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TYPICAL RESEARCH EXPERIENCE

- 2025-2028 Principal investigator (PI) of the National Natural Science Foundation of China (NSFC32472453): Modular Process Modelling *Listeria monocytogenes* in Ice Cream
- 2021-2025 PI of Shanghai Agriculture Science and Technology Development Program, China (X2021-02-08-00-12-F00782 and 2023-02-08-00-12-F04610)
- 2022-2024 PI of Shanghai Project of Food Safety Risk Assessment, Shanghai Municipal Health Commission, China (RA-2022-10 and RA-2024-6)
- 2019-2023 PI of sub-project Key Projects of International Scientific and Technological Innovation Cooperation Among Governments Under National Key R&D Plan (2019YFE0103800)
- 2019-2021 PI of sub-project of Food Safety and Support Technology sponsored by the National Key Research and Development Program of China, the Ministry of Science and Technology (2018YFC1602502 and 2018YFC1602902)
- 2019-2020 PI sponsored by China National Center For Food Safety Risk Assessment (CFSA): Establishment of Chinese National Quantitative MicroRisk Lab Web Tools
- 2013-2016 PI of NSFC 31271896: Basic Study on the Risk Assessment of Pathogenic Bacteria of Meat Based on the Theory of Predictive Microbiology
- 2013-2015 PI sponsored by the Shanghai Municipal Natural Science Foundation (12ZR1420500): Quantitative Microbiological Risk Assessment of Meat Products
- 2009-2011 PI of NSFC 30800864: Study on the Unification of Predictive Models from Spoilage Bacteria of Chilled Pork
- 2010-2011 PI sponsored by the Food Risk Assessment Projects from Shanghai Food and Drug Administration (RA2010-16): Risk Assessment of *Listeria monocytogenes* in RTE Food
- 2011-2012 PI sponsored by the Food Risk Assessment Projects from Shanghai Food and Drug Administration (RA2011-16): Risk Assessment for *Bacillus cereus* in Chinese-style Cooked Rice
- 2007-2009 PI sponsored by the Science Foundation for The Excellent Youth Scholars in University of Shanghai by Education Commission of Shanghai (slg-07049): Studies on Optimization of Predicting the Attributes of Meat Products Based on Artificial Neural Network

MEMBERSHIP

- Member, International Conference on Predictive Modelling in Food (ICPMF) Board since 2024
- Member, FAO/WHO JEMRA including Expert Meetings on *Listeria monocytogenes* in Ready-to-Eat (RTE) Food: Attribution, Characterization and Monitoring at 2020 (MRA38 published at 2022), Risk Assessment of *Listeria monocytogenes* in Foods: Part 1 Formal Models at 2022 (MRA47 published at 2025), and Microbiological Risk Assessment of *Listeria monocytogenes* in Foods: Part 2 Risk Assessment Models at 2023.
- Member, the 2nd National Food Safety Risk Assessment Commission by NHC since 2020
- Member, the Academic commission of National Key Lab for Drug Microbial Detection by NMPA since 2019
- Director, the Chinese Association of Animal Product Processing Research since 2012
- Director, the Agricultural Products Storage and Processing Branch of the Chinese Society of Agricultural Sciences since 2024
- Director, the China Innovative and Strategic Alliance of Detection Techniques for Food-borne Microorganisms during 2016-2020
- Director, the Shanghai Society of Microbiology since 2015
- Vice Dean, Biological Hazards Professional Committee of Shanghai Expert Committee on Food Safety Risk Assessment since 2021

JOURNAL EDITOR

- Food Microbiology*
- Journal of Microbiological Methods*
- Food Science and Biotechnology*
- Current Opinion in Food Science* Section Editor: Food Safety
- Foods* Guest Editor: Predictive Modelling for Foodborne Microorganisms: Risk Assessment and Food Safety
- Sustainability* Chief Guest Editor: Sustainable Food Technology for Microbial Safety
- Discover Food* Guest Editor: Biological Risk Analysis
- Frontiers in Microbiology* Topic Editor: New Knowledge of Food Microbiology in Asia
- Frontiers in Cellular and Infection Microbiology* Topic Editor: New Insights in Molecular Mechanisms of Infection and Control of Foodborne Pathogenic Microorganisms
- Frontiers in Food Science and Technology - Food Safety and Quality Control* Review Editor
- Frontiers in Food Science and Technology* Topic Editor: Food Microbial Risk Modeling
- Frontiers in Sustainable Food Systems - Agro-Food Safety* Associate Editor
- Food Science and Human Wellness*
- Journal of Future Foods*
- Food Science of Animal Products*, Associate Editor-in-Chief
- Journal of Food Science and Engineering* (Chinese)
- Food Science* (Chinese)
- Meat Research* (Chinese) Associate Editor-in-Chief
- Food Research and Development* (Chinese)

