

食品工业科技

Science and Technology of Food Industry



食品工业科技编辑部
微信公众号

ISSN 1002—0306
CN 11-1759/TS

ISSN 1002-0306



9 771002 030210

万方数据

食品工业科技

SHIPIN GONGYE KEJI

2021年7月 第42卷 第13期

目次

未来食品

基于网络药理学分析金钗石斛治疗神经系统疾病的药效物质基础及作用机制

..... 段灿灿, 王清纯, 赵泽粉, 蔡秋雪, 刘 方, 晏仁义, 何天目, 王雅芝, 李桂琳, 张建永*(1)

咖啡酰奎宁酸类化合物抑菌活性的网络药理学研究 朱文卿, 李玲玉, 张 利, 左兆河, 郑振佳, 马 越*(11)

基于国际经验探究中国保健食品原料管理研究 田 明, 孙 璐, 李昱霏, 胡 昊, 冯 军*(21)

研究与探讨

乳铁蛋白基姜黄素纳米载体颗粒的制备及其对大鼠抗疲劳能力的影响 贾前生, 刘远洋(26)

甜菜面条的理化性质及抗氧化性 萧思玉, 李 颖, 潘伟成(33)

超高压联合酶解处理对红枣汁品质的影响 朱俊喆, 蔡文超, 张振东, 单春会, 郭 壮*(39)

加州鲈禁食暂养过程中肌肉水分与质构特性相关性分析

..... 鉏晓艳, 李 湃, 李海蓝, 廖 涛, 刘舒彦, 白 婵, 王炬光, 熊光权*(45)

红曲霉菌混合制曲高盐稀态发酵过程挥发性物质的变化 张 翀, 雷艳平, 王丹妮, 胡宗忠, 田玉庭*(51)

阳离子魔芋葡甘聚糖的制备与表征 张馨如, 李晓丹, 郭丽萍, 黄国清, 肖军霞*(59)

尼勒克县不同产区的新疆黑蜂蜂蜜理化性质与营养成分分析

..... 师丰丰, 周金慧, 孙丽萍*, 杨才学, 张致豪, 李 熠*(66)

真空微波干燥中微波强度对胡萝卜和南瓜中类胡萝卜素生物利用率的影响

..... 聂梅梅, 肖亚冬, 张钟元*, 李大婧*, 宋江峰, 刘春泉, 刘春菊, 王晓燕, 江 宁, 冯 蕾(74)

皂化处理对中华管鞭虾虾青素提取物的虾青素组成和体外抗氧化性的影响

..... 贾 喆, 张肖瑕, 刘欣妍, 许 艳, 宋 茹*(80)

无果枸杞叶粉对小麦面团流变特性及面包品质的影响 柳 宁, 罗登欢, 陈名钰, 曹晓虹, 韩立宏*(88)

微发酵对面条风味及其储藏过程中品质特性的影响 葛珍珍, 王维静, 高珊珊, 纵 伟*(95)

乳酸菌肽聚糖对丙烯酰胺的吸附特性研究 刘清波, 张 丹, 董和亮, 赵思佳, 冯文晓, 邵美丽*(103)

蒙顶黄芽不同加工工序中色泽变化与品质相关性研究

..... 刘 晓, 张 厅, 唐晓波, 王小萍, 马伟伟, 张 娟, 李春华, 王 云(111)

蔓性千斤拔黄酮类成分对乙酰胆碱酯酶抑制作用

..... 王 岩, 袁凤娟, 张 萌, 于 璐, 刘文字, 吴红艳, 高建伟, 王拓一(118)

生物工程

基于16S rDNA高通量测序分析水牛初乳与常乳中细菌多样性

..... 谢 芳, 谢华德*, 唐振华, 谢耀锋, 郭艳霞, 黄钰涵, 杨承剑*(125)

响应面法优化鹿骨多肽酶解工艺及其体外抗氧化活性

..... 揣欣欣, 郭冰洁, 刘露露, 牛红梅, 马 月, 张亚丽, 刘小瑜, 苑广信*(133)

