

國立中興大學 循環經濟研究學院 教師評審委員會推（遴）選委員
最近五年符合本校各學院教師評審委員會組織章程第4條第4項之資格條件一覽表
一、以下委員是否均未曾因違反學術倫理而受校教評會處分。■是 □否

二、以下委員於聘期內無休假研究情形。■是 □否

委員姓名	符合條件(請勾選)及相關內容
王升陽 (當然委員)	<p>■最近五年經學院教評會認可之國際期刊發表論文(含發明專利、新品種育成、技術移轉等成果)三篇(件)(第一作者或通訊作者)以上。</p> <p>一、國際期刊發表論文</p> <ol style="list-style-type: none"> 1. Dakpa, G., K. J. Senthil Kumar, N. -W. Tsao, S. -Y. Wang*(通訊作者) 2022,11. Antcin A, a phytosterol regulates SARS-CoV-2 spike protein-mediated metabolic alteration in THP-1 cells explored by the 1H-NMR-based metabolomics approach. Phytotherapy Research 37: 885–902. (SCI) 2. Tsao, N. -W., Y. -C. Lin, Y. -H. Tseng, S. -C. Chien, S. -Y. Wang*(通訊作者) 2022,08. Composition analysis of exudates produced by conifers grown in Taiwan and their antifungal activity. J. Wood Sci. 2022, 68, 46. (SCI) 3. Tsao, N. -W., Y. -C. Lin, Y. -H. Tseng, S. -C. Chien, S. -Y. Wang*(通訊作者) 2022,08. Composition analysis of exudates produced by conifers grown in Taiwan and their antifungal activity. J. Wood Sci. 2022, 68, 46. (SCI) <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p>一、科技部計畫</p> <p>森林揮發性成分對慢性溫和壓力誘導小鼠之腦－腸軸線調節功能機制探討， (109-2313-B-005-043-MY3)，2019/08/01~2023/07/31</p>
劉建宏	<p>□最近五年經學院教評會認可之國際期刊發表論文(含發明專利、新品種育成、技術移轉等成果)三篇(件)(第一作者或通訊作者)以上。</p> <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p>※相關資格條件敘明如下：</p> <ol style="list-style-type: none"> 1. 110 專題研究計畫（一般研究計畫） 機械手臂空間位置誤差線上量測系統開發 110-2221-E-005 -068 - 20210801~20221030 2. 109 專題研究計畫（一般研究計畫） 創新發展具內藏位移感測器之結構件應用於工具機熱變位即時量測 109-2221-E-005 -027 - 20200801~20210731 3. 108 專題研究計畫（一般研究計畫） 應用於五軸工具機多軸同動量測之創新式雷射雙球桿與正交球窩陣列圓盤量測儀 108-2221-E-005 -068 - 20190801~20200731 4. 106 專題研究計畫（一般研究計畫） 開發新型機械手臂性能量測系統 106-2221-E-005 -043 -MY2 20170801~20190731
黃姿碧	<p>■最近五年經學院教評會認可之國際期刊發表論文(含發明專利、新品種育成、技術移轉等成果)三篇(件)(第一作者或通訊作者)以上。</p> <p>一、國際期刊發表論文</p>

