

《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36卷

半月刊

2015年2月1日

出版

ISSN 1002—0306

CN 11-1759/TS

2015 3

ISSN 1002-0306



少脂肪
少热量
丰富蛋白质
增稠
节约成本
口感
益生作用
配方支持



与您共同开创

选择口感,选择罗盖特。我们采用高品质原料,探索各种符合成本效益的营养方案。请与罗盖特公司多元研发团队联系,共同开创革新产品。联系方式: foodbusiness@roquette.com / www.roquette-food.com
上海: (86-21) 24229696 北京: (86-10) 59715777 广州: (86-20) 83752768 武汉: (86-27) 85743977



乳品
解决方案



ROQUETTE
罗盖特

Offering the best of nature™

CONTENTS

食品工业科技 2015年第3期, 总323期

前瞻 *Propect*

专家导航 *Guideline*

- 14 中国奶业进入严冬面临严峻考验 (上)
——奶业发展形势分析报告
西部乳业发展协作会、广东省奶协顾问/王丁棉

热点追踪 *Focus Tracing*

- 22 理性、科学地直面中国食品安全持久战 (上)
——2014年食品安全热点科学解读
- 27 追踪玛咖动态 解读玛咖本真
——人们怎样误读了玛咖

互动 *Communication*

企业联办 *Co-sponsored with Enterprise*

- 30 海藻酸丙二醇酯在发酵风味乳中的应用
(青岛明月专栏)
- 31 电子舌分析市售碳酸饮料的味觉特征
(北京盈盛恒泰味觉分析应用专栏)

展会风景 *Exhibition View*

- 32 第十九届中国国际食品添加剂和配料展览会(FIC 2015)

企业报道 *Enterprise Report*

- 44 USB温度记录仪, 小产品也能做出大市场
- 45 中国版并联机器人: 实现多机器人联动 深挖行业特色

行业广角 *Industry Wide-angle*

- 46 今麦郎选择林德叉车华丽转型的背后

信息 *Information*

- 47 资讯动态 *News & Trends*



天地壹号饮料股份有限公司全资子公司

承德红源果业有限公司

Chengde Hongyuan Fruit Industry Co., Ltd.

果醋酿造专家
伴一流饮品企业同行

品名: 水果酿造原醋

原料: 精选优质的新鲜水果

技术: 世界先进的低温自吸式液态深层二次发酵技术,
获发明专利(专利号: ZL200510090829.6)

生产: 年产各种优质水果原醋2万吨

服务: 专业制造已历10年, 专业服务成绩斐然

示范: 汇源果汁、天地壹号、乐天华邦、寇老西、红
源果宝等系列果醋饮料、六必居山楂开味醋

荣誉: 省级农业产业化龙头企业、河北省著名商标企
业, 通过ISO22000食品安全质量管理体系认证

生产总部

红源热线: 0314-7060558

传 真: 0314-7060567

地 址: 河北省承德市隆化县工业路1号

邮 编: 068150

营销总部

电话: 010-87205826 87275826

传真: 010-87808226

地址: 北京市东城区沙子口路70号

食品工业研究所606室

邮编: 100075

<http://www.hongyuan2000.com.cn>

E-mail: hongyuan@263.net.cn

目次

2015年第3期, 总323期

研究与探讨

- 糖醇对鸡蛋液功能特性及无糖海绵蛋糕烘焙品质的影响..... 郝月慧等(49)
- 江苏东部沿海四种低值贝类软体中牛磺酸动态积累规律与适宜采收期研究..... 李娜等(54)
- 低分子量罗非鱼眼透明质酸的制备及其抗氧化性研究..... 高瑞昌等(60)
- 柚提取物含量测定及其抗氧化、抑菌活性研究..... 张芳等(65)
- 辐照预处理对天冬酰胺-葡萄糖模拟体系中丙烯酰胺生成的影响..... 石燕等(70)
- 五倍子单宁脂质体的制备及质量评价..... 吴晓霞等(74)
- 超声波嫩化处理对淘汰蛋鸭中钙激酶活性影响的研究..... 秦卫东等(78)
- 养殖大黄鱼滋味成分及其呈味贡献的研究..... 翁丽萍等(82)
- 宰后放置时间对牛肉匀浆物热诱导凝胶特性的影响..... 刘萌等(86)
- 金钱菇多糖的流变学性质研究..... 王军辉等(91)
- 紫甘蓝花色苷组成及抗猪传染性胃肠炎病毒活性分析..... 雷用东等(95)
- 基于Stern-Volmer与Tachiya模型分析牛血清白蛋白与花青素的相互作用..... 宋兰兰等(99)
- 添加燕麦麸皮对挂面品质特性的影响..... 张东仙等(105)
- 方便米饭原料适应性的因子、聚类分析研究..... 王莉等(109)
- X射线对嗜热乳杆菌产L-乳酸的选育研究..... 吴庆华等(116)
- 大孔离子交换树脂对菊粉纯化效果的研究..... 范三红等(119)
- Maillard反应对卵白蛋白稳定性的影响..... 金婷等(123)
- 醋酸酯化芋苻改性淀粉的制备及其性质研究..... 王晓丹等(128)
- 梭柄松苞菇多糖CVP- Π_2 的理化性质及其结构研究..... 高呈琳等(133)
- 微波辅助提取垂丝海棠花中多糖及其抗氧化研究..... 卫强等(137)

