

《中国科学引文数据库》(CSCD)来源期刊 RCCSE中国核心学术期刊 美国《化学文摘》收录期刊 英国FSTA收录期刊
中文核心期刊 中国科学论文统计源期刊(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37卷 半月刊

2016年7月1日

出版



食品工业科技微信公众号

ISSN 1002—0306
CN 11-1759/TS

2016 13

ISSN 1002-0306

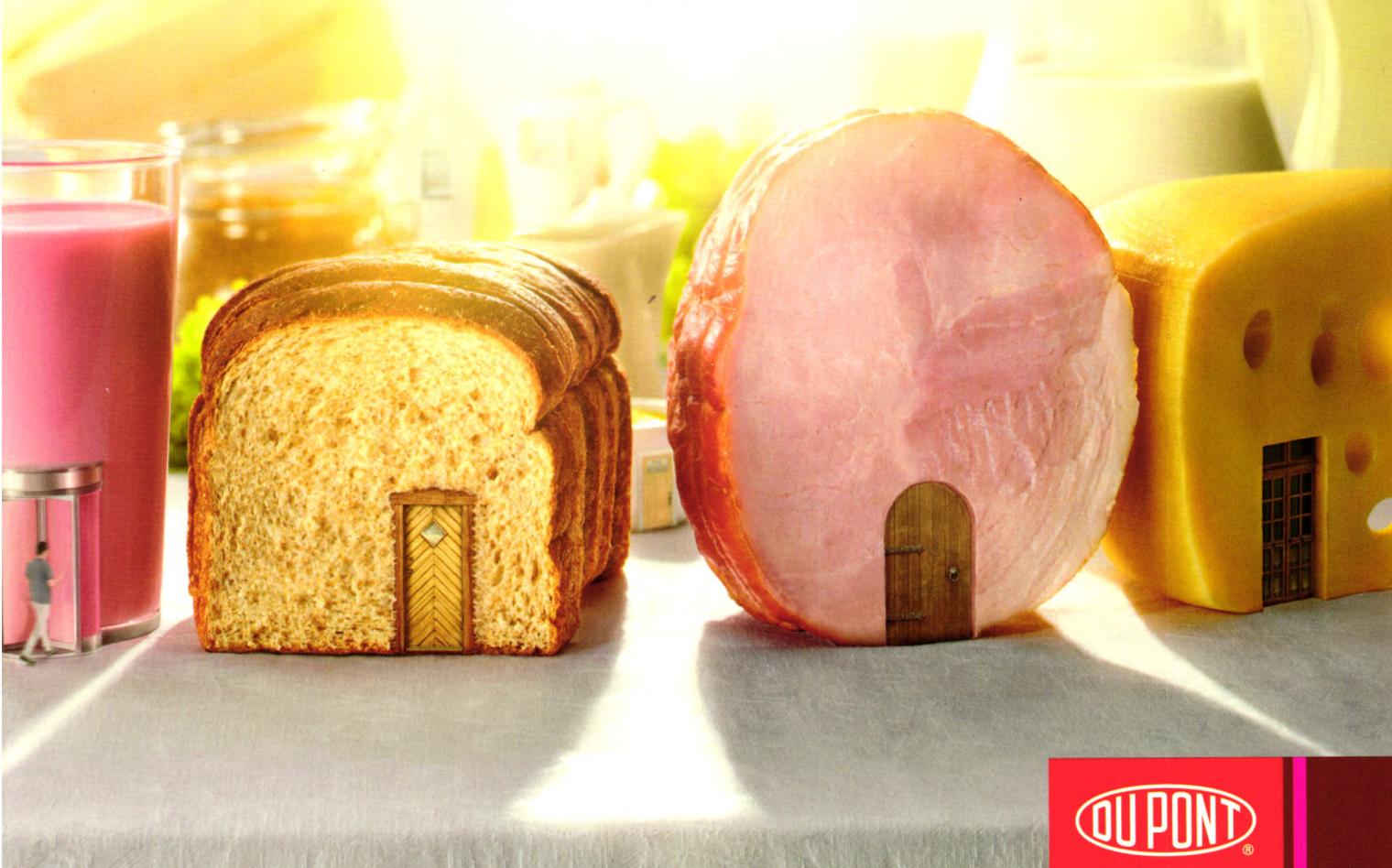


9 771002 030166

研发。知识。专业诀窍。
It's What's Inside.

