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目次

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Contents

工艺技术

- 西红花花酱的研制 袁雯怡, 张赞彬, 孙丽红, 徐晨曦 (1)
Study on the Manufacturing Technology of Saffron Sauce
YUAN Wenyi, ZHANG Yunbin, SUN Lihong, XU Chenxi
- 减盐在番茄火锅底料中的应用 王年久, 王屋梁, 马云标 (4)
The Salt Reduction in Tomato Flavor Hotpot Sauce
WANG Nianjiu, WANG Wuliang, MA Yunbiao
- 牛油脂肪酶解工艺 丁小圣, 孔淑华, 王永福 (7)
Research on Beef Fat Hydrolysis Process DING Xiaosheng, KONG Shuhua, WANG Yongfu
- 金黄色葡萄球菌质控样品研制 康健, 雷兰兰, 舒静, 张曙东, 马倩雯 (10)
Preparation of *Staphylococcus aureus* Quality Control Samples
KANG Jie, LEI Lanlan, SHU Jing, ZHANG Shudong, MA Qianwen
- 可食性面筋蛋白口香糖工艺优化 姚振松 (14)
Process Optimization on Chewing Gum of Edible Gluten Protein YAO Zhensong
- 响应面优化山楂叶总黄酮的提取工艺及体外降脂研究 牛成伟, 宋涵瑶, 顾浩, 李长春, 雷小婷 (19)
Optimization for the Extraction Process of the Flavonoids from the Hawthorn Leaves by Response Surface Methodology and Evaluation of Hypolipidemic Activity
NIU Chengwei, SONG Hanyao, GU Hao, LI Changchun, LEI Xiaoting
- 表面活性剂协同超声提取香菇多糖 张琴, 康明丽, 赵茹, 张扬, 朱志强, 周永斌 (23)
The Extraction of Lentinan by Surfactant Synergistic Ultrasound
ZHANG Qin, KANG Mingli, ZHAO Ru, ZHANG Yang, ZHU Zhiqiang, ZHOU Yongbin
- 基于响应面法的花豇豆酯酶提取工艺 马月琼, 陈守慧, 魏新林 (28)
Extraction Technology of Cowpea Esterase Based on Response Surface Methodology
MA Yueqiong, CHEN Shouhui, WEI Xinlin
- 发酵沙棘复合果汁饮料的研制 郭文娟 (34)
Preparation of Complex Juice Fermented Beverage of Seabuckthorn GUO Wenjuan
- 纯种发酵红皮萝卜泡菜工艺 张郁松 (38)
Pickling Technology of Pure Breed Fermented Radish with Red Skin ZHANG Yusong
- 沙棘复合果汁饮料研制及HACCP质量控制研究 李琼 (41)
Study on Preparation and Quality Control of Seabuckthorn Compound Juice Drink by HACCP
LI Qiong
- 响应面优化超声波微波协同提取灵芝子实体多糖工艺 张柳莲, 黄清铧, 王丽宁, 马年方, 梁磊, 王庆福 (45)
Response Surface Optimization of Ultrasonic-microwave Assisted Extraction of *Ganoderma lucidum* Polysaccharide
ZHANG Liulian, HUANG Qinghua, WANG Lining, MA Nianfang, LIANG Lei, WANG Qingfu
- 肉桂精油缓释剂的开发及其在红薯保鲜中的应用 李晨迪, 范仪琳, 王晓飞, 张珊珊, 刘闪, 焦献中 (49)
Development of Cinnamon Oil Slow Release Agent and Its Application in Sweet Potato Preservation
LI Chendi, FAN Yilin, WANG Xiaofei, ZHANG Shanshan, LIU Shan, JIAO Xianzhong
- 普鲁兰多糖-明胶复合膜对大菱鲆的保鲜 刘恒睿, 于钰洁, 孟锦涛, 刘春娥 (53)
The Preservation Effect of Pullulan Polysaccharide-Gelatin Composite Film on Low-Temperature Turbot (*Scophthalmus Maximus*) Fillets
LIU Hengrui, YU Yujie, MENG Jintao, LIU Chune
- 超临界CO₂提取牡丹花精油及其抗氧化活性研究 王春杰, 张立攀, 赵梦瑶, 王俊鹏, 李冰, 胡桂芳 (59)
Supercritical Fluid Extraction of Essential Oil from Peony Flower and Its Antioxidant Activity
WANG Chunjie, ZHANG Lipan, ZHAO Mengyao, WANG Junpeng, LI Bing, HU Guifang

