

《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15日

出版

ISSN 1002-0306

CN 11-1759/TS

2014 18

ISSN 1002-0306



9 771002 030142

天天好

Tallyho 生物科技

胶原三肽 Collagen Tripeptide

肌肤年轻的秘密 & 生命的支架

Tallyho胶原三肽是以海洋鱼皮为原料,采用独创的专利保护复合酶梯度定向酶切技术,经过一系列精制工艺而得到的高纯度原粉。

Tallyho胶原三肽的优势

来源安全: 以无污染的海洋鱼皮为天然蛋白来源;

纯度高: 胶原三肽含量可达50%以上,远高于市场上普通胶原产品;

良好的加工性能: 溶液无色无味,稳定性强,与其他成分相容性好;

使用安全: 低抗原,内服外用均可;

人体吸收率高: 小肠吸收率及透皮率均是普通胶原肽的两倍以上。

应用范围

饮料、乳品、普通食品、保健食品等

功能描述

美肌

改善皮肤细胞的代谢能力,提高肌肤水分,减少皱纹和斑点。

保护骨关节

增强骨质密度,缓解关节疼痛。

胸部塑形

紧实结缔组织,使胸部挺拔并富有弹性。



Tallyho微信

CONTENTS

食品工业科技

2014年第18期, 总314期

前瞻 *Propect*

14 食品安全在行动 Food Safety In Action

热点追踪 Focus Tracing

18 食品安全再思考: 如何与美味安全共舞?

精英视点 Elite point of view

20 农产品质量安全关联主体行为研究

实战 *Application*

营销管理 Sales Management

28 传统行业产品的“互联网思维”

互动 *Communication*

企业联办 Co-sponsored with Enterprise

31 节日的狂欢——冰淇淋也跨界
(杜邦营养与健康专栏)

展会风景 Exhibition View

32 CBB旗舰展会20年
——盛会在即, 亮相北京新国展

企业报道 Enterprise Report

36 西部乳业扩张“最强音”

行业广角 Industry Wide-angle

38 2014年全国月饼行业运行趋势分析

信息 *Information*

42 市场排行 Compositor

44 资讯动态 News & Trends

扫描下载

食品包装问题解答

即时开启

包装



扫描二维码 下载包装100问

100问

全球领先的免费包装检测专家在线解答手机客户端

Labthink®

总机: 0531-85061676
济南兰光机电技术有限公司

www.pack100ask.com

分析检测

静态顶空-气相色谱-质谱联用技术测定辣椒食品中挥发性物质成分.....	白露露等(49)
橄榄油掺伪的气相色谱质谱鉴别方法研究.....	黄飞等(54)
比色法测定原料肉新鲜度方法的建立.....	胡亚云等(59)
高效液相色谱法测定淡水贝类中8种邻苯二甲酸酯.....	唐力等(63)
微波消解-电感耦合等离子体质谱法同时测定水产品中28种微量元素.....	覃东立等(67)
贵州人工养殖子二代大鲵骨骼、肌肉中10种元素的测定.....	熊铨龙等(71)
三种不同提取方法提取赣南脐橙皮挥发性物质及成分分析.....	王千千等(74)
豆甾二烯用于特级初榨橄榄油掺假检测的研究.....	张欣等(80)
气相色谱方法同时测定果蔬及粮谷中6种除草剂残留.....	李丽娟等(84)

研究与探讨

真空冷却-浸入式真空冷却对白煮鸡腿品质影响.....	杜颖等(89)
海带岩藻聚糖硫酸酯降解及基本结构分析.....	郭峰君等(93)
超声波辅助滚揉对生鲜鸡肉腌制效果的影响.....	冯婷等(98)
NMR技术研究木聚糖酶对馒头老化特性的影响.....	苏东海等(101)
蒙顶黄芽香气特征及香气成分分析.....	孟爱丽等(106)
绿陈茶发酵后主要品质及香气成分的变化.....	邹瑶等(113)
PEG/Na ₂ SO ₄ 双水相萃取木瓜蛋白酶的研究.....	王伟涛等(118)
蜂巢提取液的成分鉴定及抗氧化功效测定.....	王振斌等(123)
红外预处理改善糙米品质的研究.....	金建等(128)
卤煮鸡肉质构测定条件的研究.....	王琳等(132)
微波和巴氏灭菌对猕猴桃汁品质影响的比较.....	周笑犁等(137)
黄连抗氧化活性组分的研究.....	陈红英等(141)
超高压处理对草莓汁品质酶和杀菌效果的影响.....	柳青等(144)
超高压催陈对丹阳封缸酒中游离氨基酸的影响.....	邓娜娜等(149)
不同萃取方法对山楂汁香气成分测定的影响.....	田甜甜等(153)
罗非鱼皮胶原蛋白肽亚铁螯合修饰及螯合物性质的研究.....	段秀等(157)
石榴皮游离与结合态多酚的组成和抗氧化性研究.....	原田等(161)
盐水鸭中耐压菌的分离鉴定及特性研究.....	冯郁藺等(167)
河蚌酶解液美拉德反应前后风味成分的分析.....	郭福军等(171)

