

CONTENTS

食品工业科技

2010年第8期, 总232期

前瞻 Prospect

专家导航 Guideline

- 16 中国饼干行业概况与创新之路

热点追踪 Focus Tracing

- 20 创果汁行业权威盛会 搭国际贸易交流平台

- 22 阳光总在风雨后
——乳品行业走出阴霾, 中国军团领跑世界

安全视角 Food safety

- 24 功能性低聚糖的食品安全性研究

实战 Application

营销管理 Sales Management

- 30 后厨工业化: 原生态食品的增值升级工程

法律案例 Legal Cases

- 34 公司经济性降薪需要关注的法律问题

互动 Communication

企业联办 Co-sponsored with Enterprise

- 38 新国标 新起点 新希望(浙江银象专栏)
39 天然抗氧化剂——熟悉的来源, 不一般的功效(丹尼斯克专栏)
40 安琪酵母: 健康生活创新者(安琪酵母专栏)
41 21世纪的健康新糖源——低聚果糖(山东百龙专栏)
42 “APRIL GOURMET” 绿叶子, 品味之旅(绿叶子超市专栏)

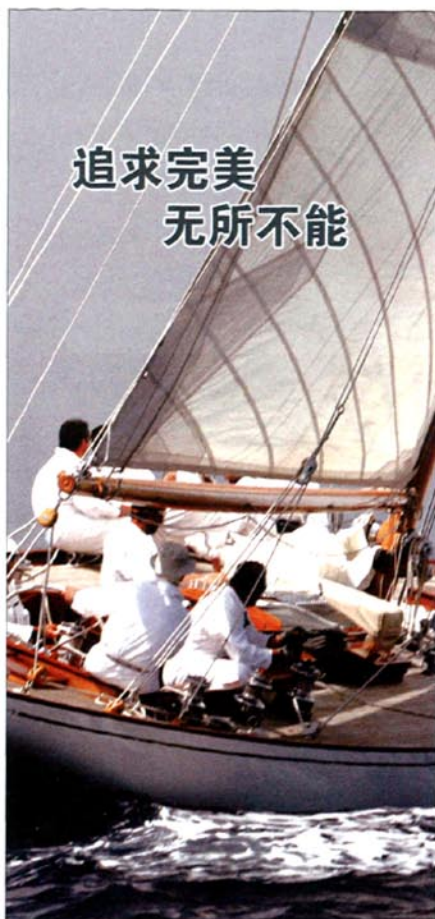
企业报道 Enterprise Report

- 44 矗立改革开放前沿, 领军香精香料行业
——访深圳波顿香精香料有限公司总裁王明凡
46 新型纯天然鲜味剂——优鲜肽的开发与应用
48 天调纯天然鸡肉粉及其在造粒鸡精中的应用
50 功能性配料, 顺势而为

信息 Information

- 52 资讯动态 News & Trends

追求完美
无所不能



特殊商业环境下, 需要一支强有力的团队协助您成功! 无论您的公司正在经历激烈竞争, 还是推广新产品, 或是改造工厂提高效率, 能得到专业公司为您量身打造的服务和产品, 就是您成功的法宝!

就让SPX斯必克和它旗下的优秀品牌帮助您找到您的方向, 并获得完美的解决方案。有我们的领先技术、研发经验、工程团队以及自动控制系统和全系列部件的支持, 您将与成功离得更近!

SPX
WORK IDEAS MEET INDUSTRY

APV
AN SPX BRAND



全系列加工设备, 均质机、板式换热器、泵和阀门

BRAN+LUEBBE
AN SPX BRAND



卫生专用泵和加工系统

Waukesha Cherry-Burrell
AN SPX BRAND



离心和转子泵, 阀, 换热设备

LIGHTNIN'
AN SPX BRAND



SanStar 搅拌器

斯必克流体技术(上海)

电话: 21-2208 5579

传真: 21-6715 8282

电话: 21-6715 8181

传真: 21-6715 8282

斯必克流体技术(北京)

电话: 10-6567 8586

传真: 10-6567 5679

电话: 10-5926 7000

传真: 10-5926 7012

CONTENTS

2010年第8期, 总332期

August, 2010(No.332)