1. Bo-Lin Ho, Jhun-Chen Chen, **Tzu-Pi Huang***(通訊作者), Su-Chiung Fang*. 2022,11 Protocorm-like-body extract of Phalaenopsis aphrodite combats watermelon fruit blotch disease. Front. Plant Sci. 13:1054586. (doi: 10.3389/fpls.2022.1054586)
2. **Tzu-Pi Huang***(通訊作者), Jenn-Wen Huang, Chuan-Shun Lin, Chung-Lun Lu, Chien-Ya Kao, Wen-Di Huang, and Wen-Hsin Chung. 2022,08.Multiple functions of Bacillus biocontrol agents for agricultural production. Asia Pacific Biofertilizers and Biopesticides Information Platform/ Food and Fertilizer Technology Center for the Asian and Pacific Region Aug. 29, 2022. <https://apbb.fftc.org.tw/article/263>
3. Ying-Ru Liang, Fang-Chin Liao, **Tzu-Pi Huang***(通訊作者). 2022,02 Deciphering the influence of Bacillus subtilis strain Ydj3 colonization on the vitamin C contents and rhizosphere microbiomes of sweet peppers. PLoS ONE 17(2): e0264276.
4. Yu-Hsuan Chen, Pei-Chun Lee, and **Tzu-Pi Huang***(通訊作者). 2021,04 Biocontrol of collar rot on passion fruits via induction of apoptosis in the collar rot pathogen by Bacillus subtilis. Phytopathology 111(4): 627-638.
5. Chia-Jung Yang, **Tzu-Pi Huang***(通訊作者), and Jenn-Wen Huang*. 2021,02 Field sanitation and foliar application of Streptomyces padanus PMS-702 for the control of rice sheath blight. Plant Pathol. J. 37(1): 57-71.
6. Yu-Hsuan Chen and **Tzu-Pi Huang.***(通訊作者).2018,12.First report of anthracnose caused by Colletotrichum capsici on passion fruit in Taiwan. Plant Dis. 102(12):2648. <https://doi.org/10.1094/PDIS-03-18-0462-PDN>

二、發明專利

1. 黃姿碧、黃明發、黃翔瑜、謝欣。低鉀含量蔬菜的栽培方法。2019 年 9 月 1 日至 2038 年 12 月 13 日。中華民國發明第 I670252。
2. 黃姿碧、黃振文、黃三光、劉玖易。提升植物耐逆境之枯草桿菌 WMA1 生物膜組成物及其應用。2022/06/30。中華民國發明專利申請案號 111124622 (112 年 7 月 19 日核定通過)

三、技術移轉

1. 低鉀含量蔬菜栽培方法。智耕創新股份有限公司。2019 年 3 月 15 日至 2024 年 3 月 14 日。(MOST 106-2622-8-005-008-SB2)
2. 本土分離鏈黴菌菌株 Streptomyces parvulus strain 2A11 及培養技術。2020 年 2 月 18 日至 2025 年 2 月 17 日。台茂奈米生化股份有限公司。(MOST 108-2321-B-005-006-)
3. 具作物、畜產及水產保健功能之枯草桿菌產品效用與應用技術。2020 年 7 月 17 日至 2025 年 7 月 16 日。台茂奈米生化股份有限公司。(MOST 108-2321-B-005-006-)
4. 生產生物膜保護農作物健康的枯草桿菌 Bacillus subtilis MCLB2 之功效與試量產應用。2021 年 1 月 1 日至 2025 年 12 月 31 日。台茂奈米生化股份有限公司。(MOST 109-2321-B-005-022-)