生物工程

液态发酵法生产花生抗氧化肽和中性蛋白酶的工艺优化.....	刘红梅等(175)
接种量对单增李斯特菌生长期及生长界面的影响.....	周小红等(180)
高产胞外多糖干酪乳杆菌的太空诱变选育.....	李雄超等(185)
一株木质纤维素酶高产菌株的选育及产酶条件研究.....	陈英连等(189)
红曲药曲的制备工艺及药曲清酒的研究.....	李丽等(194)
碱性蛋白酶酶解提取羊血血红素工艺条件优化.....	祝霞等(199)
吐温对红曲黄色素合成代谢的影响.....	周波等(203)
猕猴桃果酒的降酸研究.....	张方艳等(207)
酶解法制备猪肩胛骨降血压肽.....	陈昌琳等(211)
碱性蛋白酶酶解谷朊粉制备谷朊粉蛋白多肽的研究.....	赵源等(216)
低嘌呤、高酶活纳豆芽孢杆菌液态发酵条件的优化.....	鲁洋等(221)
细菌纤维素膜对木醋杆菌发酵制备苹果醋的影响研究.....	傅亮等(225)
少孢根霉发酵腐乳前酵条件优化及发酵全程质构的研究.....	刘威等(228)

工艺技术

大孔树脂富集发酵大豆提取物中乙酰胆碱酯酶抑制剂的工艺研究.....	杨宜非等(232)
-----------------------------------	-----------

目次

2014年第18期, 总314期

汉中油菜花黄色素微波辅助提取及抗氧化活性研究.....	史娟等(236)
正交设计优化蕨藻红素的微波提取工艺.....	牛改改等(241)
果胶-谷朊粉复合物对谷朊粉分散稳定性的影响.....	孙涟漪等(245)
微藻DHA油脂中胆固醇脱除方法的研究.....	张业峰等(249)
碱性蛋白酶提高玉米醇溶蛋白乳化性的研究.....	张京京等(253)
罗非鱼休闲食品的工艺技术研究.....	周婉君等(256)
猪脱氧胆酸精制工艺的响应面分析优化.....	李莉等(260)
鲢鱼鱼糜采肉下脚料碱溶蛋白的制备工艺研究.....	陈二生等(264)
响应曲面法优化番茄汁加工工艺.....	颜丽等(268)
甲鱼汤生产工艺优化研究.....	项怡等(272)
硒化蒲公英多糖的制备工艺及硒含量测定的研究.....	葛明明等(276)
青稞蛋白质碱法提取条件的优化研究.....	谢昊宇等(281)
超声波辅助提取黄花菜中多酚类物质工艺的优化.....	周志娥等(284)
响应面法优化杏汁的微波杀菌工艺研究.....	严雅慧等(288)
大孔吸附树脂脱除枸杞多糖色素技术研究.....	鲁晓丽等(293)
丰年虫卵中类胡萝卜素的提取工艺研究.....	王添娇等(298)
槐花蛋白萃取与营养评价的研究.....	马利华等(301)
响应面法优化脉冲强光杀灭干豆腐大肠杆菌条件的研究.....	王鑫垚等(306)
响应面法优化蒸参水中挥发油提取条件及GC-MS分析.....	牛春颖等(310)
干燥工艺对低温肉肠品质的影响.....	郭丹婧等(315)
<i>Nocardia canicruria</i> BF313催化甾体9 α -羟基化发酵工艺优化.....	魏长龙等(320)
均质工艺对燕麦浆稳定性影响的研究.....	汪丽萍等(324)
大孔吸附树脂纯化胡芦巴中原薯蓣皂苷的研究.....	郭清峰等(328)

