

《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



食品工业科技微信公众号

ISSN 1002-0306

CN 11-1759/TS

2016 5

ISSN 1002-0306



9 771002 030166 0 5 >

Science and Technology of Food Industry

第37卷

半月刊

2016年3月1日

出版



自然醇厚 回味持久...

为您提供专业的食品调味解决方案

-YE(酵母抽提物)是通过天然微生物降解而来的美味,非人工合成。

-多种呈味物质混合所得的丰富味觉体验,协调,饱满。

-味道迅速充满口腔,同时持久的释放。



增鲜增味 | 降盐淡盐 | 平衡异味 | 耐受性强 | 食品属性

官方网站



官方微信



电话: 0717-6369988 6369617

传真: 0717-6369752

邮箱: ye@angelyeast.com

更多应用领域解决方案 ye.angelyeast.com

CONTENTS

食品工业科技 2016年第5期, 总349期

前瞻 Prospect

专家导航 Guideline

- 14 从科学谈转基因食品的安全性与国家战略
中国农业大学食品科学与营养工程学院教授/罗云波

热点追踪 Focus Tracing

- 20 中国工程院项目组提出制定
食品安全中长期战略规划建议
- 22 国务院五大举措促科技成果转化,
科研骨干可获50%成果转化奖励

实战 Application

营销管理 Sales Management

- 24 200亿果冻市场谁领风骚?
- 26 中美食品饮料流行趋势, 你的产品是否落伍?

法律案例 Legal Cases

- 28 对于食品安全监管体系的研究

互动 Communication

企业联办 Co-sponsored with Enterprise

- 32 海藻酸钠在分子美食中的应用
(青岛明月专栏)
- 33 质构仪分析面包的货架期
(北京盈盛恒泰味觉分析应用专栏)

企业报道 Enterprise Report

- 34 追求科技进步是科技型企业的立身之本
——专访中国低聚糖之父、量子高科首席科学家魏远安教授
- 37 林德入驻百大新周谷堆, 保鲜市民“菜篮子”

行业广角 Industry Wide-angle

- 38 全球便携式健康零食趋势
促进巴旦木在中国的整体发展
- 39 专家预测2016年果冻行业五大发展趋势
- 40 杨梅应用真空微波干燥技术加工试验初报
- 43 孕妇及乳母营养补充食品的食品安全国家标准

信息 Information

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

 微康生物
WECARE-BIO



益生菌专家

微康生物 专注于益生菌及其衍生物的研究、开发、生产及应用, 旨在为医药、食品、农业、生态环保等领域, 提供特殊有益微生物的菌种(菌粉)、衍生物、配套配料等定制产品及ODM/OEM完整解决方案。

产品

益生菌菌粉 // 生物保护剂 // 乳酸菌发酵剂(直投式酸奶发酵剂、直投式饮料发酵剂)
浓缩乳酸菌饮料 // 超浓缩乳酸菌发酵原液 // 益生菌制剂(粉剂、颗粒剂、片剂、胶囊)
乳酸菌风味粉 // 益生菌衍生物(灭活型益生菌菌体)

 民族菌 中国梦
National probiotics Chinese dream

了解更多, 请致电

江苏微康生物科技有限公司
400-8515-553/0512-86856998
sales@wecare-bio.com
<http://www.wecare-bio.com>



