

CONTENTS

食品工业科技

2010年第5期, 总229期

前瞻 Prospect

专家导航 Guideline

- 16 食品添加剂的作用与安全性控制

热点追踪 Focus Tracing

- 22 推动食品工业科技创新为食品安全保驾护航
成为FIC展的鲜明主题
- 26 营销手段将薯片行业推向高潮

实战 Application

营销管理 Sales Management

- 28 从“家乐福指数”看中国商业流通品牌的机会

法律案例 Legal Cases

- 30 试析广告宣传语的版权归属问题

互动 Communication

企业联办 Co-sponsored with Enterprise

- 34 纳他霉素在焙烤食品中的应用(浙江银象专栏)
- 35 源自柠檬的优质果胶(丹尼斯克专栏)
- 36 美国大杏仁即将亮相SIAL China 2010(美国大杏仁专栏)

企业报道 Enterprise Report

- 38 诺维信积极推进中式食品工业化
——访诺维信(中国)投资有限公司亚太区
市场经理Anders Glasdam Axelsen
- 40 关注人体微生态 促进肠道健康
——访罗盖特中国营养事务主管韩冬
- 42 喜爱糖的滋味, 就会爱上善品。糖™蔗糖素
——访泰莱公司亚太区市场总监许秀娟
- 44 龙力股份为营养健康产业加动力
- 46 论膳食纤维行业发展的机遇与挑战——趋势、细分与整合
- 48 尽享有机生活, 共襄行业盛举
——亚洲最大有机产品博览会BioFach China 5月隆重开幕
- 50 Sinopack 多米诺携“GP”隆重亮相
- 52 食品安全问题的根源

信息 Information

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

中日合资 | 德州鲁樱食品有限公司
SHANDONG DEZHOU LUYING FOOD GROUP CORPORATION



鲁樱

鲁樱红豆沙, 香飘千万家



公司地址: 山东省禹城市高新技术开发区魏河街

电话: 0534-7351963 传真: 0534-7351888

网址: www.luyingfood.com

www.DZfood.com

邮编: 251200

CONTENTS

2010年第5期, 总229期

May, 2010(No.229)

研究与探讨

- 65 纤维素酶活测定影响因素的研究.....姜心等
Study on impact factors of determination of cellulase activity.....JIANG Xin et al
- 69 酸酶水解制备玉米淀粉微晶及其性质研究.....卢未琴等
Study on preparation and properties of corn starch crystallite with acid-alcohol hydrolysis.....LU Wei-qin et al
- 72 不同分子量葡聚糖对大豆分离蛋白冷致混合凝胶的流变性质和质构性质的影响.....闵维等
Effects of molecular weight of dextran on the rheological behavior and texture properties of soy protein isolate cold-set gels.....MIN Wei et al
- 76 养殖场采样及市售草鱼肉气味成分的比较.....王璐等
Comparison of the odors in grass carp meat from fish farm and market.....WANG Lu et al
- 81 人初乳脂肪酸组成及sn-2位脂肪酸分布的研究.....覃小丽等
Study on composition of fatty acid and distribution of sn-2 fatty acid in colostrum human milk.....QIN Xiao-li et al
- 85 十二种中国高粱的高梁蜡和高级烷醇含量分析.....刘明等
Analysis of wax and policosanol concentrations from 12 sorghum varieties in China.....LIU Ming et al
- 89 Salami香肠挥发性成分的比较研究.....段文艳等
Study on comparison of volatile compounds from Salami.....DUAN Wen-yan et al
- 94 恒定磁场强化羟丙基壳聚糖的抑菌与吸附性能.....杨晋青等
Antibacterial and adsorption properties of hydroxypropyl chitosan enhancing with constant magnetic field.....YANG Jin-qing et al
- 97 Lipozyme TL 100L脂肪酶的固定化及其性质研究.....朱珊珊等
Study on immobilization of Lipase TL 100L and its properties.....ZHU Shan-shan et al
- 101 溶菌酶处理发酵剂加速干酪成熟的研究.....谢爱英等
Study on using starter cell modified by lysozyme accelerated cheese ripening.....XIE Ai-ying et al
- 104 番茄中碱溶性果胶的含量和纳米结构的研究.....辛颖等
Study on contents and nanostructures of sodium carbonate-soluble pectin in tomatoes.....XIN Ying et al
- 107 传统酵子的评价指标及方法.....韩婵娟等
Judgement indicators and measures of Jiaozi quality.....HAN Chan-juan et al
- 110 大豆蛋白与酪蛋白比例对搅打稀奶油稳定性影响的研究.....王琳等
Effects of soy protein and casein proportion on the stability of whipped cream.....WANG Lin et al
- 114 相同条件下不同酰基/蛋白酰化程度与谱学行为的研究.....姚玉静等
Study on the acylation of soybean protein by spectral analysis.....YAO Yu-jing et al
- 117 冻结速率对罗非鱼鱼肠品质的影响.....李德宝等
*Effect of different freezing rates on the gel properties of tilapia (*Sarotherodon nilotica*) sausage.....LI De-bao et al*
- 121 湿热处理法制备慢消化淀粉及其性质研究.....张二娟等
Study on preparation of slowly digestible starch by heat-moisture treatment and its properties.....ZHANG Er-juan et al

