

《中国科学引文数据库》(CSCD)核心库来源期刊 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
中国科技论文统计源期刊(中国科技核心期刊) 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3月1日

出版

ISSN 1002—0306
CN 11-1759/TS

2015 5

ISSN 1002-0306



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

CONTENTS

食品工业科技

2015年第5期, 总325期

前瞻 Prospect

专家导航 Guideline

- 14 中国奶业进入严冬面临严峻考验(下)
——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 “美”果再入我国 实现全品种开放
24 伊利进入全球乳业十强带来的启示

实战 Application

营销管理 Sales Management

- 28 2015一号文件: 农业现代化必须“接二连三”

法律案例 Legal Cases

- 32 论我国非转基因食品广告的法律规制

互动 Communication

企业联办 Co-sponsored with Enterprise

- 40 海藻酸钠——拉皮中明矾的首选替代品
(青岛明月专栏)
42 瓦克: 最有效地发挥保健品和食品配方的功效
(大昌华嘉专栏)
44 电子舌分析市售辣椒酱的味觉特征
(北京盈盛恒泰味觉分析应用专栏)

行业广角 Industry Wide-angle

- 46 提高糯米制品质量的有效措施
48.1 白酒文化内涵提升延续是产业发展繁荣的根基

信息 Information

- 48.5 资讯动态 News & Trends

EUOLIGO
—欧力多—

欧力多益生元
连续14年全国销量领先



扫二维码, 即刻关注欧力多微信
更多信息欢迎登陆www.qht.cc了解



量子高科(中国)生物股份有限公司
Quantum Hi-Tech (China) Biological Co., Ltd.

股票代码:300149

研究与探讨

电解离子水中羟自由基的产生规律.....	万阳芳等(49)
低压电刺激对不同部位宰后牦牛肉肌原纤维蛋白水解的影响.....	贾青等(53)
玉米麸质粉中残留淀粉分离技术与机理研究.....	李新华等(58)
Cellic CTec2水解常压甘油自催化预处理麦草的特性探讨.....	谭玲等(62)
以静态称重法研究梗稻谷水分吸附速率.....	李兴军等(68)
石吊兰总多酚体外抗氧化活性研究.....	苟体忠等(73)
基于分类回归树CART的湖南黑茶汤色品质的表征研究.....	李拥军等(78)
离子液体EMImCl处理提高豆渣中水溶性膳食纤维的研究.....	张引等(82)
不同二氢杨梅素含量的显齿蛇葡萄提取物的抗菌活性与清除DPPH自由基能力研究.....	孔琪等(87)
吡蚜酮分子印迹聚合物的制备及吸附性能表征.....	汤轶伟等(91)
典型热加工对花生致敏蛋白及其免疫反应性的影响.....	李颖超等(95)
绞股蓝茶总皂苷的纯化及其抗氧化活性研究.....	郭建军等(99)
微波杀青制备桑茶及其细胞抗氧化作用研究.....	刘淑贞等(103)
山核桃微波干燥动力学模型研究.....	马锦等(108)
NaCl浓度对蔗糖酯-黄原胶乳浊液稳定性的影响.....	谷月等(113)
酶法处理马铃薯渣对其功能性质的影响.....	程力等(118)
乙基麦芽酚在正丙醇-水中溶解度的测定与关联模型.....	张利云等(123)
柠檬果皮精油的化学组成、抗氧化及抑菌活性研究.....	章斌等(126)
油炸温度和时间对草鱼鱼片品质影响的研究.....	彭荣艳等(132)
蜂蜜酒发酵动力学研究.....	张勇等(136)