	<p>5. 具作物、畜產及水產保健功能之枯草桿菌產品效用與應用技術。2021 年 7 月 15 日至 2026 年 7 月 14 日。大統國際生技股份有限公司。(MOST 108-2321-B-005-006-)</p> <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p>一、科技部計畫(主持人)</p> <ol style="list-style-type: none"> 1. 芽孢桿菌生物膜在甜椒細菌性斑點病防治佐劑配方研發與機理探討 (MOST 112-2313-B-005 -030 -; 2023/08/01 ~ 2024/07/31) 2. 芽孢桿菌生產生物膜在甜椒細菌性斑點病防治及化學農藥降解的應用與機理探討 MOST 111-2313-B-005-020 ; 2022/08/01~2023/07/31) 3. 鏈黴菌生物防治劑之應用對根圈微生物體影響之解密 (MOST 109-2313-B-005-032-; 2020.08.01 ~ 2021.07.31) 4. 由根圈微生物體洞晰鏈黴菌-植物病原與植物體間之交互作用(MOST 108-2313-B-005-032 ; 2019/08/01~2020/07/31) 5. 研發成果萌芽計畫-腎食堂-低鉀蔬菜之開發與應用 (MOST 106-2622-8-005-008-SB2; MOST 107-2622-8-005-007-SB2; 2018.04.01~2018.12.31)
林明澤	<p>■於 SCI、SSCI、EI 之國際期刊發表論文〔含發明專利、新品種育成、技術移轉等成果〕三篇(件)(第一作者或通訊作者)以上。</p> <p><input type="checkbox"/>曾主持三年以上科技部研究型計畫者。</p> <p>※相關資格條件敘明如下：</p> <ol style="list-style-type: none"> 1. Song-Jeng Huang*, Ming-Tzer Lin*, Chao-Ching Chiang, Kavya Arun Dwivedi and Aqeel Abbas (2022, Nov). Recent Advancements in Biological Microelectromechanical Systems (BioMEMS) and Biomimetic Coatings. Coatings, 2022, 12, 1800. https://doi.org/10.3390/coatings12121800. 2. N.M. Dang, W.-Y. Ku, Z.-Y. Wang, C.-H. Lin, T.Y.-F. Chen, M.-T. Lin* (2022,Jul). Incremental FIB-DIC Ring-Core Methods for the Residual Stress Measurement of Bilayer Thin Films. Experimental Mechanics, https://doi.org/10.1007/s11340-022-00877-z. (SCI, 61/138, MECHANICS).MOST 110-2218-E-005-017. 3. Nhat Minh Dang, Wen-Yen Lin, Zhao-Ying Wang, Sima Ahmad Alidokht, Richard R. Chromik, Terry Yuan-Fang Chen and Ming-Tzer Lin* (2022, Jun). Mechanical Properties and Residual Stress Measurement of TiN/Ti Duplex Coating Using HiPIMS TiN on Cold Spray Ti. Coatings, 12, 759. (SCI, 66/161, PHYSICS, APPLIED). MOST 110-2218-E-005-017.
楊錫杭	<p>■於 SCI、SSCI、EI 之國際期刊發表論文〔含發明專利、新品種育成、技術移轉等成果〕三篇(件)(第一作者或通訊作者)以上。</p> <p><input type="checkbox"/>曾主持三年以上科技部研究型計畫者。</p> <p>※相關資格條件敘明如下：</p>

	<ol style="list-style-type: none"> 1. Facheng Su, Hsiharng Yang*, Wenchieh Wu and Yukai Chen, "An electrolyte life indicator for plasma electrolytic polishing optimization," Applied Sciences, 2022, 12, 8594. https://doi.org/10.3390/app12178594 (SCI) 2. Syed Shaheen Shah, HsiharngYang,* Muhammad Ashraf, Mohammed Ameen Ahmed Qasem, Abbas Saeed Hakeem, Md. Abdul Aziz*, "Preparation of highly stable and electrochemically active three-dimensional interconnected graphene frameworks from jute sticks," Chemistry – An Asian Journal, 2022, e20220057, https://doi.org/10.1002/asia.202200567 (SCI) 3. Van Men Troung, Ngoc Bich Duong, Hsiharng Yang, "Effect of gas diffusion layer thickness on the performance of anion exchange membrane fuel cells," Processes 2021, 9, 718. 10 Pages, https://doi.org/10.3390/pr9040718 (SCI)(MOST-108-2221-E-005-027 and MOST-108-3116-F-005-002) 4. Nabila A. Karim*, Muhammad Syafiq Alias, Hsiharng Yang*, "Recent developments for the application of 3D structured material nickel foam and graphene foam in direct liquid fuel cells and electrolyzer," Catalysts, vol. 11, 279, 38 pages, 2021.
洪俊雄	<p>■最近五年經學院教評會認可之國際期刊發表論文(含發明專利、新品種育成、技術移轉等成果)三篇(件)(第一作者或通訊作者)以上。</p> <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p>※相關資格條件敘明如下：</p> <ol style="list-style-type: none"> 1. Anongnart Wannapokin, Hung-Tzu Huang, Pei-Hsuan Chang, Yu-Wen Chien, Chun-Hsiung Hung* (2022, Dec). Improving production of biohydrogen from COOH-functionalized multiwalled carbon nanotubes through Co-immobilization with Clostridium pasteurianum. International Journal of Hydrogen Energy, 47(2022), 40704-40713. 通訊作者. 2. Shih-feng Tseng; Chien-Ming Lo; Chun-hsiung Hung* (2021, May). Evaluation of the benefit of practically operating reverse osmosis system in the factory: taking the recycling of KI solution and water of the screen polarizing plate as an example. Journal of Water Reuse and Desalination, 11 (3): 329 – 346. 通訊作者. 3. Anongnart Wannapokin, Yu-Tzu Cheng, Sheng-Zhe Wu, Ping-Heng Hsieh, Chun-Hsiung Hung* (2020, Jul). Potential of bio-hydrogen production by C. pasteurianum co-immobilized with selected nano-metal particle. International Journal of Hydrogen Energy , Volume 46, Issue 20, 19 March 2021, Pages 11337-1134, 通訊作者. <ol style="list-style-type: none"> 1. 硝化菌受光抑制之作用機制探討及藻菌共存硝化系統改良(112-2221-E-005-018-MY2) 國科會 2023/08/01~2025/07/31,主持人 2. 固定化好氧氨氧化菌結合無氣泡式曝氣系統行甲烷轉化之創新設計研究(111-2221-E-005-016-) 國科會 2022/08/01~2023/07/31 主持人 3. 固定化添加奈米碳管及奈米金屬刺激微生物厭氧產氫之最佳化條件研究