Food Industry

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《食品工业》编辑部

- 配制型罗汉果果冻酒的研制 刘钊,周伊萍 (63)
Preparation of the Concocting *Momordica grosvenori* Jell-o Shots LIU Zhao, ZHOU Yiping
- 宣木瓜泡腾片生产工艺 张芮铭,江彤,苗俊豪,曾嘉,商亚芳,魏兆军 (69)
The Process of Effervescent Tablet of Chinese Papaya
ZHANG Ruiming, JIANG Tong, MIAO Junhao, ZENG Jia, SHANG Yafang, WEI Zhaojun
- 响应面法优化微波辅助黄酒糟木糖提取工艺 曹卓华,鲁姣,应雨婷,楼悦,孙小红,周瑾 (72)
Optimizing Microwave Extraction Technology of Xylose from Yellow Wine Lees with Response Surface Methodology
CAO Zhuohua, LU Jiao, YING Yuting, LOU Yue, SUN Xiaohong, ZHOU Jin
- 非商品枇杷茶中绿色素提取工艺优化及其稳定性研究 张莉,尹翔东,毛鹏煜,席阳红,杨朝林,颜麟沅 (77)
Optimization of Extraction Process and Stability of Green Pigment in Non-commercial Pipa Tea
ZHANG Li, YIN Xiangdong, MAO Pengyu, XI Yanghong, YANG Chaolin, YAN Linfeng
- HACCP体系在平凉酱卤牛肉制品生产过程中的应用 张红妮,程超,殷春,张长庆,武元甲 (81)
Application of HACCP System in the Production of Pingliang Sauce Spiced Beef
ZHANG Hongni, CHENG Chao, YIN Chun, ZHANG Changqing, WU Yuanjia
- 鸡肉冻干粉中磺胺类药物残留标准物质的研制 贾润宇,吕铮,王一名,余丽波,张凡,余洋 (86)
Preparation of Chicken Lyophilized Powder Matrix Reference Material Containing Sulfonamides
JIA Runyu, LÜ Zheng, WANG Yiming, YU Libo, ZHANG Fan, YU Yang
- 三个产地丁香花蕾油的水蒸气蒸馏法提取及成分分析 尹团章,邵佩,吴昭,邵兴伟,张磊,蹇顺华 (92)
Extraction and Volatile Components Analysis of Clove Bud Oils from Three Producing Areas by Steam Distillation
YIN Tuanchang, SHAO Pei, WU Zhao, SHAO Xingwei, ZHANG Lei, JIAN Shunhua
- 紫菜和黑木耳中脂肪提取方法及脂肪酸组成研究 吴丽华,洪霞,王燕姣,马燕,钱滢文,何海宁 (98)
Extraction Method of Fat in Laver and Black Fungus and Study on Composition of Fatty Acid
WU Lihua, HONG Xia, WANG Yanjiao, MA Yan, QIAN Yingwen, HE Haining
- 滇藏杜英总酚提取方法的筛选 田素梅,李兆云,马艳粉 (102)
Evaluation of Extraction Methods of Total Phenols of *Elaeocarpus braceanus*
TIAN Sumei, LI Zhaoyun, MA Yanfen
- 白乌鱼方便汤粉的工业化鼓风干燥工艺 焦晓磊,王林果,毋运龙,张峯,邓语,吴俊 (107)
The Industrial Blast Drying Processing of White Mullet (*Opinocephalus argus* var *Kimnra*) Convenient Soup Powder
JIAO Xiaolei, WANG Linguo, MU Yunlong, ZHANG Yin, DENG Yu, WU Jun

