

# 目 次

## CONTENTS

# MEAT RESEARCH 肉类研究

刊号: ISSN1001-8123 (国际标准刊号)  
CN11-2682/TS (国内统一刊号)

2011年第03期 总第145期  
No.03,2011 Total No.145

### 『大学堂』 Great Learning

食品检验、储存、运输和销售的卫生管理

Hygiene Design on Instruction, Save, Transportation and Sales of Food Factory

### 『基础研究』 Basic Research

冻鸡肉中肠炎沙门氏菌的分离与鉴定

Isolation and Identification of *Salmonella enteritidis* from Frozen Chicken

唐爱明 01

TANG Aiming et al.

陈皮对广式腊肠品质的影响

Effect of Tangerine Peel on Cantonese Sausage Quality

符小燕 04

FU Xiaoyan et al.

### 『包装贮运』 Package & Storage

滚揉腌制液中添加Nisin对川香鸡柳的保鲜效果

Effects of Adding Nisin to Curing Solution on Preservation of Sichuan-style Chicken Skewers

王秀江 07

WANG Xiujiang et al.

### 『分析检测』 Analysis & Detection

凝胶渗透色谱净化-气相色谱-质谱法测定肉品中的甲氧滴滴涕

Determination of Methoxychlor in Meat Using GPC-GC-MS

吕建霞 12

LU Jianxia et al.

腊肠主体风味物质及其分析新方法

A Novel Analytical Method for Key Odor Compounds of Chinese Sausage

刘登勇 15

LIU Dengyong et al.

干燥鸡胸肉褐变原因分析及褐变程度的测定

Mechanism Analysis and Determination of Browning in Dried Chicken Breast

翁江来 21

WENG Jianglai et al.

### 『大学论坛』 University Forum

肉制品加工中使用的辅料——抗氧化剂

Ingredients in Meat Products: Antioxidants

王盼盼 25

WANG Panpan

## 『专题论述』 Reviews

发酵牛肉中金黄色葡萄球菌食物中毒缺失机制研究进展 Recent Advance in Depletion Mechanism of <i>Staphylococcus aureus</i> Food Poisoning in Fermented Beef	贾红亮 32 JIA Hongliang et al.
牛副产物——脏器的开发利用现状 Current Status of Development and Utilization of Bovine Vicera as a By-products of Beef Industry	郭兆斌 35 GUO Zhaobin et al.
我国畜禽骨骼及其蛋白质资源综合利用进展 Progress on Comprehensive Utilization of Livestock and Poultry Bone and Protein Resources in China	蔡杰 38 CAI Jie et al.
离子色谱法在肉品多聚磷酸盐测定中的应用 Advance in Application of Ion Chromatography to Determination of Polyphosphate in Meat	万可慧 43 WAN Kehui et al.
金属检测器在速冻禽肉制品中的应用 A Review on Application of Metal Detector in Production of Frozen Poultry Meat Products	金江涛 46 JIN Jiangtao et al.

甘肃省肃南县藏系绵羊肉在成熟过程中食用品质测定及机理 Quality Characteristics of Mutton from Tibet Sheep in Sunan, Gansu during Aging Process and Its Mechanism: A Review	孙志昶 49 SUN Zhichang et al.
---	-------------------------------

发酵火腿中单核细胞增生李斯特氏菌限量探讨与建议 Discussion and Proposals on <i>Listeria monocytogenes</i> Limit Value of Fermented Ham	施延军 52 SHI Yanjun et al.
---	-----------------------------

## 『新闻稿』 Press Release

创新技术令公猪异味得以高效控制	42
-----------------	----

## 『信息知识』 Information

会发光的腌猪肉	48
如何识别病害猪肉	55
“瘦肉精”事件再次敲响食品安全警钟	56