微康微信平台



微康手机网站

目次

2016年第5期, 总349期

研究与探讨

糊化及湿热处理对大米淀粉理化特性和微观结构的影响.....	刘成梅等(49)
发酵对南酸枣饮料抗氧化性的影响.....	李傲等(54)
分心木酸性多糖SJP-2的理化性质及其抗氧化活性研究.....	邵双双等(59)
羧甲基壳聚糖包覆薏苡仁油前体脂质体的稳定性研究.....	白春清等(64)
β -胡萝卜素/酪蛋白纳米复合物的形成及 β -CE的生物利用率.....	张怡欣等(68)
羊肉香肠的发酵工艺优化及不同种类脂肪对其品质的影响.....	石仕敏等(72)
淀粉对高温杀菌鱼糜凝胶特性的影响.....	孔文俊等(78)
泰州芋头营养成分及其淀粉性质的研究.....	施帅等(82)
Scatchard-Hildebrand热力学模型在预测PE中有害物质迁移分配系数的应用.....	李敏雯等(86)
卵转铁蛋白和乳铁蛋白的氧化稳定性的比较研究.....	黎庆等(91)
甘蔗叶生物炭粉对饼干感官品质和质构特性的影响.....	李明娟等(98)
山杏花总黄酮抗氧化活性及其对酪氨酸酶抑制作用的研究.....	宁亚萍等(104)
大豆分离蛋白、南美白对虾肉及虾蛋白对大米-玉米-小麦混合粉挤压膨化性能的影响.....	黄静等(109)
小麦面筋蛋白酶解过程中功能性性质的变化规律研究.....	孟丹阳等(115)
三种不同方法提取葵花油的性质比较.....	覃建龙等(120)
香菇柄热风干燥特性及微粉性质研究.....	刘丽娜等(126)
酯化改性淀粉纳米晶稳定的Pickering乳液及其油脂氧化稳定性.....	李琛等(132)
5种黑德醋栗果实中糖酸组成与含量分析.....	李贺等(137)

生物工程

高产虾青素红法夫酵母菌株的选育和发酵参数优化.....	胡向东等(142)
开菲尔粒中主要组成菌的分离鉴定及微囊化纯培养混合发酵指标分析.....	钟浩等(148)
扩展青霉拮抗菌的选育及抑菌机制初探.....	付瑞敏等(154)
乳杆菌产抑菌活性物质与酵母菌DNA相互作用研究.....	陈忠军等(159)
过量表达葡萄糖脱氢酶对 <i>E. coli</i> 羟基脂肪酸合成能力的影响.....	王相伟等(163)
产抗氧化活性物质的海洋放线菌筛选与鉴定.....	秦曼曼等(167)
冰温贮藏中南美白对虾特定腐败菌的分离鉴定及其腐败能力分析.....	谢丽丹等(171)
复合菌系的构建及其对玉米秸秆预处理的研究.....	魏如腾等(177)
多重胁迫对嗜盐四联球菌CGMCC 3792存活率及细胞成分的影响.....	何桂强等(182)
基于NMR纳米探针的生物传感器用于快速检测沙门氏菌.....	申静等(187)

工艺技术

加工工艺对马铃薯全粉面条品质影响的研究.....	郭祥想等(191)
响应面分析法优化缙草中黄酮类化合物的提取工艺.....	卢忠英等(196)
大海马ACE抑制肽制备及其抗氧化能力的测定.....	顾伟等(201)
胭脂萝卜废渣中提取萝卜硫素的酶解工艺优化.....	阳晖等(207)
辣木叶水溶性蛋白的超声-微波萃取及其性质研究.....	吕晓亚等(212)
西芹生鲜面工艺优化及其质构特性的研究.....	周明等(217)
响应面法优化菠萝蜜果皮黄酮提取工艺.....	邓梦琴等(222)
宣木瓜糯米酒发酵工艺优化.....	吴芳芳等(227)
微波法辅助提取碱蓬籽油的工艺研究.....	金丽珠等(232)
超滤+纳滤回收甘薯淀粉加工废水中多糖的中试研究.....	崔春月等(238)
响应面法在紫薯韧性薄饼干研制中的应用.....	马腾飞等(242)

目次

2016年第5期, 总349期

纤维素酶法提取荸荠皮中多糖的工艺研究.....	汪建红等(248)
蛹虫草多糖的亚临界水萃取及其抗氧化活性研究.....	杨文雅等(252)
响应面优化酶解法制备蒲公英籽蛋白抗氧化肽工艺.....	张杨等(258)
内部沸腾法提取箬叶总黄酮的研究.....	乐薇等(263)
响应面法优化怀菊水溶性总多酚的超声提取工艺.....	樊燕鸽等(268)
盐渍海蜇脱铝工艺的优化及对海蜇品质的影响.....	郭睿等(273)

