【个人简介】

刘琨毅，中共党员，博士，教授，一级品酒师，宜宾市英才，现任宜宾职业技术学院人事教师处副处长，发酵与药食同源科研团队领衔人。主要从事发酵食品多组学及副产物综合利用方面的研究，尤其关注发酵食品中特有的风味物质与功能性物质及其形成机理和调控技术。作为主持人完成的科技技术成果“提升发酵食品品质的关键工艺技术及应用”经院士团队鉴定达到整体国际领先水平；以第一完成人获 2024 年度“机械工业科学技术奖”三等奖。主研完成国家级科研项目 2 项，主持完成省部级以上科研项目 6 项以及其它课题 10 余项。在《Food Research International》《LWT-Food Science and Technology》《食品科学技术学报》等国内外知名期刊上发表论文 150 余篇，其中 SCI 论文 50 余篇；主（副）编教材 6 部；受理授权专利 10 余项。受邀担任《Beverage Plant Research》《Food Safety and Health》《食品研究与开发》《当代化工研究》期刊的编委，以及《Trends in Food Science & Technology》《Comprehensive Reviews in Food Science and Food Safety》《Food Chemistry》《Food Research International》《中国酿造》等 10 余种国内外期刊的同行评阅专家，并在多个国际国内会议做特邀报告。

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【主（副）编教材】

1.《白酒生产安全与环境保护》
2.《白酒酿造技术》（国家规划教材）
3.《酿酒微生物》（四川省精品课程教材）
4.《白酒企业管理与营销》
5.《白酒分析与检测技术》
6.《白酒企业管理与市场营销》
7.《白酒勾兑与品评技术》

【代表性论文】

1. Effect on Arabica Coffee Flavor Quality of Enhanced Fermentation With Pichia membranifaciens Through Change Microbial Communities and Chemical Compounds
2. Exploring the effect of different tea varieties on the quality of Sichuan Congou black tea based on metabolomic analysis and sensory science
3. Dynamic Changes of Microbial Communities and Chemical Compounds During the Dry Processing of Coffea arabica
4. Enhanced fermentation with Lactiplantibacillus plantarum improved coffee

flavor by changing microbial communities and organic compounds of Coffea arabica

5. Microbial Characteristics and Functions in Coffee Fermentation: A Review
6. Effect of Fermentation Duration on the Chemical Compounds of Coffea arabica from Ultra Performance Liquid Chromatography–Triple Quadrupole Mass Spectrometry and Gas Chromatography–Mass Spectrometry Analysis During the Washed Processing
7. Investigation of the Effect of Fragrance-Enhancing Temperature on the Taste and Aroma of Black Tea from the Cultivar Camellia sinensis (L.) O. Kuntze cv. Huangjinya Using Metabolomics and Sensory Histology Techniques
8. Interaction and dynamic changes of microbial communities and volatile flavor compounds during the fermentation process of coffee flower rice wine
9. Dynamic Changes in Microbial Communities and Chemical Compounds during the Semi-Dry Fermentation Processing of Coffea arabica
10. Effects of Loquat Juice Addition on Sensory Characteristics and Volatile Organic Compounds of Loquat Beer
11. Multi-omics analysis of microbial communities and metabolites during the fermentation of traditional Midu Juanti
12. Interaction and Metabolic Function of Microbiota during the Washed Processing of Coffea arabica
13. Effects of Different Primary Processing Methods on the Flavor of Coffea arabica Beans by Metabolomics
14. Interaction and Metabolic Function of Microbiota during Tibetan Tea Fermentation through Bioaugmentation with Aspergillus niger
15. Optimization of Main Ingredient Ratio, Metabolomics Analysis,and Antioxidant Activity Analysis of Lycopene-Enriched Compound Fruit Wine
16. Aroma Formation and Dynamic Changes during Sichuan Black Tea Processing by GC–MS-Based Metabolomics
17. Technological exploration and antioxidant activity determination of purple compound fruit wine
18. Optimisation of clarification process of glutinous rice tea wine, and its antioxidant activity
19. An In Vitro Catalysis of Tea Polyphenols by Polyphenol Oxidase
20. Comparison of chemical compositions, antioxidant activities, and acetylcholinesterase inhibitory activities between coffee flowers and leaves as potential novel foods
21. An instant beverage rich in nutrients and secondary metabolites manufactured from stems and leaves of Panax notoginseng
22. Unpruning improvement the quality of tea through increasing the levels of amino acids and reducing contents of flavonoids and caffeine
23. Multi-omics analysis of the metabolism of phenolic compounds in tea leaves by Aspergillus luchuensis during fermentation of pu-erh tea
24. Correlation analysis between amino acids and bacterial communities of Wuliangye-flavour liquor fermentation in aged fermentation pit
25. The microbial communities in Zaopeis, free amino acids in raw liquor, and