生物工程

枣GDP-D-甘露糖焦磷酸化酶基因的克隆及生物信息学分析.....	陈莹莹等(140)
蓝莓类冰酒发酵工艺研究.....	柳晓晨等(144)
凡纳滨对虾内源蛋白酶对肌原纤维蛋白的降解作用.....	陈诗妍等(149)
采用不同蛋白酶制备羊胎盘抗氧化肽的研究.....	周洁静等(156)
低频超声场促进细丽毛壳菌发酵生产 α -葡聚糖酶的研究.....	张泽栋等(161)
莴笋多酚氧化酶、过氧化物酶的特性及抑制作用研究.....	周向军等(166)
传统四川泡菜发酵过程中酵母菌分离鉴定.....	刘春燕等(171)
枇杷花和油菜花蜂粮中微生物的分离与鉴定.....	段传人等(175)
芬兰传统发酵乳制品villi中乳酸菌的分离鉴定及其抑菌性的研究.....	刘晶等(181)
酵母膏对 α -溶血性链球菌发酵代谢甘露聚糖肽的影响.....	许翠等(185)

工艺技术

玛咖有效成分多种提取方法的比较研究.....	唐燕文等(189)
黑茶中茶多酚的醇水-超临界CO ₂ 流体联合提取.....	尹志芳等(194)
拟目乌贼生殖腺多糖提取工艺优化及自由基清除能力研究.....	戴宏杰等(198)
响应面分析法优化苹果渣纸型食品防褐变工艺的研究.....	李章发等(204)
盒装鸡血豆腐品质稳定性研究.....	姚星星等(208)
响应面法优化鸭肉的脉动正负压腌制工艺.....	殷燕涛等(213)
耐热 β -葡聚糖酶发酵培养基的优化.....	孙军涛等(218)
微波辅助提取椴柑幼果总黄酮工艺优化及其抗氧化活性研究.....	张文娟等(223)
混合菌种发酵生产低酸度川味香肠的加工工艺.....	巩洋等(227)
响应面优化囊荷总黄酮提取及抗氧化研究.....	许远等(233)

山杏仁酱油发酵工艺的优化.....	赵媛等(240)
油炸糯米团糕的配制及其微波复热条件研究.....	郭敏等(243)
挤压膨化温度对棉粕游离棉酚及营养成分的影响.....	胡维岗等(247)
基于抗氧化活性分析的蓝莓多酚提取工艺.....	赵慧芳等(251)
黑豆中大豆异黄酮微波提取工艺的优化.....	郭婕等(255)
模糊评价结合响应面实验优化黑蒜软糖配方.....	胡虹敏等(258)

分析检测

分散固相萃取-高效液相色谱法测定谷物中的桔霉素.....	黄晓东等(263)
基于多模型融合的干燥过程中毛豆含水率、颜色高光谱图像无损检测.....	赵伟彦等(267)
基于电子鼻判别富士苹果货架期的研究.....	张鹏等(272)
PVC密封圈中环氧大豆油向食品模拟物迁移量的测定.....	陈燕芬等(277)
二子菊花饮抗氧化活性研究及其木犀草素和槲皮素含量测定.....	戴一等(282)
樟芝菌粉的氨基酸测定及营养评价.....	陈菲等(286)
双波长分光光度法测定新鲜怀山药中直链与支链淀粉的含量.....	王丽霞等(292)
基于电子舌的温州蜜柑复合汁品质拟合与预测.....	赵娜等(296)

贮运保鲜

低温驯化对冰温贮藏樱桃品质的影响.....	刘璐等(301)
采后BTH处理对苹果果实苯丙烷代谢和病程相关蛋白积累的增强作用.....	葛永红等(306)
不同贮藏低温对厚皮甜瓜果实品质的影响.....	龚迪等(311)
秘鲁鱿鱼丝贮藏过程中甲醛及相关品质指标的变化.....	邹朝阳等(315)
减压处理对水蜜桃保鲜效果的影响.....	杨曙光等(321)
三种贮藏低温对厚皮甜瓜果实活性氧产生和清除的比较.....	李海杰等(325)
四种物流贮藏温度对圣女果品质的影响.....	张文婷等(329)

