

# MEAT RESEARCH

# 肉类研究



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话：021-50802581 传真：021-50802583

邮箱：E-mail:dookoo\_nl@126.com

网址：www.dookoo.com.cn

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

# 目次

CONTENTS

# MEAT RESEARCH 肉类研究

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## 『基础研究』 Basic Research

- 鳙鱼鱼肉不同酶解产物的加工特性及抗氧化性** 李东萍 01
- Processing Properties and Antioxidant Activity of Protein Hydrolysates from Bighead Carp  
(*Aristichthys nobilis*) Meat Produced with Two Different Proteases LI Dongping et al.
- L-精氨酸对鸡胸肉中肌球蛋白凝胶特性的影响** 付 渊 06
- Effects of Different Concentrations of L-Arginine on the Gel Properties of Chicken Breast Myosin FU Yuan et al.
- 不同处理对新疆羊半腱肌嫩度的影响** 张 文 10
- Effects of Different Treatments on the Tenderness of *semitendinosus* Muscle from  
Xinjiang Thin-Haired Sheep ZHANG Wen et al.
- 青藏高原有机牦牛背最长肌肌肉的差异蛋白质组学** 贾建磊 15
- Differential Proteomics Analysis of Fresh and Refrigerated *longissimus dorsi* Muscles of Organically  
Raised Yaks from the Qinghai-Tibetan Plateau JIA Jianlei et al.
- 猪宰后不同部位白肌肉与正常肉品质变化、能量代谢的差异** 郭守立 19
- Meat Quality Changes and Differences in Energy Metabolism of Normal and PSE Pork Muscle  
Different Carcass Parts during Postmortem Storage GUO Shouli et al.



## 『加工工艺』 Processing Technology

- 超声波在五花猪肉炖煮工艺中的应用 雷辰 25  
Ultrasonic Application for Stewing Pork Belly LEI Chen et al.

## 『分析检测』 Analysis & Detection

- 气相色谱-三重四极杆质谱测定广东地区市售腊肠中9种挥发性亚硝胺 余卫军 29  
Investigation of Nine Volatile Nitrosamines in Sausages Marketed in Guangdong Province by Gas Chromatography Tandem Triple Quadrupole Mass Spectrometry (GC-MS-MS) YU Weijun et al.
- DNA条形码技术检测调理肉制品掺杂 陈健 35  
Application of DNA Barcoding for the Detection of Adulterants in Prepared Meat Products CHEN Jian et al.

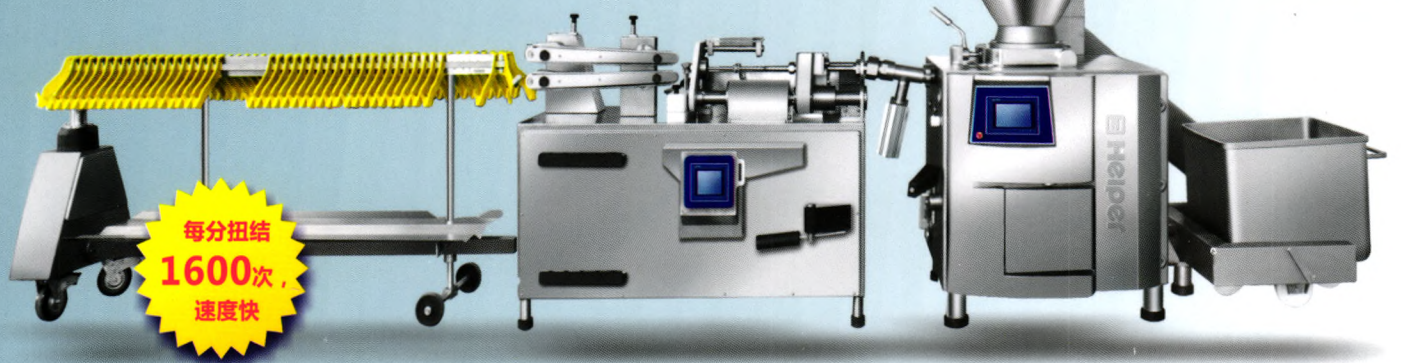
## 『专题论述』 Reviews

- 生物保护菌及其在肉制品中的应用 刘鹏雪 40  
Bioprotective Bacteria and Its Application in Meat Products: A Review LIU Pengxue et al.
- 肉类食品中产气荚膜梭菌及其控制研究进展 贾珊珊 45  
*Clostridium perfringens* in Meat Products and Its Inhibition by Different Methods: A Review JIA Shanshan et al.
- 肉制品脂肪氧化控制研究进展 施佩影 52  
Progress in Research on the Control of Fat Oxidation in Meat Products SHI Peiyong et al.



