

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><u>一、國際期刊發表論文</u></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><u>一、科技部計畫</u></p> <ol style="list-style-type: none"> 1. 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（編號 109-2313-B-005-043-MY3；2019/08/01~2023/07/31）
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><u>一、科技部計畫</u></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 (編號110-2221-E-005-068；2021/08/01~2022/10/30) 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 (編號109-2221-E-005-027；2020/08/01~2021/07/31) 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

	<p>窩陣列圓盤量測儀 編 (編號 108-2221-E-005-068 ; 2019/08/01~2020/07/31)</p> <p>4.106 專題研究計畫 (一般研究計畫)</p> <p>開發新型機械手臂性能量測系統</p> <p>(編號106-2221-E-005-043-MY2 ; 2017/08/01~2019/07/31)</p>
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><u>一、國際期刊發表論文</u></p> <ol style="list-style-type: none"> 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.ffc.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 <p><u>二、發明專利</u></p> <ol style="list-style-type: none"> 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

	<p>I670252。</p> <p>2. 黃姿碧、黃振文、黃三光、劉玖易。提升植物耐逆境之枯草芽孢桿菌 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)</p> <p>三、技術移轉</p> <p>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)</p> <p>2. 本土分離鏈黴菌菌株 <i>Streptomyces parvulus</i> 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-)</p> <p>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-)</p> <p>4. 生產生物膜保護農作物健康的枯草桿菌 <i>Bacillus subtilis</i> 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> <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> <p>1. 微生物調控木瓜負碳栽培管理的效益分析(1/3)(MOST 113-2321-B-005-009- 11; 2024/07/01~2025/06/30)</p> <p>2. 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)</p> <p>3. 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)</p> <p>4. 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)</p> <p>5. 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)</p> <p>6. 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;</p>
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	2018.04.01~2018.12.31)
林明澤	<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><u>一、國際期刊發表論文</u></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. <i>Coatings</i>, 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. <i>Experimental Mechanics</i>, 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. <i>Coatings</i>, 12, 759. (SCI, 66/161, PHYSICS, APPLIED). MOST 110-2218-E-005-017. <p>□最近五年曾主持三年以上科技部研究型計畫者。</p>
黃智峯	<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><u>一、國際期刊發表論文</u></p> <ol style="list-style-type: none"> 1. Chih-Feng Huang* (通訊作者), Dula Daksa Ejeta, Yi-Shen Huang, Jun-Rui Hsu, Mária Gurská, Shiao-Wei Kuo, Jozef Kollár, Jaroslav Mosnáček and Chih-Feng Huang (2024, Aug). Solutionstate Self-assembly of Novel Poly(Carbamoyl Methacrylate)s Synthesized via Combining Passerini Three-Component Reactions and Free Radical Polymerizations. <i>European Polymer Journal</i>, 218, 113361. 2. Chih-Feng Huang* (通訊作者), Yasuyuki Nakamura, Yi-Shen Huang, Chih-Feng Huang and Sadaki Samitsu (2024, May). Passerini Polymerization of α-Lipoic Acid for Dynamically Crosslinking 1,2-Dithiolane-functionalized Polymers. <i>Chemical Communications</i>, 60, 5270. 3. Chih-Feng Huang* (通訊作者), Yi-Shen Huang, Dula Daksa

	<p>Ejeta, Shiao-Wei Kuo, Yasuyuki Nakamura and Chih-Feng Huang (2023, Oct). Combinations (C) among Controlled/Living Polymerizations and Utilizations of Efficient Chemical Reactions for the Synthesis of Novel Polymeric Materials (Invited Review on the Topic of Living Polymerisations). <i>Polymer Chemistry</i>, 14, 4783.</p> <p>4. Chih-Feng Huang* (通訊作者), Li-Chieh Chou, Mohamed Gamal Mohamed, Shiao-Wei Kuo, Yasuyuki Nakamura and Chih-Feng Huang (2022, Oct). Synthesis of Multifunctional Poly(carbamoyl ester)s Containing Dual-Cleavable Linkages and AIE Luminogen via Passerini-type Multicomponent Polymerization. <i>Chemical Communications</i>, 58, 12317.</p> <p><input type="checkbox"/>最近五年曾主持三年以上科技部研究型計畫者。</p>
賴盈至	<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><u>一、國際期刊發表論文</u></p> <p>1. Ying-Chih Lai*, Sreekanth Ginnaram, Shu-Ping Lin, Fang-Chi Hsu, Tzu-Ching Lu, Ming-Han Lu, Breathable and Stretchable Multifunctional Triboelectric Liquid-Metal E-Skin for Recovering Electromagnetic Pollution, Extracting Biomechanical Energy, and as Whole-Body Epidermal Self-Powered Sensors, <i><u>Advanced Functional Materials</u></i>, 2023, 2312443. (IF=19.924)</p> <p>2. Cong Zhao#, Zhaoyang Wang#, Yawei Wang#, Zian Qian, Zheng Tan, Qingyu Chen, Minyi Xu*, Ying-Chih Lai*, MXene-composite-enabled Ultra-long-distance-detection and Highly-sensitive Self-powered Noncontact Triboelectric Sensors and Their Applications in Intelligent Vehicle Perception, <i><u>Advanced Functional Materials</u></i>, 2023, 2306381. (IF=19.924)</p> <p>3. Yi-An Chen#, Szu-Jou Chen#, Li-Yen Lee, Chun-Ming Yeh, Rou-Han Lai, Jhao-Yu Lai, Ying-Chih Lai*, Ho-Hsiu Chou*, Fluoro-Based Organic Small Molecules as Sliding Crosslinkers for Boosting Stretchability and Self-Healability of Polymers for Hybrid Human Motion Sensing and Energy Harvesting, <i><u>Nano Energy</u></i>, 2023, 117, 108882. (IF=19.069)</p> <p>★Selected as journal cover</p> <p>■最近五年曾主持三年以上科技部研究型計畫者。</p> <p><u>一、科技部計畫</u></p> <p>1. 109-111 一般研究計畫(半導體物理－實驗) - 邁向電力熵時代: 追溯物質間電荷轉移的起源、控制暨其和半導體與環境能源的關係</p>

	2. 112-114 一般研究計畫(半導體物理－實驗) - 半導體動電效應的物理探索、模型、設計與應用
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><u>一、國際期刊發表論文</u></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-cheng 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.

	<ol style="list-style-type: none"> 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 Caulerpa lentillifera Biomass Sustainability—An Innovative Approach for Potential Postharvest Applications. Sustainability 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. Comprehensive Reviews in Food Science and Food Safety. 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
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	<p>Koidz.) in Regulating Glucose Utilization. <i>Fermentation</i>, 2022; 8(9):423.</p> <p>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. <i>Food Chemistry</i>, 133137.</p> <p>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. <i>Antioxidants</i>, 11(4), 739.</p> <p>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. <i>Journal of Food Science and Technology</i>, 2022.</p> <p>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. <i>Polymers</i>, 14(8), 1-21.</p> <p>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. <i>Taiwanese Journal of Agricultural Chemistry & Food Science</i>, Vol. 60 Issue 1, p22-29.</p> <p>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 (<i>Allium sativum</i>): Formation, biofunction, and resistance to food processing for value-added product development. <i>Comprehensive Reviews in Food Science and Food Safety</i>, 21(3):2665-2687.</p> <p>20. Bo-Kuen Chen, Chao-Kai Chang, Kuan-Chen Cheng, Chih-Yao Hou, Jer-An Lin, Min-Hung Chen, Shella Permatasari Santoso,</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