

# CONTENTS

食品工业科技

2010年第12期, 总236期

## 前瞻 Prospect

### 专家导航 Guideline

- 16 加快发展保健食品工业, 努力提高国民营养健康水平  
——国家发改委产业协调司副司长 贺燕丽

### 热点追踪 Focus Tracking

- 20 食品工业发展进入转型与突围期, 科技贡献率将有效提升  
——中国食品科学技术学会第七届年会在京召开
- 22 架起科技与企业“联姻”的桥梁  
——中国食品科学技术学会第七届年会“科技与企业对接论坛”在京召开
- 24 感官科学的国际型学术盛宴  
——感官科学技术与应用国际研讨会(2010)在京成功召开

### 安全视角 Food safety

- 26 关注黄曲霉素国内外限量标准, 完善食品安全保障措施

## 实战 Application

### 营销管理 Sales Management

- 30 湿营销: 网络时代的传播秘笈

### 法律案例 Legal Cases

- 34 法定代表人签字的效力之争——是职务行为还是个人行为

## 互动 Communication

### 企业联办 Co-sponsored with Enterprise

- 36 添加剂与调味品(浙江银象专栏)
- 37 ActivK™-天然维生素K2的新品牌(丹尼斯克专栏)
- 38 新型的安全调味配料——YE(安琪酵母专栏)

### 企业报道 Enterprise Report

- 40 美国大杏仁: 播撒加州阳光, 耕值营养健康理念  
——访加利福尼亚食品与农业研究院执行董事Sharon P. Shoemaker
- 42 Life's DHA™, 健康一生的DHA  
——访马泰克生物科学有限公司总裁David M. Abramson
- 44 安琪酵母 中国调味品行业最佳食品配料合作伙伴
- 46 巧克力: 甜蜜之乐还是流变之忧?
- 48 替代进口, 创饮料包装设备民族品牌  
——访广州达意隆包装机械股份有限公司董事长张颂明
- 50 分享自然健康好“茶”味  
——访大闽食品(漳州)有限公司董事长蒋艾青
- 52 供应商管理的发展变化: 确保质量、安全和标准的同时坚持底线
- 53 马肯依玛士: 满足联合利华灵活多样的需求

## 信息 Information

- 54 市场排行 Computer
- 56 资讯动态 News & Trends



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# CONTENTS

2010年第12期, 总236期

December, 2010(No.236)