结合独特的行业知识、消费者洞察以及受市场驱动的科技，开启研发之门。

欲知更多信息，请访问：DuPont.com/ItsWhatsInside



DUPONT®

杜邦营养与健康

Welcome to the Global Collaboratory.™

© 2015杜邦公司版权所有。杜邦椭圆形标志、杜邦™、以及所有标注有TM或®的产品和品牌均为杜邦公司或其关联公司的商标或注册商标。

CONTENTS

食品工业科技 2016年第13期，总357期

前瞻 *Project*

专家导航 Guideline

- 14 探求食物变迁规律和营养安全问题解决方法
中国疾病预防控制中心营养与健康所研究员/霍军生

热点追踪 Focus Tracing

- 18 精品制造 服务全球
——第五届中国轻工企业家高峰论坛
暨百强企业颁奖盛典在京隆重召开
- 19 同心合作 永续前进
——中国食品工业协会马铃薯食品专业委员会
第三次全国会员代表大会在京成功召开
- 20 2016年全国食品安全宣传周启动 聚焦尚德守法
- 22 金秋10月南北“冰展”战略整合
共建亚洲冷食产业第一展
- 精英视点 Elite point of view
- 24 基于大数据的食品安全风险分析研究

实战 *Application*

法律案例 Legal Cases

- 30 我国《食品安全法》中的10倍惩罚性赔偿机制探究

互动 *Communication*

企业联办 Co-sponsored with Enterprise

- 33 电子舌分析功能性饮料的味觉特征
(北京盈盛恒泰味觉分析应用专栏)

行业广角 Industry Wide-angle

- 34 科学谋划我国食安战略框架 全方位把控方为上策
- 36 水是生命之源，呵护健康和美丽

会虫逛展览 Worm to Exhibition

- 38 CBB 2016盛装以待
顶级液态食品生产及包装行业的饕餮盛宴
- 40 积极响应《盐业体制改革方案》
中国调味品展首创盐业展示专区
- 41 “两展一会”盛大开幕 聚焦茶产业供给侧改革