生物工程

- 龟裂链霉菌中选择性 σ 因子 $IsigB$ 在大肠杆菌中的异源表达及功能验证..... 曹楠等(142)
- SYBR Green I 荧光定量PCR方法快速检测沙门氏菌..... 耿蕊等(147)
- 产 α -萜烯重组大肠杆菌发酵培养基优化..... 任萌等(151)
- DNS法检测灰略红链霉菌JSD-1产纤维素酶的CMC酶活条件的优化..... 罗艳青等(156)
- 海带源降亚硝酸盐和胆固醇益生乳酸菌的筛选与鉴定..... 储炫等(163)
- 不同中药水提物对蝉拟青霉液体深层发酵和产物活性的影响..... 韦朝阳等(168)
- 金黄色葡萄球菌五种肠毒素基因PCR-DHPLC检测方法的建立..... 陈彬等(172)
- 高核糖核酸啤酒酵母菌QH633菌体制备工艺优化..... 张子健等(178)
- 豆腐酸浆老汤中产酸菌的分离筛选与鉴定..... 乔支红等(182)
- 新疆传统发酵乳品中乳酸菌与酵母菌生长的相互影响..... 余兰等(186)
- 接种发酵对阴米粉物化特性及米粉粉条品质的影响..... 褚乾梅等(190)
- 婴幼儿营养米粉生产中辅料对酶解工艺的影响..... 刘梅森等(195)

工艺技术

- 杜仲雄花茶多糖的响应面优化提取及其抗氧化活性评价..... 朱丽蓉等(199)
- 香蕉饼干加工工艺..... 李明娟等(204)
- 婴幼儿苹果胡萝卜泥的制备及其质构特性研究..... 徐昕洁等(209)
- 榨前分离苹果清汁中多酚的提取与分析..... 邓红等(214)
- 油茶籽油乳状液的碱法破乳工艺研究..... 李世科等(219)
- 牦牛乳酪蛋白降血压肽制备工艺及分离纯化研究..... 宋礼等(223)
- 响应面法优化蓝莓叶多糖提取工艺..... 李颖畅等(227)
- 复凝聚法紫苏油微胶囊的制备及其性能研究..... 陈琳等(232)
- 响应面法优化亚临界丁烷萃取杏仁油工艺研究..... 马燕等(238)
- 重庆皱皮木瓜果渣总黄酮提取工艺优化研究..... 韦正鑫等(242)

目次

2015年第3期, 总323期

蛋白酶法制备芝麻饼粕蛋白质的工艺研究.....	马晓珂等(246)
冰皮月饼饼皮的研制.....	张永清等(250)
响应面法优化海红果白兰地发酵工艺条件.....	杨辉等(254)
裙带菜中岩藻黄质的提取纯化工艺研究.....	周卫松等(260)
超临界CO ₂ 萃取玫瑰精油的工艺优化.....	戴琳等(266)
响应面法优化草菇液态发酵菌丝体中总三萜的微波提取工艺.....	葛飞等(270)
微波辅助提取牛蒡多酚和黄酮工艺优化及抗氧化活性的研究.....	蔡茜彤等(275)
抗坏血酸钙部分替代氯化钠对猪肉品质的影响.....	赵琴等(281)

食品添加剂

茶多酚对两种类型面团流变特性的影响.....	胡建辉等(285)
大豆蛋白产品在植脂末中应用研究.....	徐振波等(289)