包装与机械

金属三片罐生产过程中双酚类物质迁移规律的研究.....	范雨豪等(332)
-----------------------------	-----------

贮运保鲜

浸渍式快速冷冻液的优化及冻结技术对脆肉鲩品质的影响.....	马晓斌等(338)
不同温度贮藏对中国樱桃软化进程中果胶及相关酶的影响.....	赵胜锦等(342)
不同因素对包装后小叶香菜保藏品质的影响.....	刘禹孜等(347)

营养与保健

海蓬子不同部位氨基酸含量分析及营养评价.....	赵友谊等(351)
五味子果汁对四氯化碳致大鼠急性肝损伤的保护作用.....	刘长姣等(355)
南海鳶乌贼营养成分分析与评价.....	于刚等(358)

专题综述

基因组重排技术及其在真菌育种中的应用.....	王丽宁等(362)
乳酸菌及其代谢产物对肠道炎症的调控作用研究进展.....	李少慧等(366)
鱼脑的研究现状及发展前景.....	王彩霞等(370)
茶黄素药理作用及其作用机制研究进展.....	周降生等(373)
绞股蓝皂苷提取纯化工艺研究进展.....	张新宇等(378)
芝麻中木酚素类物质的研究现状.....	任小娜等(383)
第三代运动饮料-天然产物添加型运动饮料的研究进展.....	张东海等(387)
现代高新技术在水产品加工中的应用.....	王鑫钰等(391)
石墨烯在食品分析中应用的研究进展.....	薄乐等(395)

CONTENTS September, 2014(No.314)

Analysis and Determination

Static headspace-gas chromatography-mass spectrometric analysis of volatile components in chili food.....	BAI Lu-lu et al(49)
Study on the identification of olive oil adulteration by Gas Chromatography-Mass Spectrometry.....	HUANG Fei et al(54)
Establishment of colorimetric determination method of raw meat freshness.....	HU Ya-yun et al(59)
Determination of eight phthalic acid esters in freshwater shellfish by high performance liquid chromatography.....	TANG Li et al(63)
Simultaneous determination of 28 trace elements in aquatic products by microwave digestion-inductively coupled plasma mass spectrometry method.....	QIN Dong-li et al(67)
Analysis on ten kinds of elements in the bones and muscles of <i>F₂</i> generation of <i>Andrias davidianus</i> cultured in Guizhou.....	XIONG Hua-long et al(71)
Analysis of volatile components from Gannan navel orange peel by three different methods.....	WANG Qian-qian et al(74)
Study on stigmastadienes used for extra virgin olive oil adulteration detection.....	ZHANG Xin et al(80)
Simultaneous determination of 6 herbicides in vegetables, fruits and cereals by gas chromatography.....	LI Li-juan et al(84)

Research and Investigation

Effect of vacuum cooling followed by immersion vacuum cooling on the quality of water-cooked chicken legs.....	DU Ying et al(89)
Degradation and structure analysis of fucoidan extracted from <i>Laminaria Japonica</i>	GUO Feng-jun et al(93)
Effect of ultrasonic-assisted tumbling on fresh chicken curing.....	FENG Ting et al(98)
Effect of xylanase on staling rate of Mantou with NMR technology.....	SU Dong-hai et al(101)
Analysis of aroma characteristics and aroma components from mengding yellow tea.....	MENG Ai-li et al(106)
Variation of the primary quality ingredients and aroma components of old green tea after post-fermentation.....	ZOU Yao et al(113)
Extraction of papain in aqueous two-phase polyethylene glycol/sodium sulfate systems.....	WANG Wei-tao et al(118)
Identification compounds and antioxidant activities of honeycomb polyphenol extracts.....	WANG Zhen-bin et al(123)
Study on improvement of the quality of brown rice by infrared pretreatment.....	JIN Jian et al(128)
Study on test conditions of texture profile analysis of stewed chicken.....	WANG Lin-ke et al(132)
Comparison of effect of microwave sterilization and pasteurization on qualities of kiwi juice.....	ZHOU Xiao-li et al(137)
Study on antioxidant activity of constituents from <i>Coptis chinensis</i>	CHEN Hong-ying et al(141)
Effect of high hydrostatic pressure processing of quality enzyme and sterilization in strawberry juice.....	LIU Qing et al(144)
Effect of high hydrostatic pressure aging on the free amino acids of Danyang jar-sealed rice wine.....	DENG Na-na et al(149)
Effect of different extraction method on the identification of aromatic components of hawthorn juice.....	TIAN Tian-tian et al(153)
Preparation, characterization and antioxidant activity of tilapia skin collagen polypeptides chelated iron.....	DUAN Xiu et al(157)
Study on the composition and antioxidant activity of free and bound polyphenols in pomegranate peel.....	YUAN Tian et al(161)
Study on identification and basic characteristics of the pressure-resistant bacteria isolated in Nanjing water-boiled salted duck.....	FENG Yu-lin et al(167)
Analysis of volatile components of hydrolysates of FMM before and after Maillard reaction.....	GUO Fu-jun et al(171)

