PERSONAL INFORMATION		
Name/Family Name:	Huawei Ma	
Title:	Dr. and associate Pro.	
Department:	Eco-aquaculture and aquatic food	
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Phone:	18277060240	
Birth Date/Place:	1986-China	

EDUCATIONAL INFORMATION	
Bachelor's Degree	
University Academic Unit Graduation Yea	Nanyang Normal University Environment Chemistry, 2007-2011
MSc	
University Academic Unit Graduation Yea	Zhejiang Ocean University Living Marine Resources, 2011-2014
PhD	
University Academic Unit Graduation Yea	Huazhong Agriculture University Eco-Aquaculture and Aquatic Food, 2014-2017

FOREIGN LANGUAGE	
English	560-China CET test, 620-TOEFL Test

TASKS	
Guangxi Academy of Fishery Sciences	Eco-Aquaculture and Aquatic Food, Associate professor

Awards	
2018	China Fisheries Outstanding Paper Award
2018	Guangxi Fisheries Harvest Award
2019	China Fisheries Outstanding Youth Innovation Award
2019	East Asia Fisheries Forum New Youth Award

Honour	
Section Editor	Aquaculture studies
Editor	China Modern Aquatic Food Technology
Editor	China Water Ecology
Reviewer	Fish & Shellfish Immunology
Reviewer	Aquaculture Report

Reviewer	Aquaculture
Reviewer	Food Chemistry

PUBLICATIONS

International Publications (As First author or Corresponding author)

SCI, SCI-Expanded, and E-SCI Papers:

1. Preliminary Effects of Dietary Protein Levels on Muscle Quality and Digestive Enzyme Activities in GIFT-Oreochromis niloticus. Aquaculture Studies, 2018, 18(1), 1-10.

2. Transcriptomics of Cherax quadricarinatus hepatopancreas during infection with Decapod iridescent virus 1 (DIV1). Fish & Shellfish Immunology, 2020, 98, 832-842.

3. Effect of dietary Tenebrio molitor protein on growth performance and immunological parameters in Macrobrachium rosenbergii. Aquaculture, 2019, 511, 734247.

4. A new growth curve model for giant freshwater prawn Macrobrachium rosenbergii in a prawn-plant symbiotic system. Ecological Modelling, 2019, 411, 108801.

5. Prawn (Macrobrachium rosenbergii)-plant (Hydrilla verticillata) co-culture system improves water quality, prawn production and economic benefit through stocking density and feeding regime manage. Aquaculture Research, 2020, 51(6), 2169 – 2178.

6. Distributions of and Correlations between Cd, Cr, and Hg Concentrations in Suspended Particles and Sediment in Aquaculture Ponds and in Cirrhinus molitorella Tissues. Pakistan Journal of Zoology, 2020, 52(5).

7. Effect of a fish-rice co-culture system on the growth performance and muscle quality of tilapia (Oreochromis niloticus). Aquaculture Reports, 2020, 17, 100367.

Immune effects of Alarelin on ovarian development and GnRH receptor mRNA expression levels of pituitary in tilapia (Oreochromis niloticus). Turkish Journal of Fisheries and Aquatic Sciences, 2018, 19(4), 289-296.

8. Immune effects of Alarelin on ovarian development and GnRH receptor mRNA expression levels of pituitary in tilapia (Oreochromis niloticus). Turkish Journal of Fisheries and Aquatic Sciences, 19(4), 289-296.

International or Nation Symposiums, Meetings and Conferences:

1. Fabrication and Optimization of Poly chitosan/Rosemary Extract Electrospun Nanofibers by Electrospinning Using Response Surface Methodology for Active Food Packaging Applications. 5th International Conference on Food and Pharmacy Sciences, April, 16-18, 2018, Shanghai, China (Oral).

2. Determination of Storage Stability of tilapia with Different Wood Chips. 1st International Conference on Sea and Coastal Development in the Frame of Sustainability, (MACODESU-2015), 18-20 September 2019, Tokyo, Japan. Abstract Book, p:174. (Poster).

3. Some Physicochemical and Sensory Properties of Ice Cream Used at Different Rates Mulberry Pekmez, The 3rd China Symposium on Traditional Foods. TF3_P297. p. 187 (Poster).

