

## | 专栏加盟学者 |



### Michael A CRAWFORD 教授 / 所长 / 会长 / 院士 / 会士

英国帝国理工学院、英国脑化学与人类营养研究所

英国皇家病理学家学院、皇家生物学会

Professor Michael A CRAWFORD, Director/President/Fellow

Imperial College London, UK

Institute of Brain Chemistry & Human Nutrition, UK

**Michael A CRAWFORD:** 男, 教授, 英国帝国理工学院客座教授、英国脑化学与人类营养研究所所长、英国母婴基金会和幼儿基金会创始人和受托人、麦卡里森学会会长、英国皇家病理学家学院院士和皇家生物学会会士。

他于 1952 年在爱丁堡大学获理学学士学位, 1960 年在伦敦大学皇家医学研究生院获博士学位。1961 年研究确定了 Hartnup 病的遗传原因; 之后在乌干达 Makerere 医学院建立化学病理学科并教授生物化学。1963 年参与在达累斯萨拉姆建立 Muhumbili 医学院。

1965 年, 任英国纳菲尔德比较医学研究所生物化学研究室主任、瑞典乌普萨拉大学的英国惠康基金会访问研究员、诺丁汉大学生物化学特别主持。1990 年在伦敦创立了大脑化学和人类营养研究所 (IBCHN)。与伦敦几所医院合作, 建立了关于低出生体重的哈克尼项目 (1990-2010)。1978 年、1994 年和 2010 年曾任 WHO/FAO 关于膳食脂肪和人类营养的三个联合专家磋商会顾问。2010 年加入英国帝国理工学院, 担任客座教授和 FOSS1 研究的首席研究员。

Michael A CRAWFORD 教授发表论文 350 多篇、著作 3 本。获得许多国际奖项, 包括 1995 年国际现代营养奖; 2008 年阿曼政府颁发的金奖; 2010 年路易斯安那大学神经科学与医学奖; 2013 年被英国大脑基金会评选为“年度大脑”, 并获得世界和平与繁荣基金会颁发的世界和平奖。基于他对脂质研究的贡献,

Professor Michael A CRAWFORD, is the Director of the Institute of Brain Chemistry & Human Nutrition, Visiting Professor at the Imperial College London, Founder Trustee of The Mother and Child Foundation and The Little Foundation, the President of the McCarrison Society, Fellow of the Royal College of Pathologists and the Royal Society of Biology, UK.

He received his BSc degree at Edinburgh University 1952 and PhD at the Royal Postgraduate Medical School, University of London 1960. He identified the genetic cause of Hartnup Disease 1961. Then he moved to Makerere Medical School, Uganda to establish chemical pathology and teach biochemistry. In 1963 he participated in the establishment of the Muhumbili Medical School in Dar-es-Salaam.

In 1965 he returned to the UK as head of Biochemistry at the Nuffield Institute of Comparative Medicine. He was a Wellcome Trust Visiting Research Fellow at the University of Uppsala, Sweden and held a Special Chair in Biochemistry at the University of Nottingham. In 1990 he founded the Institute of Brain Chemistry and Human Nutrition (IBCHN) in London. In collaboration with the Homerton Hospital Special Care Baby Unit and, the Queen Elizabeth Hospital for Children. There, he established the Hackney project on low birth weight (1990-2010). He also served as a consultant to WHO, FAO and for the three joint FAO/WHO expert consultations on dietary lipids and human nutrition in 1978, 1994 and 2010. He joined the Imperial College in 2010 as a Visiting Professor and Chief Investigator for FOSS1 study.