信息 *Information*

- 42 市场排行 Compositor
- 44 资讯动态 News & Trends

SPX FLOW



源于意大利的高性能分离技术

斯必克流体旗下的Seital品牌拥有30多年历史,是全球领先的高性能分离和澄清技术的供应商。

高效率 — 结合分离的更大等效面积和产品自然重力的温和处理。

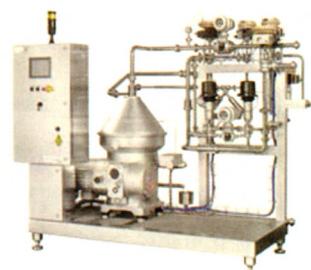
低功耗 — 专业的离心机设计,实现杰出的离心能力。

占地面积小 — 卓越的分离能力意味着只需要较小的设备,以缩小占地面积。

灵活的型号选择 — 型号广泛,满足客户不同的流量需求,节约投资成本。

应用范围广 — 不同型号可应用于乳品、油脂、酒精饮料、非酒精饮料、制药与生物技术以及化工领域。

联系我们: 021-2208 5888
china.contact@spxflow.com
www.spxflow.com.cn



Seital Separation Technology

目 次 2016年第13期，总357期

研究与探讨

- 黑果枸杞多酚体外抗氧化活性研究.....闫亚美等(49)
不同贮存方式对核桃青皮色素的性质及生物活性影响.....王晓婷等(53)
酵母菌与乳酸菌发酵对小米淀粉粘度的影响.....寇芳等(58)
碱蓬黄酮提取物的体外抗氧化及抑菌性研究.....赵学思等(63)
运用逐步回归方法建立牛肉感官品质预测模型.....王勇峰等(67)
白骨壤抗菌蛋白对香蕉炭疽病菌的抑制作用.....周桂等(72)
青龙衣提取物的抗真菌和抗肿瘤活性研究.....段燕玲等(77)
美洲大蠊不同提取物清除自由基及抗脂质过氧化活性研究.....唐霞光等(83)
红烧肉加工过程中主要营养品质和食用品质的变化规律研究.....史笑娜等(86)
硫酸铵沉淀分离富硒大豆蛋白的初步研究.....赵小莉等(92)
解淀粉芽孢杆菌果聚糖的化学修饰与抗氧化、抗肿瘤活性研究.....张颖等(96)
高静压处理对预制绿芦笋品质的影响.....冯海红等(101)
不同冷却方式对熟制麻团品质的影响.....董凡晴等(107)
牛磺酸降低高胆固醇HepG2细胞内胆固醇的作用机制研究.....郭俊霞等(112)
苏籽油在超临界CO₂流体中溶解度及其抗氧化性能研究.....刘阳阳等(116)
不同产地黑果枸杞中原花青素和花青素含量研究.....汪洋等(122)
响应曲面法优化山药、薏仁药膳牛肉丸配方条件.....刘哲等(127)
干制温度和切片厚度对山楂切片热风干制动力学的影响.....王存堂等(131)

生物工程

- 重组产番茄红素大肠杆菌工程菌株中异戊烯异构酶（IDI）基因的筛选.....韩莉等(137)
双亚基丹酚酸酯酶基因的表达载体构建及其生物转化.....程妍等(143)
碳源对裂殖壶菌类胡萝卜素积累的影响.....刘源等(148)
具有抑制大肠杆菌作用的乳酸菌的初步筛选及其益生潜能的研究.....杜金城等(152)
产甲壳素酶多粘类芽孢杆菌A1的筛选鉴定及发酵产酶条件研究.....杜敬河等(157)
产木聚糖酶毕赤酵母工程菌株构建及表达条件优化研究.....周晨妍等(162)
红曲霉在类Camembert干酪生产中的应用研究.....孙颜君等(167)
对大肠杆菌异源表达乳酸片球菌素包涵体复性方法的研究.....檀茜倩等(173)
高通量测序分析冷鲜滩羊肉储藏过程中的细菌群落多样性.....张赫宇等(177)
乳酸菌对玉米加工特性的影响及基于均匀设计优化玉米发酵条件.....王帅等(183)
乳杆菌代谢所产生的抑酵母活性物质的分离纯化.....陈忠军等(188)
一种芽孢杆菌中性蛋白酶启动子的克隆和验证.....纪明华等(192)
葡萄糖浓度及补料方式对透明质酸发酵的影响.....吴祥坤等(198)

工艺技术

- 二次回归正交旋转组合优化谷糠吸附剂吸附Cu²⁺研究.....黄海霞等(202)
泡椒牛皮感官评价指标体系的构建.....李敬等(206)
藏灵菇源干酪乳杆菌微胶囊喷雾干燥工艺条件的优化.....张倩等(210)
响应面法优化鱼藕脆片微波真空-烤制加工条件.....王应强等(215)
双酶组合处理工艺对干燥方便米饭品质影响的研究.....徐树来等(221)
响应面法优化香椿中γ-谷氨酰转肽酶的超声波辅助提取条件.....贾建颖等(226)
全细胞原位催化秸秆稀酸水解液制木糖酸的活性炭脱色.....曹柔等(230)
速溶小米粉酶解工艺研究.....张春晓等(234)

目 次

2016年第13期，总357期

包装与机械

- 不同包装膜处理杏鲍菇品质的主成分分析与综合评价..... 谢丽源等(238)
不同包装薄膜对荔枝气调贮藏品质的影响研究..... 郭嘉明等(244)
铝塑复合食品包装中的铝向食品模拟物的迁移研究..... 乔兆华等(250)

食品添加剂

- 海藻糖对酸奶中乳酸菌保护作用研究..... 汪波等(254)
Surfactin抑菌稳定性及其在米饭和面包中的应用..... 汪水呈等(257)
蔗糖和果糖对罗非鱼皮明胶流变性质的影响..... 张志平等(262)

食品安全

- 基于因子分析的食品监管风险评价模型研究..... 王媛媛等(266)