研究探讨

- 沙棘异功方中总黄酮的纯化及抗氧化活性研究 万鹏聪,张俊,杜晨曦,梁惠珍,裴香萍 (113)
Purification and Antioxidant Activity of Flavonoids from Seabuckthorn Yigong
WAN Pengcong, ZHANG Jun, DU Chenhui, LIANG Huizhen, PEI Xiangping
- 干法工艺中配方粉运输实施方法的探讨 朱晓凤 (118)
Discussion on the Implementation Method of Formula in Dry Process
ZHU Xiaofeng
- 基于知识图谱的炒货食品抽检数据可视化系统研究 乔青青,郝莉花,马江涛,罗莉,全莹莹 (123)
Visualization Analysis of Food Safety Supervision Sampling Inspection of Roasted Seeds and Nuts Products Based on Knowledge Graph
QIAO Qingqing, HAO Lihua, MA Jiangtao, LUO Li, TONG Yingying
- 一株产蓝色素微生物的筛选鉴定及色素性质分析 衡好,王尧,程佳怡,刘行准,杨怡,郭静静 (127)
Screening and Identification of Strains Producing Blue Pigment and Exploration of Its Pigment Properties
HENG Hao, WANG Yao, CHENG Jiayi, LIU Xingzhun, YANG Yi, GUO Jingjing

氨糖软骨素钙姜黄复合物对骨密度的协同作用

何晶, 邱春媚, 黄远英, 殷光玲, 张旭光 (131)

Synergistic Effect of the Compound of Glucosamine Chondroitin Calcium and Curcumin on Bone Mineral Density

HE Jing, QIU Chunmei, HUANG Yuanying, YIN Guangling, ZHANG Xuguang

基于网络药理学和分子对接探讨复方黄精大蜜丸对抗衰老的机制

陈高策, 吴鑫雨, 陈永, 宋子乐, 吴超, 梁泽华 (135)

Anti-aging Mechanism of Compound Huangjing Big Honeyed Pills Based on Network Pharmacology and Molecular Docking

CHEN Gaoce, WU Xinyu, CHEN Yong, SONG Zile, WU Chao, LIANG Zehua

茯苓微粉的粉体特征、多糖含量及抗氧化性研究

丁强, 吴嬿嬿, 耿璐娜, 张越, 王妍妍, 陈卫东 (141)

Comparison of Powder Properties, Polysaccharide Contents and *in Vitro* Antioxidant Activity of *Poria cocos* Powders with Different Particle Sizes

DING Qiang, WU Shanshan, GENG Luna, ZHANG Yue, WANG Yanyan, CHEN Weidong

复合保鲜剂对虾皮贮存品质的影响及其常温保质期的预测

刘芳, 郑昇阳 (146)

Effect of Compound Additives on Storage Quality of Dried Small Shrimp and Prediction of

Shelf Life at Room Temperature

LIU Fang, ZHENG Shengyang

L-赖氨酸天门冬氨酸盐质量规格标准制定

潘丙珍, 鲍佳生, 黄雄俊, 卢丽 (151)

Establishment of Product Standard for Food Nutrition Fortifier L-Lysine-L-aspartate

PAN Bingzhen, BAO Jiasheng, HUANG Xiongjun, LU Li

2种广叶绣球菌多糖分子量分布及抗炎活性比较

王宏雨, 张迪, 罗贝贝, 翁梦婷, 曾辉, 林衍铨 (156)

Comparison of Molecular Weight Distribution Characteristics and Anti-inflammatory Activities *in vitro* of Soluble Polysaccharides from *Sparassis latifolia* with Different Drying Methods

WANG Hongyu, ZHANG Di, LUO Beibei, WENG Mengting, ZENG Hui, LIN Yanquan

2018—2021年厦门市食品生产许可现场核查分析及建议

葛秀秀 (161)

Analysis and Suggestion of On-Site Verification of Food Production License in Xiamen from 2018 to 2021

GE Xiuxiu

金雀花对高血脂小鼠降脂作用

高庆鹏, 侯亚婷, 毕晚艳, 刘福冲, 刘平果, 袁芝琼 (165)