- 124 RS4型抗消化淀粉载体的靶向控制释放特性.....别平等
The targeting controlled-release property of resistant starch type four.....BIE Ping-ping et al
- 127 好氧反硝化菌的分离及脱氮特性研究.....李秀婷等
Study on isolation and denitrification characterization of aerobic denitrifier.....LI Xiu-ting et al
- 131 顶空固相微萃取-气质联用技术分析猪脂控制氧化挥发性成分.....徐永霞等
Analysis of volatile controlled oxidation components in lard by solid-phase microextraction coupled with gas chromatography-mass spectrometry.....XU Yong-xia et al
- 134 膳食纤维对油脂、胆固醇、胆酸钠和亚硝酸根离子吸附作用的研究.....钟希琼等
Study on the adsorption of dietary fiber for oil and fat, cholesterol, sodium cholate and NO_2^-ZHONG Xi-qiong et al
- 137 不同微波功率对自来水中细菌杀菌效果的研究.....刘高福等
Study on bactericidal effect of different microwave power on the bacteria in tap water.....LIU Gao-fu et al
- 140 甘蔗汁酒精废液色素抗氧化活性的研究.....李晶博等
Study on antioxidant activity of pigment from sugarcane juice alcohol wastewater.....LI Jing-bo et al
- 144 逆研磨对木薯淀粉理化性质的影响.....徐中岳等
Effect of counter-milling on physicochemical properties of cassava starch.....XU Zhong-yue et al
- 147 两种优质鸡和快大鸡肉品质特性及微观结构的比较研究.....吴婧婧等
Comparison of quality characteristics and microstructure of two groups of high quality chicken and Fast-grow chickens.....WU Jing-jing et al
- 152 大豆分离蛋白复合薄膜对油脂的抗氧化效果评价.....孙庆申等
Evaluation of anti-oxidative effects of compound soy protein isolate films on lipids.....SUN Qing-shen et al
- 154 生姜提取物对油脂抗氧化作用研究.....于洁等
Study on antioxidant of ginger extracting components on lard.....YU Jie et al
- 157 油炸食品吸油过程的机制分析.....苏宗桃等
Study on mechanism of oil absorption in fried foods.....SU Zong-tiao et al
- 160 海带多酚的纯化及其抗氧化活性研究.....刘晓丽等
Purification of polyphenols from Laminaria Japonica and its antioxidant capacity.....LIU Xiao-li et al
- 164 美味牛肝菌胞外多糖的分离纯化及组分分析.....矫丽曼等
Separation, purification and component analysis of extracellular polysaccharide of boletus edulis bull.....JIAO Li-man et al