分析检测

- 同时测定鲜切荸荠黄化组织中柚皮素和圣草酚的高效液相色谱条件探究..... 何凤平等(271)
高光谱图像法对稻谷贮藏中五种常见真菌生长拟合及区分..... 肖慧等(276)
SPME/GC/MS法检测蒜薹中的挥发性成分..... 张娜等(282)
水果中乙醇含量的气相色谱法测定..... 侯玉茹等(287)
杨梅浸膏的制备与营养、香气成分分析..... 杨君等(290)
表面增强拉曼光谱检测保健品中的盐酸吡咯列酮，盐酸罗格列酮与盐酸苯乙双胍..... 王琳等(295)
高效液相色谱法测定马铃薯中绿原酸和原儿茶酸..... 程丽林等(299)
枸杞子总黄酮含量检测方法优化..... 刘景煜等(304)
基于黄酮类成分聚类分析的苦荞粉掺兑检测方法研究..... 王景富等(309)

贮运保鲜

- 销售期间鲜切蔬菜的安全性评价..... 曹娜等(314)
采后预处理对羊肚菌保鲜效果的影响..... 张沙沙等(319)
新疆风干牛肉贮藏期间微生物变化研究..... 郭江南等(323)
低温贮藏南美白对虾品质综合评价体系的构建..... 王福双等(328)
海藻酸钠涂膜对百香果贮藏品质的影响..... 帅良等(332)
强酸性电生功能水提高鲜切莲藕品质的研究..... 康捷等(335)

营养与保健

- 高 γ -氨基丁酸绿豆酸面团面包营养与烘焙特性..... 苏晓琴等(340)
神秘果种子营养成分分析与评价..... 马艺丹等(346)
俄罗斯鲟鱼生殖腺营养成分分析及评价..... 邵淑双等(351)

专题综述

- 植物蛋白源抗氧化肽活性的评价方法及作用机制的研究进展..... 曹小舟等(355)
食源性致病菌快速检测的前增菌培养的研究进展..... 钱红玫等(360)
复合凝聚法制备脂溶性食品配料微胶囊的壁材研究进展..... 马铁铮等(365)
动物源性食品中头孢菌素类药物残留检测方法研究进展..... 洪云鹤等(370)
海洋动物源性糖蛋白研究进展..... 于志鹏等(376)
组学技术在鉴定及预测猪肉质量特性生物标志物中的应用..... 刘昊天等(381)
果蔬中硒形态的研究进展..... 吕佳煜等(386)
葡萄籽提取物预防阿尔茨海默病的研究进展..... 赵萍等(391)
蛋清粉凝胶特性改性研究进展..... 蔡杰等(395)

CONTENTS July, 2016(No.357)

Research and Investigation

Antioxidant activity of polyphenols from <i>Lycium ruthenicum</i> Murr.....	YAN Ya-mei et al(49)
Effect of different storage on the pigment and biological activity of walnut green husk.....	WANG Xiao-ting et al(53)
Effect of yeast and lactic acid bacteria fermentation on millet starch viscosity.....	KOU Fang et al(58)
Antioxidation and antibacterial property of flavonoids compounds extracted from <i>Suaeda</i>	ZHAO Xue-si et al(63)
Beef sensory qualities prediction based on stepwise regression method.....	WANG Yong-feng et al(67)
Inhibition of <i>Avicennia Marina</i> antimicrobial protein against banana anthrax.....	ZHOU Gui et al(72)
Antifungal and antitumor activity of walnut green husk' extracts.....	DUAN Yan-ling et al(77)
Research of the effect of <i>Periplaneta Americana</i> different extracts on scavenging free radical and anti-lipid peroxidation.....	TANG Xia-guang et al(83)
Changes of the main nutritional quality and eating quality in the process of braised pork.....	SHI Xiao-na et al(86)
Preliminary study on ammonium sulfate precipitation of selenium-enriched soybean protein isolate.....	ZHAO Xiao-li et al(92)
Chemical modification of levan from <i>Bacillus amyloliquefaciens</i> and antioxidant and antitumor activity of its products.....	ZHANG Ying et al(96)
Effect of high hydrostatic pressure on qualities of prepared green asparagus spears.....	FENG Hai-hong et al(101)
Effect of different cooling methods on quality of fried glutinous rice balls with sesame.....	DONG Fan-qing et al(107)
Cholesterol-lowering effect of taurine and its mechanism in high-cholesterol HepG2 cells.....	GUO Jun-xia et al(112)
Solubility evaluation of <i>Perilla frutescens</i> seed oil in supercritical carbon dioxide and its antioxidative activity.....	LIU Yang-yang et al(116)
Study on proanthocyanidins and anthocyanins contents of <i>Lycium ruthenicum</i> Murr. from different areas.....	WANG Yang et al(122)
Optimization of formula of the yam and myotonin medicinal beef balls by response surface methodology.....	LIU Zhe et al(127)
Effect of temperature and slice thickness on drying kinetics of hot-air drying of hawthorn slices.....	WANG Cun-tang et al(131)

