

MEAT RESEARCH

肉类研究

创新科技 芬芳四溢

专注于调味精油行业

十年积淀

专业品质，值得信赖



- 11700升+X 超临界萃取生产规模
- 108项专有技术，细分行业技术开发的领跑者
- 1800家客户，优质服务的体验者

全国客服热线

400-032-5166

www.xomolon.com



雪麦龙新浪微博



雪麦龙微信公众号



郑州雪麦龙食品香料有限公司

ZHENGZHOU XUEMAILON FOOD FLAVOR CO., LTD.

公司地址及研发中心

电话: 0371-56561888

传真: 0371-56567092

郑州市航空港区新港大道
台湾科技园27-1栋

生产厂区

电话: 0371-62582555

传真: 0371-62582333

新郑市薛店镇工业
园区东园路11号



ISSN 1001-8123



9 771001 812206



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

中国标准连续出版物号: ISSN 1001-8123
CN 11-2682/TS

2020年第1期 总第251期
No.1 2020 Total No.251

『特邀稿件』 Invited Contribution

我国肉品加工科技现状及趋势 张德权, 惠 腾, 王振宇(1)
Current Situation and Future Trend of Meat Processing Technology in China
ZHANG Dequan, HUI Teng, WANG Zhenyu (1)

『基础研究』 Basic Research

传统发酵肉成熟过程中微生物菌群和理化性质变化 田 星, 赵 邯, 王浩东, 任 锐, 李宗军*(9)
Changes in Microbial Flora and Physicochemical Properties of Traditional Fermented Meat during Ripening
TIAN Xing, ZHAO Han, WANG Haodong, REN Rui, LI Zongjun* (9)

发酵肉用凝结芽孢杆菌的筛选及其发酵特性 黄雨霞, 李鹏飞, 武瑞赞, 张 莹, 李平兰*(15)
Screening for *Bacillus coagulans* as a Starter Culture for Meat Fermentation and Its Fermentation Characteristics
HUANG Yuxia, LI Pengfei, WU Ruiyun, ZHANG Ying, LI Pinglan* (15)

传统腊肉的理化、微生物与风味特性 李馨蕊, 刘力钰, 杨 扬, 侯萍萍, 赵禹彤, 张铁华, 赵昌辉*(22)
Physicochemical, Microbial and Flavor Profiles of Traditional Chinese Cured Meat
LI Xinrui, LIU Liyu, YANG Yang, HOU Pingping, ZHAO Yutong, ZHANG Tiehua, ZHAO Changhui* (22)

『加工工艺』 Processing Technology

秘鲁鱿鱼皮酸溶性胶原蛋白提取工艺优化及其特性 刘 梦(27)
Optimization of Extraction Process for Acid Soluble Collagen from Jumbo Squid (*Dosidicus gigas*)
Skin and Evaluation of Its Characteristics LIU Meng (27)

宰后颈臂束缚技术对牛肉品质的影响 温凯欣, 徐晨晨, 张 杨, 丰永红, 叶治兵, 崔繁荣, 王 煦, 朱廷新, 孙宝忠*(34)
Effect of Postmortem Neck-Arm Restraint on Beef Quality WEN Kaixin, XU Chenchen, ZHAGN Yang,
FENG Yonghong, YE Zhibing, CUI Fanrong, WANG Xu, ZHU Tingxin, SUN Baozhong* (34)

超声波解冻对羊肉品质的影响 杜鹏飞, 王维婷, 李孟孟, 王 玮, 肖欣欣, 王守经*, 柳尧波,
胡 鹏, 孙苏军, 汝 医, 孙 蓓, 李 晴, 李永生(39)
Effect of Ultrasonic Thawing on Quality Characteristics of Frozen Mutton
DU Pengfei, WANG Weiting, LI Mengmeng, WANG Wei, XIAO Xinxin, WANG Shoujing*,
LIU Yaobo, HU Peng, SUN Sujun, RU Yi, SUN Bei, LI Qing, LI Yongsheng (39)

