

《中国科学引文数据库》(CSCD)核心库来源期刊
中国科技论文统计源期刊(中国科技核心期刊)

中文核心期刊

RCCSE中国权威学术期刊(A+)

美国《化学文摘》收录期刊

中国知识资源总库,中国科技期刊精品数据库收录期刊

食品工业科技

Science and Technology of Food Industry

第35卷

半月刊

2014年9月1日

出版

ISSN 1002—0306

CN 11-1759/TS

2014 17

ISSN 1002-0306



9 771002 030142



杜邦营养与健康

DUPONT NUTRITION & HEALTH



负担能力与便利性

口味, 质构, 外观, 减油、
减盐、减糖, 改善蛋白质



健康与养生

体重控制, 消化、免疫、
心脏健康, 糖尿病人健康



食品保护

食品安全, 货架期延长,
减少食物浪费



021-23079588

www.food.dupont.cn

www.danisco.com

CONTENTS

食品工业科技

2014年第17期, 总313期

前瞻 *Propect*

专家导航 *Guideline*

- 14 食品行业中的“新空气”
——膳食纤维在饮料行业中的应用现状
膳食纤维协会副会长/王延平

热点追踪 *Focus Tracing*

- 18 福喜事件三启示

实战 *Application*

营销管理 *Sales Management*

- 20 难点就是突破点 做农产品品牌的八大法则

法律案例 *Legal Cases*

- 24 欧盟食品安全监管制度的特征及启示

互动 *Communication*

企业联办 *Co-sponsored with Enterprise*

- 28 低聚果糖 肠癌防治新主张
(欧力多专栏)

- 32 市场的新宠—乳酸菌饮品
(兄伊兰专栏)

- 34 果蔬涂膜保鲜 首选海藻多糖
(青岛明月专栏)

企业报道 *Enterprise Report*

- 36 数辉煌历程 展灿烂明天
——广东汇香源生物科技股份有限公司二十周年纪念

行业广角 *Industry Wide-angle*

- 40 面向未来的灵活性
- 43 安琪酵母抽提物适应市场需求获快速发展
- 44 简餐主义渐成风尚 罐头行业强势复兴

信息 *Information*

- 45 资讯动态 *News & Trends*



德州鲁樱食品有限公司
DE ZHOU LU YING FOOD CO.,LTD



鲁樱

鲁樱红豆沙, 香甜千万家



地址: 山东省禹城高新技术产业开发区
服务热线: 400-108-9399 0534-7351963
传真: 0534-7351888
网址: <http://www.luyingfood.com>

目次

2014年第17期, 总313期

研究与探讨

- 水产品中总磷和游离磷酸盐含量及其变化规律的分析与研究.....柳凤等(49)
- 不同剔骨工艺对牛肉煎制食用品质的影响研究.....刘菲等(54)
- 干腌和湿腌对清酱肉理化及感官特性的影响.....郝宝瑞等(57)
- 两种干燥方式对白玉蕈非挥发性风味物质的影响.....吴方宁等(62)
- 抗坏血酸对全蛋液贮藏中凝胶性能下降的抑制研究.....何志勇等(67)
- 基于生物信息学, QSAR及分子对接的菜籽ACE抑制肽筛选.....邹平等(71)
- 超高压处理对菠萝汁中菠萝蛋白酶纤溶活性的影响.....葛梅等(75)
- 富马酸钠协同超高压抑制冻藏草莓果汁中H₂S研究.....肖尔卿等(80)
- 绿豆中四种蛋白质的分级提取与功能性研究.....乔宁等(83)
- 蜂胶/纳米SiO₂复合膜的制备和性能研究.....张蓓等(88)
- 猪肺管硫酸软骨素的提取分离与抗氧化活性研究.....熊双丽等(93)
- 中低压C₁₈柱层析分离儿茶素单体的研究.....赵文芳等(97)
- 不同方法提取国槐叶黄酮及其抗氧化活性研究.....李小勇等(102)
- 鹿血多肽的制备工艺及抗氧化能力研究.....胡天超等(107)
- 凝胶层析和离子交换层析结合法纯化重组降血压肽VLPVPR.....李艳等(111)
- 食用豆制品萌发过程中 γ -氨基丁酸(GABA)含量变化.....陈振等(115)
- 杀青及浸泡方式对葡萄叶茶茶水浸出成分及抗氧化活性的影响.....屈慧鸽等(119)
- 美拉德反应对豌豆蛋白水解物乳化性和抗氧化性的影响.....张欣等(125)