National Publications (As First author or Corresponding author)

1. Genetic structure of mitochondrial D-LOOP sequence in 1. yellow fin bream.

Journal of Aquatic Sciences, 2020, 147: 47-52.

2. the relationship between feed fat level and growth, body-camp formation and muscle fatty acid composition of juvenile salmon. Feed industry, 2020, 41(12):50-55.

3. Effects of 3. culture density and antimicrobial peptide content on the growth performance of cage-fed salmon. Journal of Aquaculture, 2020, 33(03): 66-71.

4. Breeding and growth performance analysis of 4. all-female tilapia family. Journal of Southern Agriculture, 2020, 51(04): 945-952.

5. Preliminary application of duckweed in crayfish paddy breeding. Scientific Fish Culture, 2020(03): 33.

6. Preliminary test on rotation of crayfish and Macrobrachium rosenbergii in 6. rice field.] in Guangxi Scientific Fish Culture, 2019, (12):28-29.

7. effects of different sugar sources on growth performance and glucose metabolism of Macrobrachium rosenbergii. Journal of Animal Nutrition, 2019, 31(12): 5635-5644.

8. Effects of 8. feeding frequency and level on digestive enzyme and hepatopancreatic lipometabolism enzyme activity in long-nosed juvenile fish. Journal of Yunnan Agricultural University (Natural Science), 2019, 187(2): 45-52

9. Comparison parental morphology and breeding performance of different geographical populations of Macrobrachium rosenbergii. Aquatic Science and Technology Information :2019, 46(04):187-191.

10. Microsatellite analysis of genetic diversity of heterotypic male Macrobrachium rosenbergii. Aquatic Sciences, 2019, 38(03):355-360.

11. Purification and characterization of polyphenol oxidase (PPO) in the East China Sea. Modern Food Technology, 2018, 34(11):138-144.

12. Adaptability of mozzarella to water temperature environment. Journal of Southern Agriculture 2019, 12(04):800-805.

13. A comparative experimental study of the same culture pattern in species of salmon. Rural Science and Technology, 2018, 18(08):110-112.

14. Study on the distribution and correlation of heavy metals in tissues and aquaculture bodies of the cormorants. Journal of Water Ecology 2017, 39 (02):64-69.

15. Investigation on the efficiency of shrimp culture and analysis of economic potential. Agricultural Technology Services, 2017, 34(23):130-114.

16. Study on the correlation of heavy metal distribution in pond-raised mackerel. Chinese Aquatic Society. Proceedings of the academic annual meeting of china aquatic society. China Aquatic Society: China Aquatic Society, 2017, 14:243.

17. Preliminary study on the status of changes in the distribution of dissolved oxygen in fish culture. Scientific Fish Culture, 2017, (07):54-55.

18. Preliminary study on environmental impacts of land-based family aquaculture on Nanliu River, Qinjiang River and Fangcheng River in Guangxi. Aquaculture, 2017, 38(07):32-38.

19. Electronic nose-principal component analysis-linear regression method was used to detect the freshness of Jiangping shrimp during cold storage. Meat Research, 2017, 31(06):40-44.

20. Analysis, prediction and control of summer diseases in aquaculture in Beibu Gulf.

Agricultural Technology Services, 2017, 34(07):139 117.

21. Preliminary study on the effects of artificial seawater on the growth and energy balance of Macrobrachium rosenbergii larvae. Journal of Water Ecology ,2017, 3 8(02):76-81.

22. Comprehensive utilization, processing and development of mandarin fish. Chinese Aquatic products, 2016, 01:84-86.

23. Scavenging of free radicals by enzymes-soluble collagen from the skin of squid. Meat Research, 2015, 29(09):11-15.

24. Study on the optimum preparation process and free radical scavenging activity of collagen peptide from the skin of the skull. Food Industry Science and Technology, 2014, 35(20):159-164.

25. Rapid detection of fish freshness by near infrared spectroscopy. Food Technology, 2013, 38(12):294-298.

26. Antioxidant activity of collagen peptides from fish skin. Food Science, 2014, 35(09):80-84.

27. Optimization of zinc chelating process for collagen polypeptide in fish skin by response surface method. Chinese Brewery, 2013, 32(06):101-105.

Academic Monographs

Aquatic Food procession and preservation, China Science Press. 2019.

Ocean Economic Animal, Guangxi Science and Technology Press, 2020.