	(110-2221-E-005-033-) 國科會 2021/08/01~2022/07/3，主持人
謝昌衛	<p>■最近五年經學院教評會認可之國際期刊發表論文(含發明專利、新品種育成、技術移轉等成果)三篇(件)(第一作者或通訊作者)以上。</p> <p>一、國際期刊發表論文</p> <ol style="list-style-type: none"> 1. Chao-Kai Chang, Chih-Yao Hou, Kuan-Chen Cheng, Yun-Chien Chen, Sulfath Hakkim Hazeena, Bara Yudhistira, Min-Hung Chen, Sheng-Yen Tsai, Ssu-yu Chou, Hsien-Yi Hsu, Chang-Wei Hsieh*(通訊作者). 2023,11. Exploring the potential of alternative current electric field treatment for preservation and the tissue softening mechanism in <i>Pleurotus ostreatus</i>. <i>Scientia Horticulturae</i> 321 (2023) 112284. 2. Chang-Wei Hsieh, and Jer-An Lin. 2023, 04. Editorial Overview of the Special Issue “Biological Activity Evaluation Process of Natural Antioxidants. <i>Processes</i> 11, no. 5: 1350. 3. Yen-Wenn Liu, Chi-Mei Liu, Hung-Yueh Chen, Darin Khumsupan, Hsien-Yi Hsu, Hui-Wen Lin, Chang-Wei Hsieh*(通訊作者), and Kuan-Chen Cheng*. 2023, 04. Optimal Production of <i>Ganoderma formosanum</i> Mycelium with Anti-Melanogenic Activity. <i>Fermentation</i> 2023, 9(4), 372. 4. Jheng-Jhe Lu, Meng-Chun Cheng, Darin Khumsupan, Chen-Che Hsieh, Chang-Wei Hsieh*(通訊作者), and Kuan-Chen Cheng*. (2023, Feb). Evaluation of Fermented Turmeric Milk by Lactic Acid Bacteria to Prevent UV-Induced Oxidative Stress in Human Fibroblast Cells. <i>Fermentation</i> 2023, 9 (3), 230。 5. Chao-Kai Chang, Chun-Ta Lung, Mohsen Gavahian, Bara Yudhistira, Min-Hung Chen, Shella Permatasari Santoso, Chang-Wei Hsieh*(通訊作者). 2023, 02. Effect of pulsed electric field-assisted thawing on the gelling properties of pekin duck meat myofibrillar protein. <i>Journal of Food Engineering</i>, 350 (2023) 111482. 6. Ya-fang Hsiao, Yi-chia Shao, Yun-ting Wu, Wen-kuang Hsu, Kuan-chen Cheng, Cheng-chia Yu, Chun-hsu Chou and Chang-wei Hsieh*(通訊作者).2023, 02. Physicochemical properties and protective effects on UVA-induced photoaging in Hs68 cells of <i>Pleurotus ostreatus</i> polysaccharides by fractional precipitation. <i>International Journal of Biological Macromolecules</i>, Volume 228, 2023, Pages 537-547. 7. Sulaimana, Andi Syahrullah, Bara Yudhistira, Chao-Kai Chang, Mohsen Gavahian, Cheng-Chia Yu, Chih-Yao Hou* and Chang-Wei Hsieh*(通訊作者). 2022, 11. Optimized Alternating Current Electric Field and Light Irradiance for <i>Caulerpa lentillifera</i> Biomass Sustainability—An Innovative Approach for Potential Postharvest Applications. <i>Sustainability</i> 14, no. 21: 14361. 8. Fuangfah Punthi, Bara Yudhistira, Mohsen Gavahian, Chao-Kai Chang, Kuan-Chen Cheng, Chih-Yao Hou and Chang-Wei Hsieh*(通訊作者).2022, 11. Pulsed electric field-assisted drying: A review of its underlying mechanisms, applications, and role in fresh produce plant-based food preservation. <i>Comprehensive Reviews in Food Science and Food Safety</i>.