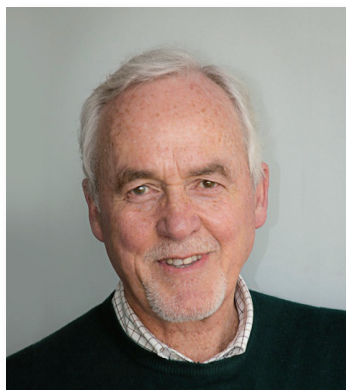
He has published over 350 science papers and 3 books. Received many international awards including the International Prize for Modern Nutrition 1995; a gold medal from the Government of Oman 2008; an award from the University of Louisiana – for Neuroscience and Medicine 2010; was elected Brain of the Year in 2013 by the Brain Trust, and the World Peace award from the World Peace and Prosperity Foundation. More recently he was awarded the Chevreul Medal for

2015 年获日本皇家旭日勋章和法国 Chevreul 脂质研究奖章；2016 年国际脂肪酸和脂质研究学会的 Alexander Leaf 杰出科学家终身成就奖和 2018 年欧米茄-3 研究全球奖。2015 年他获授伦敦市荣誉市民的称号。

他是本期专栏文章之五《关于 COVID-19、膜脂质与公众健康》的通讯作者。

lipid research, the Order of the Rising Sun, from the Emperor of Japan, 2015, the Alexander Leaf Distinguished Scientist Award for Lifetime Achievement, ISSFAL, 2016 and the Global Award for Research on Omega 3, by the Much Love Foundation in China, 2018. He is a Freeman of the City of London (2015).

He is the Corresponding Author of the paper “On COVID-19 and Membrane Lipids and Public Health” in this special column.



**Andrew J. SINCLAIR 教授**

澳大利亚莫纳什大学 & 澳大利亚迪肯大学

**Professor Andrew J. SINCLAIR**

Monash University, Australia & Deakin University, Australia

**Andrew J. SINCLAIR:** 男, 教授, 50 多年来在澳大利亚和全球的营养科学领域发挥了重要作用。其成就包括营养学研究, 尤其是多不饱和脂肪酸, 指导营养科学学者、研究生和早期职业研究人员, 在澳大利亚营养协会中发挥着重要作用, 并在国际舞台上提升了澳大利亚营养学科影响力。在墨尔本和海外讲授营养科学课程, 并在澳大利亚及海外担任学术和荣誉职务。

SINCLAIR 教授的研究成果获得的国家和国际奖项如下: 亚太临床营养学会奖 (2019 年); 美国油脂化学家协会 - 大洋洲研究奖 (2015 年); 国际脂肪酸和脂质研究学会和 Alexander Leaf 终身研究奖 (2014 年); 澳大利亚营养学会会员 (2003 年); Supelco/Nicholas Pellick 美国油脂化学家协会研究奖 (1999 年)。他在同行评审的文献中发表了 300 多篇论文, 引用次数超过 2.26 万次, H 指数为 78。

SINCLAIR 教授在研究生的教学和培养中发挥了重要作用, 曾在澳大利亚皇家理工大学、澳大利亚迪肯大学和中国浙江大学教授营养相关的本科课程。曾在维多利亚州农业部、皇家墨尔本理工大学、迪肯大学和莫纳什大学任职或兼职。

SINCLAIR 教授在 45 年的时间里为澳大利亚营

Professor Andrew J. SINCLAIR, has played an important role in nutrition science in Australia and globally for more than 50 years. His achievements include research in nutrition science, especially on polyunsaturated fatty acids; mentoring of nutrition science academics, postgraduate students and early career researchers; playing a significant role in the Nutrition Society of Australia; promoting Australian nutrition research on the international stage; teaching nutrition science subjects in Melbourne and overseas; and leadership in academic and honorary positions in Australia and overseas.

Professor SINCLAIR's research achievements have been recognised by the following national and international awards: Asia Pacific Clinical Nutrition Society Award, 2019; American Oil Chemists Society-Australasia Research Award, 2015; International Society for the Study of Fatty Acids and Lipids and Alexander Leaf Lifetime Research Award, 2014; Elected Fellow of the Nutrition Society of Australia, 2003; Supelco/Nicholas Pellick American Oil Chemists Society Research Award, 1999. He has more than 300 publications in peer reviewed literature, in excess of 22,600 citations and an h-index of 78.