their correlations for Wuliangye-flavor raw liquor production

26. Comparison of fungal communities and nonvolatile flavor components in black Huangjiu formed using different inoculation fermentation methods

27. Main functional ingredients, nutritional, and medicinal values of common wild edible fungi: a review

28. Research progress of biogenic amines in fermented sausages: A review

29. Optimization of solid-state fermentation technology and analysis of key aroma components of compound rice wine

30. Optimization of extraction process of proanthocyanidins from Zijuan tea (Camellia sinensis var. kitmaura) by response surface design

31. Effect of inoculation with Penicillium chrysogenum on chemical components and fungal communities in fermentation of Pu-erh tea

32. Correlation analysis between aroma components and microbial communities in Wuliangye-flavor raw liquor based on HS-SPME/ LLME-GC–MS and PLFA

33. Study on the Conditions of Pretreating Vinegar Residue with Sodium Hydroxide for Simultaneous Saccharification and Fermentation to Produce Alcohol and Xylose

34. 宜宾芽菜发酵过程中微生物群落与风味物质的变化及其相关性分析

35. 富含番茄红素的复合果蔬酒酿造工艺优化及抗氧化活性分析

36. 发酵猪皮微生物群落与挥发性风味物质动态变化与相互作用

37. 柑橘茶酒酿造工艺优化及抗氧化活性分析

38. 基于非靶向代谢组学分析不同发酵方式马铃薯泡菜代谢物

39. 响应面优化木姜子中式香肠加工工艺及风味分析

40. 宜宾燃面预制调味料配方优化及挥发性风味成分分析

41. 两种泥煤对威士忌品质的影响

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43. D-最优混料设计优化复合果蔬酒配方

44. 阿曲霉接菌发酵普洱茶的研究

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47. 接种地衣芽孢杆菌发酵的普洱茶品质与微生物群落分析

48. 米香型乌龙茶酒生产工艺优化

49. D- 最优混料设计优化富含花青素的复合果蔬酒主料配比

50. 响应面优化人参果铁皮石斛花复合果酒生产工艺

51. 响应面优化甜椒薄荷复合酒生产工艺

52. 固态生料酿造花椒籽复合米酒工艺优化及关键香气成分分析

53. 生料法发酵复合黄酒原料及工艺优化

54. 溶菌酶和乳铁蛋白在冷却牦牛肉涂膜保鲜中的应用

55. 响应面法优化柑橘枸杞复合果酒酿造工艺

56. Box-Behnken 中心组合设计优化复合豆浆酒发酵工艺

57. 酶法降解醋糟发酵酒精

58. Box-Behnken 中心组合设计优化复合奶酒发酵工艺

59. 基于响应面法优化洋葱豆浆酒发酵工艺

60. 基于响应面法优化咖啡乳酒发酵工艺

61. 基于磷脂脂肪酸剖析不同老熟方法的窖泥微生物群落结构
62. 响应面法优化薏仁米酒生料酿造工艺
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67. 复合抗氧化剂在柑橘-枸杞果酒中应用效果研究