包装与机械

羧甲基纤维素钠纳米抗菌复合膜的制备及其性能研究.....	王卉等(277)
------------------------------	----------

食品安全

食品企业经济利益驱动型掺假动机和原因分析.....	罗季阳等(281)
---------------------------	-----------

分析检测

戊二胺高通量检测方法的研究.....	张弘等(283)
基于高光谱图像技术的腊肠酸价含量检测.....	刘硕等(287)
应用电子鼻检测内源性脂肪酶作用猪肉风味的变化.....	孟鑫等(292)
离子色谱-脉冲安培检测法测定原桃胶中的多糖含量.....	沈洁等(298)
8种纳豆挥发性香气成分的比较研究.....	刘野等(302)
高通量快速检测母乳总蛋白、乳清蛋白和酪蛋白含量方法的比较研究.....	董学艳等(308)
基于近红外光谱技术(NIRS)对工夫红茶审评品质客观评价研究.....	刘洪林(311)
HPLC法同时测定党参中5种核苷和碱基.....	王高峰(315)

贮运保鲜

冷冻处理对草莓质构、水分分布及果胶含量的影响.....	曹雪慧等(320)
基于初始pH变化预测真空包装冷藏过程中的牦牛肉质构.....	张丽等(324)
一氧化氮对采后大五星枇杷常温贮藏下品质的影响.....	任艳芳等(329)
日粮中添加牛至精油改善牛肉熟化过程中的肉品质.....	刘立山等(334)
减盐处理后猪肋肉的贮藏特性.....	牛培阳等(338)
两种贮藏温度对鲤鱼肉感官品质影响的差异性分析.....	王立娜等(343)

营养与保健

蚕蛹虫草片剂对体液免疫和细胞免疫功能的影响.....	张岚等(349)
茶花粉黄酮对 α -葡萄糖苷酶抑制作用的研究.....	赖小燕等(353)
菊花蜂花粉多糖的分离纯化及其抗肿瘤活性研究.....	王博等(358)
喷雾干燥法制备牡蛎肽粉的体内抗氧化活性研究.....	许旻等(361)

专题综述

电子鼻电子舌在咖啡风味研究中的应用.....	翟晓娜等(365)
美国红鱼保鲜技术的研究进展.....	黄文博等(371)
γ -生育三烯酚的生物活性及其作用机理研究进展.....	牛玲玲等(374)
动物源性食品中喹诺酮类残留前处理及分析方法的研究进展.....	张元等(378)
牛乳过敏原及加工技术对其致敏性的影响.....	谭梦等(384)
代谢组学在发酵食品有毒代谢产物分析中的研究进展.....	缪璐欢等(388)
离子液体在食品领域中的应用研究进展.....	李永祥等(394)

CONTENTS March, 2016(No.349)

Research and Investigation

- Effects of annealing and heat-moisture treatment on the rice starch physicochemical properties and microstructure.....LIU Cheng-mei et al(49)
- Fermentation effects on antioxidant activity of *Choerospondias axillaris* beverage.....LI Ti et al(54)
- Physicochemical properties and antioxidant activity of acid polysaccharide sjp-2 from *Semen Juglandis*.....SHAO Shuang-shuang et al(59)
- Study on the stability of carboxymethylchitosan-coated proliposomes loaded coix seed oil.....BAI Chun-qing et al(64)
- Formation of β -CE / CN nanoparticle complex and bioavailability of β -CE.....ZHANG Yi-xin et al(68)
- Process optimization and effects of different fats on quality of fermented sausage with mutton.....SHI Shi-min et al(72)
- Effects of starches on gelling properties of high-temperature sterilization surimi.....KONG Wen-jun et al(78)
- Analysis of nutritional contents and properties of Taizhou taro starch.....SHI Shuai et al(82)
- Application of predicting migration partition coefficient of harmful migrants in PE by Scatchard-Hildebrand thermodynamic modeling.....LI Min-wen et al(86)
- Comparison of ovotransferrin and lactoferrin in oxidative stability.....LI Qing et al(91)
- Effects of the sugarcane leaves biochar powder on the sensory quality and texture characteristics of biscuits.....LI Ming-juan et al(98)
- Antioxidant activity and inhibitory activity on Tyrosinase of total flavonoids from *Siberian Apricot* flowers.....NING Ya-ping et al(104)
- Effect of soybean separation protein, protein of *Penaeus Vannamei* and shrimp powder on extrusion puffing performance.....HUANG Jing et al(109)
- Study on the change rules of functionalities in enzymatic hydrolysis of wheat gluten.....MENG Dan-yang et al(115)
- Comparative research of the properties of sunflower oils obtained by three methods.....QIN Jian-long et al(120)
- Study on hot air drying characteristics of mushroom stem and its properties of micro-powder.....LIU Li-na et al(126)
- Pickering emulsion stabilized by starch nanocrystals modified by esterification and its lipid oxidation stability.....LI Chen et al(132)
- Analysis of contents and constituents of sugar and organic acid in 5 black currant cultivars.....LI He et al(137)

