

主办单位:

北京方略信息科技有限公司
北京电子产品质量检测中心



QK1940347

CN 11-5956/TS

ISSN 2095-0381

CODEN: BAZJAC

食品安全质量检测学报

JOURNAL OF FOOD SAFETY & QUALITY

本期重点:

- 庆祝新中国成立70周年专题纪念综述系列报道 ▪
——食品安全与质量领域系统回顾

本期专题:

- 食品风味研究 ▪
- 食品化学与营养 ▪

2019年8月
半月刊
第10卷 第15期



ISSN 2095-0381



9 772095 038190

1.5>

中国科技核心期刊

EBSCO收录

英国《食品科学技术文摘》(FSTA)收录

俄罗斯《文摘杂志》(AJ)收录

英国国际农业与生物科学研究中心(CABI)全文收录

《中国学术期刊网络出版总库》(CNKI)全文收录

"万方数据 数字化期刊群"全文收录

万方数据

食品安全质量检测学报

2019年8月 第10卷 第15期 半月刊

目次

本期重点:

庆祝新中国成立70周年专题纪念综述系列报道——食品安全与质量领域系统回顾

近10年我国传统饮料酒白酒和黄酒品质安全研究现状与展望 范文来, 王 栋 4811-4829

本期专题: 食品风味研究

食品风味研究动态 刘 源, 陈艳萍 4830-4831

食品异味问题现状及其研究进展 孙钰清, 吴继红, 庞雪莉 4832-4839

3种天然甜味剂的风味、生理功能及应用研究进展 曾 艳, 裴雯雯, 朱玥明, 等 4840-4847

肉制品加工过程风味和伴生危害物的生成及关联规律 陈俏纯, 何志勇, 秦 昉, 等 4848-4855

黄酒微生物及其与风味形成关系的研究进展 陈 臣, 刘 洋, 田怀香, 等 4856-4863

黄酒中苦味物质形成机制研究进展 于海燕, 谢静茹, 解 铜, 等 4864-4868

茶叶香气提取方法 郭向阳, 宛晓春 4869-4876

干燥方式对食用菌风味物质影响研究进展 侯 会, 陈 鑫, 方东路, 等 4877-4883

江苏白酒产业现状及风味研究进展 曹玉发 4884-4889

燕麦加工中苦味物质的分离与初步鉴定 皇甫文倩, 金文苑, 胡新中 4890-4895

黑曲霉和红曲霉酿造黄酒理化成分及挥发性物质的比较分析 黄玲玲, 程凯森, 张美芳, 等 4896-4904

循环煮制对德州扒鸡香辛料包挥发性风味物质的影响 顾明月, 盖圣美, 崔晓莹, 等 4905-4913

不同复水条件对香菇特征香味物质的影响 董晓博, 于慧萍, 高 沁, 等 4914-4920

紫外可见分光光度法测定鸡精调味品中呈味核苷酸二钠的不确定度评定
..... 王燕姣, 张彦军, 洪 霞, 等 4921-4925

基于香气成分的信阳毛尖香型分类研究 陈娇娇, 鲁成银, 王国庆, 等 4926-4936

响应面法优化白芷水溶性多糖提取工艺的研究 唐 森, 农艳宁, 覃逸明, 等 4937-4943

海参肠酶解液美拉德反应增香工艺研究 张胜男, 崔 琦, 喻 佩, 等 4944-4952

加权评分法和Friedman检验法对4种香肠制品的感官评价 吕艳春 4953-4959

利用顶空固相微萃取联动气相色谱-质谱分析对比分析刺果番荔枝和普通番荔枝的
挥发性香气成分 雷冬明, 陈金明, 陈恺嘉 4960-4966

气相色谱-质谱法检测饮料中的愈创木酚 邓春波, 林海珠, 李 军 4967-4971

本期专题: 食品化学与营养

食品化学与营养研究动态 张 民 4972-4973

熔球态蛋白质的结构表征及功能的研究进展 李祥鹏, 高 健, 刘晓飞, 等 4974-4981

农副产品干燥及其联合技术研究进展 孙红霞, 孙静儒, 朱彩平 4982-4987

虎杖中大黄素提取技术的研究进展 余瑶瑶, 刘义梅 4988-4993

水包油乳液中油脂氧化稳定性的研究进展 梁 彬, 姬长建, 侯汉学, 等 4994-5000

运动营养食品及其功能性成分研究进展 孟佳珩, 侯建鹏 5001-5006

运动营养食品的研究现状与发展趋势 王 思 5007-5012

过量维生素D对细胞代谢的影响及器官损伤的研究进展 宋 晓, 耿 越 5013-5018

维生素 A 的毒理学研究进展	王亚莉, 耿 越	5019-5023
阿尔兹海默症病人饮食护理的研究进展	王 祺	5024-5028
有机酸的生理功能及其在运动中的应用	王美舒	5029-5033
II型胶原蛋白对修复人体关节运动损伤的作用	雷 蕾	5034-5038
