



## Prof. Dr. Guoliang Li

School of Food Science and Engineering, Shaanxi University of Science and Technology, PR. China

Dr. Guoliang Li is a Professor in the School of Food Science and Engineering, Shaanxi University of Science and Technology. As the first author and corresponding author, he has published over 100 SCI papers in peer-reviewed international journals (including Trends in Food Science & Technology, Comprehensive Reviews in Food Science and Food Safety, Coordination Chemistry Reviews, Advanced Functional Materials, Trends in Analytical Chemistry, Analytical Chemistry, Biosensors and Bioelectronics, Journal of Agricultural and Food Chemistry, Food Chemistry). His work has been cited more than 2467 times with an H-index of 30. And he is the Editorial Board Membership of several international journals (e.g., Current Nutrition & Food Science) and also the reviewers for 30 international journals (e.g., Journal of the American Chemical Society, Advanced Materials, Trends in Food Science & Technology, Comprehensive Reviews in Food Science and Food Safety, Trends in Analytical Chemistry, Analytical Chemistry, Analytical Chemistry, Biosensors and Bioelectronics, Journal of the American Chemical Society, Advanced Materials, Trends in Food Science & Technology, Comprehensive Reviews in Food Science and Food Safety, Trends in Analytical Chemistry, Analytical Chemistry, Biosensors and Bioelectronics, Journal of Agricultural and Food Chemistry, and Food Chemistry).

Email: <u>61254368@163.com</u>

## Expertise and Research Interests:

- (1) Analytical chemistry methodology developing (LC-MS): Food contaminant detection (e.g., mycotoxins, polycyclic aromatic hydrocarbons, plant growth regulators, and sulfonamides)
- (2) Extraction and sample pretreatment methods developing: Solid phase extraction (e.g., magnetic solid phase extraction technology and solid-phase micro-extraction)
- (3) Nanosensing technologies developing: Food authenticity, food safety detection (e.g., foodborne pathogenic microorganisms and food allergen), and functional food ingredient screening
- (4) Nanomaterial development for analytical chemistry (e.g., nanozymes, covalent organic framework, and metal-organic frameworks)