营养与保健

一种核桃乳营养成分的测定分析.....	高丽娟等(334)
油菜籽成熟过程中主要营养成分变化研究.....	尹亚军等(339)
绿芦笋不同部位营养成分及活性评价研究.....	关云静等(343)
黑米花青素的体内抗氧化研究.....	石娟等(348)
宝塔菜功能性低聚糖对小鼠抗疲劳能力的影响.....	沈德艳等(352)
大麦虫蛋白质酶解产物对小鼠学习记忆能力和抗疲劳能力的影响.....	王南溪等(356)
黑蒜生产过程中主要营养成分变化分析及工艺优化.....	姬妍茹等(360)

专题综述

海产品中副溶血弧菌检测方法研究进展.....	纪懿芳等(365)
胶原明胶化程度快速评价体系构建分析与展望.....	赵格等(370)
普洱茶鉴别技术研究进展综述.....	郭文娟等(374)
智能化标签在食品包装中的应用及研究进展.....	沈力等(377)
食源性大肠杆菌快速检测技术研究进展.....	董妍等(384)
动物源胆固醇的生理功效及其开发应用的研究进展.....	孟亚娟等(388)
磷脂酶D在果蔬采后逆境胁迫及衰老过程中的作用.....	许佳妮等(392)
食品蛋白质的琥珀酰化修饰研究进展.....	杨敏等(396)

CONTENTS March, 2015(No.325)

Research and Investigation

Forming rules of hydroxyl radicals produced in electrolyzed water.....	WAN Yang-fang et al(49)
Effect of low voltage electrical stimulation on myofibrillar proteolysis of different parts of yak meat.....	JIA Qing et al(53)
Study on separation technology method and mechanism of residual starch in corn gluten powder.....	LI Xin-hua et al(58)
Hydrolytic performance of Cellic CTec2 on the atmospheric glycerol pretreated wheat straw.....	TAN Ling et al(62)
Study on the rate of moisture adsorption in japonica paddy with gravimetric method.....	LI Xing-jun et al(68)
Study on antioxidant activity <i>in vitro</i> of total polyphenol from <i>Lonicera caerulea</i> Maximl.....	GOU Ti-zhong et al(73)
Study on characterization of dark tea liquor quality based on CART.....	LI Yong-jun et al(78)
Study on the increase of soluble dietary fiber in okara by ionic liquid EMImCl treatment.....	ZHANG Yin et al(82)
Study on the antimicrobial activity and scavenging DPPH• capability of extracts from <i>Ampelopsis grossedentata</i> with different content of dihydromyricetin.....	KONG Qi et al(87)
Study on preparation and adsorption properties of pyrimetozine molecularly imprinted polymers.....	TANG Yi-wei et al(91)
Effect of thermal processing on the immunoreactive properties of allergenic proteins from peanut seeds.....	LI Ying-chao et al(95)
Study on purification and antioxidant activity of total saponins of gynostemma tea.....	GUO Jian-jun et al(99)
Study on the cell antioxidant activity of mulberry tea by microwave fixation.....	LIU Shu-zhen et al(103)
Study on the microwave drying characteristics and dynamic model of kernel of hickory (<i>Carya cathayensis Sary</i>).....	MA Jin et al(108)
Influence of NaCl concentration on the stability of sucrose ester-xanthan gum emulsion.....	GU Yue et al(113)
Study on the functional properties of potato pulp by enzymatic treatment.....	CHENG Li et al(118)
Measurement of correlation model ethyl maltol solubility in 1-propyl alcohol-water mixture.....	ZHANG Li-yun et al(123)
Study on chemical composition, antioxidant and antibacterial activities of lemon peel essential oil.....	ZHANG Bin et al(126)
Effect of frying temperatures and times on the quality of grass carp filets.....	PENG Rong-yan et al(132)
Study on fermentation kinetics of mead.....	ZHANG Yong et al(136)