生物工程

- 谷氨酸棒杆菌生产L-赖氨酸的培养优化和产酸特性研究.....苏会波等(130)
- PCR法检测大肠杆菌的增殖条件优化研究.....吕晓萌等(134)
- Bacillus cereus* SG03 10L发酵罐中产胞外胆固醇氧化酶发酵条件优化.....葛飞等(137)
- 硝态氮对*Nannochloropsis oculata*生长及合成胞内组分的影响.....巩波等(141)
- 青岛市售双壳贝类大肠菌群/大肠杆菌检出水平与当地气温的相关性.....武娟等(147)
- 产酸性蛋白酶菌株分子鉴定和酶学性质研究.....侯进慧(151)
- 适合米酒酿造酵母的分离鉴定及葡萄糖发酵特性研究.....伍保龙等(156)
- 樟绒枝霉中一种低分子量木聚糖酶的纯化及性质研究.....李延啸等(161)
- 茯砖茶分离菌对初烤烟叶的改质效果.....瞿娇娇等(167)
- 泡菜直投式乳酸菌发酵剂的制备.....赵爽等(171)
- 蔬菜中沙门氏菌生长特性的研究.....江洁等(176)
- 酪氨酸酶为基础的时间温度指示系统的初步研究.....葛蕾等(180)

工艺技术

- 超声波辅助提取鸭肝卵磷脂的工艺研究.....王道营等(185)
- 库拉索芦荟凝胶多糖脱蛋白方法研究.....何沂飞等(190)
- 高州粉葛淀粉提取及性质测定.....张钟等(193)
- 丙酮-磷酸氢二钾双水相体系提纯黄褐毛忍冬中的绿原酸.....何磊磊等(198)
- 苦荞红曲保健酒的研制.....李瑶等(201)
- 冷榨芝麻油酸法脱胶工艺.....吴云静等(206)
- 响应面法优化鲁氏接合酵母产MAP酶条件.....谢梦琴等(209)
- 费菜总黄酮分离纯化工艺的研究.....胡月等(213)
- 响应面法优化复合酶提取香椿叶总膳食纤维的工艺参数.....刘静等(217)
- 响应面法优化风味蛋白酶水解棉籽蛋白工艺.....高丹丹等(222)
- 无凝固剂发酵豆腐生产工艺的初探.....乔支红等(227)
- 缫丝蚕蛹蛋白酶法水解条件优化.....钟雨坤等(232)

目次

2014年第17期, 总313期

响应面法优化去皮绿豆多糖提取工艺技术的研究.....	余稳稳等(236)
玉米豌豆全谷物复合汁悬浮稳定性的研究.....	李素芬等(241)
β -聚苹果酸/壳聚糖-硝苯地平微胶囊的制备研究.....	王凤楼等(244)
速冻燕皮虾仁水饺的工艺研究.....	师文添等(248)
发芽大麦茶制备工艺及茶汤营养特性研究.....	张端莉等(252)
随机质心映射优化法对新疆雪菊中黄酮和多酚提取工艺的研究.....	蒋莉等(258)
响应面法优化金银花多糖乙酰化工艺.....	宋逍等(262)

食品添加剂

复合生物抑菌剂对即食鲍产品保藏效果的研究.....	郑瑞生等(266)
---------------------------	-----------

分析检测

反相高效液相色谱法测定东方草莓中儿茶素的含量.....	李蓉等(271)
腊八豆低温后发酵过程中的挥发性成分变化研究.....	欧阳晶等(275)
不同香型白酒中游离氨基酸比较分析.....	张庄英等(280)
微波消解-ICP-OES法测定旱芹与西芹中的21种矿物元素.....	魏永生等(285)
UPLC-MS/MS定性分析黑米中花青苷类物质.....	韩豪等(289)
实时定量PCR法对羊肉中鸡源性成分的量化检测.....	薛晨玉等(294)
超高效液相色谱-串联质谱法测定腐竹中乌洛托品的含量.....	吴颖等(298)
电感耦合等离子体质谱测定茎瘤芥(榨菜)中无机元素的研究.....	聂西度等(301)
15株雅安红花油茶茶树籽含油率及脂肪酸组成分析.....	徐洲等(305)
凝胶渗透色谱-高效液相色谱荧光法测定脂溶性天然色素中特丁基对苯二酚.....	孙建玲等(308)
黑茶降血脂质量评价模型的构建及验证.....	张聪等(312)