He has played a significant role in teaching and training of graduate students. He has taught undergraduate nutrition-related subjects at RMIT University (Melbourne), Deakin University (Melbourne) and Zhejiang University (China). He has been employed at Victorian Department of Agriculture, RMIT University, Deakin University and currently at Monash University (part-time).

Professor SINCLAIR has made a sustained contribution to

养学会做出了杰出贡献，推动该学会成为一个充满活力的科学组织，并在国际营养学方面发挥了重要作用。曾任多个荣誉职务，包括《英国营养学》杂志副主编，《亚太临床营养学》杂志编委，《脂质》杂志高级副主编，《前列腺英国营养学素》《白三烯》和《必需脂肪酸》杂志编委，澳大利亚营养信托基金受托人，ILSI Australasia Inc 董事会成员，澳大利亚科学院国家营养委员会成员，粮农组织 / 世卫组织审查小组成员等。

他是本期专栏文章之三《世界食物供应中亚油酸含量高对人体健康的影响》的第一作者。



**J. Thomas BRENNNA 教授**

美国康奈尔大学 & 美国德克萨斯大学奥斯汀分校

**Professor J. Thomas BRENNNA**

Cornell University, USA & University of Texas at Austin, USA

**J. Thomas BRENNNA:** 男，博士，美国德克萨斯大学奥斯汀分校戴尔医学院和自然科学学院的儿科、化学和人类营养学教授；在纽约伊萨卡的美国康奈尔大学担任教职 28 年，退休后被该校聘为人类营养学、食品科学和化学荣誉教授。

他的团队致力于脂肪酸的化学、生化、代谢、遗传和生态方面的基础研究，其科研成果在加深人类对长链多不饱和脂肪酸（LCPUFA）的理解方面起到了决定性的推动作用。近年来，他的研究已阐明了人体合成支链脂肪酸的分子生物学原理以及这些化合物的食物来源，这项工作正在积极推动脂肪酸和相关脂类的质谱分析工作。在 20 世纪 90 年代，他的团队所做的关于 Omega-3 和 Omega-6 脂肪酸的研究工作，为美国食品和药物管理局批准 DHA 和花生四烯酸在美国婴幼儿配方奶粉中的使用奠定了基础。

J. Thomas BRENNNA 博士为许多政策性工作做出

the Nutrition Society of Australia over a 45-year period, helping to shape the Society into a vibrant scientific organisation. He has played a significant role in international nutrition. He has been involved in numerous honorary activities including Deputy Editor for *the British Journal of Nutrition*; Editorial Board for *Asia Pacific Journal of Clinical Nutrition*; Senior Associate Editor for *Lipids* (Springer Journal); Editorial Board for *Prostaglandins, Leukotrienes and Essential Fatty Acids*; Trustee of Australian Nutrition Trust Fund; Member of Board of Trustees of ILSI Australasia Inc; Member National Committee for Nutrition, Australian Academy of Science; Member of FAO/WHO Review Panels.

He is the First Author of the paper “High Linoleic Acid in the Food Supply Worldwide - What are the Consequences?” in this special column.

Professor J. Thomas BRENNNA, PhD, is Professor of Pediatrics, of Chemistry, and of Human Nutrition at the Dell Medical School and College of Natural Sciences at the University of Texas at Austin, and Professor Emeritus of Human Nutrition, of Food Science, and of Chemistry after 28 years as an active faculty Member at Cornell University in Ithaca, NY. His group's basic research into the chemical, biochemical, metabolic, genetic and ecological aspects of fatty acids have had a decisive influence on modern knowledge of long chain polyunsaturated fatty acids (LCPUFA). Recent research has clarified the molecular biology of human synthesis of branched chain fatty acids as well as food sources of these compounds. This work has been in concert with many ongoing contributions to the analytical mass spectrometry of fatty acids and related lipids. In the 1990s, his group's basic research studies on Omega-3 and Omega-6 fatty acids contributed to the US FDA's approval of DHA and arachidonic acid in US infant formulas.

