

CONTENTS

食品工业科技

2010年第7期, 总231期

前瞻 Prospect

专家导航 Guideline

- 16 我国食品科学与工程人才培养的成绩、困惑与对策

热点追踪 Focus Tracing

- 22 中国乳酸菌行业将在标准与科技的双重支撑下稳健发展

安全视角 Food safety

- 26 中国的食品安全风险监测与评估

实战 Application

营销管理 Sales Management

- 30 世博营销: 食品行业打造美食博览会的“五化”机会

法律案例 Legal Cases

- 32 使用他人被授予外观设计专利权的瓶贴, 侵权行为如何认定?

互动 Communication

企业联办 Co-sponsored with Enterprise

- 36 调味品的发展趋势(浙江银象专栏)
37 源自纳豆的纯天然维生素K2(丹尼斯克专栏)

企业报道 Enterprise Report

- 38 十年沧桑是正道
——记盛华香料(杭州)有限公司
40 引领干燥行业, 成就百年先锋
——访常州先锋干燥设备有限公司董事长谢洪清
42 新和成制胜之道: 创新 人和 竞成
44 安琪酵母精彩展现FHA2010, 传统中华发酵面食革新受热捧
46 斯必克: 战略整合, 更好服务亚太区客户
48 与时俱进, 百龙腾飞
——记山东百龙创园生物科技有限公司

信息 Information

- 50 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: 山东省滨州市高新技术开发区黄河街
电话: 0534-7351963 传真: 0534-7351888
网址: www.luyingfood.com
www.DZfood.com
邮编: 251200

CONTENTS

2010年第7期, 总331期

July, 2010(No.331)

研究与探讨

- 65 微射流均质改善热压榨花生粕分离蛋白乳化特性的研究.....刘岩等
Improvement of emulsion characteristics of the peanut protein isolated from hot-pressed peanut meal by micro-jet instantaneous high pressure technology...LIU Yan et al
- 68 皮特兰、斯格、PIC猪肉理化指标的比较.....陈静等
Comparison of pork physical and chemical index of Pietrain, Seghers and PIC pig.....CHEN Jing et al
- 71 盐胁迫培养下的雪藻 *Chlamydomonas nivalis* 脂类 GC/MS 分析.....蒋肖丽等
Analysis of lipid in *Chlamydomonas nivalis* to salt stress by GC/MS.....JIANG Xiao-li et al
- 75 四种仙人掌抗氧化活性比较研究.....陈健等
Study on antioxidant activity of Cactus extracts from different kinds.....CHEN Jian et al
- 78 麦草黑液中糖组分及其含量的气相色谱-质谱联用测定.....刘海棠等
Determination of sugar components and content in wheat straw black liquor by gas chromatography-mass spectrometry.....LIU Hai-tang et al
- 81 羧甲基大蒜多糖的制备与鉴定.....陈金玲等
Preparation and identification of carboxymethyl garlic polysaccharide.....CHEN Jin-ling et al
- 84 马铃薯淀粉残存颗粒的性质研究.....黄峻榕等
Study on the properties of remaining granular of potato starch.....HUANG Jun-rong et al
- 88 柿叶多酚的提取及体外生物活性的研究.....鲁军等
Study on extraction and in vitro bioactivity of polyphenols from persimmon leaves.....LU Jun et al
- 92 葵花籽粕多肽抗氧化与延缓衰老作用的研究.....王海凤等
Study on antioxidant and anti-aging activities of peptides from sunflower meal...WANG Hai-feng et al
- 95 速冻甜玉米风味物质 HS-SPME/GC-MS 分析.....刘玉花等
Analysis of the volatile flavor components of the quickly-frozen sweet corn by HS-SPME/GC-MS.....LIU Yu-hua et al
- 98 乳糖与氧化三甲胺的反应研究.....李丰等
Study on the reaction of lactose and trimethylamine N-oxide.....LI Feng et al
- 101 模拟酶解大豆 7S、11S 蛋白及其抗氧化活性的研究.....孙国威等
Study on simulative hydrolysis of soybean 7S and 11S protein and its antioxidant activity.SUN Guo-wei et al
- 105 米糠饼粕膳食纤维理化性质的研究.....马涛等
Study on the physicochemical properties of defatted rice bran.....MA Tao et al
- 107 壳聚糖脱除牡蛎匀浆液中重金属镉的初步研究.....梁鹏等
Study on desorption of heavy metals of cadmium in oyster homogenate solution by chitosan.....LIANG Peng et al
- 110 茯砖茶氟溶出动力学实验研究.....李珍等
Study on the digestion kinetics of fluorine in the Fuzhuan tea.....LI Zhen et al
- 113 复合酶法制备鸡肉蛋白抗氧化肽模型研究.....裴小平等
Study on preparation processing model of anti-oxidation peptides with complex enzyme method.....PEI Xiao-ping et al