Journal of Food Safety and Quality (Chinese)
Chinese Journal of Bioprocess Engineering (Chinese)
Package Engineering (Chinese)
Chemical Reagents (Chinese)

SELECTIVE PRESENTATIONS

- [1] Causal Inference in Food Safety: Methods, Applications, and Prospects, 2nd International Symposium on the Concept of Big Food and Future Food Science & Technology Innovation, Chengdu, China, May 2025
- [2] New Advances in the FAO/WHO 'Trilogy' on Risk Assessment of *Listeria monocytogenes*, 8th National Academic Symposium on Zoonoses and One Health Drug Development, Nanjing, China, April 2025
- [3] Multidimensional Research on Antimicrobial Resistance Mechanisms of Salmonella from a One Health Perspective, Expert Symposium on Salmonella Prevention and Control: One Health Strategies and Actions, Yangzhou, China, April 2025
- [4] Microbial Prevention and Control in Dairy Beverages: Research on Combined Antibacterial Development and Mechanisms, 8th Food Science & Technology Innovation Forum and 2025 Great Health Food Industry Development Forum, Shanghai, China, April 2025
- [5] Progress in Microbial Risk Assessment of Animal Foods, Shanghai Veterinary Microbiology Young Scholars Forum, Shanghai Veterinary Research Institute of Chinese Academy of Agricultural Sciences, Shanghai, China, November 2024
- [6] Progress of *Listeria monocytogenes* Biofilm Risk, Asia-Pacific Biofilms 2024, Guangzhou, China, November 2024
- [7] Consensus on the Directions for Development in Quantitative Microbial Risk Assessment, MicroRisk 2024, Hangzhou, China, October 2024
- [8] Progress in *Salmonella* Risk Assessment in Animal-Source Foods, 2023 International Symposium of Animal-Sourced Food Science and Human Wellness, Xi'an, China, October 2024
- [9] Modeling Cereulide Formation and Gene Expression of *Bacillus cereus*, FSHW Beijing Workshop, August 2024
- [10] Progress of *Listeria monocytogenes* Biofilm Risk, The 7th Food Bacterial QS Symposium, Qingdao, China, August 2024
- [11] Mechanisms Of Resistance and Virulence Changes in *Cronobacter Sakazakii* Under Biocide Adaptation, CBIFS 2024, Qingdao, China, April 2024
- [12] Risk Future: From Uncertainty to Certainty, MicroRisk 2023, Shanghai, November 2023
- [13] Progress of *Listeria monocytogenes* Biofilm Risk, 2023 International Symposium of Animal-Sourced Food Science and Human Wellness, Guiyang, China, October 2023
- [14] The Prevalence and Risk Assessment Models of *Listeria monocytogenes*, International Academic Symposium on Microbial Stress Tolerance and Response, Guangzhou, China, October 2023
- [15] Evaluation of the Sampling Plan for Raw Chicken based on Accurate Monitoring Information of *Salmonella*, 11th International Symposium of Food Science, Nanjing, China, August 2023
- [16] Effect of Benzalkonium Chloride Adaptation on the Tolerance of *Cronobacter sakazakii* Exposed to Subsequent Lethal Stresses, 12th International Conference on Predictive