Lipid-Lowering Effect of Broom with Hyperlipidemia Mice

GAO Qingpeng, HOU Yating, BI Xiaoyan, LIU Fuchong, LIU Pingguo, YUAN Zhiqiong

rGO负载双金属Ce-Zn-BTC修饰电极检测牛奶包装中的壬基酚

黄迪惠, 陈锦阳, 郭巧萍, 林谦, 叶瑞洪 (170)

rGO-Loaded Ce-Zn-BTC Modified Electrode for the Detection of Nonylphenol in Milk

Packaging

HUANG Dihui, CHEN Jinyang, GUO Qiaoping, LIN Qian, YE Ruihong

专题论述

我国牛排品质识别技术研究现状

张森, 贾洪锋, 张振宇, 罗杰琼 (175)

Research Situation on Recognition Technology of Steak in China

ZHANG Miao, JIA Hongfeng, ZHANG Zhenyu, LUO Jieqiong

项目驱动+虚拟仿真的线上线下混合式教学实践

范秀萍, 夏杏洲, 刘亚月, 刘晓菲, 郑惠娜 (181)

Practice of Blended Teaching Mode Based on Project-Driven in the Experimental Teaching of Food Chemistry and Nutrition

FAN Xiuping, XIA Xingzhou, LIU Yayue, LIU Xiaofei, ZHENG Huina

膳食纤维在婴幼儿配方奶粉中的应用及检测方法研究进展

吴裕健, 张栋, 明双喜, 张红霞, 刘伟, 杨颖 (185)

Advances in Application and Detection Method of Dietary Fiber in Infant Formula

WU Yujian, ZHANG Dong, MING Shuangxi, ZHANG Hongxia, LIU Wei, YANG Ying

四位一体培养食品类新工科复合型人才

陈碧, 韦巧艳, 周永升, 韦周巧, 覃逸明 (190)

Compound Talents Cultivation Mode of Food Science and Engineering Specialty Based on the Quaternity

CHEN Bi, WEI Qiaoyan, ZHOU Yongsheng, WEI Zhouqiao, QIN Yiming

新工科建设背景下食品化学“课程思政”设计与实践

叶发银, 雷琳, 陈嘉, 赵国华 (194)

The Design and Practice of “Course Ideology and Politics” in Food Chemistry under the Background of Emerging Engineering Education

YE Fayin, LEI Lin, CHEN Jia, ZHAO Guohua

酱油鲜味的研究进展

李丹凤, 马云标 (198)

Research Progress on Soy Sauce Umami

LI Danfeng, MA Yunbiao

溶剂保持力在小麦粉品质评价中的应用

吴桂玲, 刘锐, 王旭琳, 杜亚飞, 邢亚楠 (202)

Application of Solvent Retention Capacity in Wheat Flour Quality Evaluation

WU Guiling, LIU Rui, WANG Xulin, DU Yafei, XING Yanan

工程教育认证背景下“谷物科学”的教学改革

张晓伟, 李保国, 张建国, 李成 (206)

Teaching Reform of “Cereal Science” Based on the Accreditation of Engineering Education

ZHANG Xiaowei, LI Baoguo, ZHANG Jianguo, LI Cheng

中国传统烹饪方式对食物营养品质的影响研究

马梦恬, 王明辉, 张桂香, 张炳文 (208)

The Influence for Food Nutritional Quality: Chinese Traditional Cooking Methods

MA Mengtian, WANG Minghui, ZHANG Guixiang, ZHANG Bingwen

新工科背景下“食品微生物学”课程思政教学实践与探索

王华, 张鹏娟, 张颖, 邹磊 (214)

Practice and Exploration on Ideological and Practical Education in “Food Microbiology” under the Background of New Engineering

WANG Hua, ZHANG Pengjuan, ZHANG Ying, ZOU Lei

食品生产企业运用HACCP管理实践经验

郝海泳 (218)