Bioengineering

Cloning and bioinformatic analysis of GDP-D-mannose pyrophosphorylase gene from <i>Ziziphus jujube</i>	CHEN Ying-ying et al(140)
Study on fermentation technology of blueberry resemble ice wine.....	LIU Xiao-chen et al(144)
Degradation of myofibrillar protein by endogenous proteases from <i>Litopenaeus vannamei</i>	CHEN Shi-yan et al(149)
Study on producing antioxidant peptide from goat placenta by different proteases.....	ZHOU Jie-jing et al(156)
Study on the improvement effect of low-frequency ultrasonic on the production of α -dextranase in <i>Chaetomium gracile</i>	ZHANG Ze-dong et al(161)
Properties and inhibitions of polyphenoloxidase and peroxidase from <i>Asparaguspluttuce</i>	ZHOU Xiang-jun et al(166)
Separation and identification of yeast during the fermentation of Sichuan pickles.....	LIU Chun-yan et al(171)
Isolation and identification of microbe in loquat flower and rape flower bee bread.....	DUAN Chuan-ren et al(175)
Isolation and identification of lactic acid bacteria in the finnish traditional fermented dairy viili.....	LIU Jing et al(181)
Effect of yeast extract on Mannan peptide by α -Hemolytic streptococcus.....	XU Cui et al(185)

Processing Technology

Comparison of extraction methods of active ingredients of maca.....	TANG Yan-wen et al(189)
Solvent-SCF co-extraction of tea polyphenols from black tea.....	YIN Zhi-fang et al(194)
Study on the extraction optimization and antioxidant activity of polysaccharides in gonad of <i>Sepia lycidas</i>	DAI Hong-jie et al(198)
Optimization of the color protecting technique of apple residue for papier-mache food by response surface methodology.....	LI Zhang-fa et al(204)
Study on the quality stability of the boxed chicken blood tofu.....	YAO Xing-xing et al(208)
Optimization of the technical parameters for pulsed vacuum and pressure combined brining of duck muscle.....	YIN Yan-tao et al(213)
Optimization of culture medium for thermostable β -glucanase.....	SUN Jun-tao et al(218)
Study on the optimization of the microwave-assisted extraction of total flavonoid and antioxidant capacity in young fruits of Ponkan (<i>Citrus poonensis</i> Hort. ex Tanaka).....	ZHANG Wen-juan et al(223)

CONTENTS

March, 2015(No.325)

Processing technology of fermented low acidity,Sichuan-type sausage with mixed strains.....	GONG Yang et al(227)
Study on optimization of extraction of total flavonoids from <i>Zingiber striatum</i> by response surface methodology and its antioxidant activity...XU Yuan et al(233)	
Study on optimization for fermentation process of prunus armeniaca soy sauce.....	ZHAO Yuan et al(240)
Study on preparation and the conditions of the microwave reheating of the microwaveable fried glutinous rice cake.....	GUO Min et al(243)
Effect of extrusion temperature on free gossypol and feedstuffs in cottonseed meal.....	HU Wei-gang et al(247)
Separation of polyphenols from blueberry based on antioxidative activities.....	ZHAO Hui-fang et al(251)
Optimization of microwave-assisted extraction technology of soybean isoflavones from black soybean.....	GUO Jie et al(255)
Application of fuzzy evaluation combined with response surface test in the formulation optimization of black garlic gelatinous candy.....	HU Hong-min et al(258)

Analysis and Determination

Determination of citrinin in grain by dispersive solid-phase extraction and HPLC.....	HUANG Xiao-dong et al(263)
Prediction of moisture content and color for vegetable soybean during drying process based on multiple model fusion.....	ZHAO Wei-yan et al(267)
Discrimination of Fuji apples shelf life by electronic nose.....	ZHANG Peng et al(272)
Migration of epoxidized soybean oil from PVC gaskets to food simulants.....	CHEN Yan-fen et al(277)
Study on the antioxidant activities of Erzi Juhua Yin and the contents of luteolin and quercetin.....	DAI Yi et al(282)
Analysis and nutritional evaluation of amino acids in <i>Antrodia Camphorata</i> powder.....	CHEN Fei et al(286)
Determination of amylose and amylopectin content in fresh yam by dual-wavelength spectrophotometry.....	WANG Li-xia et al(292)
Fitting and prediction of the quality of compounded satsuma mandarin juice based on electric tongue.....	ZHAO Na et al(296)