He has contributed to numerous policy efforts, including being a Member of the 2015 US Dietary Guidelines Advisory

了贡献,包括担任 2015 年美国膳食指南咨询委员会成员,以及最近(2011 年)联合国粮农组织/世卫组织脂肪和脂肪酸专家小组成员。曾任国际脂肪酸和脂类研究协会(ISSFAL)主席,并在其执行委员会任职至 2021 年,目前是美国油脂化学家协会(AOCS)的理事会成员。曾荣获 AOCS 2021 Ralph Holman 奖和 2020 Herbert Dutton 奖,是第四位同时获得美国营养学会(ASN)的奥斯本奖和孟德尔奖的科学家(2017 年),该项荣誉以表彰其对营养学基础研究的杰出贡献。因在临床营养学方面所做的突出贡献,荣获了美国营养学会(ASN)的罗伯特赫尔曼奖(2013 年)。

2020 年之前, J. Thomas BRENNAN 博士经常访问中国,曾在中国 18 个省市的 30 多个城市进行主题演讲。

他是本期专栏文章之二《Omega-6 支撑身体, Omega-3 支撑大脑:均衡摄入对儿童大脑发育的影响》的第一作者。

Committee, and the most recent (2011) FAO/WHO Expert Panel on Fats and Fatty Acids. He was President of the International Society for the Study of Fatty Acids and Lipids (ISSFAL), serving on its executive committee until 2021, and is currently a Member of the Board of Governors of the American Oil Chemists Society (AOCS). He was honored with the AOCS 2021 Ralph Holman and the 2020 Herbert Dutton Awards. He is the fourth scientist to be honored with both American Society for Nutrition's Osborne and Mendel Award for outstanding contributions to basic research in nutrition (2017) and the ASN's Robert Herman Award for advancement of clinical nutrition (2013).

Prior to 2020, Dr. BRENNAN was a frequent visitor to China, lecturing in more than 30 cities in 18 provinces and regions.

He is the First Author of the paper "Omega-6 for Body, Omega-3 for Brain: Balance for Brain Development in Children" in this special column.



康景轩 教授 / 主任

哈佛大学医学院麻省总医院脂质医学与技术实验室

Professor Jing X. KANG, Director

Massachusetts General Hospital and Harvard Medical School, USA

**Jing X. KANG (康景轩):** 男, 博士, 教授。毕业于广东医科大学医学系, 在阿尔伯塔大学取得医学生物化学(营养和新陈代谢)博士学位, 并在哈佛大学医学院与 Alexander LEAF 博士一起进行博士后研究。现任哈佛大学医学院麻省总医院脂质医学与技术实验室主任, 中国教育部授予的“长江学者”讲席教授。担任国际 Omega-3 研究学会(ISOR)主席,《人类营养与代谢杂志》(HNM)、《营养遗传学和营养基因组学杂志》(JNN)主编, 国际营养遗传学和营养基因组学学会(ISNN)的创始董事会成员和秘书, 以及世界营养、遗传和健康理事会成员。

Professor Jing X. KANG, obtained his medical training from the Guangdong Medical University, received his Ph.D. in medical biochemistry (nutrition and metabolism) from the University of Alberta and undertook his postdoctoral training with Dr. Alexander LEAF in Harvard Medical School. He is currently the Director of the Laboratory for Lipid Medicine and Technology at Massachusetts General Hospital and Harvard Medical School. He is also a "Changjiang Scholar" Chair Professor, appointed by the Ministry of Education of China. He is the President of the International Society for Omega-3 Research (ISOR) and the Editor-in-chief of *Human Nutrition and Metabolism (HNM)*. He also was the former Editor-in-chief of the *Journal of Nutrigenetics and Nutrigenomics (JNN)*, a founding board Member and former Secretary of the International Society of Nutrigenetics and Nutrigenomics (ISNN),