石榴皮提取物对生猪肉饼品质的影响 李 颖, 李保玲, 董新玲, 马文慧, 曹云刚*(45)
Effect of Pomegranate Peel Extract on Quality and Storage Stability of Raw Pork Patties

LI Ying, LI Baoling, DONG Xinling, MA Wenhui, CAO Yungang* (45)

基于质构品质降维分析法优化番茄皮渣鱼丸加工工艺 薛 山(51)
Formulation Optimization of Fish Balls Added with Tomato Pomace for Improved Overall

Texture Quality as Determined by Dimension Reduction Analysis XUE Shan (51)

『分析检测』 Analysis & Detection

羊骨骼肌肌钙蛋白T单克隆抗体的制备及其特性

刘静静, 王振华, 李素红, 张 静, 吴 萌, 杜顺丰, 张 岩*, 李春生*(59)

Preparation and Characterization of Monoclonal Antibody against Sheep Skeletal Muscle Troponin T

LIU Jingjing, WANG Zhenhua, LI Suhong, ZHANG Jing, WU Meng, DU Shunfeng, ZHANG Yan*, LI Chunsheng* (59)

基于16S rRNA基因序列鉴定秘鲁茎柔鱼和澳洲双柔鱼 田潇然, 吕世鑫, 陈玉春, 王洪涛*(64)
Identification of *Dosidicus gigas* and *Nototodarus gouldi* by 16S rRNA Gene Sequence

TIAN Xiaoran, LÜ Shixin, CHEN Yuchun, WANG Hongtao* (64)

萝卜丝入坛发酵对安岳坛子肉特征风味形成的影响 肖 岚, 李燮昕, 杨 芳, 朱 楠, 刘妍佳, 鲜丹丹(69)
Influence of Cofermentation with Radish Shreds on the Flavor of Anyue Jar Meat

XIAO Lan, LI Xiexin, YANG Fang, ZHU Nan, LIU Yanjia, XIAN Dandan (69)

凝胶渗透色谱净化-气相色谱-质谱法检测烤鸭鸭皮中16种多环芳烃 沈习习, 战俊良, 汤晓艳*(77)
Determination of 16 Polycyclic Aromatic Hydrocarbons in Roast Duck Skin by Gel Permeation

Chromatography Clean-up Combined with Gas Chromatography-Mass Spectrometry

SHEN Xixi, ZHAN Junliang, TANG Xiaoyan* (77)

超高效液相色谱法测定肉类食品中甲氧氯普胺的含量

尹青春, 邓 浩*, 谭高好, 徐 彬, 朱琰婷, 王运选, 刘阳丽(83)

Quantitative Determination of Metoclopramide in Meat by Ultra-High Performance Liquid Chromatography

YIN Qingchun, DENG Hao*, TAN Gaohao, XU Bin, ZHU Yanting, WANG Yunxuan, LIU Yangli (83)

『包装贮运』 Package & Storage

恒定和分段低温贮藏对脆皮肠和方片火腿品质的影响

姜雪娟, 纵心想, 李秋宁, 熊国远*, 陶宏斌, 孟从军, 熊 伟(88)

Effect of Continuous versus Stepwise Low-Temperature Storage on Quality of Crispy Sausage and Square Sausage

JIANG Xuejuan, ZONG Xinxiang, LI Qiuning, XIONG Guoyuan*, TAO Hongbin, MENG Congjun, XIONG Wei (88)

『专题论述』 Reviews

即食肉制品微生物污染及其控制技术研究进展

张志刚, 林祥木, 胡 涛, 邹忠爱, 苏永裕, 邵乐乐(94)

Microbial Contamination of Ready-to-Eat Meat Products and Its Control: A Review

ZHANG Zhigang, LIN Xiangmu, HU Tao, ZOU Zhongai, SU Yongyu, SHAO Lele (94)