生物工程

- 167 响应面法优化产酸丙杆菌丙酸发酵条件的研究.....刘寅等
*Optimization of fermentation conditions for the production of propionic acid by *Propionibacterium acidipropionici* using response surface methodology.....LIU Yin et al*
- 171 *Bacillus pumilus* CN8 菌株降解猪血红蛋白的分离纯化及酶学性质研究.....李浩丽等
*Study on the isolation, purification and zymology properties of porcine hemoglobin enzyme degraded by *Bacillus pumilus* CN8.....LI Hao-li et al*
- 174 脂肪酶固定化研究及应用初探.....王章存等
Study on immobilization of lipase and its application.....WANG Zhang-cun et al

CONTENTS

2010年第5期, 总229期

May, 2010(No.229)

- 178 冷却猪肉中优势腐败菌致腐能力研究...董庆利等
Study on putrefaction potential of specific spoilage bacteria in chilled pork.....DONG Qing-li et al
- 181 枯草芽孢杆菌BS-05产纤维素酶条件的研究.....涂宗财等
Study on the cellulase producing conditions of the Bacillus subtilis BS-05.....TU Zong-cai et al
- 184 传统发酵面团的菌相分析.....韩春然等
Microflora analysis of traditional fermented dough.....HAN Chun-ran et al
- 186 应用二次回归正交旋转组合设计优化转谷氨酰胺酶作用下的乳清蛋白交联条件.....胡慧玲等
Optimization of whey protein cross-linking via transglutaminase using quadratic regression rotational combinational design.....HU Hui-ling et al
- 191 山楂罐头中腐败微生物的分离鉴定及其特性的研究.....闫训友等
Study on isolation and identification of the spoilage microbes in canned hawthorn and their characteristics.....YAN Xun-you et al
- 195 白酒酒曲中9株酵母菌的分离与特性研究.....高玉妹等
Study on separation and characterizations of 9 yeast strains from wine yeast.....GAO Yu-mei et al
- 199 制备大豆降压肽最佳用酶的筛选.....于胜男等
Screening of the best enzyme on the preparation of soybean antihypertensive peptides.....YU Sheng-nan et al
- 202 市售鲫鱼体内菌株及其抗生素耐药性分析.....侯进慧等
Analysis of bacterial strain from Carassius auratus sold in market and its drug resistance.....HOU Jin-hui et al
- 204 利用微生物酶两步法生产没食子酸的初步研究.....王啸等
Study on producing of gallic acid through microbial enzyme by two-stage method.....WANG Xiao et al
- 207 番茄果酒酿造酵母菌的筛选研究.....吴俊琢等
Study on screening of brewing yeasts for tomato fruit wine.....WU Jun-zhuo et al
- 209 聚乙二醇/硫酸铵双水相体系萃取葡萄糖氧化酶的研究.....陈利梅等
Extraction of glucose oxidase by PEG/(NH₄)₂SO₄ aqueous two-phase systems.....CHEN Li-mei et al
- 212 野生灰褐伞菌丝体液体发酵工艺研究.....陈今朝等
Study on liquid fermentation technology of mycelia of wild Lyophyllum cinerascens.....CHEN Jin-zhao et al
- 215 不同初始pH对丙酸杆菌细菌素发酵的影响.....马悦培等
Effect of different initial pH on the fermentation of Propionibacterium shermanii.....MA Yue-pei et al
- 218 发菜细胞在不同润湿性的固体基质上生长情况的研究.....陈雪峰等
Study on the growth of Nostoc Flagelliforme on solid bed-materials with different wettability.....CHEN Xue-feng et al
