

目次

CONTENTS

MEAT RESEARCH 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)

2014年第11期 总第189期
No.11 2014 Total No.189

『基础研究』 Basic Research

育成期营养水平对育肥皖南牛背最长肌不同部位肉品质的影响 张兴隆 01

Effect of Growth-Period Nutrition on the Beef Quality of Different Locations along

longissimus dorsi of Fattening Wannan Cattle

Zhang Xinglong et al.

干燥方法对果蔬复合发酵鹿肉脯品质特性的影响 赵岩 07

Effect of Drying Methods on the Quality of Fermented Venison Jerky

Incorporated with Fruit and Vegetable

Zhao Yan et al.

『加工工艺』 Processing Technology

响应面法优化影响生鲜牛肉肌红蛋白和色素含量的超高压工艺 王辉 12

Optimization of High Hydrostatic Pressure Processing Parameters Affecting Myoglobin and

Pigment Contents in Fresh Beef by Response Surface Methodology

Wang Hui et al.

脂代果蔬/鹿肉复合发酵香肠加工特性与工艺优化 姚光明 21

Fermented Venison Sausages with Added Fruits and Vegetables Made by

Replacement of Pork Fat with Vegetable Oils: Processing

Properties and Process Optimization

Yao Guangming et al.

『分析检测』 Analysis & Detection

- | | |
|---|-----------------------|
| 电子鼻对酱牛肉煮制过程中老汤风味的检测 | 白一凡 27 |
| Detection of Flavor Compounds in the Broth during Cooking of Sauced Beef by Electronic Nose | Bai Yifan et al. |
| 沙门氏致病菌标准阳性模板的构建及实时荧光定量聚合酶链式反应检测 | 陈 晨 30 |
| Construction of Standard Positive Template and Development of a Real-Time Fluorescence
Quantitative Polymerase Chain Reaction (FQ-PCR) Assay for Pathogenic <i>Salmonella</i> spp. | Chen Chen et al. |
| 电子鼻快速检测不同煮制时间的酱牛肉风味 | 贡 慧 34 |
| Rapid Detection of Flavor Compounds in Spiced Beef with Different
Cooking Times by Electronic Nose | Gong Hui et al. |
| 利用表面等离子体共振技术检测猪尿中盐酸克伦特罗 | 廉双秋 38 |
| Detection of Clenbuterol Hydrochlorid in Swine Urine Using Surface Plasmon Resonance | Lian Shuangqiu et al. |