食品工业科技

SHIPIN GONGYE KEJI

2021年7月 第42卷 第13期

目次

黄精与土霉素协同抑制副溶血弧菌研究	操庆国, 郭 钦, 蔡佳惠, 陈 会, 贾 君(141)
柚子全果果酒发酵工艺优化及其抗氧化活性、挥发性成分分析	谭敏华, 张巧苑, 于立梅*, 曾晓房, 陈海光(149)
利用转录组学分析三峡肽素生物合成的基因簇	刘 超, 李 坤, 白晓轩, 杨宇纯, 薛艳红, 刘士平*(156)
高通量测序分析不同采集保存温度下甘南牧区牦牛酸奶真菌多样性	张文齐, 麻和平, 刘彩云, 王 洁, 彭章普, 邵建宁*(163)

工艺技术

樟叶木脂素的提取纯化及其抗氧化性、抗癌活性	周海旭, 苏同超, 李 姝, 冉军舰, 李 波, 高 晗, 余梦薇, 薛静丽, 李婧瑜, 李晓晴, 李忠海*(170)
黑老虎花总黄酮超声辅助提取工艺优化及其抗氧化性研究	李亚军, 易 鹄, 杨军衡, 邓小美, 梁忠厚*(179)
超声辅助酶法提取无籽刺梨果渣中黄酮的工艺优化及其抗氧化活性	杨宗玲, 李 晗, 范方宇*, 郭 磊, 王振兴, 杨代勇, 何晓雪, 林佻发(184)
采用Box-Behnken设计优化玫瑰花酵素发酵工艺及其抗氧化活性的测定	夏国灯, 严 成*, 李林柯, 李 坪, 段旻燕, 吴映川(193)
发酵型牦牛乳清酒的工艺优化	毛 婷, 祁宏山, 季 彬*, 郑 群, 郭 琪, 穆永松, 毛雪琴, 王治业*(202)
预处理方式及干燥温度对养心菜热风干燥特性与品质的影响	孙庆运, 张宗超, 贾振超, 韩梦龙, 赵 峰*(210)
非晶化甲壳素脱乙酰制备高脱乙酰度壳聚糖	许 磊, 张文昌, 赵 岩*, 张劲松*(216)
响应面法优化多聚原飞燕草素超声波降解工艺及其抗氧化性的研究	姜 坤, 叶焕烽, 叶秦轩, 杨海花*(221)
湄潭白茶多糖提取工艺优化及其抑菌活性研究	宋姗姗, 杨艾华, 王微微, 王小敏(230)
水煮加工对南极磷虾粉脂质品质的影响	高翠竹, 岂玉丽, 张泳成, 王际辉, 王 晗, 詹宏磊, 刘冰南, 刘玉佳*(235)
不同成熟度和产地初加工方法对栀子中4种活性成分含量的影响	罗静玲, 张湘龙, 曾建国, 谢红旗, 陆 英*(241)

包装与机械

负载茶多酚的花生分离蛋白-聚乳酸纳米纤维膜的制备及抗菌性能研究	姚 飞, 陈复生*, 郝明飞(247)
---------------------------------------	---------------------

食品安全

东北地区传统发酵食品中两株植物乳杆菌的安全性评价	Victoria Yosea Mliga, 杨 柳+, 马 赫, 孙 畅, Yohana James Mgale, 任大勇*(253)
--------------------------------	---

分析检测

离子色谱-脉冲安培法检测食品中功能性低聚麦芽糖	徐佳佳, 刘玉峰*, 孔凡华, 乔子纯, 崔亚娟, 徐锡媛, 郑晓玮, 李 东(262)
不同加工工艺西湖龙井茶品质差异特性分析	崔宏春, 张建勇*, 敖 存, 黄海涛, 郑旭霞, 赵 芸, 师大亮, 余继忠*(268)

食品工业科技

SHIPIN GONGYE KEJI

2021年7月 第42卷 第13期

目次

基于GC-MS探究郫县豆瓣和豆豉对盐煎肉挥发性风味物质的影响	樊美琪, 杨芳*, 贾洪锋, 肖岚, 何桂强(274)
高效液相色谱法测定番茄酱中番茄红素含量及其与色度值的相关性	杨雪凡, 张维, 仇凯, 王正武*(284)
河北省核桃坚果蛋白质、脂肪及脂肪酸组成分析	张莹莹, 毛向红, 张建英*(292)
高效液相色谱-蒸发光检测器法测定鸡蛋中卵磷脂的含量	孔凡华, 王轩, 于连洋, 白沙沙, 徐佳佳, 杨春雪, 李东, 崔亚娟*(299)
基于固相微萃取气质联用对贵州红茶香气成分特征的研究	李俊, 祝愿, 方舒婷, 蔡滔, 周雪丽, 王艺蓉, 赖飞, 王志, 向章敏*(304)