- Modelling in Food, ICPMF12, Sapporo, Japan, June 2023
- [17] Meta-Analysis for Typical Pathogens in Meat Products, 1st International Symposium, Meat Chemistry, Processing and Nutrition, Online, December 2022
 - [18] Progress on resistance mechanism and control technology of *Listeria monocytogenes* biofilm, Asia-Pacific Biofilms, Online, November 2022
 - [19] Progress of *Listeria monocytogenes* risk modelling, Summer International Academic Exchange Symposium on Food Safety in the Context of the Belt and Road Initiative, Online by Zhejiang University, China, August 2022
 - [20] Progress of Microbial Risk Modelling, Digital Approaches to Reducing Food Waste and Improving Food Safety Virtual Workshop, hosted by Prof. Martin Wiedmann, Cornell University, March 2022
 - [21] Progress of *Listeria monocytogenes* risk modelling, EU H2020 DiTECT - SAFFI 2nd Webinar, hosted by Prof. George John Nychas, Agricultural University of Athens, March 2022
 - [22] QMRA Progress, Biotoxin Forum 2021, Beijing, China, June 2021
 - [23] QMRA in Dairy Safety, CBIFS 2021, Hangzhou, China, June 2021
 - [24] Two Bacterial Strains Modelling Based on QS, The 4th Food Bacterial QS Symposium, Nanjing, China, May 2021
 - [25] Risk Future: From Uncertainty to Certainty, CFSR2021, Xiamen, China, April 2021
 - [26] QMRA Progress, CBIFS 2020, Shanghai, China, December 2020
 - [27] Progress of *Listeria monocytogenes* Risk Modelling, CIFSQ 2020, Shanghai, China, November 2020
 - [28] QMRA Progress, Annual Meeting of Chinese Microbiology Society, Chengdu, China, October 2020
 - [29] Quantitative Pathogen Risk Assessment of Meat Products, Int'l Symposium of Animal Food Science and Human Wellness, Xining, China, October 2020
 - [30] Foodborne Pathogen Single Cell Modelling, MicroRisk 2020, Hangzhou, China, October 2020
 - [31] Foodborne Pathogens Risk Traceability Based on Bayesian Networks, Symposium of Agri-foods Quality Evaluation and Traceability, Hangzhou, China, October 2020
 - [32] QMRA Progress in Animal Products, The 3rd Food Science and Technology Innovation Forum & Healthy Food Development Forum 2020, Shanghai, China, September 2020
 - [33] QMRA Progress in Animal Products, Symposium of State Key Laboratory of Agricultural Product Quality and Safety, Zhejiang Academy of Agricultural Sciences, Hangzhou, China, August 2020
 - [34] QMRA Progress of *Listeria monocytogenes*, MicroRisk 2019, Fuzhou, China, October 2019
 - [35] Risk Modelling and Assessment of Single Cell from Foodborne Pathogen, 4th Chinese Food Science Youth Forum, Beijing, China, May 2019
 - [36] Quantitative Microbial Risk Assessment by A Bayesian Approach for Meat Products, FSHW Ningbo & Hangzhou Workshop, China, August 2019
 - [37] Competitive Modelling and MRA of Foodborne Pathogen, 3rd Food Microbial Quorum Sense Workshop, Bohai University, China, May 2019
 - [38] QMRA Progress of *Listeria monocytogenes*, International Workshop on Climate, Microbiology and Health, Shanghai Ocean University, China, December 2018

- [39] Update on QMRA Studies from China: *Listeria monocytogenes* In Meat Products, CIFSQ Shanghai, China, November 2018
- [40] Modelling in Food Science and Safety, Int'l Training for Food Safety by Guizhou Academy of Sciences, China, July 2018
- [41] Establishment of Predictive Model for *Salmonella Enteritidis* under Acid and Osmotic Pressure, FSHW Changchui Workshop, China, August 2017
- [42] Quantitative Pathogen Risk Assessment of Meat Products, IFoFS Beijing, China, April 2017
- [43] Food-borne Pathogen Risk: From Detection to Assessment, CBIFS Hangzhou, China, April 2017
- [44] Modelling Cross-contamination for Quantitative Microbial Risk Assessment, CIFSQ Shanghai, China, November 2016
- [45] Improving Food Safety Based on Microbial Risk Assessment, CIFSQ Beijing, China, November 2015
- [46] MicroRisk Modelling Progress, Norwich Food Safety Seminar, UK, June 2015
- [47] Quantitative Risk Assessment of Food Pathogen, FoodInnova-2012 Hangzhou, China, November 2012
- [48] Progress in Modelling Growth and Toxin Production of *Clostridium botulinum*, Korean Society of Food Science and Technology (KoSFoST), June 2010
- [49] Modelling Growth and Inactivation of *Clostridium sporogenes* Spores, China-UK *Clostridium* Workshop Shanghai, China, October 2008