康教授是 Omega-3 研究和营养基因组学领域卓越的科学家之一。其研究包括营养基因组学、脂质组学、代谢组学、肠道微生态和与 Omega-3 脂肪酸和 Omega-6/Omega-3 比例相关的炎症反应等。近期以转化应用研究为重点，开发有效和安全的慢性疾病干预措施。他的实验室取得了多项开创性成果，包括证明 Omega-3 脂肪酸对心源性猝死的预防和治疗作用；发现了一种新的视黄酸的受体；创建了动物体内将 Omega-6 脂肪酸转化为 Omega-3 脂肪酸的转基因技术。

康教授已在 *Nature*、*Science* 和 *PNAS* 等高影响力科学期刊上发表研究论文 220 余篇。出版物被引用超过 2.1 万次，H 指数为 78 (谷歌学术)。他的研究两次被《发现》杂志列入“百大科学故事”；被 *Esquire* 杂志评为“2007 年最佳和最睿智的人”之一；获得了 2016 年 Omega-3 研究全球奖；被 Expertscape 评为 Omega-3 研究领域的世界顶级专家。

他是本期专栏文章之四《研发生产富含 Omega-3 脂肪酸食品是改善民众营养健康状况的重要饮食策略》的第一作者。

and a member of the World Council on Nutrition, Genetics, and Health.

He is one of the leading scientists in the fields of Omega-3 research and nutrigenomics. His current research interests include nutrigenomics, lipidomics, metabolomics, gut microbiota and inflammation in relation to Omega-3 fatty acids and Omega-6/Omega-3 ratio, with a focus on translational research in humans to develop effective and safe interventions for the management of chronic diseases.

His lab has made several pioneering discoveries, including the demonstration of preventive and therapeutic effects of Omega-3 fatty acids on cardiac sudden death, identification of a novel receptor for retinoic acid, and the creation of a transgenic technology for converting Omega-6 to Omega-3 fatty acids in animals.

To date, he has published more than 220 scientific papers in high impact scientific journals including *Nature*, *Science*, and *PNAS*. His publications have been cited for more than 21,000 times with a H-index of 78 (Google Scholar). His studies were listed twice among “Top 100 Science Stories” by *Discover* magazine. He was named one of “The Best and Brightest 2007” by *Esquire* magazine. He was the recipient of the 2016 Global Award for Omega-3 Research. He has been recognized by Expertscape as a top World Expert in the field of Omega-3 research.

He is the First Author of the paper “Development and Production of Omega-3 Fatty Acids-Enriched Foods is an Important Dietary Strategy to Improve People's Nutritional and Health Status” in this special column.



张坚 研究员 / 主任  
中国疾病预防控制中心

Professor Jian ZHANG, Director  
Chinese Center for Disease Control and Prevention, China

**张坚：**男，研究员，博士生导师。中国疾病预防控制中心营养与健康所老年营养室主任；中国营养学会常务理事，老年营养分会主任委员。

曾主持完成多项国内、国际合作重大科研课题，主要有：公共卫生领域重要标准物质与应用规范研究（2014YF211000）、“n-3 长链多不饱和脂肪酸联合阿司匹林对延缓老年人轻度认知功能损伤作用的研究

Professor Jian ZHANG, Doctoral Supervisor, Director of Elderly Nutrition Department, Chinese Center for Disease Control and Prevention, Executive Member of Chinese Nutrition Society, Director of Elderly Nutrition Committee, Chinese Nutrition Society.