全民运动与饮食健康	冯府龙	5039-5043
不同黏度魔芋葡甘聚糖对食欲和能量摄入量的影响	商龙臣, 王 凌, 李 晶, 等	5044-5051
二十二碳六烯酸营养强化鸡蛋及蛋黄粉中脂质分析	赵英才, 于竹林, 李 榕, 等	5052-5057
美拉德反应修饰对负载姜黄素的玉米醇溶蛋白纳米颗粒制备及性质的影响	黄国清, 董 潇, 李晓丹, 等	5058-5064
武功山紫红米总黄酮提取方法的优化	张伦宁, 刘 珂, 黄 潮, 等	5065-5068
盐生肉苁蓉通便有效部位的提取工艺及药效学研究	杨建华, 麦吾菊丹·阿力甫, 居博伟, 等	5069-5075
母乳喂养与人工喂养对婴儿生长速率的影响及缺铁性贫血、营养状态的差异性分析	贾莅彦, 宋 璐, 关艳红, 等	5076-5080
固相萃取-高效液相色谱法测定饼干中的维生素 B ₁₂	孙璐璐, 朱 帅, 陈彦会, 等	5081-5086
荧光观察方法检测水中大肠埃希氏菌的应用	鲍晓凤, 刘胜桃, 秦思文, 等	5087-5090

食品分析与检测

高通量测序技术在食品微生物检测中的应用	李桂澜, 匡 华	5091-5097
农作物中抗生素检测技术的研究进展	齐鹤鸣, 严 华, 张 雷, 等	5092-5103
食用油脂中合成抗氧化剂的检测分析研究进展	姚 强	5104-5110
芫菁酸性多糖 BRAP-2 体内抗 Lewis 肺癌活性研究	阿依夏古丽·巴卡斯, 胡 晟, 陈 莉, 等	5111-5116
液相色谱-串联质谱法检测蜂蛹粉中链霉素及双氢链霉素的残留量	殷 耀, 袁 娟, 彭 镇, 等	5117-5122
GNM C7-8 实时荧光 PCR 同时快速检测 8 种动物源性成分	胡连霞, 项佳林, 张亦琴, 等	5123-5130
基于漆酶的时间-温度指示剂研究	张 岩, 王 麟, 周龙杰, 等	5131-5136
高效液相色谱-串联质谱法同时检测饮料中 16 种添加剂	陈宁周, 王海波, 莫紫梅, 等	5137-5147
高效液相色谱法测定米面及制品中的过氧化苯甲酰	彭名军, 李慧琴, 宋安华, 等	5148-5155
QD-Infinity 免疫荧光定量法快速测定玉米中呕吐毒素的适用性研究	马 志, 刘松雁, 董明杰, 等	5156-5160
响应面优化柚子百香果果酒发酵工艺及其抗氧化性	苏 龙, 吴小梅, 陈玉菲, 等	5161-5168
高效液相色谱-串联质谱法测定腐乳中 16 种真菌毒素	陈宁周, 颜玉婷, 王海波, 等	5169-5179
腐竹加工过程中硼含量迁移率及其硼本底值研究	王 俏, 岳清洪, 黄 瑛, 等	5180-5183
感官异常番茄酱和杏酱中腐败细菌的快速鉴定	刘淑娟, 唐 琴, 马雪艺, 等	5184-5189
高效液相色谱-串联质谱法测定鲫鱼中孔雀石绿的不确定度评定	晁伟杰	5190-5195
QuEChERS-气相色谱-质谱法测定糙米中氯唑磷含量的不确定度评定	吴奕煌, 王同珍, 柯丽群, 等	5196-5201

食品安全监管

泰国食品安全监管体系研究	边红彪	5202-5205
欧盟食品安全检验检测体系评估	杨 洋, 孙 利, 李 立, 等	5206-5210
食品安全监测体系研究	杨 旭, 刘红玉	5211-5215
食品安全监督抽检报告管理与运用的创新探究	邓 攀, 谢爱华, 陈 科	5216-5220
2016~2018 年全国食品安全监督抽检的食品安全形势分析	吕冰峰, 吕 卓, 邢书霞	5221-5226
食品加工企业对农产品规模生产效益影响的实证研究	吕 华	5227-5232
投稿须知		5233-5234

Journal of Food Safety and Quality

Aug., 2019 Vol. 10 No. 15 Semimonthly

Contents

Highlight:

Special Reports on the Commemoration of the 70th Anniversary of the Founding of New China — Systematic Review of the Field of Food Safety and Quality

Current practice and future trends of alcoholic beverages safety of China traditional *Baijiu* and *Huangjiu* in recent decades FAN Wen-Lai, *et al* 4811-4829