SELECTIVE PUBLICATIONS IN ENGLISH

- [1] Liu Xin, Shi Tianqi, Li Jiaming, Wu Huanyu, Zhao Qing, Fang Zhixin, Liang Yingying, Xiao Quan, Chen Min, Dong Qingli #, Zhang Hongzhi #. pLM33 provides tolerance of persistent *Listeria monocytogenes* ST5 to various stress conditions and also enhances its virulence [J]. Food Microbiology, 2025, 126: 104675.
- [2] Dou Xin, Liu Yangtai, Dong Qingli *. Causal inference in food safety: methods, applications, and future prospects [J]. Trends in Food Science and Technology, 2025, 155: 104805.
- [3] Li Daixi*, Zhu Yuqi, Aamir Mehmood, Liu Yangtai, Qin Xiaojie, Dong Qingli. Intelligent identification of foodborne pathogenic bacteria by self-transfer deep learning and ensemble prediction based on single-cell Raman spectrum [J]. Talanta, 2025, 285: 127268.
- [4] Xiao Linlin #, Xiao Hu #, Li Zhuosi #, Long Yulin, Zhang Tanta, Qin Xiaojie, Xia Xuejuan, Wang Xiang, Dong Qingli *. Molecular characteristics of florfenicol-resistant *Salmonella* based on whole-genome sequencing [J]. LWT, 2025, 216: 117323.
- [5] Gao Binru #, Wu Mengjie #, Xu Biyao #, Li Linfeng, Xu Yunyang, Yan Hui, Xia Xuejuan, Dong Qingli, Takashi Hirata, Li Zhuosi*. Survival and virulence changes in antibiotic-resistant and sensitive *Listeria monocytogenes* after consecutive gastrointestinal exposure [J]. LWT, 2025, 216: 117330.
- [6] Yan Hui #, Xu Biyao #, Gao Binru, Li Linfeng, Xu Yunyan, Xia Xuejuan, Ma Yue, Qin Xiaojie, Dong Qingli, Hirata Takashi, Li Zhuosi *. Comparative analysis of in vivo and in vitro virulence among foodborne and clinical *Listeria monocytogenes* strains [J]. Microorganisms, 2025, 13(1): 191.
- [7] Li Kexin, Ru Yibo, Zheng Hao, Li Zhuosi, Xia Xuejuan, Dong Qingli, Ma Yue*. Advancements in photodynamic inactivation: a comprehensive review of photosensitizers,

- mechanisms, and applications in food area [J]. *Comprehensive Reviews in Food Science and Food Safety*, 2025, 24(2): e370127.
- [8] Jia Kai, Zhu Huajian, Wang Jun, Qin Xiaojie, Wang Xiang*, Dong Qingli*. Fitness cost and compensatory evolution of penicillin-induced *Staphylococcus aureus* [J]. *Food Research International*, 2025, 203: 115841.
- [9] Liu Tingyu, Zhang Wei, Li Dezhi, Xue Jiayi, Luo Meirong, Li Zhuosi, Liu Sijian, Zhao Yaqi, Dong Qingli*, Qin Xiaojie*. Isolation and characterization of *Salmonella* Typhimurium monophasic variant phage and its application in foods [J]. *Food Research International*, 2025, 203: 115852.
- [10] Wu Mengjie, Dong Qingli, Song Yiyang, Yan Hui, Gao Binru, Xu Li, Takashi Hirata, Li Zhuosi*. Effects of nisin and sesamol on biofilm formation and virulence of *Listeria monocytogenes* [J]. *Food Control*, 2024, 160: 110348.
- [11] Liu Yangtai #, Zhu Huajian #, Dou Xin, Jia Kai, Efstathios Z. Panagou, Zhang Hongzhi, Xu Anning, Dong Qingli *. The influence of nutrients on biofilm formation of an ST87 strain of *Listeria monocytogenes* [J]. *LWT*, 2024, 191: 115658.
- [12] Yan Hui #, Wu Mengjie #, Gao Binru, Bu Xiangfeng, Dong Qingli, Takashi Hirata, Li Zhuosi*. Inhibition and eradication of *Listeria monocytogenes* biofilm using the combined treatment with nisin and sesamol [J]. *LWT*, 2024, 198: 116015.
- [13] Liu Xin, Xia Xuejuan, Liu Yangtai, Li Zhuosi, Zhang Hongzhi*, Dong Qingli*. Recent advances on the formation, detection, resistance mechanism, and control technology of *Listeria monocytogenes* biofilm in food industry [J]. *Food Research International*, 2024, 180: 114067.
- [14] Gao Binru #, Cai Hua #, Xu Biyao, Dong Qingli, Yan Hui Yan, Bu Xiangfeng, Li Zhuosi*. Growth, biofilm formation, and motility of *Listeria monocytogenes* strains isolated from food and clinical samples located in Shanghai (China) [J]. *Food Research International*, 2024, 184: 114232.
- [15] Zhao Qing, Xu Zhiwen, Liu Xin, Zhu Huajian, Li Zhuosi, Liu Yangtai, Yang Jieli*, Dong Qingli*. Formation and recovery of *Listeria monocytogenes* in viable but nonculturable state under different temperatures combined with low nutrition and high NaCl concentration [J]. *Food Research International*, 2024, 192: 114774.
- [16] Ren Fanchong #, Chen Yuhang #, Yang Shuo, Zhang Yinan, Liu Yangtai, Ma Yue, Wang Yating, Liu Yang *, Dong Qingli*, Lu Dasheng *. Characterization of emetic *Bacillus cereus* biofilm formation and cereulide production in biofilm [J]. *Food Research International*, 2024, 192: 114834.
- [17] Xiao Linlin #, Qin Xiaojie #, Xiao Hu #, Gao Yuehua, Sun Tanmei, Dong Xiaolu, Long Yulin, Xia Xuejuan, Li Zhuosi, Wang Xiang, Dong Qingli*. Molecular epidemiological investigation of *Salmonella* isolated from the environment, animals, foods and patients in China [J]. *Food Research International*, 2024, 196: 115013.
- [18] Dou Xin #, Liu Yangtai #, Kostas Koutsoumanis, Song Chi, Li Zhuosi, Zhang Hui, Yang Fan, Zhu Huajian, Qingli Dong*. Employing genome-wide association studies to investigate acid adaptation mechanisms in *Listeria monocytogenes* [J]. *Food Research International*, 2024, 196: 115106.
- [19] Jia Kai #, Qin Xiaojie #, Bu Xiangfeng, Liu Yangtai, Wang Xiang, Li Zhuosi, Dong Qingli*. Prevalence, antibiotic resistance and molecular characterization of *Staphylococcus aureus* in