## 研究与探讨

- 65 电子鼻在冷却肉货架期预测模型中的应用.....肖虹等  
*Application of electric nose in shelf life predictive modeling of chilled pork.....XIAO Hong et al*
- 69 一种虾头综合利用模式的生命周期评价.....易湘茜等  
*Study on life cycle assessment (LCA) in shrimp head comprehensive utilization process model.....YI Xiang-xi et al*
- 72 大麦蛋白组分对糖化麦汁的影响.....徐凯等  
*Effect of barley protein components on wort.....XU Kai et al*
- 75 牡荆挥发油的组成及其抑菌活性研究..凌玮玮等  
*Constituents in the essential oil of Vitex negundo Linn. var. cannabifolia (Sieb. et Zucc.) Hand.-Mazz. and their antibacterial activities.....LING Wei-wei et al*
- 80 柑桔萜油抑菌活性的研究.....李雪玲等  
*Study on the bacteriostasis of d-limonene.....LI Xue-ling et al*
- 82 食用油和脂肪酸的介电特性.....胡立志等  
*Dielectric properties of edible oils and fatty acids.....HU Li-zhi et al*
- 87 离子强度和pH对大麦中热稳定蛋白稳定性的影响.....陈霞等  
*Effect of ionic strength and pH on stability of heat-stable protein in the barley.....CHEN Xia et al*
- 90 油脂乳化状态对淡奶稳定性及品质影响的研究..龙肇等  
*Effect of emulsified state of oil on stability and quality of evaporated milk.....LONG Zhao et al*
- 94 鱿鱼骨壳聚糖的抑菌性能研究.....姜启兴等  
*Study on antimicrobial activity of squid pens chitosan.....JIANG Qi-xin et al*
- 97 超高压处理酸菜褐变机理初探.....易俊洁等  
*Preliminary study on the browning mechanism of sour Chinese cabbage after high hydrostatic pressure treatment.....YI Jun-jie et al*
- 100 无机离子影响啤酒口感机理的初步研究.....张影陆等  
*Preliminary study on mechanism of inorganic ions affecting on beer taste.....ZHANG Ying-lu et al*
- 104 鲜切苹果微生物生长模型研究及货架期预测.....韩巍巍等  
*Study on microorganism growth model and prediction to shelf-life of fresh-cut apple.....HAN Wei-wei et al*
- 108 山楂核精油的抗菌特性.....李敏等  
*Antimicrobial activity of essential oil from haw seed.....LI Min et al*
- 110 普洱茶(熟茶)中主要霉菌的分离与鉴定.....许靖逸等  
*Isolation and identification of the main fungus from pu-erh tea.....XU Jing-yi et al*
- 115  $\alpha$ -和 $\beta$ -环糊精对异硫氰酸烯丙酯的包合及其热稳定性研究.....李学红等  
*Complex of allyl isothiocyanate by  $\alpha$ -and  $\beta$ -cyclodextrin and their thermal stability.....LI Xue-hong et al*
- 118 黄芪内生菌抑菌活性的研究.....赵春杰等  
*Study on antimicrobial substance of endophytes from Milkvech.....ZHAO Chun-jie et al*
- 121 不同品种姬松茸菌丝体蛋白质和水溶性多糖含量的研究.....赵爽等  
*Study on content of protein and hydrophilic polysaccharide in mycelium of different Agaricus blazei strains.....ZHAO Shuang et al*
- 123 不同品种橙汁中有机酸和无机阴离子分析.....米顺利等  
*Analysis of the organic acids and inorganic anion in the different species of orange.....MI Shun-li et al*
- 127 响应曲面法优化早籼米品质改良剂配方研究.....陈建芳等  
*Study on the formula of quality improvement additive of early long-shaped rice by response surface analysis.....CHEN Jian-fang et al*
- 131 微量成分对葛根淀粉凝胶特性的影响..艾芳芳等  
*Effects of microconstituents on pueraria starch gels properties.....AI Fang-fang et al*
- 134 覆盆子糖蛋白粗提物体内抗氧化作用研究.....牛付阁等  
*Study on antioxidation effect in vivo of glycoprotein from extract of Rubus chingii Hu.....NIU Fu-ge et al*
- 137 灵香草净膏及其净油的抗氧化活性研究.....刘贤贤等  
*Study on the antioxidation of the concrete and essential oil of Lysimachia foenum-graecum Hance.....LIU Xian-xian et al*
- 140 酸奶的储存温度对产品品质的影响.....孙健等  
*Effect of storage temperature on yogurt quality.....SUN Jian et al*
- 142 鱿鱼副产物自溶水解过程的生化变化及其机理..姜艳喜等  
*Biochemical changes in the squid processing wastes' auto-hydrolysate and mechanism analysis.....JIANG Yan-xi et al*
- 146 储藏期猕猴桃质构变化的研究及人工咀嚼的建立.....吴昱丹等  
*Detection of texture properties of kiwi fruits by texture profile analysis and simulation of manual chewing.....WU Min-dan et al*
- 149 热敏性果蔬物料常温热泵干燥行为研究.....徐建国等  
*Study on drying behavior of fruits and vegetables during heat pump drying.....XU Jian-guo et al*
- 153 洋葱醇提物抑菌效果及其热稳定性研究.....贺菊萍等  
*Study on bacteriostasis and thermal stability of Allium cepa L. ethanol extract.....HE Ju-ping et al*
- 156 预处理方式对酶修饰大豆分离蛋白水解程度的影响.....齐莲子等  
*Effect of pretreatments on the degree of hydrolysis of hydrolyzed soy protein isolate.....QI Lian-zi et al*
- 160 尿素包合法纯化孔石莼不饱和脂肪酸.....楼晋明等  
*Purification of unsaturated fatty acids from Ulva pertusa Kjellm by urea adduction.....LOU Qiao-ming et al*

## 生物工程

- 162 黑曲霉产壳聚糖发酵工艺的优化.....李一婧等  
*Optimization of technology of chitosan fermentation by Aspergillus niger.....LI Yi-jing et al*
- 164 乳酸菌发酵剂菌体自溶及产酶特性.....孙洁等  
*Lipase and protease activities and autolysis properties of lactic acid bacteria.....SUN Jie et al*
- 168 干酪乳杆菌LC2W发酵性能的影响因素.....周凌华等  
*Influence factors on lactobacillus casei LC2W's fermentation performance.....ZHOU Ling-hua et al*

