

MEAT RESEARCH

肉类研究



春发
中国驰名商标

SAVORY EXPERT
TRUST CHUNFA

咸味专家·信赖春发

Behind every flavors
is our high demand to health

每一道香味背后，
是我们对健康的苛求

我们拥有国际领先食品配料生产基地,以及香精行业国家级
认证测验实验室.严格质量安全管理体系,实施全生产链安全
监控...除了对咸味风味的不懈追求,每一道香味背后,是我们
对健康的苛求。



天津春发集团
Tianjin Chunfa Group

地址: 天津市东丽经济开发区丽北路11号
网址: <http://www.chunfa.com.cn>

电话: 86-22-24992489 24990895
邮箱: cfmarketing@chunfa.com.cn

ISSN 1001-8123



9 771097 数据 38



中国肉类食品综合研究中心
CHINA MEAT RESEARCH CENTER

目次

肉类研究

刊号: ISSN 1001-8123 (国际标准刊号)
CN 11-2682/TS (国内统一刊号)

2013年第08期 总第174期
No.08, 2013 Total No.174

『基础研究』 Basic Research

- 静态腌制过程中牛干巴理化特性 何凡 01
Physico-chemical Property of Yunnan Dry-Cured Beef during the Static Curing Process He Fan et al.
- 鳕鱼和鲛鱼鱼肉蛋白酶解产物功能特性及抗氧化性 史策 05
Antioxidant Activity and Functional Properties of Protein Hydrolysates from Cod (*Gadus macrocephalus*) and Spanish Mackerel (*Scomberomorus commersoni*) Meat Shi Ce et al.

『加工工艺』 Processing Technology

- 氢氧化铵处理对牦牛肉理化性质的影响 史智佳 08
Effect of Ammonium Hydroxide Treatment on Physicochemical Properties of Yak Meat Shi Zhijia et al.
- 加工工艺及配方对姜母鸭感官品质及货架期的影响 于米华 11
Effects of Process Parameters and of Marinade Composition on Sensory Quality and Shelf Life of Ginger Duck Yu Mihua et al.
- 外源蛋白酶对黔式腊肉风味的影响 朱建军 16
Effect of Exogenous Protease Enzymes on the Flavor of Guizhou Bacon Zhu Jianjun et al.
- 绿茶提取物、亚硝酸钠及其混合物对意式发酵肠质地的影响 张新亮 21
Effects of Green Tea Extract, Sodium Nitrite and Their Combination on Texture in Italian Fermented Sausage Zhang Xinliang et al.

『专题论述』 Reviews

- | | |
|---|---------------------|
| 肌纤维类型与生理代谢、生长性能及肉质的关系 | 张 丽 25 |
| Relationship of Muscle Fiber Types with Physiological Metabolism,
Growth Performance and Meat Quality | Zhang Li et al. |
| 肉制品加工过程中harman和norharman形成机制研究进展 | 潘 晗 31 |
| Recent Progress in Understanding the Formation Mechanism of Harman and Norharman in
Cooked Meat Products during Processing | Pan Han et al. |
| 金枪鱼的加工利用技术研究进展 | 段振华 35 |
| A Review of Technologies for Processing and Utilization of Tuna | Duan Zhenhua et al. |
| 冷却肉卫生安全控制及保鲜技术研究进展 | 张冬怡 39 |
| Advances in Safety and Hygiene Control and Preservation Technologies for Chilled Meat | Zhang Dongyi et al. |