Bioengineering

- Screening and fermentation optimization of a high-yield-astaxanthin-producing *phaffia rhodozyma*.....HU Xiang-dong et al(142)
- Screening of main microorganism from Kefir Grain and analysis of fermented milk using mixed microcapsule pure cultures.....ZHONG Hao et al(148)
- Breeding of antagonistic bacteria against *Penicillium expansum* and study on its inhibition mechanism.....FU Rui-min et al(154)
- Study on uninteraction mechanism of antiyeast substance produced by lactobacillus and the yeast DNA.....CHEN Zhong-jun et al(159)
- Effect of overexpression of glucose dehydrogenase on hydroxyfatty acids production of *Escherichia coli*.....WANG Xiang-wei et al(163)
- Screening and identification of antioxidant producing marine-source actinomycetes.....QIN Man-man et al(167)
- Isolation, identification and spoilage ability analysis on the particular spoilage bacteria of *penaeus vannamei* in the ice temperature storage.....XIE Li-dan et al(171)
- Construction of composite microbial systems and its effect on corn stalk pretreatment.....WEI Ru-teng et al(177)
- Influence of multiple stresses on the survival and cellular constituent of *Tetragenococcus halophilus* CGMCC 3792.....HE Gui-qiang et al(182)
- Biological sensors based on nano magnetic beads applied in rapid detection of *salmonella*.....SHEN Jing et al(187)

Processing Technology

- Effect of the processing technology on the quality of potato powder noodles.....GUO Xiang-xiang et al(191)
- Extraction of flavonoids from valerian optimized by response surface method.....LU Zhong-ying et al(196)
- Preparation of *Hippocampus* ACE inhibitory peptide and determination of antioxidant capacity.....GU Wei et al(201)
- Optimization of enzymatic hydrolysis conditions for extracting sulforaphane from waste of carmine radish.....YANG Hui et al(207)
- Extraction and physicochemical properties of soluble protein from Moringa leaves by ultrasonic and microwave.....LV Xiao-ya et al(212)
- Study on processing optimization and texture properties of cold fresh noodle with west celery.....ZHOU Ming et al(217)
- Optimization of flavonoids extraction from jackfruit peel by response surface methodology.....DENG Meng-qin et al(222)
- Optimization of fermentation process of *Chaenomeles sinensis* Glutinous Rice Wine.....WU Fang-fang et al(227)
- Study on the process of microwave-assisted extraction of *Suaeda salsa* seed oil.....JIN Li-zhu et al(232)
- Pilot study on saccharides recovery from sweet potato starch processing wastewater by combined process of ultrafiltration and nanofiltration.....
.....CUI Chun-yue et al(238)

CONTENTS

March, 2016(No.349)

- Application of response surface methodology in development of the purple potato tenacity biscuits.....MA Teng-fei et al(242)
- Study on the extraction technology of polysaccharide in water chestnut peel by cellulase.....WANG Jian-hong et al(248)
- Study on the optimization for the extraction and antioxidant activity of polysaccharide from cordyceps militaris by subcritical water.....YANG Wen-ya et al(252)
- Optimization of enzymolysis technology for preparation of antioxidant peptides from dandelion seeds-derived proteins by response surface methodology.....
.....ZHANG Yang et al(258)
- Extraction of total flavonoids from leaves of *Indocalamus* using inner ebullition method.....YUE Wei et al(263)
- Optimization of ultrasonic-assisted extraction of total polyphenols from huai chrysanthemum by response surface analysis.....FAN Yan-ge et al(268)
- Optimization of extraction technology of reducing the concentration of aluminum in salted jellyfish and effects on its quality.....GUO Rui et al(273)