- 220 SAS优化紫外诱变菌发酵产酶培养基及酶性质探讨.....米芳等
Study on optimization of UV-induced mutation fermentation medium for cellulase by SAS and its crude properties.....MI Fang et al
- 226 虎眼万年青皂苷提取工艺研究及其口服液的研制.....李明
Study on extraction of saponins and production of saponins oral liquid of Ornithogalum caudatum Ait.....LI Ming
- 229 微波辅助提取番石榴叶中多酚物质的工艺研究.....楠极等
Study on microwave-assisted extraction of phenol from guava leaf.....NAN Ji et al
- 231 超声波法去除油脂中残留表面活性剂的研究.....陈复生等
Study on removal of residual surfactant in oil by ultrasound.....CHEN Fu-sheng et al
- 234 树脂提纯五倍子中没食子酸的研究.....王广娟等
Study on separation and purification of gallic acid from Chinese gall by resin.....WANG Guang-juan et al
- 238 鸡腿菇菌柄多糖提取工艺的研究.....李波等
Study on extraction technology of polysaccharide from stalk of Coprinus comatus.....LI Bo et al
- 241 内、外源酶复合酶解南美白对虾虾头、虾壳的研究.....周爱梅等
Study on multi-hydrolysis conditions of white shrimp head and shell by endogenous and exogenous protease.....ZHOU Ai-mei et al
- 245 地鳖虫中抑制AChE活性物质的提取工艺优化.....朴美子等
Optimization of extraction technology of inhibitor of AChE from Eupolyphaga Sinensis Walker.....PIAO Mei-zi et al
- 248 超临界CO₂萃取废弃绿豆种皮中的绿色素.....王传虎等
Extraction of green pigment from mung bean skin by supercritical CO₂.....WANG Chuan-hu et al
- 252 不同型式和洗脱剂对离子交换树脂纯化发菜多糖的影响.....秦韶燕等
Effect of the different types of DEAE cellulose resin, elution reagents and elution methods on the purification of extracellular polysaccharides of Nostoc flagelliforme.....QIN Shao-yan et al
- 255 绿茶中提取茶多糖最佳工艺的优化.....原龙等
Optimization of extraction process of polysaccharide from green tea.....YUAN Long et al
- 257 超临界CO₂萃取柴达木枸杞籽油工艺与籽油成分研究.....李国梁等
Study on the supercritical CO₂ extraction techniques and composition of seed oil from Qaidam Basin Lycium Barbarum.....LI Guo-liang et al
- 260 响应面法优化超声波提取灵武长枣中三萜类化合物的研究.....胡云峰等
Study on optimization of ultrasonic-extraction conditions of triterpenoids from Lingwu Long Juzube by RSA.....HU Yun-feng et al
- 264 复合L-氨基酸镁络合物合成的研究.....苗敬芝等
Study on synthesis of chelate of complex L-amino acid magnesium.....MIAO Jing-zhi et al
- 267 水酶法提取山茶油的工艺研究.....王超等
Study on extraction of oil from Camellia oleifera by hydrolysis enzymes.....WANG Chao et al
- 270 菊芋中提取菊粉的纯化工艺研究.....胡建锋等
Study on purification process in extraction of inulin from Jerusalem Artichoke.....HU Jian-feng et al
- 274 不同方法提取苜蓿膳食纤维的效果比较.....周静峰等
Comparison of the effectiveness of two extracting methods of dietary fiber from Entermorpha prolifera.....ZHOU Jing-feng et al