研究与探讨

- 65 槲蕨提取物体外抗氧化活性研究.....汲广全等
Study on antioxidant activity of Drynaria fortune extracts in vitro.....JI Guang-quan et al
- 67 广式月饼储存过程中氧化问题的研究.....白卫东等
Study on oxidative problem of Cantonese moon cake during storage.....BAI Wei-dong et al
- 70 北京清真酱牛肉挥发性风味化合物的研究.....臧明伍等
Study on volatile flavor compounds of Beijing moslemic braised beef with soy sauce.....ZANG Ming-wu et al
- 74 琥珀酸脱酰胺对小麦面筋蛋白酶解特性的影响.....仇超颖等
Effects of succinic acid deamidation on the properties of enzymatic hydrolysis of wheat gluten.....QIU Chao-ying et al
- 78 辐照对蜂蜜中残留氯霉素和理化指标的影响.....王锋等
Effect of irradiation on residual chloramphenicol and physics-chemical index of honey.....WANG Feng et al
- 81 马尾松树皮中原花青素体外抗自由基作用的研究.....王秋月等
Study on the in vitro anti-free radical of procyanidins from the bark of pinus massoniana.....WANG Qiu-yue et al
- 84 冻融循环对甲壳素溶解性的影响.....刘廷国等
Effects of freezing-thawing cyclic treatment on the solubility of chitin in alkaline solution.....LIU Ting-guo et al
- 88 植物乳杆菌ST-III菌株降胆固醇影响因素的研究.....陈帅等
Study on influence factors of cholesterol removal by Lactobacillus plantarum ST-III strain.....CHEN Shuai et al
- 92 微量元素铬对猪肉品质性状的影响.....许云贺等
Effect of chromium (Cr) on pork quality of finishing pigs.....XU Yun-he et al
- 95 利用内聚性和咀嚼性对火腿肠等级的判别分析研究.....郝红涛等
Study of discriminant analysis on the grades of ham sausages based on cohesiveness and chewiness properties.....HAO Hong-tao et al
- 98 微波干制甘薯片规律的研究.....陈金日等
Drying law of sweet potato slice dried by microwave.....CHEN Jin-ri et al
- 102 利用球磨机提高大豆浓缩蛋白乳化性的研究.....高珊等
Study on enhancing the emulsibility of soybean protein concentration by ball milling.....GAO Shan et al
- 105 大孔吸附树脂静态处理对鳀鱼酶解液ACE抑制活性的影响.....米恒振等
Influence of ACE inhibitory activity of anchovy enzymatic hydrolysate static treated by macroporous adsorption resin.....MI Heng-zhen et al
- 108 山楂果原花青素稳定性研究.....张泽生等
Study on the stability of proanthocyanidins from hawthorn fruit.....ZHANG Ze-sheng et al
- 112 ADS-8树脂对辣椒红色素的吸附特性研究.....许彬等
Study on adsorption character of capsanthin by ADS-8 resin.....XU Bin et al
- 115 脉冲辐解研究橙皮苷、柚皮苷抗氧化活性及机理探讨.....鲍小丹等
Study on antioxidant activity and mechanism of hesperidin and naringin by pulse radiolysis.....BAO Xiao-dan et al

- 118 苦荞内生菌的分类鉴定及对黄酮合成的影响.....李晓雁等
Identification of endophyte from tartary buckwheat and its influence on synthesis of flavonoids.....LI Xiao-yan et al
- 121 不同方式处理对咸蛋清蛋白起泡力的研究.....王彦蓉等
Effect of different treatments on improving foaming properties of salty egg white.....WANG Yan-rong et al
- 123 芥末有效成分对猪油的抗氧化性研究.....左勇等
Antioxidant activity of effective components of mustard in lard.....ZUO Yong et al
- 125 大孔吸附树脂分离纯化杭白菊黄酮及其成分鉴定.....杨立刚等
Separation, purification and identification of flavonoids from chrysanthemum with AB-8 macroporous absorption resin.....YANG Li-gang et al
- 129 发酵废菌渣生产饲料蛋白的研究.....吴萍等
Study on feeding-protein producing with fungi residues.....WU Ping et al
- 132 海洋巨大芽孢杆菌抑制黄曲霉毒素的生物合成.....孔青等
Inhibitory effect on the aflatoxin biosynthesis by a strain of marine Bacillus megaterium.....KONG Qing et al
- 135 酶促磷酸型两性淀粉特性研究.....高静等
Study on properties of phosphate amphoteric starch advanced by enzyme.....GAO Jing et al
- 137 副溶血性弧菌ERIC-PCR分型及毒力基因检测研究.....丁久法等
Genotyping of Vibrio parahaemolyticus by ERIC-PCR and virulence gene detection.....DING Jiu-fa et al
- 141 影响Camembert干酪均匀成熟因素的研究.....孟德勇等
Study on factors influencing inter-uniform maturation of Camembert.....MENG De-yong et al
- 144 大孔吸附树脂对鲜味肽分离效果及影响因素的研究.....夏克胜等
Study on domestic macroporous resins for purifying umami peptide.....XIA Ke-sheng et al
- 147 元宝枫叶主要生化成分的季节变化.....庞晓莉等
Season variation of main biochemistry of Acer truncatum Bunge's leaves.....PANG Xiao-li et al