贮运保鲜

酿酒葡萄皮渣经贮存和红外干燥后的质量变化比较.....	隋银强等(317)
海带内生菌DNN6蛋白对小黄鱼保鲜作用的研究.....	赵宇等(321)
不同浓度CO ₂ 对贮藏期间马铃薯生理品质的影响.....	张丙云等(325)
减压预处理对松茸采后酶活性和品质的影响初探.....	罗晓莉等(329)
杀菌方式对哈密瓜汁贮藏中品质变化的影响.....	马晓玉等(332)

营养与保健

发酵牛蒡茶的风味物质与营养成分研究.....	屠玥之等(337)
石参提取物诱导MKN-45细胞凋亡的初步研究.....	刘鸿儒等(343)
杏鲍菇多肽生物活性的研究.....	程菲儿等(347)
青梅提取物改善痛风和高尿酸血症的研究.....	于建伟等(351)
不同性别及部位的兰州大尾羊肉食用品质.....	李贞子等(354)
乌贼墨多糖对环磷酰胺致小鼠卵巢损伤的保护作用.....	谷毅鹏等(358)

专题综述

小麦食品加工中低血糖指数配料的研究进展.....	武小辉等(362)
人参中人参皂苷提取分离研究进展.....	董微等(366)
微藻油脂的研究进展.....	翟映雪等(370)
酸面团发酵技术应用研究进展.....	周春艳等(375)
分子印迹技术在盐酸克伦特罗残留检测中的应用.....	汤轶伟等(381)
植物多酚抗骨质疏松作用的研究.....	杨成涛等(386)
浅析食用昆虫的资源价值.....	卓志航等(390)
柑橘汁中糖苷键合态香气物质的研究进展.....	林雯雯等(395)

CONTENTS September, 2014(No.313)

Research and Investigation

Study on the content and variation of total phosphate and free-phosphate in aquatic products.....	LIU Feng et al(49)
Effects of different boning on qualities of fried beef.....	LIU Fei et al(54)
Effect of dry salting and wet salting on physic-chemical and sensory property of pickled sauced meat.....	HAO Bao-rui et al(57)
The influence of two drying methods on non-volatile taste components of white <i>Hypsizygus marmoreus</i>	WU Fang-ning et al(62)
Inhibition effect of ascorbic acid on the decrease of gelation capacity of liquid whole egg during storage.....	HE Zhi-yong et al(67)
Screening of angiotensin I-converting enzyme inhibitory peptides from rapeseed by bioinformatics, QSAR and molecular docking.....	ZOU Ping et al(71)
Effect of ultra-high pressure treatment on fibrinolytic activity of bromelain in pineapple juice.....	GE Mei et al(75)
Reduce H ₂ S in strawberry juice from frozen strawberries by sodium fumarate and ultra-high pressure treatment.....	XIAO Er-qing et al(80)
Extraction and functional properties of four proteins from mung bean.....	QIAO Ning et al(83)
Preparation and properties of propolis/nano-silica composite film.....	ZHANG Bei et al(88)
Purification and antioxidant activity of chondroitin sulfate from pig lung trachea.....	XIONG Shuang-li et al(93)
Study on purification of catechins by C ₁₈ column chromatography.....	ZHAO Wen-fang et al(97)
Study on the extraction method and antioxidant activity of flavonoids from <i>Sophora japonica</i> L.....	LI Xiao-yong et al(102)
Study on the preparation process and the antioxidant capacity of deer blood polypeptide.....	HU Tai-chao et al(107)
Purification of recombinant antihypertensive peptides VLPVPR by gel and ion exchange chromatography.....	LI Yan et al(111)
The contents of GABA in edible beans during germination.....	CHEN Zhen et al(115)
Effect of fixed and dipping methods on the components and antioxidant activities of grape leave tea.....	QU Hui-ge et al(119)
Effect of Maillard reaction on the emulsifying property and antioxidant activity of pea protein hydrolysates.....	ZHANG Xin et al(125)

Bioengineering

Study on culture optimization and property of <i>L</i> -lysine production by <i>Corynebacterium glutamicum</i>	SU Hui-bo et al(130)
Optimization of pre-enrichment protocol of PCR-based method for detection of <i>Escherichia coli</i>	LV Xiao-meng et al(134)
Fermentation conditions optimization of cholesterol oxidase in the broth by <i>Bacillus cereus</i> SG03 in a 10L fermentor.....	GE Fei et al(137)
Effect of nitrate-nitrogen on <i>Nannochloropsis oculata</i> growth and synthesis of cellular compositions.....	GONG Bo et al(141)
Correlation between coliform/ <i>E. coli</i> contamination levels in shellfishes on Qingdao market and the local temperature.....	WU Juan et al(147)
Molecular identification and enzymology analysis of a acid protease producing strain.....	HOU Jin-hui et al(151)
Isolation, identification and glucose fermentative characterization of high alcohol yield yeast from rice wine starter.....	WU Bao-long et al(156)
Purification and characterization of a low molecular xylanase from <i>Malbranchea cinnamomea</i>	LI Yan-xiao et al(161)
Research of quality of flue-cured tobacco by <i>Eurotium cristatum</i> from Fuzhuan tea.....	QU Jiao-jiao et al(167)
Preparation of lactic acid bacteria DVS in pickle.....	ZHAO Shuang et al(171)
Research of <i>Salmonella</i> growth characteristics in vegetables.....	GANG Jie et al(176)
Preliminary study on time-temperature indicator system based on tyrosinase.....	GE Lei et al(180)