- ready-to-eat fruits and vegetables in Shanghai, China [J]. *Current Research in Food Science*, 2024, 8: 100669.
- [20] Wang Yating #, Liu Yangtai #, Yang Shou, Chen Yuhang, Liu Yang, Lu Dasheng, Niu Hongmei, Xu Anning, Dong Qingli *. Effect of temperature, pH, and Aw on cereulide synthesis and regulator genes transcription with respect to *Bacillus cereus* growth and cereulide production [J]. *Toxins*, 2024, 16: 32.
- [21] Li Zhuosi #, Wu Mengjie #, Yan Hui, Meng Zheyang, Gao Binru, Dong Qingli *. Antibacterial effect and possible mechanism of sesamol against foodborne pathogens [J]. *Foods*, 2024, 13(3): 435.
- [22] Ursula Gonzales-Barron*, Régis Pouillot, Juliana De Oliveira Mota, Akio Hasegawa, Ana Allende, Qingli Dong, Matthew J. Stasiewicz, Jovana Kovacevic, Vasco Cadavez, Laurent Guillier, Moez Sanaa*. Quantitative risk assessment model for *Listeria monocytogenes* in non-ready-to-eat frozen vegetables [J]. *Foods*, 2024 13: 3610.
- [23] Jia Kai #, Liu Yangtai #, Yang Shuo, Liu Yang, Zhu Huajian, Wang Xiang, Zhao Qi, Dong Qingli *. A meta-analysis of the global growth and thermal inactivation parameters of *Staphylococcus aureus* for dairy products [J]. *International Journal of Food Science and Technology*, 2024, 59, 2102-2110.
- [24] Ru Yibo, Zhu Yuqi, Wang Xiang, Dong Qingli, Ma Yue*. Edible antimicrobial yeast-based coating with basil essential oil for enhanced food Safety [J]. *Innovative Food Science and Emerging Technologies*, 2024, 93: 103612.
- [25] Niu Hongmei #, Wang Xiang #, Wang Yuan, Qin Xiaojie, Liu Yangtai, Li Zhuosi, Wang Xu, Zhang Wantong, Dong Qingli *. Failure of *Cronobacter sakazakii* to acquire direct and cross-tolerance after exposure to sublethal concentration of ethanol [J]. *Food Quality and Safety*, 2023, 8: fyad046.
- [26] Liu Jie, Chang Yungting, Kou Yanyu, Zhang Peipei, Dong Qingli, Guo Ruoyu, Liu Liyun, Lin Houwen, Yang Fan*. Marine sponge-derived alkaloid inhibits the PI3K/AKT/mTOR signaling pathway against diffuse large B-cell lymphoma [J]. *Medical Oncology*, 2024, 41: 212.
- [27] Xia Xuejuan, Li Guannan, Dong Qingli, Wang Jiongwei, Jung Eun Kim*. Endothelial progenitor cells as an emerging cardiovascular risk factor in the field of food and nutrition research: advances and challenges [J]. *Critical Reviews in Food Science and Nutrition*, 2024, 64(33): 12166-12183.
- [28] Bu Xiangfeng #, Wu Yufan #, Hong Yi, Shi Juping, Shao Jingdong, Jia Kai, Dong Qingli, Wang Xiang *. Comparative genomics analysis of *Salmonella* Enteritidis isolated from clinical cases associated with chicken [J]. *BMC Microbiology*, 2024, 24(1): 497.
- [29] Wu Mengjie, Ma Yue, Dou Xin, Muhammad Zohaib Aslam, Liu Yangtai, Xiao Xuejuan, Yang Shuo, Wang Xiang, Qin Xiaojie, Dong Qingli *, Li Zhuosi*. A review of potential antibacterial activities of Nisin against *Listeria monocytogenes*: the combined use of nisin shows more advantages than single use [J]. *Food Research International*, 2023, 164: 112363
- [30] Wang Yuan, Wu Youzhi, Niu Hongmei, Liu Yangtai, Ma Yue, Wang Xiang, Li Zhuosi*, Dong Qingli *. Different cellular fatty acid pattern and gene expression of planktonic and biofilm state *Listeria monocytogenes* under nutritional stress [J]. *Food Research International*, 2023, 166: 112698
- [31] Ma Yue #, Wu Mengjie #, Qin Xiaojie, Dong Qingli, Li Zhuosi*. Antimicrobial function