9. Min Yang, Chih-Yao Hou, Hsien-Yi Hsu, Sulfath Hakkim Hazeena, Shella Permatasari Santoso, Cheng-Chia Yu, Chao-Kai Chang, Mohsen Gavahian* and **Chang-Wei Hsieh***(通訊作者). 2022, 11. Enhancing Bioactive Saponin Content of *Raphanus sativus* Extract by Thermal Processing at Various Conditions. *Molecules* 2022, 27, 8125.
10. Hung-Yueh Chen, Ching-Hsiang Lin, Chih-Yao Hou, Hui-Wen Lin, **Chang-Wei Hsieh***(通訊作者) and Kuan-Chen Cheng*. (2022, Oct). Production of Siamenoside I and Mogroside IV from *Siraitia grosvenorii* Using Immobilized β -Glucosidase. *Molecules*. 27(19): 6352.
11. Kai-Hui Chan, Chao-Kai Chang, Mohsen Gavahian, Bara Yudhistira, Shella Permatasari Santoso, Kuan-Chen Cheng* and **Chang-Wei Hsieh***(通訊作者).2022,09. The Impact of Different Pretreatment Processes (Freezing, Ultrasound and High Pressure) on the Sensory and Functional Properties of Black Garlic (*Allium sativum* L.). *Molecules* 2022, 27, 6992.
12. Hung-Yueh Chen, Ching-Hsiang Lin, Chih-Yao Hou, Hui-Wen Lin, **Chang-Wei Hsieh***(通訊作者) and Kuan-Chen Cheng*. 2022, 09. Production of Siamenoside I and Mogroside IV from *Siraitia grosvenorii* Using Immobilized β -glucosidase. *Molecules* 2022, 27(19), 6352. *Molecules* 2022, 27(19), 6352.
13. Chih-Yao Hou, Chen-Che Hsieh, Ying-Chi Huang, Chia-Hung Kuo, Min-Hung Chen, **Chang-Wei Hsieh***(通訊作者), Kuan-Chen Cheng*. (2022, Aug). Development of Functional Fermented Dairy Products Containing Taiwan Djulis (*Chenopodium formosanum* Koidz.) in Regulating Glucose Utilization. *Fermentation*, 2022; 8(9):423.
14. Chun-Ta Lung, Chao-Kai Chang, Fang-Chi Cheng, Chih-Yao Hou, Min-Hung Chen, Shella Permatasari Santoso, Bara Yudhistira, **Chang-Wei Hsieh***(通訊作者). (2022, Oct). Effects of pulsed electric field-assisted thawing on the characteristics and quality of Pekin duck meat. *Food Chemistry*, 133137.
15. His Lin, Kuan-Chen Cheng, Jer-An Lin, Liang-Po Hsieh, Chun-Hsu Chou, Yu-Ying Wang, Ping-Shan Lai, Po-Cheng Chu, **Chang-Wei Hsieh***(通訊作者).2022, 04. *Pholiota nameko* Polysaccharides Protect against Ultraviolet A-Induced Photoaging by Regulating Matrix Metalloproteinases in Human Dermal Fibroblasts. *Antioxidants*, 11(4), 739.
16. Min Yang, Chih-Yao Hou, Ming-Ching Lin, Chao-Kai Chang, Anil Kumar Patel, Cheng-Di Dong, Yi-An Chen, Jung-Tsung Wu, **Chang-Wei Hsieh***(通訊作者). 2022,04. Paeonol inhibits profibrotic signaling and HOTAIR expression in fibrotic buccal mucosal fibroblasts. *Journal of Food Science and Technology*, 2022.
17. Bara Yudhistira, Andi Syahrullah Sulaimana, Fuangfah Punthi, Chao-Kai Chang, Chun-Ta Lung, Shella Permatasari Santoso, Mohsen Gavahian, **Chang-Wei Hsieh***(通訊作者).2022,04. Cold plasma-based fabrication and characterization of active films containing different types of *myristica fragrans* essential oil

