Critical Reviews in Food Science and Nutrition</i>. 2023, 63:26, 8048-8065.</p> <p>4. <b>Bao-lin He</b>, Qian-Wang Zheng*, Li-Qiong Guo, Jen-Yi Huang, Fan Yun, Shi-Shi Huang, Jun-Fang Lin*. Structural characterization and immune-enhancing activity of a novel high-molecular-weight polysaccharide from <i>Cordyceps militaris</i>. <i>International Journal of Biological Macromolecules</i>. 2020, 145: 11-20.</p> <p>5. <b>Bao-Lin He</b>, Li-Qiong Guo, Qian-Wang Zheng*, Shuo-Xin Lin, Jun-Fang Lin*, Tao Wei, Zhi-Wei Ye. A simple and effective method using macroporous resins for the simultaneous decoloration and deproteinization of <i>Cordyceps militaris</i> polysaccharides. <i>International Journal of Food Science &amp; Technology</i>. 2019, 54: 1741-1754.</p> <p>6. <b>Bao-Lin He</b>, Li-Rong You, Zhi-Wei Ye, Li-Qiong Guo*, Jun-Fang Lin*, Tao Wei, Qian-Wang Zheng. Construction of novel cold-tolerant strains of <i>Volvariella volvacea</i> through protoplast fusion between <i>Volvariella volvacea</i> and <i>Pleurotus eryngii</i>. <i>Scientia</i></p>	

	Horticulturae. 2018, 230, 161-168.
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