

### Education and training

2017-2020 Master degree “Biochemistry and Molecular Biology”, Liaocheng university, China.

2018-2020 Master degree “Nutrition and Functional Food”

2020-2023 PhD “Nutrition, Food and Health”

### Research activity

### Bibliography and bibliometry

1. **Zhang, J.J.**, Wei, Z., Zhang, H., Xie, L., Vincenzetti, S., Polidori, P., ... & Liu, G. (2022). Changes in the Physical–Chemical Properties and Volatile Flavor Components of Dry-Cured Donkey Leg during Processing. *Foods*, 11(21), 3542.
2. Polidori, P., Santini, G., Klimanova, Y., **Zhang, J. J.**, & Vincenzetti, S. (2022). Effects of Ageing on Donkey Meat Chemical Composition, Fatty Acid Profile and Volatile Compounds. *Foods*, 11(6), 821.
3. Vincenzetti, S., Cammertoni, N., Rapaccetti, R., Santini, G., Klimanova, Y., **Zhang, J. J.**, & Polidori, P. (2022). Nutraceutical and Functional Properties of Camelids’ Milk. *Beverages*, 8(1), 12.
4. Polidori, P., Rapaccetti, R., Klimanova, Y., **Zhang, J. J.**, Santini, G., & Vincenzetti, S. (2022). Nutritional Parameters in Colostrum of Different Mammalian Species. *Beverages*, 8(3), 54.
5. Polidori, P., Cammertoni, N., Santini, G., Klimanova, Y., **Zhang, J. J.**, & Vincenzetti, S. (2021). Nutritional properties of camelids and equids fresh and fermented Milk. *Dairy*, 2(2), 288-302.
6. Polidori, P., Cammertoni, N., Santini, G., Klimanova, Y., **Zhang, J. J.**, & Vincenzetti, S. (2021). Effects of Donkeys Rearing System on Performance Indices, Carcass, and Meat Quality. *Foods* 2021, 10, 3119.