

目次

CONTENTS

MEAT RESEARCH 肉类研究

中国标准连续出版物号: $\frac{\text{ISSN } 1001-8123}{\text{CN } 11-2682/\text{TS}}$

2018年第2期 总第228期
No.2 2018 Total No.228

『基础研究』 Basic Research

- 高密度CO₂对虾肌球蛋白微观形貌的影响 刘书成 01
Effect of Dense Phase Carbon Dioxide on Micromorphology of Myosin from
Litopenaeus vannamei Muscle LIU Shucheng et al.
- 珍珠贝外套膜胶原蛋白肽及其锌螯合物的体外抑制骨质疏松作用 马 婷 08
Antiestoporotic Effects of Collagen Peptides and Zinc-Chelating Complex from
Pearl Oyster Mantle MA Ting et al.
- 小麦淀粉和马铃薯淀粉对鱼丸品质的影响 周 阳 15
Effect of Wheat and Potato Starches on the Quality of Fish Balls ZHOU Yang et al.

『加工工艺』 Processing Technology

- 乳酸菌混合快速发酵低盐型酸肉的工艺优化 谢焱焱 20
Optimization of Rapid Fermentation of Low-Salt Sour Meat by a Combination of
Two Lactic Acid Bacteria XIE Yaoyao et al.

『分析检测』 Analysis & Detection

- 高效液相色谱-串联质谱法检测鱼肉中5种头孢类药物 贝亦江 28
Simultaneous Determination of 5 Cephalosporins in Fish by High Performance
Liquid Chromatography-Tandem Mass Spectrometry BEI Yijiang et al.
- 基于SELDI-TOF-MS的冷却滩羊肉微生物差异蛋白分析 胡倩倩 33
Surface Enhanced Laser Desorption Ionization Time-of-Flight Mass Spectrometry
Analysis of Surface Microbial Differential Proteins in Chilled Tan Sheep Meat HU Qianqian et al.

DNA条形码技术鉴别市售鱼肉制品真伪	石蕊寒 40
The Authentication of Commercial Fish Products using DNA Barcoding Technique	SHI Ruihan et al.

『包装贮运』 Package & Storage

二氧化氯对鲳鱼微冻贮藏品质的影响	季晓彤 46
Effect of Chlorine Dioxide on Pomfret Quality during Superchilled Storage	Ji Xiaotong et al.
二氧化碳麻醉对罗非鱼有水运输的影响	管维良 52
Effect of Carbon Dioxide Anesthesia in Live Tilapia Transportation with Water	GUAN Weiliang et al.

『专题论述』 Reviews

我国水产品加工贸易现状与发展策略	周德庆 57
Current Situation and Development Strategy of Aquatic Products Processing and Trade in China	ZHOU Deqing et al.
金鲳鱼加工技术与综合利用研究进展	李 川 63
Technological Progress in Processing and Comprehensive Utilization of Golden Pompano	LI Chuan et al.