Practical Experience of HACCP Management in Food Production Enterprises

HAO Haiyong

工程教育认证背景下人才培养模式重构探索——以食品科学与工程为例

牛生洋, 李光磊, 李波, 何鸿举, 陈春刚, 朱娜 (222)

Exploration on Reconstruction of Talent Training Mode under the Background of Professional

Certification in Engineering Education—Taking Engineering Education Certification as an

Example

NIU Shengyang, LI Guanglei, LI Bo, HE Hongju, CHEN Chungang, ZHU Na

我国食品安全智慧监管效果评价

曹星哲, 张天宇, 李红雨, 于志伟, 曹筱彤, 李凯 (224)

Evaluation on the Effect of Intelligent Supervision on Food Safety in China

CAO Xingzhe, ZHANG Tianyu, LI Hongyu, YU Zhiwei, CAO Xiaotong, LI Kai

食品科学与工程专业实验课程现状与考核改革的思考

王鲁峰, 熊汉国 (229)

Consideration on the Present Situation and Examination Reform of Experimental Courses of

Food Science and Engineering

WANG Lufeng, XIONG Hanguo

食品中农兽药残留检测样品前处理方法

邓龙, 周思, 黄佳佳, 曾上敏, 张静文 (231)

The Sample Pretreatment Techniques for Detection of Pesticide and Veterinary Drug Residues

in Food

DENG Long, ZHOU Si, HUANG Jiajia, ZENG Shangmin, ZHANG Jingwen

金针菇多糖的提取纯化及生物活性研究进展

申鑫玉, 黄悦同, 阿依江·特列吾汗, 郑艳, 岳喜庆 (235)

Research Progress on Extraction, Purification Methods and Bioactivities of *Flammulina velutipes* Polysaccharides

SHEN Xinyu, HUANG Yuetong, AYIJIANg Teliewuhan, ZHENG Yan, YUE Xiqing

融媒体时代高校网络思政育人体系的创新性探索——基于“00”后大学生群体特点

王锡念, 郭晓平, 李刚凤 (241)

Innovative Exploration of the Network Ideological and Political Education System in Colleges

and Universities in the Era of Integrated Media—Based College Students after “00” on the

Characteristics of Post

WANG Xnian, GUO Xiaoping, LI Gangfeng

乡村振兴视域下农产品供应链系统设计

杨光梅 (244)

The Design of Digital Service System for Agricultural Product Supply Chain from the

Perspective of Rural Revitalization

YANG Guangmei

大学生创新创业训练平台在应用技术型高校的实践探索

石玉, 冯光志, 何立超, 张轩 (249)

Practical and Exploration of College Students’ Innovation and Entrepreneurship Training

Platform in the Universities with Application Technology

SHI Yu, FENG Guangzhi, HE Lichao, ZHANG Xuan

基于OBE理念的食品机械与设备课程教学实践

郑茂强, 蔡洪芳, 朱颖越, 邢广良 (252)

Curriculum Practice of Food Machinery and Equipment Based on OBE Idea

ZHENG Maoqiang, CAI Hongfang, ZHU Yingyue, XING Guangliang

基于OBE理念的“食品工程原理”专业核心课程建设

刘荟萃, 王树林, 叶英, 韩丽娟, 陈霞 (255)

Core Course Construction of Food Engineering Principles Based on Outcome-Based Education Idea

LIU Huicui, WANG Shulin, YE Ying, HAN Lijuan, CHEN Xia

食品专业毕业班“实验技能训练”课程的改革与实践

胡亚云, 王云阳, 周元, 马翠翠, 秦华, 刘娜 (259)

Improvement and Practice of Experimental Skills Training in Scientific Research (Innovation) Training

HU Yayun, WANG Yunyang, ZHOU Yuan, MA Cuicui, QIN Hua, LIU Na

基于OBE理念的“食品毒理学”课程教学改革

白冰瑶, 王萍, 张春兰 (263)

Teaching Reform of Food Toxicity Course Based on Outcome-Based Education Concept

BAI Bingyao, WANG Ping, ZHANG Chunlan

分析检测

地理标志产品武川土豆品质

栗昇, 柳沙, 张海芳, 冯涛, 纳日, 张宏博 (265)