Processing Technology

Study on ultrasonic-assisted extraction of lecithin from duck liver.....	WANG Dao-ying et al(185)
Investigation of deproteinization technology for polysaccharide from gel of <i>Aloe vero</i>	HE Yi-fei et al(190)
Extraction of starch from Gaozhou kudzu and properties Mensuration.....	ZHANG Zhong et al(193)
Separation and purification of chlorogenic acid from <i>Lonicera fulvotomentosa</i> with aqueous two-phase systems containing acetone and Dipotassium Hydrogen Phosphate.....	HE Lei-lei et al(198)
Development of tartary buckwheat red starter health wine.....	LI Yao et al(201)
Optimization of acid degumming process of Cold pressed Sesame oil.....	WU Yun-jing et al(206)
Optimization of MAPase producing from <i>Zygosaccharomyces rouxii</i> by response surface method.....	XIE Meng-qin et al(209)
Separation and purification process of total flavonoids from <i>Sedum aizoon</i> leaves.....	HU Yue et al(213)
Optimization of process parameters for total dietary fiber from leaves of <i>Toona Sinensis</i> with compound enzyme method by response surface methodology.....	LIU Jing et al(217)
Optimization of conditions of cottonseed protein hydrolyzed by flavourzyme using response surface methodology.....	GAO Dan-dan et al(222)
Research of the technique of fermentation Tofu without coagulant.....	QIAO Zhi-hong et al(227)

CONTENTS September, 2014(No.313)

Optimization of protease hydrolysis conditions on silkworm pupa protein.....	ZHONG Yu-shen et al(232)
Study of extracting water-soluble polysaccharide from dehulled mung bean by response surface methodology.....	YU Wen-wen et al(236)
Suspension stability of the compound juice prepared with whole corn and pea.....	LI Su-fen et al(241)
Application of poly malic acid/ Chitosan - Nifedipine in producing microcapsules.....	WANG Feng-lou et al(244)
Study on the quick-frozen dumpling with Yan Pihe and shrimp.....	SHI Wen-tian et al(248)
Study on process optimization for germination barley tea and the nutrition characteristics of tea infusion.....	ZHANG Duan-li et al(252)
Study on extraction technology of flavonoids and polyphenols from <i>Coreopsis tinctoria Nutt.</i> by using Random Centroid Optimization.....	JIANG Li et al(258)
Acetylation derivatives synthesis of polysaccharides from <i>Lonicera japonica</i>	SONG Xiao et al(262)

Food Additives

Study on preservation effect of applying combined bio-inhibitor agent on Ready-to-Eat(RTE) abalone product.....	ZHENG Rui-sheng et al(266)
---	----------------------------

Analysis and Determination

Content determination of catechin in <i>Fragaria orientalis</i> Lozinsk. by RP-HPLC.....	LI Rong et al(271)
Determination of changes of volatile substances of fermented soybean in process of low-temperature post-fermentation.....	OUYANG Jing et al(275)
Comparative analysis of free amino acid content and composition in different aroma type Chinese liquors.....	ZHANG Zhuang-ying et al(280)
Determination of 21 mineral elements in celery and parsley by microwave digestion-ICP-OES.....	WEI Yong-sheng et al(285)
The application of UPLC-MS/MS in the recognition of anthocyanins in black rice.....	HAN Hao et al(289)
Real-time PCR method for quantitative detect chicken blending in sheep.....	XUE Chen-yu et al(294)
Determination of Urotropine in dried beancurd sticks by ultra performance liquid chromatography- tandem mass spectrometry.....	WU Ying et al(298)
Determination of inorganic elements in tumorous stem mustard by inductively coupled plasma mass spectrometry.....	NIE Xi-du et al(301)
Oil content and fatty acid composition of 15 <i>Camellia polyodonta</i> in ya'an.....	XU Zhou et al(305)
Determination of tert-butylhydroquinone in fat-soluble pigments by gel permeation chromatography and high performance liquid chromatography with fluorometric detector.....	SUN Jian-ling et al(308)
Modeling for antihyperlipidemic effects evaluation and verification of dark tea.....	ZHANG Cong et al(312)