- 117 和面条件对馒头品质的影响.....白建民等
Effect of dough mixing conditions on the quality of steamed bread.....BAI Jian-min et al
- 120 生姜多糖抗氧化性及其组分的研究.....马利华等
Study on the antioxidant and monosaccharide composition of Zingiber officinale Roscoe polysaccharide.....MA Li-hua et al
- 125 不同淀粉复配参数的优选及应用性质变化研究.....李新华等
Study on optimization of starch mixtures of different parameters and the change of application properties.....LI Xin-hua et al
- 128 酶解条件对玉米浸泡水蛋白水解液物性的影响.....郑喜群等
Effect of hydrolysis conditions on functional properties of corn steep water protein hydrolysates...ZHENG Xi-qun et al
- 132 微波加热对大豆脂肪酸的影响.....仇宏伟等
Effect of microwave heating on fatty acid in soybean.....QIU Hong-wei et al
- 135 牛蒡渣膳食纤维微粒结构及物性的研究.....胥晶等
Study on particle structure and physical properties of different particle sizes burdock dietary fiber.....XU Jing et al
- 138 荧光法对苦丁茶与 DNA 相互作用的研究.....王海燕等
Study on the interaction of Kudingcha and DNA by the fluorescence method.....WANG Hai-yan et al
- 140 氧化铝吸附醇溶性磷脂中磷脂酰乙醇胺的热力学研究.....曹栋等
Study on thermodynamic of alumina adsorbing phosphatidylethanolamine in alcohol-phospholipid.....CAO Dong et al
- 143 大豆皂甙抗脂质过氧化作用的研究.....尹学哲等
Anti-lipid peroxidative effects of soyasapogenols.....YIN Xue-zhe et al
- 146 高膳食纤维对酸牛奶品质的影响.....马勇等
Study on effect of high dietary fiber on the quality of yoghurt.....MA Yong et al
- 148 EPR 法研究宁夏枸杞子极性提取物清除 DPPH 自由基的作用.....孙芝杨
Efficiency of polar extracts of Lycium barbarum L as DPPH-scavenger by using electronic paramagnet resonance.....SUN Zhi-yang
- 150 同时蒸馏萃取结合气质联用分析北京地区红腐乳挥发性成分的研究.....黄明泉等
Study on volatile components in red fermented soybean (Glycine max) curds from Beijing.....HUANG Ming-quan et al

生物工程

- 154 乳固形物浓度对羊奶酸奶发酵特性的影响.....王攀等
Effect of milk solid concentration on the fermentation properties of goat's yoghurt.....WANG Pan et al
- 157 氮源种类及浓度对蜂蜜酒发酵和杂醇油含量的影响.....陶树兴等
Effect of the kind and concentration of nitrogen source on the mead fermentation and fusel oil contents.....TAO Shu-xing et al
- 162 响应面法优化海藻酸钠-淀粉固定化蒜氨酸酶.....曹阳等
Optimization of the conditions of the alliinase's immobilization in sodium alginate-starch by response surface methodology.....CAO Yang et al