Storage and Preservation

Effect of cold acclimation combined with ice-temperature storage on the quality of cherry.....	LIU Lu et al(301)
Activation of postharvest BTH treatment on phenylpropanoid pathway and pathogenesis-related proteins accumulation in apple fruit.....	GE Yong-hong et al(306)
Effect of different storage low temperatures on quality of muskmelon.....	GONG Di et al(311)
Changes in formaldehyde and quality indices of dried <i>Dosidicus Gigas</i> thread during storage.....	ZOU Zhao-yang et al(315)
Effect of pre-storage and hypobaric treatments on keeping fresh of honey peach.....	YANG Shu-guang et al(321)
A comparison of reactive oxygen species production and scavenging in muskmelon fruits during storage under three low temperatures.....	LI Hai-jie et al(325)
Effect of 4 kinds of logistics storage temperature on the quality of cherry tomatoes.....	ZHANG Wen-ting et al(329)

Nutrition and Healthcare

Analysis of nutritional components in walnut milk.....	GAO Li-juan et al(334)
Study of major nutrients changes of maturing rapeseed.....	YIN Ya-jun et al(339)
Evaluation of nutritive composition and antioxidant activity in different parts of green asparagus.....	GUAN Yun-jing et al(343)
Study on <i>in vivo</i> antioxidation of anthocyanins from black rice.....	SHI Juan et al(348)
Effect of functional oligosaccharide from <i>Stachys seiboibi</i> on ability of anti-fatigue in mice.....	SHEN De-yan et al(352)
Effect of protein hydrolysates from <i>Zophobs morio</i> on learning and memory and anti fatigue abilities of mice.....	WANG Nan-xi et al(356)
Changes analysis of main nutritional components in the production process of black garlic and process optimization.....	JI Yan-ru et al(360)

Reviews

Advancement of detection techniques for <i>Vibrio parahaemolyticus</i> in aquatic products.....	JI Yi-fang et al(365)
Analysis and prospect on rapidly evaluated system for gelatinization of collagen.....	ZHAO Ge et al(370)
Research progress in identification method of Pu-erh tea.....	GUO Wen-juan et al(374)
Application and research on intelligent labels in the food packaging.....	SHEN Li et al(377)
Research progress in rapid detection for foodborne <i>Escherichia coli</i>	DONG Yan et al(384)
Research progress in the physiological functions and application of cholesterol from animals.....	MENG Ya-juan et al(388)
Role of phospholipase D in postharvest fruits and vegetables under stress and during senescence.....	XU Jia-ni et al(392)
Review on succinylated modification of food proteins.....	YANG Min et al(396)



安琪YE 增厚味

增鲜增味 | 降盐淡盐 | 平衡异味 | 耐受性强 | 食品属性

厚味—舌尖上的记忆

从酵母中汲取的精华——YE（酵母抽提物），是一种天然调味料，它富含氨基酸、多肽、核苷酸等多种呈味物质。

YE 醇厚、柔和的口感；回味细腻的味觉体验，我们将之喻为一种厚味，一种能产生深刻记忆的调味美学。



更多“美味”尽在二维扫描



安琪® 酵母抽提物
ANGEL YEAST EXTRACT

电话：0717-6369988 6369617

传真：0717-6369752

邮箱：ye@angelyeast.com

ye.angelyeast.com



FIC2015

中国食品添加剂和配料展览会

— 展位号 —

4K20/4L21

安琪酵母恭候大驾