Bioengineering

Screening of isopentenyl diphosphate isomerase (IDI) in engineering <i>Escherichia coli</i> strains for lycopene production.....	HAN Li et al(137)
Vector construction and biotransformation of double subunits salvianolic acid-esterase.....	CHENG Yan et al(143)
Influence of carbon source on the accumulation of carotenoid during the <i>Schizochytrium</i> ATCC20888 fermentation.....	LIU Yuan et al(148)
Preliminary screening of lactic acid bacteria against <i>Escherichia coli</i> and the research of probiotic potential for the screening bacteria.....	DU Jin-cheng et al(152)
Screening of a strain of chitinase producing <i>Paenibacillus polymyxa</i> A1 and investigation on its fermentation conditions for chitinase production.....	DU Jing-he et al(157)
Study on the construction and expression of the engineered strain of <i>Pichia pastoris</i> for xylanase production.....	ZHOU Chen-yan et al(162)
Application of <i>Monascus</i> in the production of camembert imitation.....	SUN Yan-jun et al(167)
Research of the refolding of a heterologous pediocin expressed in <i>Escherichia coli</i>	TAN Xi-qian et al(173)
Analysis of bacterial community diversity in cold fresh Tan lamp during different storage time using pyrosequencing.....	ZHANG He-yu et al(177)
Effect of Lactic acid bacteria on maize characteristics and optimization of fermentation conditions by uniform design.....	WANG Shuai et al(183)
Study on separation of antiyeast active substances produced by <i>Lactobacillus</i>	CHEN Zhong-jun et al(188)
Characterization of a neutral protease promoter derived from a <i>Bacillus amyloliquefaciens</i> strain.....	JI Ming-hua et al(192)
Effect of glucose concentration and feeding methods on hyaluronic acid fermentation.....	WU Xiang-kun et al(198)

Processing Technology

Study on the optimization of adsorption of Cu ²⁺ by chaff using quadratic orthogonal rotation combination design.....	HUANG Hai-xia et al(202)
Sensory profile characteristics of pickled cowhide.....	LI Jing et al(206)
Optimization of the technique of atomizing and dry conditions for microencapsulation of <i>Lactobacillus casei</i> from Tibetan Kefir.....	ZHANG Qian et al(210)
Optimization of fish-lotus root chips microwave vacuum- toasting processing parameter by response surface analysis.....	WANG Ying-qiang et al(215)
Study on the quality of dried instant rice processed by double enzyme technology.....	XU Shu-lai et al(221)
Optimization of ultrasonic-assisted extraction conditions of γ -glutamyltranspeptidase from <i>Toona sinensis</i> by response surface methodology.....	JIA Jian-ying et al(226)
Active carbon decolorization of xylonic acid from insitu whole-cell catalysate of diluted sulfuric acid pre-hydrolyzed corn stover solution.....	CAO Rou et al(230)
Production of instant millet powder by enzymolysis technology.....	ZHANG Chun-xiao et al(234)

CONTENTS July, 2016(No.357)

Packaging and Machinery

- Principal component analysis and comprehensive evaluation on quality of *Pleurotus eryngii* packaged by different preservative films.....XIE Li-yuan et al(238)
Effects of package material on the quality of Litchi (*Litchi chinensis* Sonn.) fruit during storage with controlled atmosphere.....GUO Jia-ming et al(244)
Aluminum migration from aluminum-plastic composite packaging to food simulants.....QIAO Zhao-hua et al(250)

Food Additives

- Study on the protective effect of trehalose for lactic acid bacteria in yogurt.....WANG Bo et al(254)
Study on antimicrobial stability and application of Surfactin in food.....WANG Shui-cheng et al(257)
Effect of sucrose and fructose on the rheological properties of gelatin derived from tilapia skin.....ZHANG Zhi-ping et al(262)