食品安全

超声波处理对单核细胞增生性李斯特菌生物被膜的清除效果研究.....	李燕杰等(293)
-----------------------------------	-----------

分析检测

三种不同发酵程度的台湾乌龙茶香气成分对比研究.....	廉明等(297)
用遗传算法提取新疆红枣总糖的近红外光谱特征波长.....	彭云发等(303)
分散固相萃取-高效液相色谱串联质谱测定甘蓝及土壤中的啉虫脒.....	秦迪等(308)
碱不溶性酵母胞壁多糖苯酚-硫酸测定法的研究.....	周丽明等(311)
近红外技术对不同动物来源肉掺假的检测.....	张玉华等(316)
HPLC法同时测定植物油中维生素A和不同构型维生素E含量.....	姜波等(320)
拉曼光谱快速检测减肥保健品中非法添加酚酞的研究.....	李志成等(324)

贮运保鲜

温度对南极磷虾粉贮藏性的影响.....	袁玥等(327)
热杀菌结合冷藏改善绿芦笋汁的贮藏稳定性研究.....	陈学红等(331)
不同温度下微孔膜包装青毛豆的保鲜效果研究.....	荆红彭等(335)
生姜不同切割后的抗氧化成分及其活性的变化.....	李佳慧等(340)
不同贮藏温度对采后86-1哈密瓜果实冷害及品质的影响.....	张婷等(345)
巨峰葡萄采后常温贮藏水分与质构变化关系的研究.....	朱丹实等(349)
羧甲基壳聚糖涂膜对大久保桃保鲜及货架品质的影响.....	梁志宏等(353)

营养与保健

白玉蜗牛营养成分分析与营养价值评价.....	黄东海等(357)
五味贞甘饮品对化学性肝损伤有辅助保护作用功能学评价.....	于珊等(360)
低聚果糖对干酪乳杆菌生长和代谢的影响.....	张晓峰等(363)
苦苦菜发酵过程中氨基酸组成与含量变化对其营养与风味的影响.....	张婷等(367)
不同粒径毛木耳粉对高脂诱导肥胖大鼠的作用研究.....	黄文丽等(372)

专题综述

乙烯的信号分子作用及其在采后果蔬生理代谢调控的研究进展.....	穆师洋等(375)
噬菌体展示技术定位主要食物过敏原表位的研究进展.....	袁水林等(379)
水产品中孔雀石绿及其代谢产物残留检测方法研究进展.....	李秀霞等(385)
鲜食葡萄采后软化机制的研究进展.....	朱丹实等(389)
咖啡主要烘焙风味物质的形成及变化规律.....	吕文佳等(394)

CONTENTS February, 2015(No.323)

Research and Investigation

- Effect of sugar alcohols on the functional characteristics of raw egg mixtures and the qualities of sugar-free sponge cake.....HAO Yue-hui et al(49)
- Study on the dynamic accumulation of taurine in four shellfish flesh of Jiangsu east costal and the appropriate harvest times.....LI Na et al(54)
- Preparation and antioxidant properties of low molecular weigh hyaluronic acid from tilapia eye.....GAO Rui-chang et al(60)
- Determination of contents, antioxidant and antibacterial activity of grapefruit extracts.....ZHANG Fang et al(65)
- Effect of irradiation pretreatment on the formation of acrylamide in the model system of glucose and asparagines.....SHI Yan et al(70)
- Preparation of gallnut tannins liposome and its quality evaluation.....WU Xiao-xia et al(74)
- Study on effect of ultrasound treatment on calpain activity of spent laying Duck muscles.....QIN Wei-dong et al(78)
- Study on the taste compounds and the contributions to taste of cultured large yellow croaker.....WENG Li-ping et al(82)
- Effect of postmortem chilling time on the heat-induced gelation properties of beef homogenate.....LIU Meng et al(86)
- Rheological properties of Jinqian mushroom.....WANG Jun-hui et al(91)
- Analysis of the anthocyanin profiles and anti-TGEV activity from purple cabbage.....LEI Yong-dong et al(95)
- Study on the Anthocyanin and Bovine Serum Albumin interaction based on Stern-Volmer Equation and Tachiya model.....SONG Lan-lan et al(99)
- Effect of incorporation of oat bran on noodle quality.....ZHANG Dong-xian et al(105)
- Factor analysis and cluster analysis of adaptability of raw material for instant rice.....WANG Li et al(109)
- Breeding study of *Lactobacillus Thermophilics* induced by X-ray for L-lactic acid production.....WU Qing-hua et al(116)
- Study on the purification of inulin with macroporous ion exchange resin.....FAN San-hong et al(119)
- Effect of Maillard reaction on the stability of Ovalbumin.....JIN Ting et al(123)
- Study on the preparation and physicochemical characteristics of taro starch acetate.....WANG Xiao-dan et al(128)
- Physico-chemical and structural characterization of polysaccharide CVP- II₂ from *Catathelasma ventricosum*.....GAO Cheng-lin et al(133)
- Study on microwave-assisted extraction process of polysaccharides and antioxidant activities from *Malus halliana* koehne.....WEI Qiang et al(137)