生物工程

- 149 食物过敏原水牛乳 β -乳球蛋白的交叉反应研究.....李欣等
Study on cross-reactivity of food allergen buffalo β -lactoglobulin.....LI Xin et al
- 151 柠檬酸发酵生产菌种黑曲霉的选育.....任晓莉等
Study on the breeding of citric acid production strains.....REN Xiao-li et al
- 154 苯乳酸高产菌株的诱变育种.....柴虹宇等
Mutation and screening for the production of phenyllactic acid.....CHAI Hong-yu et al
- 157 冷藏条件下盐水鸭菌相消长规律研究.....李艳亮等
Study on micro-flora development of water-cooked salted duck under refrigeration.....LI Yan-liang et al
- 160 不同氮源对丙酮酸分批发酵的影响及动力学模型的建立.....胡晓冰等
Effect of different nitrogen forms on fermentation of pyruvate in batch process and kinetic modeling.....HU Xiao-bing et al
- 164 一株葡萄酒Pichia sp.菌的分离鉴定及其产香成分分析.....肖阳等
The identification and aroma components analysis of Pichia sp. yeast separated from grape wine mud.....XIAO Yang et al

CONTENTS

2010年第8期, 总332期

August, 2010(No.332)

- 167 动物蛋白酶解制备广西产牡蛎肉抗肿瘤活性肽的实验研究.....陈艳辉等
Experimental research on animal protease enzymatic hydrolysis for preparing antitumor bioactive peptide from oyster of Guangxi province..... CHEN Yan-hui et al
- 170 扇贝消化腺 β -1, 3-葡聚糖酶的分离和性质研究.....李伟等
Isolation and properties of β -1,3-glucanase from digestive gland of scallop..... LI Wei et al
- 172 利用表面静态法发酵干红枣生产果醋的研究.....谌井冈
Study on preparation of Chinese jujube vinegar by surface static fermentation method..... CHEN Jing-gang
- 176 应用Plackett-Burman设计法对屎肠球菌BC-3产类细菌素发酵主要影响因素的筛选.....闵钟燮等
Application of Plackett-Burman Design in screening the main affecting factors in the fermentation of the bacteriocin-like substance from Enterococcus faecium BC-3..... MIN Zhong-man et al
- 180 磁性壳聚糖微球固定化 β -呋喃果糖苷酶的研究.....许牡丹等
Study on β -fructofuranosidase immobilized with magnetic chitosan microspheres..... XU Mu-dan et al
- 183 酸菜中荚膜酵母产辅酶 Q_{10} 前体物质添加优化培养条件的研究.....魏宝东等
Study on adding precursor substances to optimum culture conditions of coenzyme Q_{10} produced by yeast during fermentation process..... WEI Bao-dong et al

工艺技术

- 186 改性二氧化硅固载磷酸催化合成油酸甲酯的研究.....张丽霞等
Phosphotungstic acid supported on silylated activated silica for the preparation of methyl oleate..... ZHANG Li-xia et al
- 190 响应面法优化桃金娘色素的提取工艺.....张少敏等
*Optimization of extraction technique of pigment from *Rhodomyrtus tomentosa* by response surface methodology.....* ZHANG Shao-min et al
- 194 鱼鳔营养口服液的加工工艺研究.....段振华等
Study on preparing technology of a nutrition oral liquid from fish swimbladder..... DUAN Zhen-hua et al
- 197 响应面法优化文冠果种仁蛋白的碱溶酸沉提取工艺.....邓红等
*Study on the optimization of extraction processing for *Xanthoceras sorbifolia* bunge kernel protein by alkali-solution and acid-isolation.....* DENG Hong et al
- 201 超临界二氧化碳注入法制备叶黄素聚糖微粒.....洪流等
Preparation of chitosan microparticles loaded with lutein using supercritical carbon dioxide impregnation technology..... HONG Liu et al
- 204 不补料连续酶解-膜分离耦合制备鱼鳞胶原蛋白抗氧化肽的研究.....马海乐等
Preparation of antioxidant peptides from scale collagen by continuous coupling of enzymatic hydrolysis and membrane separation without material feeding..... MA Hai-le et al
- 208 酶膜反应器连续酶解花生蛋白的工艺研究.....熊治清等
Study on the technology of continuously hydrolyze peanut protein in the enzyme membrane reactor..... XIONG Zhi-qing et al
- 212 枣渣不溶性膳食纤维脱色工艺研究.....陶永霞等
Study on the decoloration of insoluble dietary fiber from jujube residues..... TAO Yong-xia et al