He has presided over and completed several large domestic and international cooperative research projects, including: Study on Important Standard Substances and Application in the Field of Public Health (2014YF211000), Study on the Effect of n-3 Long-chain Polyunsaturated Fatty Acids combined with Aspirin on Delaying Mild Cognitive

(81372991) ”、“食用水产品对心血管疾病保护作用的研究”、“中国农村老年妇女贫血问题研究”等。

2002 年、2010–2012 年、2015–2017 年中国居民营养与健康调查 / 监测项目主要负责人。曾荣获 2006 年中国营养学会科技进步一等奖 (第 6 位), 2009 年中华预防医学会科技进步一等奖 (第 6 位), 2011 年中华预防医学会科技进步二等奖 (第 5 位), 2021 年中华预防医学会科技进步三等奖 (第 1 位)。以第一作者或通讯作者身份在 SCI 收录期刊和中文核心期刊上发表论文 50 余篇。

他是本期专栏文章之一《新时期国民膳食脂质摄入推荐的几点建议》的第一作者。

Impairment in the Elderly (81372991), Study on the Protective Effect of Edible Aquatic Foods on Cardiovascular Disease, Study on Anemia in Rural Elderly Women in China.

One of the Principal investigators of China Nutrition and health survey/monitoring project in 2002, 2010-2012 and 2015-2017. He has been awarded the first prize of Science and Technology Progress of Chinese Nutrition Society in 2006 (6th prizewinner), the first prize of Science and Technology Progress of Chinese Preventive Medical Association in 2009 (6th prizewinner), the second prize of Science and Technology Progress of Chinese Preventive Medical Association in 2011 (5th prizewinner), and the third prize of Science and Technology Progress of Chinese Preventive Medical Association in 2021 (1st prizewinner). As the first author or corresponding author, he has published more than 50 papers in SCI journals and Chinese core journals.

He is the First Author of the paper “Suggestions for Chinese Dietary Lipids Reference Intakes in the New Period” in this special column.

## | 专栏翻译团队 |

### 国家粮食和物资储备局科学研究院 粮油加工研究所

#### “健康油脂加工和新型保质技术研究与应用”团队

团队主要开展油脂化学、油脂初级加工与精深加工, 重点聚焦健康油脂和食用植物油新型保鲜技术的研究与应用, 主要包括功能性油脂和油脂中营养伴随物的

研究与应用、天然抗氧化剂在食用植物油中的应用与机理、油脂油料加工副产物的增值利用及油料油脂标准研究等。



**段章群**

博士, 副研究员 / 副所长

毕业于清华大学化学工程与技术专业。主要从事油脂化学与加工技术研究。兼任中国粮油学会油脂分会理事和粮油质检分会理事。主持国家项目、行业标准多项, 发表论文 50 余篇, 其中 SCI 20 余篇; 专利 4 项; 获中国石化联合会技术发明奖一等奖 1 项。

(编者注: 段章群博士为本期专栏义务支持 4 篇译文的审核。)



**朱莹丹**

博士, 助理研究员

美国明尼苏达大学公派留学生, 博士毕业于中国农业大学农产品加工及贮藏工程专业。参与国家 (际) 项目多项; 发表 SCI 论文 6 篇; 任 *Food Research International*、*LWT-Food Science and Technology* 等期刊审稿人。

(编者注: 朱莹丹博士为本期专栏义务支持翻译英文文章 2 篇。)



**柴成梁**

博士, 助理研究员

毕业于中国农业大学生物化学与分子生物学专业。从事食用油脂的保质保鲜技术及健康油脂相关研究。参与国家项目多项; 发表研究论文 4 篇; 专利 1 项。

(编者注: 柴成梁博士为本期专栏义务支持翻译英文文章 1 篇。)



**魏征**

博士, 助理研究员

毕业于中国农业大学食品生物技术专业。从事油脂营养适度加工及功能因子研究。主持院课题 1 项, 参与国家及省级项目 10 余项; 发表 SCI、EI 论文 10 篇; 参与标准制定、专利申请多项。

(编者注: 魏征博士为本期专栏义务支持翻译英文文章 1 篇。)