emulsion. *Polymers*, 14(8), 1-21.

18. Ting-Yun Lin, Wen-Kuang Hsu, Ming-Yenn Cho, Hui-Ju Chang, Meng-Rong Chuang, **Chang-Wei Hsieh***(通訊作者). 2022, 03. Physicochemical and Antioxidant Activity of Polysaccharides from the Different Maturity Carica papaya L. Through Ultrasonic-Assisted Extraction. *Taiwanese Journal of Agricultural Chemistry & Food Science*, Vol. 60 Issue 1, p22-29.
19. Bara Yudhistira, Fuangfah Punthi, Jer-An Lin, Andi Syahrullah Sulaimana, Chao-Kai Chang, **Chang-Wei Hsieh***(通訊作者). 2022, 03. S-Allyl cysteine in garlic (*Allium sativum*): Formation, biofunction, and resistance to food processing for value-added product development. *Comprehensive Reviews in Food Science and Food Safety*, 21(3):2665-2687.
20. Bo-Kuen Chen, Chao-Kai Chang, Kuan-Chen Cheng, Chih-Yao Hou, Jer-An Lin, Min-Hung Chen, Shella Permatasari Santoso, Chang-Pen Chen, **Chang-Wei Hsieh***(通訊作者). 2022,03. Using the response surface methodology to establish the optimal conditions for preserving bananas (*Musa acuminata*) in a pulsed electric field and to decrease browning induced by storage at a low temperature. *Food Packaging and Shelf Life*, 31:100804.
21. Chih-Yao Hou, Pei-Hsiu Huang, Yen-Tso Lai ,Shin-Ping Lin ,Bo-Kang Liou ,Hui-Wen Lin ,**Chang-Wei Hsieh***(通訊作者), Kuan-Chen Cheng*. 2022, 02. Screening and Identification of Yeasts from Fruits and Their Coculture for Cider Production. *Fermentation-Basel*, 8.1: 1.
22. Yen-Tso Lai ° , Chang-Wei Hsieh ° , Yi-Chen Lo, Bo-Kang Liou, Hui-Wen Lin, Chih-Yao Hou, Kuan-Chen Cheng 2022, 01 . Isolation and identification of aroma-producing non-Saccharomyces yeast strains and the enological characteristic comparison in wine making. *LWT-Food Science and Technology*, 154: 112653. 本人為共同第一作者。
23. His Lin, Ting-Yun Lin, Jer-An Lin, Kuan-Chen Cheng, Shella Permatasari Santoso, Chun-Hsu Chou, and **Chang-Wei Hsieh***. 2021, 10. Effect of *Pholiota nameko* Polysaccharides Inhibiting Methylglyoxal-Induced Glycation Damage In Vitro. *Antioxidants*, 10(10):1589.
24. Hung-Yueh Chen, **Chang-Wei Hsieh**, Pin-Cheng Chen, Shin-Pin Lin, Ya-Fen Lin *and Kuan-Chen Cheng* (2021, 09). Development and Optimization of Djulis Sourdough Bread Fermented by Lactic Acid Bacteria for Antioxidant Capacity. *Molecules*, 26(18), 5658. 本人為共同第一作者。
25. An-Ting Tu, Jer-An Lin, Chieh-Hsiu Lee, Yi-An Chen, Jung-Tsung Wu, Ming-Shiun Tsai, Kuan-Chen Cheng and **Chang-Wei Hsieh***. (2021, Aug). Reduction of 3-Deoxyglucosone by Epigallocatechin Gallate Results Partially from an Addition Reaction: The Possible Mechanism of Decreased 5-Hydroxymethylfurfural in Epigallocatechin Gallate-Treated Black Garlic. *Molecules*, 26, 4746. °
26. Chao-Kai Chang, Kuan-Chen Cheng, Chih-Yao Hou, Yi-Shan Wu and **Chang-**

