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CONTENTS

食品工业科技 2016年第24期, 总368期

前瞻 *Propect*

审稿专家表彰 Peer Reviewers Recognition

- 14 《食品工业科技》杂志2016年度优秀审稿专家表彰

专家导航 Guideline

- 18 菊粉——打响肠道菌群保卫战
中国粮油学会粮油营养分会秘书长/贾健斌

热点追踪 Focus Tracing

- 22 “健康中国”大战略引爆大健康产业
- 25 食安防护 科普先行
——2016食品安全科普竞赛在京成功启动
- 26 搭建食品产业沟通交流平台 谋共赢发展
——首届中国食品学院联盟高峰论坛在京成功举办
- 28 婴幼儿奶粉注册制配套细则出台
国家食药监总局权威解读
- 32 搭建科研与企业良性互动 有效推动产业健康发展
——第八届食品科技北京论坛在京举行

实战 *Application*

法律案例 Legal Cases

- 33 法案 | 与食品包装标签瑕疵有关的司法判例 (上)

互动 *Communication*

企业联办 Co-sponsored with Enterprise

- 37 益生菌和膳食纤维对于超重人体脂量控制的功效
(杜邦营养与健康专栏)

行业广角 Industry Wide-angle

- 38 直投式酸奶发酵菌种Yo-cul973稳定性研究
- 40 臭氧杀菌消毒技术有效延长苹果汁保质期
- 42 博世致力于高效生产线上的密封技术
- 44 霍尼韦尔PM42工业标签打印机助力用户创生产力新高

信息 *Information*

- 45 资讯动态 News & Trends



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民族菌 中国梦

分析检测

基于多元素分析的冬枣产地鉴别方法.....	夏立娅等(49)
恒温实时荧光法快速检测简单异尖线虫方法的建立.....	张森等(53)
高光谱成像技术对灵武长枣果皮强度的无损检测.....	丁佳兴等(58)
乳品中热带假丝酵母菌的双抗夹心ELISA快速检测方法.....	常江等(63)
基于高光谱和极限学习机的冷鲜羊肉颜色无损检测.....	梁晓燕等(69)
ICP-AES结合主成分分析和决策树模型的四种品牌白酒鉴别方法研究.....	郑劫等(74)
Illumina Miseq平台深度测定酸奶中微生物多样性.....	智楠楠等(78)
全自动固相萃取-液质联用法测定动物源性食品中镇静剂类药物残留.....	朱群英等(83)
微波焙烤平欧榛子中挥发性成分差异性分析.....	邓晓雨等(88)
野生玫瑰果肉氨基酸和微量元素分析与评价.....	周秀娟等(96)
干燥方式对生姜挥发性成分的影响.....	潘少香等(99)

研究与探讨

发酵鹅肝肽的分离纯化及其抗氧化特性研究.....	舒沿沿等(105)
罗汉果皂甙粗提物的 α -葡萄糖苷酶体外抑制活性研究.....	杨文康等(111)
15种青藏高原植物提取物对几种常见微生物的抑制作用研究.....	张忠等(116)
不同温度对白鲢鱼肉在蒸煮过程中品质的影响.....	鞠健等(121)
橡胶籽油的分析表征.....	杨晓琴等(128)
香橼精油体外抗氧化及其抑菌活性研究.....	刘春菊等(132)
冻藏时间对三疣梭子蟹肌肉和卵巢中挥发性物质组成的影响.....	韩姣姣等(138)
滚筒干燥过程中不同切丝宽度烟丝挥发性有机酸的变化.....	赵佳成等(144)
塑化剂邻苯二甲酸二丁酯对秀丽隐杆线虫的氧化损伤作用研究.....	李萍等(149)
葫芦巴超临界CO ₂ 提取物的GC-MS分析及对DPPH自由基的清除作用.....	项昭保(153)
温度与海带挥发性成分量效关系的解析.....	崔晨茜等(157)
马铃薯全粉对小麦粉及面条品质的影响.....	刘颖等(163)
甜叶菊废渣提取物抑菌活性及抑菌稳定性研究.....	赵磊等(168)
中华牛肝菌多糖的性质及抗氧化活性.....	孙丽平等(173)
扒鸡卤汤基本营养成分在反复卤煮过程中的变化规律.....	刘登勇等(176)