# CONTENTS

2010年第12期, 总236期

December, 2010(No.236)

- 171 黑曲霉固态混菌发酵苹果渣生产多酶生物饲料... 庄童琳等  
*Production of bio-feed enriched of enzymes from apple pomace in solid state fermentation by Aspergillus niger*.....  
.....ZHUANG Tong-lin et al
- 176 复合酶降解高温蒸煮玉米秸秆的饲料化研究... 陈合等  
*Study on feed of steam-pre-treated corn stover degraded by complex enzyme*.....  
.....CHEN He et al
- 179 利用乳清为主要原料高密度培养干酪乳杆菌... 李云等  
*High cell density cultivation of Lactobacillus casei in whey based medium*.....  
.....LI Yun et al
- 182 金针菇 F19 产多糖液体发酵条件优化... 朱建勇  
*Effects of non-nutritional factors for liquid fermentation of Flammulina Velutipes on the yield of polysaccharide*.....  
.....ZHU Jian-yong
- 185 九株谷氨酸生产菌的生物学特性研究... 杜巧燕等  
*Biological characteristics of nine glutamate acid-producing bacteria*.....  
.....DU Qiao-yan et al
- 189 泡菜中乳酸菌的分离鉴定及模拟环境胁迫抗性的研究... 葛林立等  
*Study on the isolation, identification and antagonistic property of lactic bacteria from pickle*.....  
.....GE Lin-li et al
- 192 裂褶菌固体发酵葛根渣获取功能产品的条件优化... 邬建国等  
*Optimization of solid fermentation condition of kudzu root residue by Schizophyllum commune*.....  
.....WU Jian-guo et al
- 195 天祝牧区牦牛乳酥油中产脂肪酶菌株筛选及产酶条件的研究... 孙国政等  
*Screening lipase-producing microorganisms from yak butter of Tianzhu pasturing area and study on its fermentation conditions*.....  
.....SUN Guo-zheng et al
- 200 不同菌种发酵绿茶对其茶多酚及咖啡碱含量影响的研究... 王秀娟等  
*Effect of different bacteria fermented tea on polyphenols and caffeine*.....  
.....WANG Xiu-juan et al
- 202 黑曲霉固态发酵菊芋粉产菊粉酶的工艺条件优化研究... 王丽威等  
*Optimization of solid-state fermentation conditions with Jerusalem artichoke powder for production of inulinase by Aspergillus niger*.....  
.....WANG Li-wei et al
- 206 发酵条件对嗜热链球菌ST1发酵乳粘度的影响... 张铁华等  
*Effect of cultural conditions on the viscosity of fermented milk by Streptococcus thermophilus ST1*.....  
.....ZHANG Tie-hua et al
- 209 海藻酸钠、卡拉胶联合固定木瓜蛋白酶特性研究... 唐远谋等  
*Study on immobilized papain property with alginate and gum kala mixture*.....  
.....TANG Yuan-mou et al
- 212 曲酸生产菌的<sup>60</sup>Co-γ射线诱变选育及表征... 解西玉等  
*Study on <sup>60</sup>Co-γ irradiation mutation breeding of kojic acid production strain and its characterization*.....  
.....XIE Xi-yu et al
- 214 阿舒假囊酵母摇瓶分批补料发酵产核黄素的研究... 刘志文等  
*Study on the shake-flask fed-batch fermentation of riboflavin by Eremothecium ashbyii*.....  
.....LIU Zhi-wen et al
- 218 产葡萄糖氧化酶黑曲霉的诱变选育及葡萄糖酸钙发酵条件的研究... 梁静娟等  
*Study on mutagenesis of oxidase-producing Aspergillus niger and its fermentation condition of calcium gluconate production*.....  
.....LIANG Jing-juan et al

- 221 黑曲霉生产葡萄糖酸钠的批发酵动力学模型... 张小昊等  
*Kinetic models for sodium gluconate batch fermentation by Aspergillus niger*.....  
.....ZHANG Xiao-hao et al