Bioengineering

Optimization of the production of peanut antioxidative peptides and Neutrase using liquid state fermentation.....	LIU Hong-mei et al(175)
Effect of inoculum size on growth phase and growth interface of <i>Listeria monocytogenes</i> under different cultural conditions.....	ZHOU Xiao-hong et al(180)
Mutation of <i>Lactobacillus casei</i> with high production of exopolysaccharides by space mutagenesis.....	LI Xiong-chao et al(185)
The development of high cellulase production mutant from <i>Trichoderma Viride</i> and study on the condition of enzyme production.....	CHEN Ying-lian et al(189)
Preparation of the <i>Monascus Yaoqu</i> and development of <i>Sake</i>	LI Li et al(194)
Process optimization of the alkaline enzymatic extracting heme from sheep blood.....	ZHU Xia et al(199)
Effect of Tween on <i>Monascus</i> yellow pigment anabolic.....	ZHOU Bo et al(203)
Study on the deacidification of Kiwi wine.....	ZHANG Fang-yan et al(207)
Preparation of antihypertensive peptides from pig scapula protein by enzyme method.....	CHEN Chang-lin et al(211)
Study on the production of gluten peptides from enzymatic hydrolysis of wheat gluten with alkaline protease.....	ZHAO Yuan et al(216)
Optimization of bacillus natto liquid fermentation for low purine and high enzyme activity.....	LU Yang et al(221)
Effect of bacterial cellulose pellicle on apple vinegar fermentation by <i>Gluconacetobacter xylinus</i>	FU Liang et al(225)
Study on optimizational conditions of fermental prophase and textural analysis in the process of sufu fermented by <i>Rhizopus oligosporus Saito</i>	LIU Wei et al(228)

Processing Technology

Study on enrichment of acetylcholinesterase inhibitor from fermented soybean with macroreticular resin.....	YANG Yi-fei et al(232)
---	------------------------

CONTENTS

September, 2014(No.314)

Study on the extraction and anti-oxidative activities of yellow pigment with microwave-assisted extraction from Hanzhong rapeseed flowers...	SHI Juan et al(236)
Optimization of microwave extraction technology of caulerpin from feathery fern frond by orthogonal experiment design.....	NIU Gai-gai et al(241)
Effect of pectin-gluten complex on gluten dispersion stability.....	SUN Lian-yi et al(245)
Cholesterol removal from microalgae DHA oil.....	ZHANG Ye-feng et al(249)
Study on zein modified by alcalase to improve the emulsifying ability.....	ZHANG Jing-jing et al(253)
Study on the processing technology of tilapia leisure food.....	ZHOU Wan-jun et al(256)
Optimization of the extraction technology of Hyodeoxycholic Acid by response surface methodology.....	LI Li et al(260)
Study on the preparation of alkali-soluble protein using waste of silver carp after surimi processing.....	CHEN Er-sheng et al(264)
Optimization process parameters of tomato juice by response surface methodology.....	YAN Li et al(268)
Study on the optimization for production process of soft-shelled turtle soup.....	XIANG Yi et al(272)
Study on preparation and content determination of taraxacum polysaccharide selenide.....	GE Ming-ming et al(276)
Study on condition optimization of extracting proteins from highland barley by alkaline.....	XIE Hao-yu et al(281)
Study on optimization of ultrasonic-assisted extracting polyphenols from the hemerocallis fulva.....	ZHOU Zhi-e et al(284)
Study on optimization of apricot juice sterilization conditions with microwave by response surface methodology.....	YAN Ya-hui et al(288)
Study on the pigment removal from <i>Lycium barbarum</i> polysaccharides by macroporous resin.....	LU Xiao-li et al(293)
Study on extraction process of carotenoids from artemia cysts.....	WANG Tian-jiao et al(298)
Study on extracted and nutritional evaluation of protein from <i>Sophora japonica</i> L.....	MA Li-hua et al(301)
Study on optimization of pulsed light sterilization conditions of <i>E.coli</i> from dry bean curd using response surface methodology.....	WANG Xin-yao et al(306)
Extraction conditions optimization of essential oil from steamed ginseng water by response surface methodology and GC-MS analysis.....	NIU Chun-ying et al(310)
Effect of drying on the quality of low-temperature sausage.....	GUO Dan-jing et al(315)
Optimization of submerged fermentation condition for 9 α - hydroxylation of Steroid catalyzed by <i>Nocardia canicruria</i> BF313.....	WEI Chang-long et al(320)
Study on influence of homogenization parameters on the stability of oats milk.....	WANG Li-ping et al(324)
Purification technology of protodioscin from <i>Trigonella foenum-graecum</i> L.by macroporous resin.....	GUO Qing-feng et al(328)