工艺技术

- 224 荷叶离褶伞可溶性多糖提取工艺研究...张芬琴等
Study on extraction technology of soluble polysaccharides from Lyophyllum decastes Sing.....ZHANG Fen-Qin et al

CONTENTS

2010年第5期, 总229期

May, 2010(No.229)

- 277 苦苣菜叶干粉中抑菌物质提取工艺优化研究.....程敏等
Study on optimization of the extracting technology of
antibacterial from *Ixeris chinensis* powder. CHENG Min et al
- 280 人参蛋白四种提取方法的比较研究.....王伟楠等
Study on comparison of four kinds of extracting methods
of ginseng protein.....WANG Wei-nan et al
- 282 蛋黄免疫蛋白奶加工工艺的研究.....张倩倩等
Study on processing technology of immunoglobulin of yolk
pasteurized milk.....ZHANG Qian-qian et al
- 284 影响猪胰蛋白酶提取部分工艺因素研究.....刘亮亮等
Study on partial influencing factors of the extraction of pig
trypsin.....LIU Liang-liang et al
- 287 茼蒿精油提取工艺的研究.....周建华等
Study on extraction of essential oil from *Chrysanthemum
comarum* L.....ZHOU Jian-hua et al
- 289 马氏珠母贝酶法抽提物美拉德增香工艺研究.....陈美花等
Study on improvement of aroma of enzymatic extracts
from *Pinctada martensii* entrails with Maillard reaction.....
CHEN Mei-hua et al
- 293 杏仁蛋白酶解条件优化研究.....方华等
Study on optimization of enzymatic hydrolysis conditions
of almond protein.....FANG Hua et al
- 296 高压静电法制备滤棒香精微胶囊的实验研究.....吴西芝等
Study on preparation of flavor microcapsules by high-
voltage electrostatic field method.....WU You-zhi et al
- 299 多肽-铁超滤纯化工艺研究.....陈乐群等
Study on purification of iron-enriched polypeptide by
ultrafiltration.....CHEN Le-qun et al
- 302 曲面响应法优化设计抗性淀粉膨化工艺的研究...李新华等
Study on optimization of the extrusion processing of
resistant starch by response surface methodology.....
LI Xin-hua et al
- 305 仙人掌冻干粉提取工艺优化和抗敏功效检测.....赵华等
Study on optimization of the extraction technology of
cactus powder and efficacy evaluation of its anti-allergy..
ZHAO hua et al

包装与机械

- 308 超声波处理海藻酸钠膜液对膜性能的影响.....汪学荣等
Effect of ultrasonic treatment of sodium alginate on
properties of edible films.....WANG Xue-rong et al

食品添加剂

- 311 谷胱甘肽对酵母抗冻能力的影响.....韩春然等
Effect of glutathione on freezing resistance of baker's
yeast.....HAN Chun-ran et al
- 313 黄原胶对馒头质构影响的研究.....何承云等
Effects of xanthan gum on texture of steamed bread.....
HE Cheng-yun et al
- 316 海藻酸钠包埋法固定青霉菌产葡糖酶的研究.....辛本荣等
Study on immobilization of inulinase produced by *penicillium*
using sodium alginate.....XIN Ben-rong et al
- 318 菊粉功能特性的研究.....汤锋等
Study on the function properties of inulin.....TANG Feng et al

贮运保鲜

- 321 骤冷处理对青椒采后生理及品质的影响...唐文等
Effect of cold shock on the postharvest physiology and
quality of capsicum in storage.....TANG Wen et al
- 324 温度与湿度对沙糖桔储藏品质的影响.....于辉等
Effect of temperature and humidity on the storage quality
of Shatang orange.....YU Hui et al
- 327 紫外线处理对鲜切芹菜品质的影响.....燕平梅等
Effect of ultraviolet ray on the quality of fresh cut celery
.....YAN Ping-mei et al
- 331 久保桃贮期褐变抑制的研究.....李仲群等
Study on browning inhibition of Chinese Jiubao peach
during storage.....LI Zhong-qun et al

营养与保健

- 334 五种不同食用油对生长期大鼠营养生理功能影响
的研究.....丛涛等
Effect of five different edible oils on nutritional
physiological functions of growing rats.....CONG Tao et al
- 339 鱼胶原蛋白粉的制备及其对人体皮肤水分调节作
用的安全有效性.....余宙等
Preparation of the fish collagen powder and the safety and
the skin moisture regulation action of the human being....
YU Zhou et al
- 343 刺五加苷降低血粘度和血脂作用的研究...杨平等
Study on effect of *Ciwujia* glycosides on reducing blood
viscosity and blood lipids.....YANG ping et al
- 345 三种洋葱营养成分分析.....李进伟等
Study on nutritional composition of three cultivars of onion
.....LI Jin-wei et al
- 348 仿刺参不同部位营养成分的分析及综合评价...袁文鹏等
Evaluation and analysis of nutritional composition of
different parts of sea cucumber *Apostichopus japonicus*....
YUAN Wen-peng et al