Bioengineering

- Expression and functional analysis of an alternative sigma factor, *lsigB* of *Streptomyces rimous* in *E.coli*.....CAO Nan et al(142)
- Rrapid detection of *Salmonella* spp. by SYBR Green I real-time polymerase chain reaction.....GENG Rui et al(147)
- Optimization of medium for the production of α -pinene by the recombinant *Escherichia coli*.....REN Meng et al(151)
- Optimization of conditions for CMCase activity of cellulase detected with DNS method for *Streptomyces griseorubens*(JSD-1).....LUO Yan-qing et al(156)
- Screening and identification of lactic acid bacteria with degrading nitrite and cholesterol from *Laminaria japonica*.....CHU Xuan et al(163)
- Effects of different kinds of aqueous herbal extracts on submerged fermentation and product activity of *Paecilomyces cicadae*.....WEI Chao-yang et al(168)
- Development of PCR-DHPLC detection method for five types of Staphylococcal enterotoxin genes.....CHEN Bin et al(172)
- Optimization of cell preparation technology for high RNA content Beer Yeast QH633.....ZHANG Zi-jian et al(178)
- Isolation and identification of acid-producing lactic acid bacteria from tofu acid whey.....QIAO Zhi-hong et al(182)
- Interactions of lactic acid bacterium and yeasts isolated from Xinjiang traditional fermented dairy products.....YU Lan et al(186)
- Effect of inoculated fermentation on physicochemical characteristics of Yinmi flour and quality of rice noodles.....CHU Qian-mei et al(190)
- Effect of production auxiliary materials of infant rice formula powder on enzymolysis processing.....LIU Mei-sen et al(195)

Processing Technology

- Study on the optimization of extracting polysaccharides from *Eucommia* male flowers tea by response surface methodology and the antioxidant evaluation.....ZHU Li-rong et al(199)
- Study on processing technology of bananas biscuits.....LI Ming-juan et al(204)
- Study on preparation of apple and carrot paste for infants and the characteristic of its texture.....XU Xin-jie et al(209)
- Analysis and extraction for polyphenols in apple juice of pre-pressing fruit.....DENG Hong et al(214)
- Camellia Oleifera* seed oil recovery from emulsion through alkaline demulsification.....LI Shi-ke et al(219)
- Study of preparation and purification process of antihypertensive peptides from Yak milk casein.....Song Li et al(223)
- Optimization of extraction process of polysaccharides from Blueberry leaves by response surface methodology.....LI Ying-chang et al(227)
- Preparation and performance studies on the microcapsule of perilla oil entrapped with complex coacervation.....CHEN Lin et al(232)
- Research of processing optimization of almond oil by subcritical butane using response surface method.....MA Yan et al(238)
- Study on flavonoids extraction technology from *Chaenomeles Speciosa* pomace of Chongqing.....WEI Zheng-xin et al(242)

CONTENTS February, 2015(No.323)

Enzymatic preparation of protein from sesame cake.....	MA Xiao-ke et al(246)
Study on the crust for snow skin mooncake preparation.....	ZHANG Yong-qing et al(250)
Optimization of fermentation conditions of <i>Malus micromalus</i> Makino brandy by response surface methodology.....	YANG Hui et al(254)
Extraction and purification of fucoxanthin from <i>Undaria Pinnatifida</i>	ZHOU Wei-song et al(260)
Technical optimization on supercritical CO ₂ extraction of rose essential oil.....	DAI Lin et al(266)
Optimal microwave extraction conditions of total triterpenoids from <i>Volvariella volvacea</i> mycelia by response surface methodology.....	GE Fei et al(270)
Optimization of process for microwave-assisted extraction of polyphenols from burdock and its antioxidant activity.....	CAI Xi-tong et al(275)
Effect of calcium ascorbate as sodium chloride substitute on the quality of pork.....	ZHAO Qin et al(281)