Storage and Preservation

Quality variation of wine grape pomace dried by infrared drying or during storage without drying.....	SUI Yin-qiang et al(317)
Study on the effect of the protein from Kelp endophytes DNN6 on preservation of <i>Pseudosciaena polyactis</i>	ZHAO Yu et al(321)
Effects of different CO ₂ concentrations on physiological quality changes of potato during storage.....	ZHANG Bing-yun et al(325)
Preliminary effect of pretreatment with hypobaric on enzyme activities and quality of <i>Tricholoma matsutake</i>	LUO Xiao-li et al(329)
Effect of sterilization methods on quality of Cantaloupe juice during storage.....	MA Xiao-yu et al(332)

Nutrition and Healthcare

Volatile flavor compounds and nutrients analysis of fermented burdock tea.....	TU Yue-zhi et al(337)
Preliminary study on apoptosis of MKN-45 cells induced by extracts from <i>Eremurus chinensis</i> Fedtsch. Roots.....	LIU Hong-ru et al(343)
Study on the biological activity of <i>Pleurotus eryngii</i> polypeptide.....	CHENG Fei-er et al(347)
Study on the improvement of <i>Prunus mume</i> extracts for the gout and hyperuricemia.....	YU Jian-wei et al(351)
Edible quality of Lanzhou fat-tailed sheep in different gender and anatomical regions.....	LI Zhen-zi et al(354)
Protective effects of squid ink polysaccharides against cyclophosphamide-induced ovarian damage in mice.....	GU Yi-peng et al(358)

Reviews

Research progress in low glycemic index ingredients in wheat based food processing.....	WU Xiao-hui et al(362)
Research progress in extraction and separation technology of Ginsenosides.....	DONG Wei et al(366)
Advances on microalgae as sustainable energy source for biodiesel production.....	ZHAI Ying-xue et al(370)
Progress in application of sourdough fermentation technology.....	ZHOU Chun-yan et al(375)
Progress in application of molecular imprinted technique in determination of clenbuterol hydrochloride.....	TANG Yi-wei et al(381)
Effect of plant polyphenols on anti-osteoporosis.....	YANG Cheng-tao et al(386)
Analysis of resource value of edible insect.....	ZHUO Zhi-hang et al(390)
Advances in research of glycosidically bound aroma compounds of citrus juice.....	LIN Wen-wen et al(395)



浙江新和成股份有限公司

ZHEJIANG NHU COMPANY LTD.

新和成，创新科技，人和文化，竞成服务，专注于营养健康领域，致力于为客户量身定制各种剂型和规格的维生素类产品，通过改善营养强化剂、食品添加剂，增强健康体质，提高生活质量，共享幸福人生。

NHU, New science technology, Harmonious culture, United service, focus on nutritional healthy area, commit ourselves to all kinds of vitamins products for clients, through the improvement of nutrition fortifier, food additives, strengthen people's physique health, improve quality of life and share a happy life.



公司主要产品 (Main Product Line) :

- ◎ 维生素A醋酸酯系列 (Vitamin A Acetate series)
- ◎ 维生素A棕榈酸酯系列 (Vitamin A Palmitate series)
- ◎ 维生素D3系列 (Vitamin D3 series)
- ◎ 维生素AD3系列 (Vitamin AD3 series)
- ◎ 维生素E系列 (Vitamin E series)
- ◎ β-胡萝卜素系列 (Beta-Carotene series)
- ◎ 番茄红素系列 (Lycopene series)
- ◎ 辅酶Q10系列 (Coenzyme Q10 series)
- ◎ 叶黄素系列 (Lutein series)
- ◎ 维生素H (生物素) [Vitamin H series (Biotin)]

电话 (TEL): 86-575-86123358 86085355 | 传真 (FAX): 86-575-86680590 86115251

地址: 浙江省新昌县七星街道大道西路418号 | 邮编: 312500 | [Http://www.cnhu.com](http://www.cnhu.com) | w.lifeng@cnhu.com

Add: No.418 the West Road of Xinchang, Qixing Street, Xinchang County, Zhejiang Province, China, P.C:312500

北京代理商: 北京嘉康源科技发展有限公司

电话: 010-80852882 传真: 010-80852887 网址: www.jeaky.com 联系人: 张伯秀 手机: 13501063773