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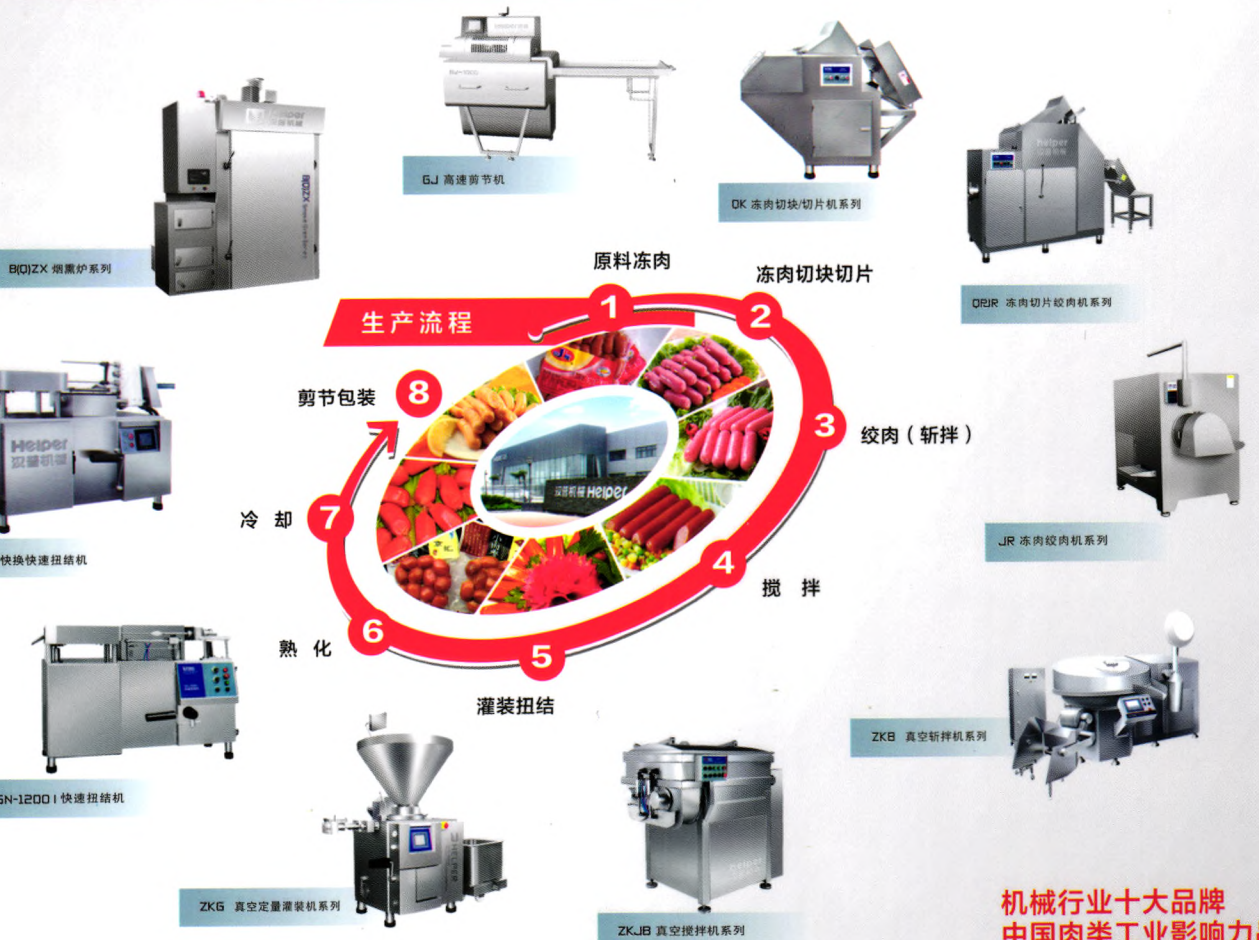
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