- of yeast against pathogenic and spoilage microorganisms via either antagonism or encapsulation: A review [J]. *Food Microbiology*, 2023, 112: 104242
- [32] Sun Tianmei #, Liu Yangtai #, Gao Shufei, Qin Xiaojie, Lin Zijie, Dou Xin, Wang Xiang, Zhang Hui, Dong Qingli*. Distribution-based maximum likelihood estimation methods are preferred for estimating *Salmonella* concentration in chicken when contamination data are highly left-censored [J]. *Food Microbiology*, 2023, 113: 104283
- [33] Hong Yi #, Wu Yufan #, Xie Yani, Ben Leijie, Bu Xiangfeng, Pan Xinye, Shao Jingdong, Dong Qingli, Qin Xiaojie, Wang Xiang *. Effects of antibiotic-induced resistance on the growth, survival ability and virulence of *Salmonella enterica* [J]. *Food Microbiology*, 2023, 115: 104331
- [34] Hu Minmin, Dong Qingli, Liu Yangtai*, Sun Tianmei, Gu Mingliang, Zhu Huajian, Xia Xuejuan, Li Zhuosi, Wang Xiang, Ma Yue, Yang Shuo, Qin Xiaojie. A meta-analysis and systematic review of *Listeria monocytogenes* response to sanitizer treatments [J]. *Foods*, 2023, 12(1): 154
- [35] Yang Shuo, Wang Yating, Liu Yangtai, Jia Kai, Zhang Zhen, Dong Qingli*. Cereulide and emetic *Bacillus cereus*: Characterizations, impacts and public precautions [J]. *Foods*, 2023, 12(4): 833
- [36] Wu Mengjie #, Dong Qingli #, Song Xia #, Xu Li, Xiao Xuejuan, Muhammad Zohaib Aslam, Ma Yue, Qin Xiaojie, Wang Xiang, Liu Yangtai, Xu Biyao, Liu Hong, Cai Hua, Takashi Hirata, Li Zhuosi *. Effective combination of nisin and sesamol against *Listeria monocytogenes* [J]. *LWT - Food Science and Technology*, 2023, 176: 114546
- [37] Yang Shuo, Wang Yating, Ren Fanchong, Li Zhuosi*, Dong Qingli*. Application of enzyme treatments in *Bacillus cereus* biofilm removal [J]. *LWT - Food Science and Technology*, 2023, 180: 114667
- [38] Wu Mengjie #, Dong Qingli #, Yan Hui, Song Yiyang, Liu Yangtai, Takashi Hirata, Li Zhuosi*. Bacteriostatic potential of Nisin and sesamol combination against *Listeria monocytogenes* in chilled raw tuna fillets [J]. *LWT - Food Science and Technology*, 2023, 183: 114924
- [39] Qin Xiaojie, Li Jiaming, Xiao Linlin, Jia Kai, Wang Xiang, Xia Xuejuan, Dong Qingli*. Antibiotic resistance and genetic diversity of *Salmonella enterica* serovar 1,4,[5],12:i: isolated from animal-derived foods and humans in Shanghai, China [J]. *LWT - Food Science and Technology*, 2023, 184: 115036
- [40] Cheng Ying #, Wang Xiang #, Liu Yangtai, Qin Xiaojie, Li Zhuosi, Dong Qingli *. Growth and survival characteristics of *Listeria monocytogenes* of different sources and subtypes [J]. *LWT- Food Science and Technology*, 2023, 184: 115114
- [41] Niu Hongmei, Xu Li, Qin Xiaojie, Yang Shuo, Wang Xu, Wang Xiang*, Dong Qingli*. Effect of benzalkonium chloride adaptation on the tolerance of *Cronobacter sakazakii* exposed to subsequent lethal stresses [J]. *LWT- Food Science and Technology*, 2023, 187: 115379
- [42] Yang Shuo #, Wang Yating #, Ren Fanchong, Wang Xu Wang, Zhang Wantong, Pei Xiaoyan, Dong Qingli*. The sources of *Bacillus cereus* contamination and their association with cereulide production in dairy and cooked rice processing lines [J]. *Food Quality and Safety*, 2023, 7(fyad023): 1-14
- [43] Niu Hongmei #, Wang Xiang #, Wang Yuan, Qin Xiaojie, Liu Yangtai, Li Zhuosi, Wang