生物工程

基于三元二次正交设计的文蛤水解肽制备工艺优化及ACE抑制活性分析.....	于志鹏等(181)
马铃薯渣发酵生产活性蛋白饲料的研究.....	宋雅芸等(186)
不同种类果汁中脂环酸芽孢杆菌及其代谢产物污染调查.....	白森等(193)
一种以鱼鳞为原料的多产物联产工艺的建立与优化.....	胡杨等(197)
复合菌固态发酵猪骨素产谷氨酸培养基优化.....	王新惠等(203)
类胡萝卜素裂解酶催化不同底物生成非香气物质的条件及优化.....	朱明明等(207)
中高温大曲中一株耐热细菌的分离鉴定及其风味代谢产物分析.....	周平等(215)
高透明度脱色鲑鱼皮胶原的制备工艺研究.....	廖妙飞等(221)
TG酶、Pepsin酶、Papain酶交联磁性微球对四环素吸附性研究.....	杨继涛等(226)
基于油酸诱导的高产三萜灵芝菌丝体发酵条件优化.....	孙冰沁等(233)
响应面法优化灵芝多糖的酶法提取工艺研究.....	朱玲等(238)

目次

2016年第24期, 总368期

微波对植物乳杆菌的杀灭作用及其在茼蒿泡菜中的应用.....	刘莹萍等(245)
产 β -甘露糖苷酶菌株的筛选、鉴定及酶学性质研究.....	秦玲丽等(249)
10株乳酸杆菌吸附铅离子及抗氧化能力的比较.....	于上富等(254)
响应面优化双酶法提取川陈皮素工艺.....	陈少华等(259)
枸杞对泡菜植物乳杆菌生长及抗氧化性能影响的研究.....	廖萌等(264)

工艺技术

响应面优化白芷淀粉超声波辅助提取.....	郑艺梅等(267)
响应面法优化短梗五加总皂苷的超声提取工艺.....	李健等(272)
大孔树脂富集酸枣仁总黄酮工艺及其体外抗氧化性研究.....	赵旭等(278)
响应面优化微波辅助酶法提取柚皮多糖工艺.....	李静等(283)
超声辅助提取菠萝蜜果皮黄酮工艺优化及体外抗氧化活性研究.....	邓梦琴等(288)
亚临界萃取众香子油的工艺研究.....	杨中民等(294)
模糊数学优化南极磷虾解液美拉德反应的工艺条件.....	张迪等(297)
双水相法提取油菜籽粕中原花青素.....	王芳等(303)
美拉德反应型蟹味香精制备条件优化及挥发性风味成分分析.....	叶梦迪等(309)
花芸豆多肽提取工艺的研究.....	张静等(315)
双水相萃取法分离鱼腥草总黄酮的研究.....	杨靖等(319)
乳酸软化法制备超微蟹壳粉技术研究.....	刘婷等(324)
响应面法优化紫萁多糖提取工艺及体外抗癌活性研究.....	林薇等(329)

食品添加剂

不同防腐剂对盐焗鸡制品的抑菌性能及品质的影响.....	徐梅等(333)
-----------------------------	----------

贮运保鲜

蓝莓叶多酚提取物结合冰温技术对南美白对虾品质的影响.....	杨钟燕等(336)
1-MCP处理对常温贮藏黄冠梨褐心病和果实品质的影响.....	陈柏等(342)
壳聚糖涂膜对鲜切哈密瓜品质的影响.....	马捷等(346)

营养与保健

梓葛冻干粉针对脑缺血/再灌注损伤大鼠脑微血管通透性的影响及其机制研究.....	尚远宏等(350)
雨生红球藻源虾青素对糖尿病小鼠的降糖作用及其机制.....	李勇超等(355)
云南野生与栽培茯苓中矿质元素含量研究.....	邢博等(360)
金银花提取物对中波紫外线辐射致雄性小鼠生殖系统损伤的保护作用.....	杨明建等(366)

专题综述

我国柿子加工产业的现状与对策.....	刘滔等(369)
香叶木苜抗肿瘤作用及机制的研究进展.....	张红等(376)
微氧处理在干红葡萄酒陈酿中的应用研究进展.....	韩国民等(380)
食源性钙结合多肽的研究进展.....	孙殿钦等(386)
葡萄相关酵母多样性及其菌种鉴定的研究进展.....	李婧等(391)
副溶血弧菌快速检测技术研究进展.....	郭钦等(395)

CONTENTS

December, 2016(No.368)