Special Topic: Research of Food Flavor

Research trend of food flavor in China LIU Yuan, *et al* 4830-4831

Present situation and research progress of food off-flavor SUN Yu-Qing, *et al* 4832-4839

Research progress on the flavor, physiological functions and application of 3 kinds of natural sweeteners ZENG Yan, *et al* 4840-4847

Formation and correlation of flavor and associated hazards in meat processing .. CHEN Qiao-Chun, *et al* 4848-4855

Research progress on the microbial community and their relationship with flavor formation in the brewing process of Chinese rice wine CHEN Chen, *et al* 4856-4863

Research progress on the formation mechanism and regulation methods of bitter compounds in Huangjiu YU Hai-Yan, *et al* 4864-4868

Extraction methods of tea aroma GUO Xiang-Yang, *et al* 4869-4876

Research progress on influence of drying methods on flavor compounds of edible fungus HOU Hui, *et al* 4877-4883

Review on Chinese liquor (Baijiu) industry and flavor researches in Jiangsu province CAO Yu-Fa 4884-4889

Separation and preliminary identification of bitter substances in oat processing HUANG-FU Wen-Qian, *et al* 4890-4895

Comparative analysis of physicochemical components and volatile components in rice wines brewed by *Aspergillus niger* and *Monascus purpureus*..... HUANG Ling-Ling, *et al* 4896-4904

Effect of circulating cooking on volatile flavor compounds in Dezhou braised chicken spices packets GU Ming-Yue, *et al* 4905-4913

Effects of rehydration on the characteristic aroma compounds in *Lentinula edodes* DONG Xiao-Bo, *et al* 4914-4920

Uncertainty analysis for determination of disodium 5'-ribonucleotide in chicken essence by UV-Vis spectrophotometry WANG Yan-Jiao, *et al* 4921-4925

Classification of Xinyang Maojian green tea aroma types based on volatile compounds CHEN Jiao-Jiao, *et al* 4926-4936

Optimization of extraction process of water soluble polysaccharide from *Angelica dahurica* by response surface methodology TANG Sen, *et al* 4937-4943

Study on flavoring technology of enzymatic hydrolysate of sea cucumber sausage by Maillard reaction..... ZHANG Sheng-Nan, *et al* 4944-4952

Sensory evaluation of 4 kinds of sausage products by weighted scoring and Friedman test LV Yan-Chun 4953-4959

Analysis of volatile aromatic compounds of *Annona squamosa* and *Annona muricata* by headspace-solid phase microextraction/gas chromatography-mass spectrometry LEI Dong-Ming, *et al* 4960-4966

Determination of guaiacol in beverages by gas chromatography-mass spectrometry DENG Chun-Bo, *et al* 4967-4971

Special Topic: Food Chemistry and Nutrition

Research trends of food chemistry and nutrition..... ZHANG Min 4972-4973

Research progress in structure characterization and function of the molten globule of protein LI Xiang-Peng, *et al* 4974-4981

Research progress on drying and their combined technologies of agricultural and by-products SUN Hong-Xia, *et al* 4982-4987

Research process of extracting emodin from *Polygonum cuspidatum*..... SHE Yao-Yao, *et al* 4988-4993

Research progress on oxidative stability of lipid in oil-in-water emulsion..... LIANG Bin, *et al* 4994-5000

Research progress of sports nutrition food and its functional components..... MENG Jia-Heng, *et al* 5001-5006

Research status and development trend of sports nutritional food WANG Si 5007-5012

Research advances on the effects of excessive vitamin D on cell metabolism and organ damage SONG Xiao, *et al* 5013-5018