- Xu, Zhang Wantong, Dong Qingli*. Failure of *Cronobacter sakazakii* to acquire direct and cross-tolerance after exposure to sublethal concentration of ethanol [J]. Food Quality and Safety, 2023, <https://doi.org/10.1093/fqsafe/fyad046>
- [44] Xia Xuejuan, Li Guannan, Dong Qingli, Wang Wei Jiong, Jung Eun Kim*. Endothelial progenitor cells as an emerging cardiovascular risk factor in the field of food and nutrition research: advances and challenges [J]. Critical Reviews in Food Science and Nutrition, 2023, <https://doi.org/10.1080/10408398.2023.2248506>
- [45] Ma Yue, Li Jiaming, Zhang Shuo, Tang Peixin*, Dong Qingli*. The *in-situ* synthesis of porous halamine nanodots inside a bacterial cellulose nanofibrous hydrogel with robust chlorine rechargeable biocidal function [J]. Cellulose, 2023, <https://doi.org/10.1007/s10570-023-05587-w>
- [46] Niu Hongmei, Yang Mingzhe, Qi Yonghua, Liu Yangtai, Wang Xiang*, Dong Qingli*. Heat shock induces direct protection and cross-protection against simulated gastric fluid stress in *Cronobacter sakazakii* [J]. Food Microbiology, 2022, 103: 103948
- [47] Shen Jinling, Zhang Guodong, Yang Jielin, Zhao Lina, Jiang Yuan*, Guo Dehua*, Wang Xuan, Zhi Shuai, Xu Xuebin, Dong Qingli, Wang Xiang. Prevalence, antibiotic resistance, and molecular epidemiology of *Listeria monocytogenes* isolated from imported foods in China during 2018 to 2020 [J]. International Journal of Food Microbiology, 2022, 382: 109916
- [48] Zhou Binjing, Fan Xia, Song Jin, Wu Juqing, Pan Leiqing*, Tu Kang, Peng Jing, Dong Qingli, Xu Jing, Wu Jie*. Growth simulation of *Pseudomonas fluorescens* in pork using hyperspectral imaging [J]. Meat Science, 2022, 188: 108767
- [49] Dong Qingli, Lu Xinxin, Gao Bingru, Liu Yangtai, Muhammad Zohaib Aslam, Wang Xiang, Li Zhuosi*. *Lactiplantibacillus plantarum* subsp. *plantarum* and fructooligosaccharides combination inhibits the growth, adhesion, invasion, and virulence of *Listeria monocytogenes* [J]. Foods, 2022, 11(2): 170
- [50] Wang Xiang, Zhuo Qiyun, Hong Yi, Wu Yufan*, Gu Qiang, Yuan Dawei, Dong Qingli, Shao Jingdong*. Correlation between multilocus sequence typing and antibiotic resistance, virulence potential of *Campylobacter jejuni* isolates from poultry meat [J]. Foods, 2022, 11(12): 1768
- [51] Dong Qingli, Sun Linjun, Fang Taisong, Wang Yuan, Li Zhuosi, Wang Xiang, Zhang Hongzhi*. Biofilm formation of *Listeria monocytogenes* and *Pseudomonas aeruginosa* in a simulated chicken processing environment [J]. Foods, 2022, 11(13): 1917
- [52] Hu Lili, Dong Qingli, Li Zhuosi, Ma Yue, Muhammad Zohaib Aslam, Yangtai Liu*. Modelling the adhesion and biofilm formation boundary of *Listeria monocytogenes* ST9 [J]. Foods, 2022, 11(13): 1940
- [53] Liu Xin, Chen Wenjie, Fang Zhixin, Yu Ying, Bi Jing, Jing Wang, Zhang Hongzhi*, Dong Qingli*. Persistence mechanism of *Listeria monocytogenes* ST5 in a ready-to-eat food processing Environment [J]. Foods, 2022, 11(17): 2561
- [54] Muhammad Zohaib Aslam, Shumaila Firdos, Li Zhuosi, Wang Xiang, Liu Yangtai, Qin Xiaojie, Yang Shuo, Ma Yue, Xia Xuejuan, Zhang Bolin, Dong Qingli*. Detecting the mechanism of action of antimicrobial peptides by using microscopic detection techniques [J]. Foods, 2022, 11(18): 2809
- [55] Qiu Mengjia, Xiao Xingning, Xiao Yingping, Ma Jiele, Yang Hua, Jiang Han, Dong