The Quality of Geographical Indication Product Wuchuan Potato

LI Sheng, LIU Sha, ZHANG Haifang, FENG Tao, NA Ri, ZHANG Hongbo

市售鸡精调味料感官品质和理化特性的相关性研究

李晓燕, 王思佳 (268)

Correlations between Sensory Quality and Physico-chemical Properties of Commercial Chicken Essence Seasonings

LI Xiaoyan, WANG Sijia

微波消解ICP-MS/MS测定畜禽表皮组织17种无机元素

王行智, 张文, 陈婷, 潘建忠, 白雪, 田振 (272)

Determination of 17 Inorganic Elements in Livestock and Poultry Epidermal Tissue by Microwave ICP-MS/MS

WANG Xingzhi, ZHANG Wen, CHEN Ting, PAN Jianzhong, BAI Xue, TIAN Zhen

HPLC-MS/MS测定油菜花蜂蜜中20种磺酰脲类除草剂

田亚, 张淑霞, 孙转莲, 王向军 (277)

Determination of 20 Sulfonyleurea Herbicide in Rape Honey by HPLC-MS/MS

TIAN Ya, ZHANG Shuxia, SUN Zhuanlian, WANG Xiangjun

基于离子色谱法测定乳及乳制品中亚硝酸盐含量

张丽芳, 张森怡, 刘宇奇, 郑百芹, 周璇, 谷守国 (283)

Determination of Nitrite in Milk and Dairy Products by Ion Chromatography

ZHANG Lifang, ZHANG Miaoyi, LIU Yuqi, ZHENG Baiqin, ZHOU Xuan, GU Shouguo

色谱条件对果汁饮料中糖精钠含量测定的影响

王彬, 何冲, 刑辽 (287)

Effect of Chromatography Conditions on Determination of Saccharin Sodium in Juice Drinks by Liquid Chromatography

WANG Bin, HE Chong, XING Liao

标准加入法与标准曲线法测定松茸中总砷含量的比较

黄智安, 沈蕊, 罗欣, 余进, 田浩, 陈彦和 (291)

Comparison of Determination of Total Arsenic in *Tricholoma matsutake* by standard Addition Method and Standard Curve Method

HUANG Zhian, SHEN Rui, LUO Xin, YU Jin, TIAN Hao, CHEN Yanhe

改良QuEChERS-GC-TQT/MS法测定大米中16种有机磷农药残留

朱洁灵, 周瑞铮, 张树权, 莫淑梅, 沈莹莹 (295)

Determination of 16 Organophosphorus Pesticide Residues in Rice by Modified QuEChERS-GC-TQT/MS Method

ZHU Jieling, ZHOU Ruizheng, ZHANG Shuquan, MO Shumei, SHEN Changying

高效液相色谱法快速测定白酒中组胺的含量

许文雅, 张宏宏, 林洋, 刘藏, 郝蕉竹, 鞠晓莹 (300)

Rapid Determination of Neotame in Liquor by High Performance Liquid Chromatography

XU Wenya, ZHANG Honghong, LIN Yang, LIU Ying, YU Jiaozhu, JU Xiaoying

水产品中5种环境激素农药LC-MS/MS快速检测方法

关文碧, 杨晓静, 郑媚丹, 朱国榕 (304)

Rapid Determination of Five Pesticide Endocrine Disruptors in Aquatic Products by Liquid Chromatography-Tandem Mass Spectrometry

GUAN Wenbi, YANG Xiaojing, ZHENG Meidan, ZHU Guorong

基于UPLC-Q-TOF-MS技术的竹叶花椒果皮中黄酮类成分分析

周孟焦, 何鑫柱, 李朝俊, 梁晓峰 (308)