贮运保鲜

微环境气调包装对兰州百合采后衰老与防御酶的影响	张鹏, 康丹丹, 魏宝东, 贾晓昱, 李春媛, 李江阔*(317)
正丁醇处理对冷藏哈密瓜果实冷害和贮藏品质的影响	刘彩红, 张琪, 李乾, 王雪, 古丽丹·塔勒达吾, 冯作山, 王静*(324)
真空预冷对鲜食莲子采后贮藏品质的影响	严锐, 韩延超, 吴伟杰, 陈杭君*, 邵海燕*(331)

营养与保健

淫羊藿骨碎补联合骨营养补剂对骨质疏松大鼠的影响	王旭东, 赵宏宇*, 邸琳, 刘新宇, 张凤清*(338)
一种复方中草药对阿尔兹海默症模型小鼠认知功能障碍及肠道菌群的影响	张维捷, 谢兴非, 闫鹤*(345)
黄芪对2型糖尿病大鼠碱性磷酸酶与炎症反应的影响	王语聪, 谢智鑫, 张学艳, 杨秋萍*, 韩建春*(351)
新疆吐鲁番地区不同品种甜瓜营养成分分析及品质综合评价	邵旭鹏, 李寐华, 沈琦, 范盈盈, 方晓彤, 王成*, 刘峰娟*(358)
青藏高原金露梅茶对高血脂症大鼠肠道菌群的影响	李彩明, 张得宁*, 刘力宽, 曲宣诏, 李锦萍, 龙主多杰, 曾阳*(366)

专题综述

海水鱼内脏高值化利用的研究现状与发展趋势	窦鑫, 吴燕燕*(372)
牛肉蛋白水解及活性肽功能特性的研究进展	李希宇, 杨怀谷, 唐道邦*, 刘忠义, 王旭苹(379)
胶原蛋白的结构和消化吸收特性及营养价值评价进展	余小月, 赵钰, 李金玲, 吴丹, 熊善柏, 王希搏, 胡杨*(386)
生物可及性和生物利用度体外模型及其在食品污染物暴露评估中的应用	徐飞飞, 李跃麒, 林珺, 赖月妃, 池慧钦, 吴炜亮*, 杨杏芬*(395)
乳铁蛋白生物活性及应用进展	张棚, 张海霞, 田晓静*, 张福梅, 曹竑, 陈士恩, 马忠仁, 丁功涛, 宋礼, 谢瑞扎·阿里玛(404)
金银花的功能性成分及其生物活性研究进展	朱文卿, 任汉书, 郑媛媛, 张利, 张鹏, 郑振佳*(412)
多重因子分析技术在食品饮料行业感官分析中的应用	许晓青, 苏庆宇, 王冬, 宋昊, 朱保庆*(427)
物理场辅助渗透脱水技术及其在果蔬干燥中的应用	杨大恒, 赵宜范, 张丽红, 孟庆瑶, 李晓燕*(435)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY

SHIPIN GONGYE KEJI

Jul. 2021 Vol.42 NO.13

CONTENTS

Future Food

Analysis of the Pharmacodynamic Material Basis and Mechanism of <i>Dendrobium Nobile</i> in the Treatment of Nervous System Diseases Using Integrative Network Pharmacology	DUAN Cancan, WANG Qingchun, ZHAO Zefen, CAI Qiuxue, LIU Fang, YAN Renyi, HE Tianmu, WANG Yazhi, LI Guilin, ZHANG Jianyong*(1)
Network Pharmacology Study on the Antibacterial Activity of Caffeoylquinic Acids	ZHU Wenqing, LI Lingyu, ZHANG Li, ZUO Zhaohe, ZHENG Zhenjia, MA Yue*(11)
Research on Raw Material Management for Health Food in China Based on International Experience	TIAN Ming, SUN Lu, LI Yufei, HU Hao, FENG Jun*(21)