CONTENTS

2010年第7期, 总331期

July, 2010(No.331)

- 167 应用二次回归正交旋转组合设计优化中国毛虾蒸煮液酶解工艺的研究.....张井等
Study on optimization of enzymatic hydrolysis of cooking juice of Acetes Chinensis through quadratic regression orthogonal rotational combinational design...
.....ZHANG Jing et al
- 171 沙丁胺醇单克隆抗体的制备及间接ELISA方法的建立.....彭述辉等
Preparation of monoclonal antibody against salbutamol and establishment of indirect competitive ELISA.....
.....PENG Shu-hui et al
- 175 酱油成曲在食醋酿造中的应用研究.....李宏梁等
Application of mature koji for soy sauce in vinegar brewing.....
.....LI Hong-liang et al
- 177 水苏糖对酸乳增菌效果的研究.....王利红等
Study on enriching effect in yogurt containing stachyose.....
.....WANG Li-hong et al
- 180 溶解氧对细脚拟青霉小试发酵过程及胞内核苷积累的影响.....葛飞等
Effect of controlling dissolved oxygen tension on cell growth and nucleoside production in the mycelium of Paecilomyces tenuipes in a 30L fermentor.....
.....GE Fei et al
- 183 桑黄深层发酵胞外酶活性的测定与分析.....谢丽源等
Analysis of extracellular enzyme activities of Phellinus baumii by submerged fermentation.....
.....XIE Li-yuan et al
- 187 不同蔗糖添加方案对假丝酵母发酵的影响.....蔺红苹等
Effect of sucrose addition on fermentation of Candida Berkhout.....
.....LIN Hong-ping et al
- 189 利用乳酸发酵菠萝皮渣制备膳食纤维.....周浓等
Production of dietary fiber from pineapple peel by lactic acid fermentation.....
.....ZHOU Nong et al
- 191 氨基甲酸乙酯含量随葡萄酒酿造过程变化趋势的研究.....高年发等
Study on the changing trend of ethyl carbamate in wine during brewing process.....
.....GAO Nian-fa et al
- 194 响应面法优化Clostridium beijerinckii木糖发酵产丁醇培养基的研究.....刘娅等
Optimization of biobutanol production strain Clostridium beijerinckii with xylose medium by response surface methodology.....
.....LIU Ya et al
- 197 响应面法优化黑木耳糙米醋的发酵工艺.....朴美子等
Optimization of fermentation process of Jew's ear and brown rice vinegar by response surface method.....
.....PIAO Mei-zi et al
- 213 离子交换树脂对米邦塔仙人掌粉提取液的脱盐脱色.....赵华等
Desalination and decolorization of Opuntia Milpa Alta powder extract by ion exchange resins.....
.....ZHAO Hua et al
- 217 舌鲷营养风味鱼面加工工艺的研究.....范文娅等
Study on processing technology for nutritional and flavorful fish noodles from Cynoglossus.....
.....FAN Wen-ya et al