- 215 再制干酪物化特性及加工工艺的研究.....谢跃杰等
Study on the physicochemical property and processing technology of processed cheese..... XIE Yue-jie et al
- 218 绿茶中绿色素提取的优化条件研究.....钟世荣等
Study of optimization conditions for green pigment extraction from green tea..... ZHONG Shi-rong et al
- 220 HPLC分析比较提取方法对天麻活性成分的影响.....余兰等
*Effects of extracting methods on active component in *Gastrodia elata* by HPLC analysis.....* YU Lan et al
- 223 超声波辅助提取橘皮酚酸的工艺研究.....汤春甫等
Study on ultrasonic-assisted extraction process of phenolic acids from orange peel..... TANG Chun-fu et al
- 225 响应面法优化酪蛋白磷酸肽生产工艺研究.....邵孟秋等
Optimum of casein phosphopeptides production process by using response surface methodology..... SHAO Meng-qiu et al
- 230 果蔬发酵乳酸菌粉常压干燥制备工艺研究.....曹海英等
Study on atmospheric pressure drying technology of lactic acid bacteria powder for fermenting fruit and vegetable..... ZENG Hai-ying et al
- 233 从猴头菇中提取纯化SOD.....张帅等
*Extraction and purification of SOD from *Hericiun Erinaceus*.....* ZHANG Shuai et al
- 236 发芽大豆饮料微波脱腥工艺的研究.....李笑梅等
Microwave deodorization process technology of beverage of soybean germination..... LI Xiao-mei et al
- 239 基于PRO/II的松节油精馏过程的模拟.....文雪英等
Simulation of distillation of pine oil based on PRO/II..... WEN Xue-ying et al
- 242 一种褐色益生菌乳饮料的研制.....徐致远等
Research and preparation of a brown milk drink with probiotic..... XU Zhi-yuan et al
- 245 碱性蛋白酶水解柞蚕丝素蛋白工艺的研究.....高光等
Conditions of alkali protease hydrolyzing tussah fibroin..... GAO Guang et al
- 248 秸秆-酒糟混合液厌氧发酵产沼气的初步研究.....郭婷等
Preliminary study on the biogas fermentation for mixture of straw and pot ale..... GUO Ting et al
- 251 秘鲁鱿鱼肌肉柔软质构改进技术的初步研究.....杨红丽等
Preliminary study on techniques of improving soft texture of Peru squid muscle..... YANG Hong-li et al
- 255 超声辅助提取鸡蛋卵磷脂的工艺研究.....肖虹等
Study on ultrasonic extraction of lecithin from the yolk..... XIAO Hong et al
- 258 豆浆中皂甙的提取及测定.....乔兆扬等
Extraction and determination of the saponins in soybean milk..... Qiao Zhao-yang et al
- 261 牛蒡叶多酚的超声波辅助提取及抗氧化活性、成分分析研究.....姜在祥等
Studies on ultrasound-assisted extraction, antioxidant activity and composition of phenolics from burdock leaves..... LOU Zai-xiang et al
- 265 纤维素酶提取小麦麸皮中总黄酮技术研究.....赵晓春等
Study on extracting technology of total flavones from bran skin of wheat using cellulase..... ZHAO Xiao-chun et al
- 268 基于高剪切技术的甜玉米粒粉碎实验研究.....沈培玉等
Experimental study on the pulverization for sweet corn seed based on high-shearing technology..... SHEN Pei-yu et al

CONTENTS

2010年第8期, 总332期

August, 2010(No.332)