Research and Investigation

Preparation of Lactoferrin-Curcumin Nanoparticles and Its Effect on Antifatigue Ability in Rats	JIA Qiansheng, LIU Yuanyang(26)
Physico-chemical and Antioxidant Properties of Noodle Enriched with Beetroot Puree	SHIAU Syyu, LI Ying, PAN Weicheng(33)
Effect of Ultra-High Pressure Combined with Enzymatic Hydrolysis on the Quality of Red Jujube Juice	ZHU Junzhe, CAI Wenchao, ZHANG Zhendong, SHAN Chunhui, GUO Zhuang*(39)
Correlation Analysis between Moisture and Texture in Muscles of <i>Micropterus salmoides</i> during Fasting Temporary Cultivation	ZU Xiaoyan, LI Pai, LI Hailan, LIAO Tao, LIU Shuyan, BAI Chan, WANG Juguang, XIONG Guangquan*(45)
Variation of Volatile Substances in High-salt Dilute Fermentation Process of <i>Monascus</i> Mixed Koji Production	ZHANG Chong, LEI Yanping, WANG Danni, HU Zongzhong, TIAN Yuting*(51)
Preparation and Characterization of Cationic Konjac Glucomannan	ZHANG Xinru, LI Xiaodan, GUO Liping, HUANG Guoqing, XIAO Junxia*(59)
Physicochemical Properties and Nutritional Components of Xinjiang Black Bee Honey in Nilka County	SHI Fengfeng, ZHOU Jinhui, SUN Liping*, YANG Caixue, ZHANG Zhihao, LI Yi*(66)
Effects of Microwave Intensity on Carotenoid Bioavailability in Carrot and Pumpkin during Microwave Vacuum Drying	NIE Meimei, XIAO Yadong, ZHANG Zhongyuan*, LI Dajing*, SONG Jiangfeng, LIU Chunquan, LIU Chunju, WANG Xiaoyan, JIANG Ning, FENG Lei(74)
Effects of Saponification on Astaxanthin Composition and <i>in Vitro</i> Antioxidant Activity of Astaxanthin Extract from <i>Penaeus sinensis</i> (<i>Solenocera crassicornis</i>)	JIA Zhe, ZHANG Xiaoxia, LIU Xinyan, XU Yan, SONG Ru*(80)
Effects of the Leaf Powder of Fruitless Wolfberry Tree on the Rheological Behavior of Dough and Qualities of Bread	LIU Ning, LUO Denghuan, CHEN Mingyu, CAO Xiaohong, HAN Lihong*(88)
Effect of Slight Fermentation on the Flavor and Storage Quality of Noodles	GE Zhenzhen, WANG Weijing, GAO Shanshan, ZONG Wei*(95)
Adsorption Properties of <i>Lactobacillus</i> Peptidoglycan on Acrylamide	LIU Qingbo, ZHANG Dan, DONG Heliang, ZHAO Sijia, FENG Wenxiao, SHAO Meili*(103)
Study on the Correlation between Color Change and Quality of Mengding Yellow Bud by Different Processing Procedure	LIU Xiao, ZHANG Ting, TANG Xiaobo, WANG Xiaoping, MA Weiwei, ZHANG Juan, LI Chunhua, WANG Yun(111)
Acetylcholinesterase Inhibition Effect of Flavonoids from <i>Flemigia philippinensis</i>	WANG Yan, YUAN Fengjuan, ZHANG Meng, YU Lu, LIU Wenyu, WU Hongyan, GAO Jianwei, WANG Tuoyi(118)