- 220 普洱茶中多酚与茶褐素的提取工艺研究.....易恋等
Study on extraction of polyphenols and theabrownines of Pu'er tea.....
.....YI Lian et al
- 223 豆乳去腥味技术研究.....张世仙等
Study on the technique of removing beany flavor from soymilk.....
.....ZHANG Shi-xian et al
- 226 响应面法优化蓝莓花色苷提取工艺的研究.....孟宪军等
Optimization of the extraction technology of blueberry anthocyanins by response surface method.....
.....MENG Xian-jun et al
- 230 蛋清蛋白质降压肽纯化及分子量测定.....于志鹏等
Purification and molecular weight assay of antihypertensive peptides derived from egg white protein.....
.....YU Zhi-peng et al
- 233 迷迭香挥发油的酶法辅助提取工艺研究.....吕晓玲等
Study on enzyme-assisted extraction of essential oils from rosemary.....
.....LV Xiao-ling et al
- 235 响应面法优化苹果太阳能脱水工艺研究.....张海燕等
Optimization of solar energy dehydration technology of apple by response surface analysis.....
.....ZHANG Hai-yan et al
- 239 喷雾干燥制备虾青素微胶囊的工艺研究.....黄文哲等
Study on development of microencapsulation of astaxanthin by spray drying.....
.....HUANG Wen-zhe et al
- 242 柱层析分离提纯麝香草酚的研究.....凌伟军等
Study on separation and purification for thymol by column chromatography.....
.....LING Wei-jun et al
- 245 双酶法提取牛蒡根中水溶性膳食纤维及其抗氧化活性的研究.....苗敬芝等
Study on extraction of soluble dietary fiber in burdock and its antioxidation.....
.....MIAO Jing-zhi et al
- 248 响应面法优化微波制备柠檬酸-苹果酸复合钙的工艺研究.....赵颂宁等
Study on the preparation of citric acid-malic acid calcium with the technology of microwave radiation by response surface.....
.....ZHAO Song-ning et al
- 251 茶多酚微胶囊化包埋工艺研究.....烟利亚等
Study on the microencapsulating technology of tea polyphenols.....
.....YAN Li-ya et al
- 256 方便羊肉汤的研发.....刘书亮等
Development of the convenient mutton soup.....
.....LIU Shu-liang et al
- 259 反胶团法提取红芸豆植物血凝素的比较研究.....侯玉芳等
Study on liquid-liquid extraction of lection from red kidney bean by reversed micelles.....
.....HOU Yu-fang et al
- 262 添加多孔淀粉的凝固型酸奶工艺研究.....张洪微等
Study on the technology of solidification yogurt with porous starch.....
.....ZHANG Hong-wei et al
- 265 丝素酶解工艺条件优化及抗氧化活性肽的研究.....孔繁东等
Study on optimum condition of enzymatic hydrolysis of silk fibroin and its antioxidative activity.....
.....KONG Fan-dong et al