Research progress in toxicology of vitamin A	WANG Ya-Li, <i>et al</i>	5019-5023
Research progress of dietary nursing for patients with Alzheimer's disease	WANG Zhen	5024-5028
Physiological functions of organic acids and the applications in sports	WANG Mei-Shu	5029-5033
Effects of type II collagen on repair of sports injury of human joint	LEI Lei	5034-5038
National sports and diet health	FENG Fu-Long	5039-5043
Effects of konjac glucomannan with different viscosity on appetite and energy intake	SHANG Long-Chen, <i>et al</i>	5044-5051
Analysis of lipids in docosahexaenoic acid fortified eggs and yolk powder	ZHAO Ying-Cai, <i>et al</i>	5052-5057
Effect of Maillard reaction modification on the preparation and properties of curcumin-loaded zein nanoparticles	HUANG Guo-Qing, <i>et al</i>	5058-5064
Optimization of extraction method of total flavonoids from purple red rice from Wugong mountain	ZHANG Lun-Ning, <i>et al</i>	5065-5068
Study on extraction technology and pharmacodynamics of laxation effective parts of <i>Cistanche salsa</i>	YANG Jian-Hua, <i>et al</i>	5069-5075
Effect of breast-feeding and artificial feeding on growth rate of baby and difference analysis of iron deficiency anemia and nutritional status	JIA Li-Yan, <i>et al</i>	5076-5080
Determination of vitamin B ₁₂ in biscuit by solid phase extraction-high performance liquid chromatography	SUN Lu-Lu, <i>et al</i>	5081-5086
Application of fluorescence observation methods in the detection of <i>Escherichia coli</i> in water	BAO Xiao-Feng, <i>et al</i>	5087-5090
Food Analysis and Detection		
Applications of high-throughput sequencing technologies for food microbiome detection	LI Gui-Lan, <i>et al</i>	5091-5097
Research progress in determination methods of antibiotics residues in plants	QI He-Ming, <i>et al</i>	5092-5103
Advances in the detection and analysis of synthetic antioxidants in edible oils and fats	YAO Qiang	5104-5110
Study on the anti-Lewis lung cancer activity of <i>Brassica rapa</i> L. acid polysaccharide-2 <i>in vivo</i>	AYIXIAGULI Bakasi, <i>et al</i>	5111-5116
Determination of streptomycin and dihydrostreptomycin in bee pupa powder by liquid chromatography-tandem mass spectrometry	YIN Yao, <i>et al</i>	5117-5122
Simultaneous rapid detection of 8 kinds of animal-derived ingredients by GNM C7-8 real-time PCR method	HU Lian-Xia, <i>et al</i>	5123-5130
Study on time-temperature indicator based on laccase	ZHANG Yan, <i>et al</i>	5131-5136
Simultaneous detection of 16 kinds of additives in beverages by high performance liquid chromatography-tandem mass spectrometry	CHEN Ning-Zhou, <i>et al</i>	5137-5147
Determination of benzoyl peroxide in rice, flour and their products by high performance liquid chromatography	PENG Ming-Jun, <i>et al</i>	5148-5155
Applicability of QD-Infinity immunofluorescence quantitative assay for rapid detection of vomitoxin in corn	MA Zhi, <i>et al</i>	5156-5160
Optimization of fermentation process and antioxidant activity of <i>Citrus grandis</i> and passion compound fruit wine by response surface methodology	SU Long, <i>et al</i>	5161-5168
Determination of 16 mycotoxins in sufu by high performance liquid chromatography-tandem mass spectrometry	CHEN Ning-Zhou, <i>et al</i>	5169-5179
Study on boron migration in yuba producing process and base value of products	WANG Qiao, <i>et al</i>	5180-5183
Rapid identification of spoilage bacteria in canned tomato and apricot jam	LIU Shu-Juan, <i>et al</i>	5184-5189
Evaluation of uncertainty in determination of malachite green in <i>Carassius auratus</i> by high performance liquid chromatography-mass spectrometry	CHAO Wei-Jie	5190-5195
Uncertainty evaluation for determination of isazofos residues in brown rice by QuEChERS-gas chromatography-mass spectrometry	WU Yi-Huang, <i>et al</i>	5196-5201
Food Safety Supervision and Management		
Research on food safety supervision system in Thailand	BIAN Hong-Biao	5202-5205
Evaluation of food safety inspection and testing system of the European Union	YANG Yang, <i>et al</i>	5206-5210
Study on food safety monitoring system	YANG Xu, <i>et al</i>	5211-5215
Innovative research on the management and application of food safety supervision inspection reports	DENG Pan, <i>et al</i>	5216-5220
Analysis of food safety situation of national food safety supervision and sampling inspection from 2016 to 2018	LV Bing-Feng, <i>et al</i>	5221-5226
Empirical study on the impact of food processing enterprises on the agricultural products scale productivity benefits	LV Hua	5227-5232
Instruction to authors		5233-5234

CN11-5956/TS
ISSN 2095-0381
CODEN:BAZJAC



专注于食品安全与
质量领域研究与开发的学术期刊

食品安全质量检测学报

JOURNAL OF FOOD SAFETY & QUALITY

中国科技核心期刊 半月刊

主编 吴永宁

1 学术影响力高

根据2018年版《中国学术期刊影响因子年报(自然科学与工程技术 2018版)》，本刊复合影响因子为0.995，在同类核心期刊中名列前茅。

2 涵盖范围广

主要报道的学科关注点包括：食品分析与检测、加工与工艺、营养与功能性、贮运与保鲜、质量与安全、包装与机械、标准与法规等。

3 处理时间短，发表速度快

平均处理周期为30天，发表周期为3个月之内。

欢迎广大食品领域研究人员踊跃投稿，我们会进一步提高办刊水平，努力办成精品期刊。

网 址：<http://www.chinafoodj.com>
E-mail：jfoodsq@126.com

电话：010-
62943110