分析检测

- 351 HPLC—ELSD法测定维生素D₃和光转化异构体...黄时海等
Determination of vitamin D₃ and the isomers by HPLC—
ELSD.....HUANG Shi-hai et al
- 353 高效液相色谱法检测蜂胶中黄酮类物质的研究...杨理等
Study on determination of flavones in propolis by HPLC..
YANG Li et al
- 356 荔枝酒中杂醇油含量的测定.....高敏等
Study on determination of fusel oil in litchi wine.....
GAO Min et al
- 359 虎杖中白藜芦醇测定方法的比较研究...叶秋雄等
Comparative study on methods for determination of
resveratrol from *Polygonum cuspidatum*.....YE Qiu-xiong et al
- 363 乙烯利刺激对檀香叶中多糖含量影响的初步研究.
文海涛等
Study on effect of ethrel stimulation on content of
polysaccharides in leaves of *Santalum album* L.....
WEN Hai-tao et al
- 366 蔬菜农药残留检测传感信息中的一种特征提取方
法.....王光芒等
A feature extraction method of sensors in detection of
pesticide residues in vegetables.....WANG Guang-mang et al
- 368 青霉素酰化酶制备光学纯β-苯丙氨酸的HPLC分
析.....李登超
Analysis of optically pure β-phenylalanine produced by
penicillin G acylase through HPLC.....LI Deng-chao

专题综述

- 371 我国食品标准体制与国际标准的跟踪与研究.....孙焕等
Track and research of Chinese food standard system and international standard.....SUN Huan et al
- 374 玉米淀粉糖蜜残液的资源化利用探讨.....张雷鸣等
Research of resource utilization of molasses wastewater from cornstarch.....ZHANG Lei-ming et al
- 377 微生物生产功能性油脂——共轭亚油酸的研究进展.....罗玉芬等
Study on the production of functional oil ——conjugated linoleic acid by microbe.....LUO Yu-fen et al
- 382 酸浆法沉降淀粉机理研究现状.....李文浩等
Study status of mechanism of starch isolation with the acidic steeping liquor.....LI Wen-hao et al
- 384 基于机器视觉系统在饮料行业中的应用研究.....姜磊等
Study on application of machine vision system in the beverage industry.....JIANG Lei et al
- 387 基于MAS的冷链物流系统协调机制研究..张智勇等
Study on the cold-chain logistics system coordination mechanism based on MAS.....ZHANG Zhi-yong et al
- 390 淫羊藿在食品工业中的应用现状与展望.....张华峰等
Application of Herba Epimedii in food industry; current status and prospect.....ZHANG Hua-feng et al
- 394 啤酒泡沫蛋白的研究进展.....张吉磊等
Research progress of beer foam protein.....ZHANG Ji-lei et al
- 399 改善食品质构的直接交联酶.....田灏等
The direct crosslinking enzyme which improving the food texture.....TIAN Hao et al
- 402 气液分离器在制碱工业中的应用及发展.....杨凌波等
The current situation and development of gas-liquid separator in soda industry.....YANG Ling-bo et al
- 405 熏烤肉制品风味和有害物质的形成及其防止方法.....刘兴勇等
The formation of flavor, harmful substances and control methods in smoked and baked meat.....LIU Xing-yong et al
- 410 燃料乙醇脱水工艺的研究与展望.....李沐林等
Study and prospect of dehydration processing of fuel ethanol.....LI Mo-lin et al
- 414 蛋黄卵磷脂研究概况.....常皓等
Overview on study of egg yolk lecithin.....CHANG Hao et al
- 417 再论甜菊糖苷的甜度、甜味和苦涩后味的成因机理.....王德骥
Review of the cause of the mechanism of Sweetness, sweet and bitter after-taste of stevioside.....WANG De-ji
- 421 重组肉加工技术及发展趋势.....黄莉等
Technology and developing tendency of restructured meat.....HUANG Li 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

南京乐惠轻工装备制造有限公司

锐托杀菌事业部

地址: 南京江宁开发区将军南路 600 号 P.C.: 211151

电话: 025-52733617

传真: 025-52733700

E-mail: retort.sales@lehui.com

www.retort.com.cn

www.lehui.com