工艺技术

- 200 索氏法提取北冬虫夏草多糖的工艺研究.....高峰等
Study on extraction of polysaccharides from Cordyceps militaris by Soxhelt methods.....
.....GAO Feng et al
- 203 荔枝果肉多酚氧化酶提取与初步纯化.....刘春丽等
Extraction and purification of polyphenol oxidase from litchi pulp.....
.....LIU Chun-li et al
- 206 响应面法优化大孔树脂吸附甜菊苷工艺.....卢定强等
Optimization of adsorption properties of macroreticular resins for stevioside by response surface methodology.....
.....LU Ding-qiang et al
- 210 微波辅助提取柑桔皮渣中类黄酮的研究.....张玉等
Optimization of microwave-assisted extraction of flavonoids from citrus dregs.....
.....ZHANG Yu et al

CONTENTS

2010年第7期, 总331期

July, 2010(No.331)

- 269 酶法提取脱脂米糠中阿魏酸的工艺优化.....戴清源等
Optimization of extracting technology of ferulic acid from defatted rice bran with enzyme.....
.....DAI Qing-yuan et al
- 273 蜘蛛香多糖提取工艺的研究.....李强等
Study on the extraction technology of polysaccharide from Valeriana jatamansi Jones.....
.....LI Qiang et al
- 275 大豆浸泡工艺条件对豆腐品质的影响.....张平安等
Effect of soaking processing conditions on quality of tofu.....
.....ZHANG Ping-an et al
- 278 贡菊花“茶”的研制.....全其根等
Development of tribute chrysanthemum beverage.....
.....TONG Qi-gen et al
- 281 利用甘薯酸浆中分离的乳酸菌发酵薯汁酸奶的研究.....李新华等
Study on the sweet potato yoghurt fermented by L.paracasei subsp. paracasei L1 isolated from sweet potato acid steeping liquor.....
.....LI XIN-hua et al
- 283 响应曲面法优化韭菜籽油的微波提取工艺研究.....李超等
Optimization of microwave extraction of oil from Semen Allii tuberosi by response surface methodology.....
.....LI Chao et al
- 287 栝楼根中L-瓜氨酸的提取和含量测定.....钱骅等
Study on the extraction and content determination of L-citrulline in Triposathes kirilowii Maxim.....
.....QIAN Hua et al
- 290 五倍子抑菌物质的提取及其抑菌作用的研究.....张震等
Study on ultrasonic-assisted extraction technology and antimicrobial activity of gallnut water extract.....
.....ZHANG Xia et al
- 294 桔子果酒的酿造及成分分析.....钟世荣等
Study on brewing processing of orange brewing wine and analysis of its composition.....
.....ZHONG Shi-rong et al
- 298 复合蛋白酶水解高温变性豆粕的研究.....王金玲等
Study on hydrolysis of the high-temperature soybean meal by protamex protease.....
.....WANG Jin-ling et al

包装与机械

- 301 富含苕苔多糖的可食性食品包装膜的研制.....刘畅等
Study on development of edible food packaging film with polysaccharides of Enteromorpha.....
.....LIU Chang et al

食品添加剂

- 304 阿拉伯胶对滤棒薄荷香精微胶囊缓释性能的影响.....吴西芝等
Effect of Arabic gum on release performance of filter mint flavor microcapsules.....
.....WU You-zhi et al
- 308 三种天然色素稳定性及其护色效果的研究.....孙红男等
Study on stability and color protection of three kinds of natural pigments.....
.....SUN Hong-nan et al
- 313 麦芽糖单酯和蔗糖单酯的抑菌性研究.....刘巧瑜等
Study on antibacteria capacities of maltose and sucrose monoesters.....
.....LIU Qiao-yu et al

食品安全

- 316 食品新技术安全风险产生的背景与解决的主要路径研究.....高健等
The background and main solutions of new food technology safety risks.....
.....GAO Jian et al

贮运保鲜

- 321 荔枝汁高密度二氧化碳杀菌研究.....郭鸣鸣等
Inactivation of microbe in fresh lychee juice exposed to high dense phase carbon dioxide.....
.....GUO Ming-ming et al
- 324 复合保鲜剂对桃品质及生理的影响研究.....陈峰等
Effect of complex fresh-keeping agents on quality and physiology of peach.....
.....CHEN Feng et al
- 327 固体二氧化氯果蔬保鲜剂适宜配方的研究.....纪淑娟等
Study on the formula of immobilized chlorine dioxide preservative.....
.....JI Shu-juan et al
- 330 聚乙烯复合膜用于新采樱桃的气调包装保鲜研究.....王雷莲等
Study on modified air packaging of freshly-harvested cherry with polyethylene composite films.....
.....WANG Xue-lian et al

营养与保健

- 333 体外筛选降胆固醇双歧杆菌实验.....陈路清等
Screening of cholesterol-reducing bifidobacterium in vitro.....
.....CHEN Lu-qing et al
- 336 褐蘑菇碱提物降血脂活性研究.....刘莹
Study on the activity of reducing blood lipid of alkaline extract from brown mushroom.....
.....LIU Ying
- 339 国内外大豆肽产品分析.....周雪松等
Comparative analysis of soy peptides products at home and abroad.....
.....ZHOU Xue-song et al
- 342 四棱豆油脂的脂肪酸组成测定.....郑兵福等
Analysis of fatty acid composition of winged bean (Psophocarpus tetragonolobus [L.] D. c.) seeds oil.....
.....ZHENG Bing-fu et al
- 345 盱眙龙虾肌肉营养成分分析与评价.....陈晓明等
Analysis and evaluation of the nutritional composition in muscle of crayfish from Xuyi.....
.....CHEN Xiao-ming et al

