

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3期 总第253期
No.3 2020 Total No.253

『基础研究』 Basic Research

模型体系中PhIP、Norharman、Harman 3种杂环胺的形成与抑制 刘甜甜, 姚瑶*, 王未, 彭增起(1)
Formation and Inhibition of Three Heterocyclic Amines, PhIP, Norharman and Harman in a Model System
LIU Tiantian, YAO Yao*, WANG Wei, PENG Zengqi (1)

『加工工艺』 Processing Technology

茶多酚对羊肉肌原纤维蛋白凝胶特性的影响 李立敏, 杨豫崧, 成立新, 姜昕禹, 高爱武*(8)
Effect of Tea Polyphenols on Gelation Properties of Mutton Myofibrillar Protein
LI Limin, YANG Yulong, CHENG Lixin, JIANG Xinyu, GAO Aiwu* (8)

熟化方式对酱卤风味牛肉品质及多环芳烃含量的影响 胡高峰, 汪永, 孙苏月, 邢巍, 陈从贵, 蔡克周*(14)
Effects of Cooking Methods on the Quality and Polycyclic Aromatic Hydrocarbon Content of Sauce-Marinated Beef
HU Gaofeng, WANG Yong, SUN Suyue, XING Wei, CHEN Conggui, CAI Kezhou* (14)

接种植物乳杆菌和蔗糖添加量对发酵香肠品质特性的影响 郭玲玲(20)
Effects of Inoculation with *Lactobacillus plantarum* and Sucrose Addition on
Quality Characteristics of Fermented Sausage
GUO Lingling (20)

Sous Vide加工方法对牦牛肉品质的影响 梁吉虹, 陈一萌, 侯娇, 唐善虎*, 李思宁(27)
Effect of Sous Vide Processing on Quality of Yak Meat
LIANG Jihong, CHEN Yimeng, HOU Jiao, TANG Shanhu*, LI Sining (27)

腌制时间对清蒸刀鱼食用品质及组织结构的影响 沈晖, 吴鹏(34)
Effect of Curing Time on Eating Quality and Microstructure of Steamed Sauri
SHEN Hui, WU Peng (34)

『分析检测』 Analysis & Detection

当雄牦牛肉的营养和风味特性 李素, 其美次仁, 王守伟*, 赵冰*, 周慧敏, 潘晓倩, 吴倩蓉, 朱宁, 刘梦, 张顺亮(39)
Nutritional and Flavor Characteristics of Yak Meat from Dangxiong, Tibet
LI Su, QIMEICIREN, WANG Shouwei*, ZHAO Bing*, ZHOU Huimin, PAN Xiaolian,
WU Qianrong, ZHU Ning, LIU Meng, ZHANG Shunliang (39)

基于模糊感官评价的黄羽肉鸡品种对鸡汤品质影响分析 肖丽翠, 闫征, 王道营, 徐为民, 诸永志, 王咏梅, 陈本生, 许慧卿*(45)
Effect of Breed on Chicken Broth Properties of Yellow-Feathered Broilers Based on Fuzzy Sensory Evaluation
XIAO Licui, YAN Zheng, WANG Daoying, XU Weimin, ZHU Yongzhi,
WANG Yongmei, CHEN Bensheng, XU Huiqing* (45)

QuEChERS-高效液相色谱-质谱联用法同时检测鸡胗和鸡肝中15种喹诺酮类和四环素类抗生素

王志昱, 张桂芳*, 张晓瑜, 张 艺, 张甜甜(51)

Simultaneous Determination of 15 Quinolones and Tetracyclines Antibiotics in Chicken Gizzard and Liver by QuEChERS-High Performance Liquid Chromatography-Mass Spectrometry

WANG Zhiyu, ZHANG Guifang*, ZHANG Xiaoyu, ZHANG Yi, ZHANG Tiantian (51)

呋喃西林代谢物单克隆抗体的制备及免疫学特性鉴定

徐冬梅, 李亚英, 耿海波, 李玉静*(58)

Preparation and Immunological Characterization of Monoclonal Antibody against Furacillin Metabolite

XU Dongmei, LI Yaying, GENG Haibo, LI Yujing* (58)

全自动固相萃取-高效液相色谱法测定熏烤肉制品中苯并(a)芘含量

刘孝英, 王 毅*(63)

Determination of Benzo(a)pyrene in Smoked and Roasted Meat Products by Automated Solid Phase

Extraction-High Performance Liquid Chromatography

LIU Xiaoying, WANG Yi* (63)

『包装贮运』 Package & Storage

鲶鱼冷藏过程中气味和新鲜度的变化及相关性

周明珠, 熊光权, 乔 宇*, 廖 李, 向雅芳, 汪 兰, 吴文锦, 李 新, 石 柳, 丁安子(68)

Changes and Correlation of Odor and Freshness of Channel Catfish during Cold Storage

ZHOU Mingzhu, XIONG Guangquan, QIAO Yu*, LIAO Li, XIANG Yafang, WANG Lan,

WU Wenjin, LI Xin, SHI Liu, DING Anzi (68)

『专题论述』 Reviews

基于生物可降解材料的活性包装在熟肉制品中的应用进展

陈文文, 朱立贤, 罗 欣, 张一敏*, 郝剑刚, 张文华(75)

Recent Progress in the Application of Biodegradable Active Packaging in Cooked Meat Products

CHEN Wenwen, ZHU Lixian, LUO Xin, ZHANG Yimin*, HAO Jiangang, ZHANG Wenhua (75)

肉制品绿色制造——低钠干腌肉制品研究进展

刘世欣, 张雅玮*, 郭秀云, Putri Widyanti HARLINA, 任晓璞, 鲍英杰, 朱玉霞, 彭增起(82)

Green Manufacturing of Meat Products: Progress in Low-Sodium Dry-Cured Meat Products

LIU Shixin, ZHANG Yawei*, GUO Xiuyun, Putri Widyanti HARLINA,

REN Xiaopu, BAO Yingjie, ZHU Yuxia, PENG Zengqi (82)

肉类食品中典型异味物质研究进展

黄春红, 冷瑞丹(88)

A Review of Studies on Typical Off-flavor Substances in Fish and Meat

HUANG Chunhong, LENG Ruidan (88)

硒的生理功能及其对畜禽动物性能和肉质的影响研究进展

余 青, 秦乐蓉, 丽 蕊, 王海滨*, 胡依黎, 廖 鄂, 陈季旺, 程水源(94)

Recent Advances in Understanding the Physiological Functions of Selenium and Its Effects on

Animal Performance and Meat Quality

YU Qing, QIN Lerong, LI Rui, WANG Haibin*, HU Yili, LIAO E, CHEN Jiwang, CHENG Shuiyuan (94)