Analysis and Determination

Identification of <i>Ziziphus jujuba</i> origin by multi-element analysis.....	XIA Li-ya et al(49)
A real-time fluorescence loop-mediated isothermal amplification method for the detection of <i>Anisakis simplex</i>	ZHANG Sen et al(53)
Non-destructive determination of pericarp break force of Lingwu long jujube by hyperspectral imaging technology.....	DING Jia-xing et al(58)
A double-antibody sandwich ELISA for detection of <i>Candida tropicalis</i> in dairy product.....	CHANG Jiang et al(63)
Non-destructive detection of color in chilled mutton based on hyperspectral technique and extreme learning machine.....	LIANG Xiao-yan et al(69)
Study on discrimination of four Chinese brand spirits based on ICP-AES coupled the principal component and decision tree analysis.....	ZHENG Jie et al(74)
Microbial diversity of yogurt depth detected by Illumina Miseq platform.....	ZHI Nan-nan et al(78)
Determination of sedative drug residues in animal derived food by automatic SPE combined with ultra performance liquid chromatography-tandem mass spectrometry.....	ZHU Qun-ying et al(83)
Analysis of barking Pingou hazelnut volatiles by HS-SPME-GC-MS.....	DENG Xiao-yu et al(88)
Analysis and evaluation on amino acid and trace element in sarcocarp from wild <i>Rose rugose</i> Thunb. fruits.....	ZHOU Xiu-juan et al(96)
The difference of aroma quality of ginger treated with different drying methods.....	PAN Shao-xiang et al(99)

Research and Investigation

Isolation and antioxidant activity of fermentation peptides from goose liver.....	SHU Yan-yan et al(105)
Inhibitory effect of mogrosides crude extract on α -glucosidase <i>in vitro</i>	YANG Wen-kang et al(111)
Inhibition effects of extracts from 15 kinds Tibetan plateau plants against several common microorganisms.....	ZHANG Zhong et al(116)
Effect of different temperatures on quality changes of silver carp during steam cooking processes.....	JU Jian et al(121)
Analysis and characterization of rubber seed oil.....	YANG Xiao-qin et al(128)
Study on antioxidant and antibacterial activities of essential oils from <i>Citrus medica</i>	LIU Chun-ju et al(132)
Effect of frozen storage time on volatile components in muscle and ovary of <i>Portunus trituberculatus</i>	HAN Jiao-jiao et al(138)
Change of volatile organic acids of cut tobacco of different cutting width in drying process.....	ZHAO Jia-cheng et al(144)
Study on the oxidative damage effects of dibutyl phthalate on <i>Caenorhabditis elegans</i>	LI Ping et al(149)
Analysis of chemical components by GC-MS and scavenging capacity against DPPH free radical of SFE extracts from <i>Trigonella foenum-graecum</i> L.	Xiang Zhao-bao (153)
Effects of processing temperature on volatile compounds in <i>Laminaria japonica</i>	CUI Chen-xi et al(157)
Effect of potato flour on the quality of wheat flour and noodle.....	LIU Ying et al(163)
Antibacterial activity and stability of <i>Stevia rebaudiana</i> waste extract.....	ZHAO Lei et al(168)
Preparation and antioxidant activities of the polysaccharides from <i>Boletus snicus</i>	SUN Li-ping et al(173)
Study on change of basic nutritional components from brine of braised chicken during repeated braising.....	LIU Deng-yong et al(176)

Bioengineering

Enzyme hydrolysis preparation and ACE inhibitory activity of bioactive peptides from <i>Meretrix lusoria</i>	YU Zhi-peng et al(181)
Research on production of active protein feed by fermenting potato residue.....	SONG Ya-yun et al(186)
A survey of <i>Alicyclobacillus</i> and its metabolite product spoilage in various juice.....	BAI Miao et al(193)
Study on the joint production technology of multi-products from fish scale.....	HU Yang et al(197)
Optimization of medium constituents for Glutamic acid production by mixed starter cultures in pig ossein solid state fermentation.....	WANG Xin-hui et al(203)
Conditions and optimization for the degradation of different substrates by a carotenoid cleavage enzyme.....	ZHU Ming-ming et al(207)
Separation and identification of thermotolerant bacteria strains in medium/high temperature Daqu and the analysis of the flavor metabolites....	ZHOU Ping et al(215)
Study on preparation process of high degree transparency decolorization squid skin collagen.....	LIAO Miao-fei et al(221)
Study on adsorption of tetracycline by magnetic microsphere crosslinked with TG, Pepsin and Papain.....	YANG Ji-tao et al(226)
Optimization of <i>Ganoderma lucidum</i> mycelium's fermentation conditions with high triterpenoids production based on oleic acid induce.....	SUN Bing-qin et al(233)
Optimization of enzymatic extraction of polysaccharides from <i>Ganoderma lucidum</i> using response surface methodology.....	ZHU Ling et al(238)

CONTENTS

December, 2016(No.368)