Analysis of Flavonoids in the Peel of *Zanthoxylum armatum* DC. By UPLC-Q-TOF-MS

ZHOU Mengjiao, HE Xinzhu, LI Chaojun, LIANG Xiaofeng

- 固相萃取-气相色谱质谱法测定食糖中丙烯酰胺
李海霞, 陈克云, 李霞, 梁秀清, 陈倩倩, 刘艳明 (311)
Determination of Acrylamide in Sugar by Solid Phase Extraction Coupled with Gas Chromatography-Mass Spectrometry
LI Haixia, CHEN Keyun, LI Xia, LIANG Xiuqing, CHEN Qianqian, LIU Yanming
多壁碳纳米柱净化法检测茶叶中多种农药残留 周宏霞, 王妙, 张梅超, 张羽 (316)
Determination of Multiple Pesticide Residues in Teas by Purification with Multi-walled Carbon Nano Column
ZHOU Hongxia, WANG Miao, ZHANG Meichao, ZHANG Yu
超临界CO₂萃取竹叶花椒挥发油的成分和分子光谱分析
李潮俊, 周孟焦, 张玉, 陈凯, 康明, 梁晓峰 (319)
Composition and Molecular Spectral Analysis of the Essential Oil of *Zanthoxylum armatum* DC. Extracted by Supercritical CO₂
LI Chaojun, ZHOU Mengjiao, ZHANG Yu, CHEN Kai, KANG Ming, LIANG Xiaofeng
固相萃取结合LC/MS-MS法测定奶粉中四溴双酚A
慕艳, 李锦清, 李聪, 黄翠莉 (324)
Determination of Tetrabromobisphenol A in Milk Powder by Solid Phase Extraction Combined With Liquid Chromatography Tandem Mass Spectrometry
QI Yan, LI Jinqing, LI Cong, HUANG Cuili
食品级不锈钢的合金元素含量、迁移量测定
白晨, 叶焱鑫, 朱津亮, 司晓晶, 张路遥, 黄玥 (329)
Determination of Alloy Gold Content and Migration in Food Grade Stainless Steel
BAI Chen, YE Yaoxin, ZHU Jinliang, SI Xiaojing, ZHANG Luyao, HUANG Yue
UPLC-MS/MS测定桂皮中的氨基甲酸酯类农药残留 吴晓萍 (332)
Simultaneous Determination of Carbamate Pesticide in *Cinnamomum cassia* by UPLC-MS/MS
WU Xiaoping

营养安全

- 食品实验室安全管理存在问题及对策 罗力力, 姬勇, 胡亚萍, 许娜, 向晓黎 (336)
Problems and Solutions of Food Safety Management Standard in Laboratory
LUO Lili, JI Yong, HU Yaping, XU Na, XIANG Xiaoli
谷子不同部位和加工工段产品的营养成分
李红, 李子怡, 申瑞玲, 李涵, 李丛一, 曹颖 (338)
The Nutritional Components in Different Parts and Processing of Foxtail Millet
LI Hong, LI Ziyi, SHEN Ruiling, LI Han, LI Congyi, CAO Ying
紫云英花矿物质成分及其开发为饮品营养价值分析
刘彩玲, 何春梅, 方言, 罗宇婷, 黄毅斌, 康水英 (342)
Mineral Composition in Flower of Chinese Milk Vetch and Its Potential for Drink Nutritional Value
LIU Cailing, HE Chunmei, FANG Yan, LUO Yuting, HUANG Yibin, KANG Shuiying
信息 (97) (140) (169) (262) (282) (346)



原味鲜。

所有成分来自 熟悉食材

所有成分来自熟悉食材
专利技术发酵提鲜

鲜味
升级

坚持采用
新鲜原料

专利技术
发酵提鲜



焕新升级

配方升级
风味升级
净含量/规格:109克
图片仅供参考

净含量:229克
图片仅供参考

广告

* 中国发明专利 ZL200880108107.0

* 本品升级与“太太乐原味鲜”鸡鲜调味料生产日期 2021 年 7 月 31 日之前产品做对比。

^ 与“太太乐原味鲜”鸡鲜调味料 2021 年 7 月 31 日前产品做对比更鲜,通过益普素机构在北京、上海、厦门、成都做了 400 人口味测试得出。