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	<p>of sorghum spirits. LWT-Food Science and Technology, 105, 314-320.</p> <p>45. Yi-An Chen, Jen-Chieh Tsai, Kuan-Chen Cheng, Keng-Fan Liu, Chao-Kai Chang and Chang-Wei Hsieh*. 2018, 02. Extracts of black garlic exhibits gastrointestinal motility effect. Food research International, 107, 102-109.</p> <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p>1. 新穎加工技術提升黑蒜功能成分並探討改善胃潰瘍能力機制(編號：109-2221-E-005-031-MY3)，109/08/01～112/07/31</p> <p>2. 以脈衝電場結合微調氣包裝延長國產柿子保鮮期並建立加速乾燥的製程模組(編號：110-2221-E-005-012-MY3)，110/08/01～113/07/31</p> <p>鳳梨釋迦苦味物質鑑定及乳酸菌發酵脫苦技術開發(編號：112-2320-B-005-004-MY3)，112/08/01～115/07/31</p>
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附註：

- 一、國立中興大學各學院教師評審委員會組織章程第4條第4項規定：「第一項推(遴)選委員資格應有下列條件之一：一、最近五年於各學院認可之國際期刊發表論文〔含發明專利、新品種育成、技術移轉等成果〕三篇(件)(第一作者或通訊作者)以上。文學院、管理學院及法政學院包含國科會各學門之一級期刊或國際期刊對等之論文集論文二篇以上，或由具審查制度之出版單位且經院教評會審查通過出版專書一本以上。二、最近五年曾主持三年以上國科會研究型計畫者。文學院、管理學院及法政學院最近五年曾主持二年以上國科會研究型計畫者。」又第5項規定：「院長如未具有前項推(遴)選委員之資格，應由委員會推選委員一人擔任召集人。」
- 二、依本校各學院教師評審委員會組織章程第4條第2項規定，委員須為未曾因違反學術倫理受校教評會處分者；另依本校教授副教授休假研究辦法第11條第2項規定，原擔任本校各委員會委員，在教師休假期間不得繼續擔任該職務。
- 三、請依符合之條件敘明相關內容：
 1. 於各學院認可之國際期刊發表論文：請敘明作者、論文名稱、出版處所、出版年月、頁次。
 2. 專書一本(含)以上(文學院、管理學院及法政學院)：請敘明作者、專書名稱、出版處所、出版年月。
 3. 曾主持國科會研究型計畫者：請敘明計畫名稱、時間。
- 四、本表若不敷使用請自行增加列數，並請註記頁次。

※院長是否具有本校各學院教師評審委員會組織章程第4條第4項推(遴)選委員之資格：

☒是 ☐否 (填「否」者，請依規定由委員會推選委員一人擔任召集人。)

學院(室、中心、獨立學位學程)主管簽章：

