

## 教师简介

	姓名	杨建刚
	职称	教授
	最高学历/学位	研究生/博士
	毕业院校	日本新潟大学
	专业	生物圈科学
	研究方向	酿酒生物技术及应用
	所属教研室/实验中心	酿酒工程教研室
	行政职务	无
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主讲课程	《黄酒工艺学》、《白酒品评与勾兑》、《中国酒文化概论》等	
教科研项目	<p>在研项目</p> <p>1、主持校级科研课题：浓香型白酒风味特征、工艺特点及酿造机制研究（BYKQ2021Z03）</p> <p>2、主持安徽省质量工程项目：酿酒工程专业教学团队（2021jxtd186）</p> <p>3、主持四川省科技计划项目：酱香型白酒老熟关键技术研究及应用示范（19ZDFE2782 子项目）</p> <p>4、参与国家自然科学基金项目：基于代谢网络模型系统解析浓香型白酒窖泥梭菌生理代谢特征（31801522）</p>	
教科研成果	<p><b>代表性论文：</b></p> <ol style="list-style-type: none"><li>1. Huilai Sun, Bin Ni, <b>Jiangang Yang</b>, Yue Qin. Nitrogenous compounds and Chinese baijiu: a review. <i>Journal of the Institute of Brewing</i>. 2022, 128(1): 5-14.</li><li>2. Wei Zou, Guangbin Ye, Chaojie Liu, Kaizheng Zhang, Hehe Li, <b>Jiangang Yang</b>. Comparative genome analysis of <i>Clostridium beijerinckii</i> strains isolated from pit mud of Chinese strong flavor baijiu ecosystem. <i>G3 Genes Genomes Genetics</i>, 2021, 11(11).</li><li>3. Zai-Bin Xie, Kai-Zheng Zhang, Zhen-Hui Kang &amp; <b>Jian-Gang Yang</b>*. <i>Saccharomyces fibuligera</i> in liquor production: A review. <i>European Food Research and Technology</i>. 2021, 247, 1569–1577.</li><li>4. Wei Zou, Guangbin Ye, Kaizheng Zhang, Haiquan Yang, and <b>Jiangang Yang</b>. Analysis of the core genome and pangenome of <i>Clostridium butyricum</i>. <i>Genome</i>. 2021, 64(1).</li><li>5. Yang Wei, Wei Zou, Cai-Hong Shen, <b>Jian-Gang Yang</b>*. Basic flavor types and component characteristics of Chinese traditional liquors: A review. <i>Journal of Food</i></li></ol>	

- Science*, 2020, 85(12): 4096-4107.
6. Chang Su, Kai-Zheng Zhang, Xin-Zhi Cao, **Jian-Gang Yang**\*. Effects of *Saccharomyces fibuligera* and *Saccharomyces cerevisiae* inoculation on small fermentation starters in Sichuan-style Xiaoqu liquor, *Food Research International*, 2020, 137 (11) .
  7. Yuanfen Du, Wei Zou, Kaizheng Zhang, Guangbin Ye, **Jiangang Yang**. Advances and Applications of *Clostridium* Co-culture Systems in Biotechnology. *Front. Microbiol.*, 2020, 11
  8. Qing-Song Zhao, **Jian-Gang Yang**\*, Kai-Zheng Zhang, Ming-Yao Wang, Xing-Xiu Zhao, Chang Su, Xin-Zhi Cao. Lactic acid bacteria in the brewing of traditional Daqu liquor, *Journal of the Institute of Brewing*, 2020, 126(1): 14-23.
  9. Ming-yao Wang, Qi Zhang, **Jian-gang Yang**\*, Jing-song Zhao, Chang Su, Qing-song Zhao, Zong-hua Ao, Cai-hong Shen. Volatile compounds of Chinese Luzhou flavoured liquor distilled from grains fermented in 100 to 300 year - old cellars, *Journal of the Institute of Brewing*, 2020, 126(1): 116 – 130.
  10. Ming-Yao Wang, **Jian-Gang Yang**\*, Qing-Song Zhao, Kai-Zheng Zhang, Chang Su. Research Progress on Flavor Compounds and Microorganisms of Maotai Flavor Baijiu. *Journal of Food Science*, 2019, 84(1): 6-18.
  11. Kaizheng Zhang, Qiong Li, Wenchi Wu, **Jiangang Yang**, **Wei Zou**. Wheat Qu and Its Production Technology, Microbiota, Flavor, and Metabolites. *Journal of Food Science*, 2019, 84(9): 2373-2386.
  12. Ming-Yao Wang, Qing-Song Zhao, Chang Su & **Jian-Gang Yang**\*. Analysis of the Microbial Community Structure during Brewing of Sichuan Xiaoqu Baijiu, *Journal of the American Society of Brewing Chemists*. 2017, 77(3): 210-219.
  13. Kaizheng Zhang, **Jiangang Yang**, Zongwei Qiao, Xinzhi Cao, Qingchun Luo, Jinsong Zhao, Fengqing Wang. Assessment of β-glucans, phenols, flavor and volatile profiles of hulless barley wine originating from highland areas of China, *Food Chemistry*, 2018, 293(18): 32-40.
  14. **Jian-Gang Yang**\*, Xiao Dou, Ying-Ying Ma. Diversity and dynamic succession of microorganisms during Daqu preparation for Luzhou - flavour liquor using second-generation sequencing technology. *Journal of*

	<p><i>the Institute of Brewing</i>, 2018, 124(4): 498-507.</p> <p>15. Hechuan Wu, Suyi Zhang, Yingying Ma, Jian Zhou, Huibo Luo, <u>Jiangang Yang</u>*. Comparison of microbial communities in the fermentation starter used to brew Xiaoqu liquor. <i>Journal of the Institute of Brewing</i>. 2017, 123(1): 113-120.</p> <p>16. <u>Jian-Gang Yang</u>*, Xiao Dou, Pei-Jie Han, Feng-Yan Bai, Jian Zhou, Su-Yi Zhang, Hui Qin, Ying-Ying Ma. Microbial Diversity in Daqu During Production of Luzhou-Flavored Liquor. <i>Journal of the American Society of Brewing Chemists</i>. 2017, 75(2): 135-144.</p> <p>17. Y. Li, H. B. Luo, H. Y. Zhang, Q. Guo, H. C. Yao, J. Q. Li, Q. Chang, <u>J. G. Yang</u>, F. Wang, C. D. Wang, X. Yang, Z. G. Liu and X. Ye. Potential hepatoprotective effects of fullerol nanoparticles on alcohol-induced oxidative stress by ROS. <i>RSC Advances</i>, 2016, 6, 31122-31130.</p>
	<p>授权专利</p> <ol style="list-style-type: none"> <li>杨建刚, 吴赫川, 马莹莹, 周健, 窦晓, 一种高产乙酸乙酯的混粮川法小曲白酒生产工艺【ZL201510444448.7】</li> <li>杨建刚, 赵中开, 马莹莹, 一种白酒籼米散曲的制备方法【201410241275.4】</li> </ol>
指导学生获奖	1. 2020 中国多酒种盲品精英（城市）挑战赛-成都赛区中荣获露酒（单种酒）第一名
主要获奖情况	<ol style="list-style-type: none"> <li>2005.5 日本全国新酒（清酒）鉴评会金奖</li> <li>2004.5 日本全国新酒（清酒）鉴评会金奖</li> <li>2004.11 日本关东信越地区新酒（清酒）鉴评会优秀奖（金奖）</li> <li>1992 年农业部科学技术进步三等奖（参与）</li> </ol>