Bioengineering

Analysis of Bacterial Diversity in Colostrum and Normal Milk of Buffalo Based on 16S rDNA High-throughput Sequencing	XIE Fang, XIE Huade*, TANG Zhenhua, XIE Yaofeng, GUO Yanxia, HUANG Yuhan, YANG Chengjian*(125)
Optimization of Enzymatic Hydrolysis of Deer Bone Polypeptide by Response Surface Method and Its Antioxidant Activity <i>in Vitro</i>	CHUAI Xinxin, GUO Bingjie, LIU Lulu, NIU Hongmei, MA Yue, ZHANG Yali, LIU Xiaoyu, YUAN Guangxin*(133)
Synergistic Antibacterial Effects of <i>Polygonatum sibiricum</i> Red. with Oxytetracycline on <i>Vibrio parahaemolyticus</i>	CAO Qingguo, GUO Qin, CAI Jiahui, CHEN Hui, JIA Jun(141)
Optimization of Fermentation Process of Grapefruit Whole Fruit Wine and Analysis of Its Antioxidant Activity and Volatile Components	TAN Minhua, ZHANG Qiaoyuan, YU Limei*, ZENG Xiaofang, CHEN Haiguang(149)
Analysis of Gene Clusters for Sanxiapeptin Biosynthesis by Transcriptomic Sequencing	LIU Chao, LI Kun, BAI Xiaoxuan, YANG Yuchun, XUE Yanhong, LIU Shiping*(156)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY

SHIPIN GONGYE KEJI

Jul. 2021 Vol.42 NO.13

CONTENTS

Analysis of Fungal Diversity of Yak Yogurt Collected and Preserved at Different Temperatures in Gannan Pastoral Area Based on High-throughput Sequencing	ZHANG Wenqi, MA Heping, LIU Caiyun, WANG Jie, PENG Zhangpu, SHAO Jianning*(163)
--	---

Processing Technology

Extraction and Purification of Lignans from <i>Cinnamomum camphora</i> Leaves and Its Antioxidant Activity and Anticancer Activity	ZHOU Haixu, SU Tongchao, LI Shu, RAN Junjian, LI Bo, GAO Han, YU Mengwei, XUE Jingli, LI Jingyu, LI Xiaoqing, LI Zhonghai*(170)
Study on Optimization of Ultrasonic-Assisted Extraction Technology of Total Flavonoids from <i>Kadsura coccinea</i> Flowers and Its Antioxidant Activity	LI Yajun, YI Que, YANG Junheng, DENG Xiaomei, LIANG Zhonghou*(179)
Ultrasound-Assisted Enzymatic Extraction of Flavonoids from <i>Rosa sterilis</i> Pomace and Its Antioxidant Activity	YANG Zongling, LI Han, FAN Fangyu*, GUO Lei, WANG Zhenxing, YANG Daiyong, HE Xiaoxue, LIN Mufa(184)
Fermentation Technology Optimization of Rose Flower Enzyme Using Box-Behnken Design and Its Antioxidant Activity Determination	XIA Guodeng, YAN Cheng*, LI Linke, LI Ping, DUAN Minyan, WU Yingchuan(193)
Optimization Technology of Fermented Yak Whey Wine	MAO Ting, QI Hongshan, JI Bin*, ZHENG Qun, GUO Qi, MU Yongsong, MAO Xueqin, WANG Zhiye*(202)
Effects of Physical Pretreatment Methods and Hot Air Temperatures on the Hot Air Drying Characteristics and Quality of Yangxincai (<i>Sedum aizoon</i> L.)	SUN Qingyun, ZHANG Zongchao, JIA Zhenchao, HAN Menglong, ZHAO Feng*(210)
Preparation of Chitosan with High Degree of Deacetylation from Amorphous Chitin	XU Lei, ZHANG Wenchang, ZHAO Yan*, ZHANG Jinsong*(216)
Optimization Technology of Ultrasonic Degradation of Polymeric Prodelphinidin by Response Surface Methodology and Its Antioxidant Activity	JIANG Kun, YE Huanfeng, YE Qinxuan, YANG Haihua*(221)
Optimization of Extraction Technology of Polysaccharides from Meitan White Tea and Its Antibacterial Activity	SONG Shanshan, YANG Aihua, WANG Weiwei, WANG Xiaomin(230)
Effect of Boiling Process on the Quality of Antarctic Krill Meal	GAO Cuizhu, QI Yuli, ZHANG Yongcheng, WANG Jihui, WANG Han, ZHAN Honglei, LIU Bingnan, LIU Yujia*(235)
Effects of Different Maturity and Initial Processing Methods on the Content of Four Kinds of Active Ingredients in <i>Gardenia</i>	LUO Jingling, ZHANG Xianglong, ZENG Jianguo, XIE Hongqi, LU Ying*(241)