Study on the microwave sterilization of <i>Lactobacillus plantarum</i> and application of microwave on pickled lettuce.....	LIU Ying-ping et al(245)
Isolation, identification and enzymatic properties of the strain producing β -mannosidase.....	QIN Ling-li et al(249)
<i>In vitro</i> antioxidant activity of ten strains of lactobacillus with sequestering lead ions.....	YU Shang-fu et al(254)
Optimization of double enzymatic nobiletin extraction by response surface methodology.....	CHEN Shao-hua et al(259)
Effects of Chinese wolfberry on the growth and antioxidant ability pickle <i>Lactobacillus plantarum</i>	LIAO Meng et al(264)

Processing Technology

Optimization for ultrasonic-assisted extraction of <i>Angelica dahurica</i> starch by response surface methodology.....	ZHENG Yi-mei et al(267)
Optimization of ultrasonic-assisted extraction of total saponin from <i>Acanthopanax sessiliflorus</i> using response surface methodology.....	LI Jian et al(272)
Study on purification technology for total flavonoids from the seeds of <i>Ziziphus jujuba</i> Mill. with macroporous resins and <i>in vitro</i> antioxidant ability.....	ZHAO Xu et al(278)
Optimization of microwave assisted enzyme method extraction technology of polysaccharide from shaddock peel by response surface method....	LI Jing et al(283)
Study on ultrasonic assisted extraction and antioxidant function of flavones from the peels of <i>Artocarpus heterophyllus</i> Lam.....	DENG Meng-qin et al(288)
Process research of the allspice extraction by subcritical extraction technology.....	YANG Zhong-min et al(294)
Application of fuzzy mathematic evaluation in the optimum of Maillard reaction for Antarctic krill hydrolyzate.....	ZHANG Di et al(297)
Extraction of proanthocyanidins from rapeseed meal with aqueous two-phase system.....	WANG Fang et al(303)
Study on optimal preparation of crab flavoring essence by Maillard reaction and analysis of volatile flavor components.....	YE Meng-di et al(309)
Study on extraction technology of Polypeptide from <i>Phaseolus Vulgaris</i>	ZHANG Jing et al(315)
Optimization of aqueous two-phase extraction of total flavonoids from <i>Houttuyniae cordata</i> Thunb.....	YANG Jing et al(319)
Study on preparation technology of ultrafine crab shell powder by Latic acid-softening.....	LIU Ting et al(324)
Optimization of extraction of polysaccharides from <i>Osmunde japonica</i> leaves by response surface methodology and their inhibitory effects on tumor.....	LIN Wei et al(329)

Food Additives

Effect of salt baked chicken treated with different preservatives on antibacterial property and quality.....	XU Mei et al(333)
--	-------------------

Storage and Preservation

Effect of blueberry leaf polyphenols combination with ice temperature on quality of <i>Penaeus vannamei</i>	YANG Zhong-yan et al(336)
Effects of 1-MCP treatment on browning heart and quality of Huangguan pears during storage at room temperature.....	CHEN Bai et al(342)
Effect of chitosan coating on quality of fresh-cut Hami melons.....	MA Jie et al(346)

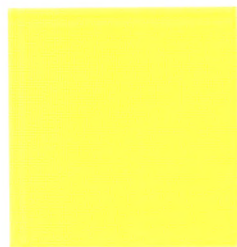
Nutrition and Healthcare

Study on the effects and underling mechanism of Zige lyophilized powder for injection against the microvascular permeability after cerebral ischemia-reperfusion injury of rats in the celebral microcirculation.....	SHANG Yuan-hong et al(350)
Effects of <i>Haematococcus pluvialis</i> astaxanthin on diabetes mice for decreasing blood glucose and its mechanisms.....	LI Yong-chao et al(355)
Determination of mineral elements of wild and cultivated <i>Wolfiporia extensa</i> collected from Yunnan.....	XING Bo et al(360)
Protective effects of honeysuckle extract against the uvb-induced radiation damage to reproductive system in male mice.....	YANG Ming-jian et al(366)

Reviews

Present situation and countermeasures of persimmon processing industry in China.....	LIU Tao et al(369)
Overview on anti-tumor mechanism and effect of diosmin.....	ZHANG Hong et al(376)
Review on advances in application of micro-oxygenation technology during red wine aging.....	HAN Guo-min et al(380)
Research progress of calcium-binding peptides from foodstuffs.....	SUN Dian-qin et al(386)
Research progress on diversity and identification of grape-related yeast species.....	LI Jing et al(391)
Advancement of rapid detection technology for <i>Vibrio parahaemolyticus</i>	GUO Qin et al(395)

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