Packaging and Machinery

- Study on the preparation and characterization of antibacterial sodium carboxymethyl cellulose nanocomposite film.....WANG Hui et al(277)

Food Safety

- Analysis of motivation and reason for Economically Motivated Adulteration in food company.....LUO Ji-yang et al(281)

Analysis and Determination

- Study on the high-throughput detection of cadaverine.....ZHANG Hong et al(283)
- Study on detection of Chinese sausage using hyperspectral imaging technique.....LIU Shuo et al(287)
- Change of pork flavor on endogenous lipase by electronic nose.....MENG Xin et al(292)
- Determination of the polysaccharide content in origin peach gum by ion chromatography with pulsed ampere detector.....SHEN Jie et al(298)
- Comparative study of volatile aroma compounds in eight kinds of natto.....LIU Ye et al(302)
- A comparative study of rapid and high-throughput detection method for total protein, whey protein and casein in human milk.....DONG Xue-yan et al(308)
- Research of evaluate the quality of Congou black tea by near infrared spectroscopy.....LIU Hong-lin (311)
- Simultaneous determination of five nucleosides and bases in *Radix Codonopsis* by high performance liquid chromatography.....WANG Gao-feng (315)

Storage and Preservation

- Effect of freezing treatment on the texture, water distribution and pectin content of strawberry.....CAO Xue-hui et al(320)
- Predicting texture properties of yak meat by the changing of pH value during cooling storage with vacuum packing.....ZHANG Li et al(324)
- Effect of nitric oxide on fruit quality of "Dawuxin" loquat during storage at room temperature.....REN Yan-fang et al(329)
- Improvement of beef quality in the aging process by adding oregano oil into ration.....LIU Li-shan et al(334)
- Storage characteristics of pork shoulder with salt reduction treatment.....NIU Pei-yang et al(338)
- Difference analysis on sensory quality of Carp during two storage temperatures.....WANG Li-na et al(343)

Nutrition and Healthcare

- Effect of *Cordyceps militaris* on humoral immunity and cellular immunity.....ZHANG Lan et al(349)
- Study on α -glucosidase inhibitory activity of the flavonoids extract from *Camellia* bee pollen.....LAI Xiao-yan et al(353)
- Study on extraction, purification and antitumor activity of polysaccharide from bee pollen of *Dendranthema indicum*.....WANG Bo et al(358)
- Preparation and *in vivo* antioxidant activity of spray-dried peptides from *Crassostrea angulata*.....XU Min et al(361)

Reviews

- Application of electronic nose and electronic tongue in the research of coffee flavor.....ZHAI Xiao-na et al(365)
- Research progress in the preservation technologies and dominant spoilage bacteria of Red Drum (*Sciaenops ocellatus*).....HUANG Wen-bo et al(371)
- Advances in biological activity of γ -tocotrienol and its mechanismNIU Ling-ling et al(374)
- Research progress in pretreatment technologies and detection methods of quinolones residues in foods.....ZHANG Yuan et al(378)
- Cow's milk allergen and effects of processing technology on its allergenicity.....TAN Meng et al(384)
- Progress of toxic metabolite analysis in fermented food by metabolomics.....MIAO Lu-huan et al(388)
- Advance in research and application of ionic liquids in food science.....LI Yong-xiang et al(394)



顾问式DIY模式 ☎ 400-0727-008

酵母抽提物

打造高端酵母抽提物生产基地

高核酸

高谷氨酸

高蛋白

2016 FIC

上海国家会展中心6.2号馆2016/3/23-25
天香苑展位号:62V20-62W21

官方网站



官方微信



酵母抽提物



www.txybio.com

珠海天香苑生物科技发展有限公司
ZHU HAI TXY BIOTECH HOLDING CO., LTD.

地址：广东省珠海市斗门区白蕉开发区经纬路8号
邮编：519185 邮箱：admin@txybio.com

电话：0756-5511079 0756-5511008
传真：0756-5511139