Food Safety

- Study on risk assessment model of food regulation based on factor analysis.....WANG Yuan-yuan et al(266)

Analysis and Determination

- Exploration of simultaneous determination for naringenin and eriodictyol in etiolation tissues of fresh-cut Chinese water-chestnut.....HE Feng-ping et al(271)
Growth simulation and discrimination of five fungi from rice storage using hyperspectral reflectance imaging technique.....XIAO Hui et al(276)
Research of the volatile composition in garlic sprouts by SPME/GC/MS method.....ZHANG Na et al(282)
Determination of ethanol content in fruits by gas chromatography.....HOU Yu-ru et al(287)
Preparation, nutrition and aroma components analysis of bayberry extract.....YANG Jun et al(290)
Surface- Enhanced Raman Spectroscopy (SERS) assay method for pioglitazone hydrochloride, rosiglitazone hydrochloride and phenformin hydrochloride in health care products.....WANG Lin et al(295)
Determination of chlorogenic acid and protocatechuic acid in potatoes by HPLC.....CHENG Li-lin et al(299)
Optimization on test method of total flavonoids from *Lycium barbarum* L.....LIU Jing-yu et al(304)
Adulteration detection of buckwheat powder by clustering analysis of flavonoid components.....WANG Jing-fu et al(309)

Storage and Preservation

- Safety evaluation of fresh-cut vegetables during marketing period.....CAO Na et al(314)
Effect of the pretreatment on quality maintenance of morels.....ZHANG Sha-sha et al(319)
Study on the changes of microorganism of Xinjiang dried beef during storage.....GUO Jiang-nan et al(323)
Comprehensive evaluation system established for the quality of *Penaeus vannamei* during low-temperature storage.....WANG Fu-shuang et al(328)
Effects of sodium alginate film on quality of postharvest storage in Passion fruit.....SHUAI Liang et al(332)
Maintaining the quality of fresh-cut lotus root by using strong acidic electrolyzed water.....KANG Jie et al(335)

Nutrition and Healthcare

- Nutrition and baking properties of mung bean sourdough bread with high γ -aminobutyric acid.....SU Xiao-qin et al(340)
Analysis and evaluation of nutrient content of *Synsepalum dulcificum* seed.....MA Yi-dan et al(346)
Analysis and evaluation of nutritional composition of *Acipenser gueldenstaedti* Gonad.....SHAO Shu-shuang et al(351)

Reviews

- Progress in evaluation methods and action mechanism of antioxidant activity for plant protein-derived peptides.....CAO Xiao-zhou et al(355)
Research progress in the pre-enrichment of rapid detection of foodborne pathogenic bacteria.....QIAN Hong-mei et al(360)
Research progress in wall materials for microencapsulating lipophilic food ingredients by complex coacervation.....MA Tie-zheng et al(365)
Research development of detection methods of cephalosporins in food.....HONG Yun-he et al(370)
Research progress of glycoprotein from marine animal.....YU Zhi-peng et al(376)
Application of omics techniques in identification and predication of biomarkers of quality attributes of pork: a review.....LIU Hao-tian et al(381)
Selenium speciation in fruits and vegetables.....LV Jia-yu et al(386)
Research progress of grape seed extract for the prevention of Alzheimer's Dementia.....ZHAO Ping et al(391)
Review on improvement in the gel properties of egg albumen powder.....CAI Jie et al(395)



—专业 | 专注 | 专家—

追求美味，回味自然-江大和风！

Drive For Great Taste,Natural Profile,ADD Food!



广东江大和风香精香料有限公司
GuangDong ADD Flavour & Fragrance CO.,LTD.

地址：广州市天河东圃珠村第六工业区A五栋 邮编：510660

NO.A5 BLDG.,LIUSHE INDUSTRIAL ZONE.ZHUCUN.TIANHE DIST.GUANGZHOU GUANGZHOU 510660 CHINA

电话：86-20 61214898 传真：86-20 61214848

网址：www.addfood.com.cn E-mail:add-gz@163.com

产品咨询、购买请拨打24小时服务电话：18602000263 卢小姐



轻轻一扫，走进江大和风！