分析检测

- 349 鳙鱼糜发酵过程中生物胺的测定.....谢诚等
Determination of biogenic amine during the fermentation of bighead carp (Aristichthys Nobilis) surimi.....
.....XIE Cheng et al
- 352 以免疫法检测保健食品中银杏菇内酯B含量的方法研究.....余宙等
Analysis of Ginkgolide B in health food by immunoassay.....
.....YU Zhou et al
- 355 凝胶色谱净化-高效液相色谱法测定辣椒中的辛硫磷残留量.....周宏霞等
Analysis of residue of phoxim in hot pepper by GPC and HPLC.....
.....ZHOU Hong-xia et al
- 357 离子色谱法测定中草药成分的研究.....屈晶等
Study on determination of Chinese herbal medicine ingredients using ion chromatography.....
.....QU Jing et al
- 360 水飞蓟油中4种脂肪酸的含量测定.....李洪英等
Analysis of content of four kinds of fatty acids in Silymarin oil.....
.....LI Hong-ying et al
- 363 原子吸收法测定不同产地鱼腥草中金属元素的含量.....张秋镇
Determination of the contents of metal elements in herba houttuyniae from various cultivation locations by flame atomic absorption spectrophotometry method.....
.....ZHANG Qiu-zhen

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

- 365 利用内标碳同位素比率法研究蜂蜜中植物糖浆..
.....李沈轶等
*Study on plant syrup in honey by internal standard
carbon isotope ratio analysis method.* LI Shen-yi et al
- 368 气相色谱-质谱法测定食品中杀螨剂残留量..
.....薛平等
*Study on a method for determination and confirmation
of acaricide residues in food.* XUE Ping et al

专题综述

- 371 白刺主要功能性成分及其功效研究进展..
.....冯云子等
*Research progress in the major functional components of
Nitraria, L. and latest progress in their function.* FENG Yun-zi et al
- 375 海参多糖研究进展..
.....陈涛等
Research progress in polysaccharide from sea cucumber. CHEN Tao et al
- 379 保鲜剂应用于食用笋的研究进展..
.....张君君等
Research advance of the preservative for edible shoots. ZHANG Jun-jun et al
- 382 四棱豆营养成分及抗营养因子的研究进展..
.....邓婷婷等
*Research progress in winged bean nutrients and anti
nutritional factors.* DENG Ting-ting et al
- 386 多不饱和脂肪酸微胶囊化的研究进展..
.....包姗姗等
*Research progress in polyunsaturated fatty acids microca
psules.* BAO Shan-shan et al
- 391 我国食品风味配料的行业现状及发展趋势..
.....楚炎沛等
*Industry status and development trend of food flavor
ingredients in China.* CHU Yan-pei et al
- 394 酿造原料及啤酒中镰刀菌毒素的研究进展..
.....彭晓斌等
*Research progress in Fusarium toxins in raw material and
beer.* PENG Xiao-bin et al
- 398 红枣酒香气成分的研究进展..
.....许牡丹等
*Research progress in flavoring compositions of jujube
wine.* XU Mu-dan et al
- 401 国外花生休闲食品研究进展..
.....周琦等
Review on peanut snack food in foreign countries. ZHOU Qi et al
- 406 酪氨酸酶抑制剂的研究进展..
.....李娜等
Research progress in tyrosinase inhibitor. LI Na et al
- 410 茶多酚在食品贮藏保鲜中的应用现状..
.....官兴丽等
Application status of tea polyphenol on food storage. GUAN Xing-li et al
- 414 天然抗氧化剂之间的协同作用研究进展..
.....盛雪飞等
*Research progress in synergistic effect between natural
antioxidants.* SHENG Xue-fei et al
- 418 食品纳米材料的研究进展..
.....张辉等
Research advance of food nano-materials. ZHANG Hui et al
- 422 我国速冻食品产业发展及存在的问题..
.....李亮亮等
*Development and problems of quick-frozen food industry
in China.* LI Liang-liang et al