## 工艺技术

- 224 桂皮黄酮的提取工艺及抗氧化性研究... 马世宏  
*Study on extraction technology and antioxidant property of total flavonoids from cassia*.....  
.....MA Shi-hong
- 227 南美白对虾虾头蛋白酶提取工艺的研究... 庄志凯等  
*Study on extraction technology of protease from shrimp (Penaeus vannamei) head*.....  
.....ZHUANG Zhi-kai et al
- 231 萌发糙米中不溶性多酚提取工艺的研究... 孙兆远等  
*Extraction technology of bound phenolics in pre-germinated brown rice*.....  
.....SUN Zhao-yuan et al
- 235 基于Flash GC E-Nose的鳀鱼酶解液吸附脱腥后树脂洗脱条件优化的初步研究... 米恒振等  
*Optimization of eluent conditions after enzymatic hydrolysate of anchovy deodorization treated by resin based on flash GC E-Nose*.....  
.....MI Heng-zhen et al
- 238 微胶囊技术制备粉末荆芥精油的研究... 刘艳芳等  
*Preparation of powder of Schizonepeta tenuifolia Briq. volatile oil by microcapsule technology*.....  
.....LIU Yan-fang et al
- 240 海带食用菌膳食纤维颗粒的制备... 孟秀梅等  
*Preparation of dietary fiber granules of kelp and mushroom*.....  
.....MENG Xiu-mei et al
- 243 响应面法优化月见草籽油中γ-亚麻酸的富集工艺参数... 欧阳辉等  
*Study on optimization of γ-linolenic acid enrichment from evening primrose seeds oil by response surface methodology*.....  
.....OUYANG Hui et al
- 246 漂白紫胶水洗工艺研究... 于连松等  
*Study on the washing process of bleached shellac*.....  
.....YU Lian-song et al
- 250 超临界CO<sub>2</sub>萃取银杏叶中银杏内酯工艺的研究... 潘忻等  
*Study on CO<sub>2</sub> supercritical technology on ginkgolide from Ginkgo Biloba leaves*.....  
.....PAN Xin et al
- 252 L-鸟氨酸盐酸盐结晶新工艺研究... 李干禄等  
*Study on the new crystallization process of L-ornithine hydrochloride*.....  
.....LI Gan-lu et al
- 255 凹凸棒土吸附单宁酸的研究... 黄健花等  
*Study on the adsorption of tannic acid on palygorskite*.....  
.....HUANG Jian-hua et al
- 258 鲛鳔鱼硫酸软骨素的提取及性质研究... 张小军等  
*Preparation and properties of chondroitin sulfate from Lophius litulon bones*.....  
.....ZHANG Xiao-jun et al
- 261 黄粉虫幼虫降血压肽酶解液脱色工艺的优化... 代春华等  
*Optimization of decolouring technology of antihypertensive peptides hydrolysate from defatted larva of Tenebrio molitor (L.)*.....  
.....DAI Chun-hua et al
- 263 大孔吸附树脂去除桑黄粗多糖中蛋白的研究... 秦俊哲等  
*Deproteinization from Phellinus linteus crude polysaccharide by macroporous adsorption resin*.....  
.....QIN Jun-zhe et al
- 265 水酶法提取石榴籽油工艺研究... 苗利利等  
*Study on extraction process of pomegranate seed oil by aqueous enzymatic method*.....  
.....MIAO Li-li et al

# CONTENTS

2010年第12期, 总236期

December, 2010(No.236)

- 269 西红柿酒的澄清技术研究.....叶华  
*Study on clarifier of tomato wine..... YE Hua*
- 272 喷雾干燥应用于对虾加工废弃物制造水解蛋白粉的研究.....曹环等  
*Study on the production of hydrolyzed protein powder from wastes of shrimp using spray drying..... CAO Huan et al*
- 276 超声波对酶法水解丝素作用的研究.....李利军等  
*Study on the effect of ultrasound on fibroin hydrolyzed by protein enzymes..... LI Li-jun et al*
- 279 豆浆乳酸菌发酵脱腥及在大豆冰淇淋中的应用研究.....李新华等  
*Study on the deodorization of soy milk by lactic acid bacteria fermentation and the application in soy ice cream..... LI Xin-hua et al*
- 282 囊荷乙醇提取物的体外抗氧化活性研究.....张泽生等  
*Study on antioxidant activity of extract from Zingiber mioga rose in vitro..... ZHANG Ze-sheng et al*
- 284 鸭血糯中黄酮类化合物提取工艺的研究.....王雪峰等  
*Study on extraction of flavonoids from Yaxuenuo..... WANG Xue-feng et al*
- 287 木瓜麦胚保健面包的制备.....王晶晶等  
*Development of the healthy bread with powders of papaya and wheat-germ..... WANG Jing-jing et al*