- 271 柿子汁非酶褐变抑制技术研究.....李鹏等
Inhibition technology of non-enzymatic browning against persimmon juice.....LI Peng et al
- 274 日照绿茶粗多糖脱蛋白研究.....王传名等
Study on deproteinization of Rizhao green tea crude polysaccharides.....WANG Chuan-ming et al
- 277 溶剂法提取丝瓜籽油的工艺研究.....周雯雯等
Study on the solvent extraction of luffa seed oil.....ZHOU Wen-wen et al
- 280 响应面法优化竹叶精油的微波辅助提取工艺.....杨兰等
Study on optimization of microwave-assisted extraction process for essential oil from bamboo leaves.....YANG Lan et al
- 283 超临界二氧化碳萃取孜然油工艺技术研究.....甘芝霖等
Extraction of cumin oil using optimization of supercritical CO₂ fluid extraction technology.....GAN Zhi-lin et al
- 286 小米绿豆清凉饮料加工工艺研究.....孙健等
Study on processing technology of a cool drink of mung bean and millet.....SUN Jian et al

食品添加剂

- 290 应用响应面分析法优化蒸煮火腿风味添加物.....成晓瑜等
Application of response surface methodology on optimization of flavor additives for cooked ham.....CHENG Xiao-yu et al
- 294 苯基硼酸/季铵盐离子溶剂萃取分离塔格糖.....许贵强等
Selective separation of tagatose by solvent extraction with ion-pair extractant.....XU Gui-qiang et al
- 297 食品添加剂对鸡蛋清凝胶强度的影响.....徐保平等
Effect of food additives on gel strength of hen egg white.....XU Bao-li et al
- 300 野生药用植物喀什小檗色素提取工艺的研究.....王燕等
Study on extraction of pigment from wild herb of Berberis kaschgarica Rupr. berries.....WANG Yan et al

食品安全

- 303 现场快速检测在食品安全监督中的应用及展望.....朱小红
Application of on-site fast detection for food safety.....ZHU Xiao-hong
- 308 微波消解-石墨炉原子吸收法监测海洋贝类体内重金属污染程度.....陈宗保等
Monitoring and analysis of heavy metal content in mussels from coastal by microwave digestion and GF-AAS.....CHEN Zong-bao et al
- 310 HACCP在调味料酒生产中的应用.....陶德才
Application of HACCP in processing of seasoning wine.....TAO De-cai

储运保鲜

- 313 壳聚糖处理对马铃薯块茎组织活性氧代谢的影响.....李永才等
Effect of chitosan treatment on reactive oxygen species metabolism in potato tuber slices.....LI Yong-cai et al
- 316 ES-2 (*Bacillus amyloliquefaciens*) 发酵产物对贮藏期间“东方蜜一号”哈密瓜品质和生理特性的影响.....张丽等
*Effects of ES-2 (*Bacillus amyloliquefaciens*) fermented product on the quality and physiology of "Dongfangmihao" melon*.....ZHANG Li et al

- 321 巨大口蘑和草菇贮藏期间褐变及相关酶活性研究.....杨春敏等
Study on browning and the activity of relationship enzyme of Volvariella volvacea and Tricholoma giganteum during storage.....YANG Chun-min et al

营养与保健

- 324 鄱阳湖10种淡水鱼脂脂肪酸的特性研究.....李广焱等
Characteristics of fatty acids in ten freshwater fish of the Poyang Lake.....LI Guang-yan et al
- 329 牛蒡多糖对亚慢性酒精肝损伤作用的研究.....张波等
Preventive effects of burdock oligo-saccharide on alcoholic liver injury.....Zhang Bo et al
- 332 榆黄蘑饮料抑制肿瘤和拮抗环磷酰胺毒副作用的研究.....施溯筠等
Anti-tumor and antagonism of side effects caused by cyclophosphamide of Pleurotus citrinopileatus juice beverage in mice.....SHI Su-yun et al
- 334 黑燕麦醋对血小板聚集功能的影响.....畅晓洁等
Effect of black oats vinegars on platelet aggregation function.....CHANG Xiao-jie et al