- Qingli*, Wang Wen*. Dynamic changes of bacterial communities and microbial association networks in ready-to-eat chicken meat during storage [J]. *Foods*, 2022, 11(22): 3733
- [56] Qin Xiaojie#, Yang Mingzhe#, Cai Hua#, Liu Yangtai Liu, Muhammad Zohaib Aslam, Fang Taisong, Jia Kai, Sun Tianmei, Wang Xiang, Dong Qingli*. Antibiotic resistance of *Salmonella* Typhimurium monophasic variant 1,4,[5],12:i:- in China: A systematic review and meta-analysis [J]. *Antibiotics*, 2022, 11(4): 532
- [57] Lin Zijie, Qin Xiaojie, Li Jing, Muhammad Zohaib Aslam, Sun Tianmei, Li Zhuosi, Wang Xiang, Dong Qingli*. Machine learning approach for predicting single cell lag time of *Salmonella* Enteritidis after heat and chlorine treatment [J]. *Food Research International*, 2022, 156: 111132.
- [58] Wang Yuan, Sun Linjun, Hu Lili, Wang Zhen, Wang Xiang, Dong Qingli*. Adhesion and kinetics of biofilm formation and related gene expression of *Listeria monocytogenes* in response to nutritional stress [J]. *Food Research International*, 2022, 156: 111143
- [59] Wu Mengjie, Dong Qingli, Ma Yue, Yang Shuo, Muhammad Zohaib Aslam, Liu Yangtai, Li Zhuosi*. Potential antimicrobial activities of probiotics and their derivatives against *Listeria monocytogenes* in food field: A review [J]. *Food Research International*, 2022, 160: 111733.
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SELECTIVE PROJECT PEER-REVIEWER EXPERIENCE

- [1] Reviewed over 130 projects for National Natural Science Foundation of China (NSFC) during 2013-2024, especial NSFC youth, general and regional project on microbial hazard, risk and control issues.
- [2] Reviewed a FONDECYT Regular 2018 grant competition, an initiative of the Chilean National Science and Technology Commission (CONICYT - Chile) in 2017 on how to significantly minimize heterogeneity of blueberry fruit at final destination.
- [3] Reviewed total 25 projects for Zhejiang Natural Science Foundation, China, in 2014, 2017 and 2024 on microbial food safety issues.
- [4] Reviewed over 60 projects for Shanghai Science and Technology Committee (STCSM), China, projects during 2019-2024, especial STCSM agricultural project on agri-food processing and safety control.