## 食品添加剂

- 289 无磷酸盐贡丸品质改良剂.....张颖颖等  
*Development of non-phosphate improver for pork meatball..... ZHANG Ying-ying et al*
- 294 应用黄金分割法确定冰淇淋专用大豆蛋白粉中乳化剂的添加量.....范佳璐等  
*Application of the golden section in choosing the dose of the emulsifiers for soybean protein flour in ice cream..... FAN Jia-lu et al*
- 297 水溶性山梨酸的开发及其抑菌性能的研究.....王素梅等  
*Development of water-soluble sorbic acid and its antimicrobial capacity..... WANG Su-mei et al*
- 300 食品添加剂柠檬酸钠绿色生产工艺的研究.....周本华等  
*Study on green technology for food additive sodium citrate production..... ZHOU Ben-hua et al*

## 食品安全

- 303 胶红酵母的急性毒性及遗传毒性研究.....徐占利等  
*Study on acute and genetic toxicities of Rhodotorula mucilaginosa..... XU Zhan-li et al*

## 贮藏保鲜

- 306 不同温度下磷化氢熏蒸对红富士苹果品质的影响.....张凡华等  
*Effects of phosphine fumigation on quality of apple at different temperature..... ZHANG Fan-hua et al*
- 309 4-HR对涂膜南美白对虾的黑变抑制和残留量分析.....凌萍华等  
*Melanosis inhibition and residual levels of 4-hexylresorcinol combined with chitosan in pacific white shrimp (Litopenaeus vannamei)..... LING Ping-hua et al*

- 313 三种可食性涂膜对黄皮货架期品质和生理的影响.....邱松山等  
*Effects of edible coatings on the qualities and physiological changes of wampee fruits during shelf life..... QIU Song-shan et al*
- 316 真空预冷保鲜菠菜及其对储藏品质影响研究.....李素云等  
*Study on applying pre-cooling technique to keep spinach fresh and the effect on its quality during storage..... LI Su-yun et al*

## 营养与保健

- 319 柳蒿芽黄酮抗氧化作用的研究.....刘荣等  
*Study on the antioxidant activity of flavonoid in Artemisin selengensis..... LIU Rong et al*
- 322 普洱茶对原代小鼠肝细胞的毒性初探.....李红霞等  
*Preliminary study on Pu'er tea influencing mouse primary hepatocyte in cytotoxicity..... LI Hong-xia et al*
- 326 褐菇多糖对衰老小鼠模型的抗衰老作用.....黄静等  
*Anti-aging action of polysaccharide from portabella on the model of aging mice..... HUANG Jing et al*
- 328 野茉莉种仁与种子油的营养成分及理化特性研究.....顾雁蕾等  
*Composition and some characteristics of the seeds and the seed-oil of Styra tonkinesis..... GU Yan-lei et al*
- 330 水提花生粕多糖降血糖活性的研究.....杨卫等  
*Study on anti-hyperglycemic activity of polysaccharides from peanut meal with hot water (WP)..... YANG Wei et al*
- 333 鸡油菌多糖降血糖作用研究.....罗成等  
*Study on hypoglycemic function of cantharellus polysaccharide..... LUO Cheng et al*

## 分析检测

- 335 毛细管电泳法测定增味剂中的5'-肌苷酸二钠和5'-鸟苷酸二钠的含量.....杜建中等  
*Study on the determination of disodium 5'-inosinate, disodium 5'-guanylate by capillary electrophoresis..... DU Jian-zhong et al*
- 338 海藻和海藻酸钠中糖醛酸含量的测定.....张文婧等  
*Quantitative determination of uronic acid in seaweeds and sodium alginate..... ZHANG Wen-jing et al*
- 341 柱前衍生高效液相色谱法测定鲍鱼中糖原含量.....李国云等  
*Pre-column derivatization-HPLC for the determination of glycogen in abalone..... LI Guo-yun et al*
- 344 紫外光度法测定增鲜味精中呈味核苷酸二钠的含量.....徐玮等  
*Determination of disodium 5'-ribonucleotide (I+G) in the monosodium glutamate by UV spectrophotometry..... XU Wei et al*
- 346 ELSD-HPLC测定大豆皂苷含量.....师文添等  
*Determination of soya saponins by ELSD-HPLC..... SHI Wen-tian et al*
- 349 Ag-H柱去除氯离子提高包装水中溴酸盐的检测精度.....王建宏等  
*Remove chloride ion by column Ag-H and improve detection precision of bromate in bottled water..... WANG Jian-hong et al*
- 352 智舌信号的数字滤波设计.....胡晓晖等  
*Design of digital filter for the signal of Smartongue..... HU Xiao-hui et al*