## | 专栏后记 |

### 1、专栏背景

2020年12月初,英国帝国理工学院王以群资深研究员(英国脑化学与人类营养研究所研究总监)接受我刊邀请,成为《粮油食品科技》第四届编委会副主任委员,同时应允主持一期“膳食脂肪”方面国际前沿研究专栏。经过一年多的努力,“膳食脂肪与健康”特约国际专栏在本刊2022年第3期与广大中外读者见面。

### 2、专栏概要

本专栏由5篇文章、院士致辞、专栏介绍、专栏主持及加盟学者介绍等要素组成。其中专栏介绍、国际专家的4篇英文文章及介绍双语呈现(翻译成中文刊登,英文原文附后),1篇中文文章及其他专栏要素部分双语呈现(中文原文刊登,摘要等英语同步),整个专栏出版约6.3万字。

11位专栏文章作者来自英国、美国、澳大利亚、中国4个国家,他们是:美国康奈尔大学和德克萨斯大学J. Thomas BRENNAN教授、澳大利亚莫纳什大学和迪肯大学Andrew J. SINCLAIR教授、美国哈佛大学医学院Jing X. KANG教授、英国帝国理工学院Yi-qun WANG教授、Mark JOHNSON教授和Michael A CRAWFORD教授、英国剑桥大学Hong-wei REN资深研究员、美国农业部农业研究署Walter F. SCHMIDT资深研究员、中国疾病预防控制中心营养与健康所张坚研究员、贾珊珊博士和我院庞邵杰博士等,中外专家们重点对膳食脂肪与人类健康进行研析或评述,探讨观点,架起中国粮油工作者与各国专家们之间的近距离桥梁。

由于版面有限,内容远不全面,今开一扇窗,旨在抛砖引玉,欢迎各国行业科技工作者来我刊做客,更多交流该领域最新科研进展,让期刊作为主要媒介载体之一广泛地传播行业重大科研成果,共同为人类膳食营养健康贡献一份力量。

### 3、专栏致谢

本专栏得到了中国工程院陈君石院士的关注、指导和鼓励,并受王以群研究员之邀,为专栏致辞,是我刊之荣幸,深表感谢!

王以群研究员在组织本专栏期间,新冠病毒仍然全球肆虐,难免有不便之处,但却得到了各国专家们的积极响应和慷慨支持。他们克服疫情干扰、工作繁忙和各

国时差,与我刊保持随时的紧密联系和对文章的充分探讨、反复修改、逐一校正,在百忙中给我们工作的全力付出、全心配合和全程理解,我刊诚挚感激。

与此同时王以群研究员还组织了3篇英文文章,他们是:(1)英国帝国理工学院的Michael A CRAWFORD教授、Yi-qun WANG研究员、Mark JOHNSON教授已合作完成的《孕前母体营养对大脑全面发展的重要性》一文,因未赶上出版时间而遗憾。(2)以色列耶路撒冷希伯来大学农业食品与环境学院的Neta GOLDSTEIN和Ram REIFEN教授撰写了一万余字的《豆类衍生蛋白在食品工业中的发展潜力》,因与专栏主题有出入而未入选。(3)英国伦敦都市大学营养免疫专家Laurence HARBIGE教授,患病期间无法正常生活工作,却在坚持为我刊写稿支持,我们深受感动,劝其中断写作,待康复后再合作。感谢上述专家的鼎力支持,《粮油食品科技》的学术交流平台始终向全球开放,我们择时再度牵手。

衷心感谢我刊主办单位的大力支持;感谢我院粮油加工研究所段章群副所长、朱莹丹博士、柴成梁博士、魏征博士为本专栏4篇英文文章做义务翻译支持;感谢本期专栏的所有贡献者!因工作疏忽而遗漏的贡献人员,一并表示歉意和谢意!

由于编者水平有限,敬请广大读者批评指正。

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