分析检测

- 338 纳米均相时间分辨荧光免疫法检测脱氧雪腐镰刀菌烯醇方法的建立.....周彬等
Quantitative determination of deoxynivalenol using light initiated chemiluminescence assay.....ZHOU Bin et al
- 343 锁阳中儿茶素含量的测定及方法比较.....张佳等
Determination of catechin in Cynomorium songaricum Rupr. and comparison of different methods.....ZHANG Jia et al
- 345 蜂蜜颜色对近红外光谱检测模型建立的影响.....纪淑娟等
Effect of honey color on determination model establishment of near infrared spectrum.....JI Shu-juan et al
- 348 反相高效液相色谱法测定软骨中的II型胶原蛋白.....曹慧等
Determination of type II collagen in cartilage by reversed-phase high performance liquid chromatography.....CAO Hui et al
- 351 水产品及水发食品中的甲醛检测技术研究.....姜李雁等
Study on formaldehyde testing technology of aquatic products and water-risen food.....JIANG Li-yan et al
- 353 核磁共振法同时测定橘子原汁中主要糖类和柠檬酸.....阎政礼等
Determination of major sugars and citric acid in raw orange juice by Nuclear Magnetic Resonance at the same time.....YAN Zheng-li et al

专题综述

- 358 羟基酪醇的作用机制及研究进展.....王芳等
Functional mechanism and study progress of hydroxytyrosol.....WANG Fang et al
- 360 泡沫分离设备及工艺的研究进展.....殷昊等
Advance in research and development of foam fractionation devices and technologies.....YIN Hao et al
- 364 染料木黄酮生物活性及抗病机理的研究进展.....曲妍妍等
Research progress on biological activity and prevention disease mechanism of genistein.....QU Yan-yan 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



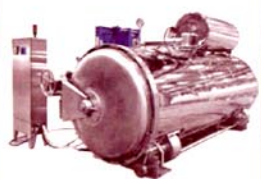
实验型杀菌釜

- 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



- 370 萌发谷物中多酚类物质与苯丙氨酸解氨酶的研究进展.....翟玮玮
Research progress of phenolic compounds and phenylalanine ammonia-lyase in pre-germinated grains..
.....ZHAO Wei-wei
- 373 基于电子鼻的气味指纹技术在有害微生物检测中的应用.....王丹凤等
Application of odor fingerprint technology based on electronic nose for the research in harmful micro-organisms detection..
.....WANG Dan-feng et al
- 377 解析乳及乳制品中添加皮革水解蛋白问题.....赵洋等
Analysis of leather protein hydrolyzate in milk and dairy products..
.....ZHAO Yang et al
- 381 链球菌批发酵生产透明质酸及其动力学研究进展.....康超等
Advance in haluronic acid batch fermentation by Streptococcus and its kinetic study..
.....KANG Chao et al
- 386 糖苷酶与糖基转移酶工程的研究进展.....刘婧等
Research on the engineering of glycosidases and glycosyltransferases..
.....LIU Jing et al
- 391 苋菜的营养成分与保健功能.....赵秀玲
Nutritional ingredients and health functions of amaranthus inamoenus wild..
.....ZHAO Xiu-ling
- 393 猕猴桃果实抗氧化活性物质及其在贮藏中的变化.....杨丹等
Antioxidant compounds of kiwifruit and theirs changes during storage..
.....YANG Dan et al
- 396 农业有机废渣固态发酵在食品工业中的应用.....任虹等
Application of solid-state fermentation of agricultural wastes in food industry..
.....REN Hong et al
- 400 酒精饮料中氨基甲酸乙酯检测方法研究进展.....梁新红等
Development of analysis methods of ethyl carbamate in alcoholic beverages..
.....LIANG Xin-hong et al
- 404 动物宰后肌内胶原蛋白变化与肉嫩度关系分析.....常海军等
Analysis of relationship between collagen variation and meat tenderness postmortem..
.....CHANG Hai-jun et al
- 409 洋葱化学成分、生理保健功能和我国洋葱加工现状与发展趋势.....廖春龙等
Chemical composition, physiological functions, processing status and industry trend for onion in China..
.....LIAO Chun-long et al
- 413 畜禽及产品追溯技术研究进展及应用.....王虎虎等
Research progress of traceability technology of livestock and poultry and its applications..
.....WANG Hu-hu et al
- 417 降血压肽制备工艺的研究进展.....肖平等
Progress of preparation technology on antihypertensive peptides..
.....XIAO Ping et al
- 421 软枣猕猴桃中的功能保健成分及其在食品加工中的应用.....王菲等
Functional and healthy components in Actinidia arguta and their applications in food processing..
.....Wang Fei et al