Food Additives

Effect of tea polyphenols on the rheological properties of two kinds of dough.....	HU Jian-hui et al(285)
Research of application of soybean protein in the non-dairy creamer.....	XU Zhen-bo et al(289)

Food Safety

Research of removal <i>Listeria monocytogenes</i> biofilms with ultrasonic treatment.....	LI Yan-jie et al(293)
---	-----------------------

Analysis and Determination

Comparative analysis of aroma characteristics of three kinds of Taiwan oolong tea from different fermentation degree.....	LIAN Ming et al(297)
Analysis of near infrared spectroscopy of jujube sugar content by genetic algorithms.....	PENG Yun-fa et al(303)
Determination of acetamiprid in soil and cabbage by dispersive solid phase extraction and high performance liquid chromatography tandem mass spectrometry.....	QIN Di et al(308)
Study on the phenol-sulfuric acid determination method of alkali-insoluble yeast cell wall polysaccharides.....	ZHOU Li-ming et al(311)
Detection of adulteration of animal meats from different sources by near infrared technology.....	ZHANG Yu-hua et al(316)
Simultaneous determination of vitamin A and different configuration of vitamin E in vegetable oils by HPLC.....	JIANG Bo et al(320)
A fast method to identify Phenolphthalein added illegally added to diet pills by Raman Spectroscopy.....	LI Zhi-cheng et al(324)

Storage and Preservation

Effect of temperature on the storage properties of antarctic krill meal.....	YUAN Yue et al(327)
Stability of green asparagus juice treated with thermal pasteurization during chilled storage.....	CHEN Xue-hong et al(331)
Research of micro-perforated plastic film storage performance of green soybean at different temperature.....	JING Hong-peng et al(335)
Effect of different level of injury on ginger antioxidant content and antioxidant capacity.....	LI Jia-hui et al(340)
Influence on chilling injury and quality of postharvest 86-1 Hami melon (<i>Cucumis melo</i> L.)fruit under different storage temperatures.....	ZHANG Ting et al(345)
Study on the correlation analysis of moisture and texture of Kyoho grape during storage at room temperature.....	ZHU Dan-shi et al(349)
Effect of N,O-carboxymethyl chitosan coating on storage and shelf-life quality of Okubo Peach.....	LIANG Zhi-hong et al(353)

Nutrition and Healthcare

Analysis of nutritional composition and evaluation of nutritional quality for white jade snail.....	HUANG Dong-hai et al(357)
Evaluation of the effect of mixed zhen gan drinks on chemical liver injury.....	YU Shan et al(360)
Effect of fructooligosaccharides on the growth and metabolism of <i>Lactobacillus casei</i>	ZHANG Xiao-feng et al(363)
Effect of amino acid composition and content on the nutritional value and flavor of <i>Dandelion</i> during the fermentation process.....	ZHANG Ting et al(367)
Effect of <i>Auricularia polytricha</i> powder with different mesh on obese rats induced by high fat diet.....	HUANG Wen-li et al(372)

Reviews

Research progress in the role of ethylene as signal molecule and regulation of physiological metabolism in postharvest fruits and vegetables.....	MU Shi-yang et al(375)
Research progress in the phage display technology mapping epitope for major food allergens.....	YUAN Shui-lin et al(379)
Research progress in detection methods of malachite green and its metabolites residues in aquatic products.....	LI Xiu-xia et al(385)
Research advances in postharvest softening mechanism of table grape.....	ZHU Dan-shi et al(389)
Formation and characteristics of the main roasted coffee flavour compounds.....	LV Wen-jia et al(394)

国际名企信赖的 乳化剂供应商



分子蒸馏单甘酯 Distilled Monoglycerides

实力强大 美晨集团的“分子蒸馏技术”获得国家科技进步奖，1999年率先在国内生产分子蒸馏单甘酯，2008年建成年产2万吨以上的自动化生产线。

个性化服务 可根据用户的实际需求生产不同指标的乳化剂，已与多家大型跨国集团建立了长期合作关系。

其它乳化剂产品系列：

山梨醇酐单硬脂酸酯(司盘60) Sorbitan monostearate
单、双硬脂酸甘油酯 Mono-and diglyceride

丙二醇脂肪酸酯 Propylene glycol esters of fatty acids
聚甘油脂肪酸酯 Polyglycerol esters of fatty acids