Packaging and Machinery

Research of the migration of bisphenol compounds in the production process of three-piece metal cans.....	FAN Yu-hao et al(332)
---	-----------------------

Storage and Preservation

Optimization of immersion solution for quick freezing and the effect of freezing technology on the quality characteristics of crisp grass carp.....	MA Xiao-bin et al(338)
Effect of different temperature storage on pectin and related enzyme activities in soften of Chinese cherry (<i>Prunus pseudoerasus</i> Lindl.)	ZHAO Sheng-jin et al(342)
Effect of different factors on packaged coriander quality during storage.....	LIU Yu-zi et al(347)

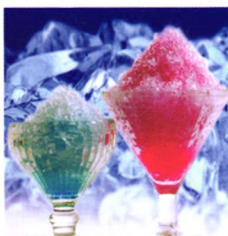
Nutrition and Healthcare

Amino acids composition analysis and nutritional evaluation in different parts of <i>Salicornia bigelovii</i>	ZHAO You-yi et al(351)
Hepatoprotective effects of Schisandra chinensis (Turcz.) Bail juice on carbon tetrachloride induced acute liver damage in rats.....	LIU Chang-jiao et al(355)
Nutritional component analysis and quality evaluation of <i>Ryukyu squid</i> in South China sea.....	YU Gang et al(358)

Reviews

Genome shuffling and its application in fungal-breeding.....	WANG Li-ning et al(362)
Research progress in lactic acid bacteria and its metabolites regulation on intestinal inflammation.....	LI Shao-hui et al(366)
Research status and development of fish brains.....	WANG Cai-xia et al(370)
Research progress in the bioactivities and the mechanism of theaflavins.....	ZHOU Jiang-sheng et al(373)
Research process in extraction and purification of gypenoside.....	ZHANG Xin-yu et al(378)
Research status of lignans in sesame.....	REN Xiao-na et al(383)
The third generation of sports drinks-research progress in additive、 type of sports drinks with natural products.....	ZHANG Dong-hai et al(387)
Research progress in application of high technology in aquatic products.....	WANG Xin-yu et al(391)
Research progress in application of graphene in food analysis.....	BO Le et al(395)

享誉全球的黄原胶生产企业



中DEOSEN轩

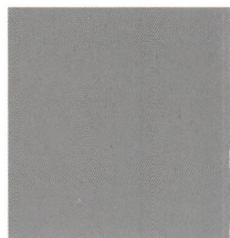
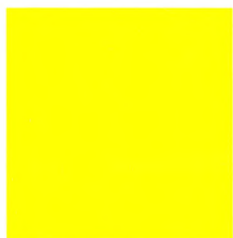


Ziboxan[®]

★规模领先

★规格齐全

★质量可靠



黄原胶

淄博中轩生化有限公司

地址：山东省淄博市临淄区安平路89号

电话：0533-7220834 , 7220835

传真：0533-7220836

Email: sales@deosen.com

Http://www.deosen.com