## 淋水式杀菌釜

- 新式杀菌釜理念
- 一个满足多种要求的系统
- 专为新式包装而设计
- 灵活多样的短时灭菌和消毒
- 生产控制
- 采用 PLC 全自动触摸屏控制

## 全水浸式杀菌釜

- 升温 and 降温速度快, 迅速达到杀菌效果
- 多种容器
- 灵活多样
- 生产控制
- 采用 PLC 全自动触摸屏控制

## 实验型杀菌釜

- 满足静止淋水和回转淋水
- 全程温度压力自动记录
- 全不锈钢制成, 符合食品卫生要求

## 回转式杀菌锅

- 适用于瓶装、罐装食品二次灭菌
- 热传递更迅速均匀
- 高温短时杀菌

## 中试杀菌釜

- 专业中试产品
- 满足大批量产品测试和小型生产需要
- 模拟程度高
- 与大批量生产状况完全相同
- 使用范围广
- 满足静止淋水和回转淋水
- 自动化精度高
- 全程温度压力自动记录
- 材质
- 全不锈钢制成 符合食品卫生要求

- 355 纯牛奶中18碳TFA及9c, 11t-CLA含量的测定研究.  
..... 章萍萍等  
*Study on 18-carbon trans fatty acid and 9c, 11t-conjugated linoleic acid contents in milk.*..... ZHANG Ping-ping et al

## 专题综述

- 358 微胶囊技术在功能食品应用中的研究进展..... 田应娟等  
*Research progress in microencapsulation technology in functional food.*..... TIAN Ying-juan et al
- 361 肉鸡加工副产物的研究进展..... 应月等  
*Research progress in by-products of processing chicken.*..... YING Yue et al
- 366 菜籽多糖研究进展..... 朱建飞等  
*Research progress in rapeseed polysaccharides.*..... ZHU Jian-fei et al
- 369 小球藻 (*Chlorella*) 活性成分的研究进展..... 郝宗娣等  
*Research progress in active components of Chlorella.*..... HAO Zong-di et al
- 373 电分析法检测食品中痕量重金属的研究进展..... 刘成伦等  
*Research progress in the determination of trace heavy metals in food with electroanalytical methods.*..... LIU Cheng-lun et al
- 377 酵母液泡蛋白酶的研究进展..... 刘晓杰等  
*Research progress in *Saccharomyces cerevisiae* vacuolar proteinase.*..... LIU Xiao-jie et al
- 380 固定化细胞技术及其应用..... 石小霞等  
*Cells immobilization technique and its application.*..... SHI Xiao-xia et al
- 383 国际食品法典委员会 (CAC) 食品检测方法标准体系特点及对我国的启示..... 云振宇等  
*Characteristics of food analysis standards system of Codex Alimentarius and revelation to China.*..... YUN Zhen-yu et al
- 386 国内鲜切果蔬包装的研究现状..... 刘程惠等  
*Domestic research status of packaging of fresh-cut fruit and vegetables.*..... LIU Cheng-hui et al
- 389 蛋白乳化液稳定性影响因素的研究进展.. 郭庆等  
*Research progress in the factors influencing the stability of protein-stabilized emulsion.*..... GUO Qing et al
- 393 脱除重金属的技术方法..... 蒋仙玮等  
*Technology for removal of heavy metal.*..... JIANG Xian-wei et al
- 397 二氧化硅制备超滤和纳滤膜的研究进展.. 杨斌等  
*Research progress in preparing ultrafiltration and nanofiltration membranes using SiO<sub>2</sub>.*..... YANG Bin et al
- 401 甘露醇的生产与应用研究进展..... 魏倩倩  
*Research progress in preparation and application of mannitol*..... WEI Qian-qian
- 405 脉冲强光技术及其在食品杀菌中的应用.. 南楠等  
*Pulsed light and its applications in food sterilization.*..... NAN Nan et al