Packaging and Machinery

Preparation and Antibacterial Properties of Peanut Protein Isolate-Polylactic Acid Nanofiber Membrane Loaded with Tea Polyphenols	YAO Fei, CHEN Fusheng*, HAO Mingfei(247)
---	--

Food Safety

Safety Assessment of Two New <i>Lactobacillus Plantarum</i> Strains Isolated from Traditional Fermented Food of Northeast China	Victoria Yosea Mliga, YANG Liu*, MA He, SUN Chang, Yohana James Mgale, REN Dayong*(253)
---	---

Analysis and Determination

Determination of Isomaltotoligosaccharide in Foods by Ion Chromatography-pulsed Amperometric Detection	XU Jiajia, LIU Yufeng*, KONG Fanhua, QIAO Zichun, CUI Yajuan, XU Xiyuan, ZHENG Xiaowei, LI Dong(262)
Difference Quality Characteristics of Xihu Longjing Tea with Different Processing Technology	CUI Hongchun, ZHANG Jianyong*, AO Cun, HUANG Haitao, ZHENG Xuxia, ZHAO Yun, SHI Daliang, YU Jizhong*(268)
Effects of Pixian Douban and Douchi on the Volatile Flavor Compounds of Fried Pork with Salted Pepper Based on GC-MS	FAN Meiqi, YANG Fang*, JIA Hongfeng, XIAO Lan, HE Guiqiang(274)
Determination of Lycopence in Tomato Products by High Performance Liquid Chromatography and the Correlation with Chromaticity Values	YANG Xuefan, ZHANG Wei, QIU kai, WANG Zhengwu*(284)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY

SHIPIN GONGYE KEJI

Jul. 2021 Vol.42 NO.13

CONTENTS

Analysis of Protein, Fat and Fatty Acid Composition of Walnut Resources in Hebei Province	ZHANG Yingying, MAO Xianghong, ZHANG Jianying*(292)
Determination of Phospholipids in Egg by High Performance Liquid Chromatography Coupled with Evaporative Light Scattering Detector	KONG Fanhua, WANG Xuan, YU Lianyang, BAI Shasha, XU Jiajia, YANG Chunxue, LI Dong, CUI Yajuan*(299)
Study on Aroma Composition Characteristics of Guizhou Black Tea by Solid Phase Microextraction-Gas Chromatography-Mass Spectrometry	LI Jun, ZHU Yuan, FANG Shuting, CAI Tao, ZHOU Xueli, WANG Yirong, LAI Fei, WANG Zhi, XIANG Zhangmin*(304)

Storage and Preservation

Effects of Micro-environment Modified Atmosphere Package on Postharvest Senescence and Defense Enzymes of Lanzhou Lily	ZHANG Peng, KANG Dandan, WEI Baodong, JIA Xiaoyu, LI Chunyuan, LI Jiangkuo*(317)
Effect of N-butanol Treatment on Chilling Injury and Quality of Postharvest Hami Melon Fruits	LIU Caihong, ZHANG Qi, LI Qian, WANG Xue, GULIDAN-Taledawu, FENG Zuoshan, WANG Jing*(324)

Research and Investigation

Effect of Vacuum Pre-cooling on Postharvest Storage Quality of Fresh Lotus Seeds	YAN Rui, HAN Yanchao, WU Weijie, CHEN Hangjun*, GAO Haiyan*(331)
--	--

Nutrition and Healthcare

Effects of Epimedium Rhizoma Drynariae Combined with Bone Nutritional Tonic on Rats with Osteoporosis	WANG Xudong, ZHAO Hongyu*, DI Lin, LIU Xinyu, ZHANG Fengqing*(338)
Effect of a Compound Chinese Herbal Medicine on Cognitive Dysfunction and Gut Microbiota in the Model Mouse with Alzheimer's Disease	ZHANG Weijie, XIE Xingfei, YAN He*(345)
Effect of <i>Astragalus</i> on Intestinal Alkaline Phosphatase and Inflammatory Response in Type 2 Diabetic Rats	WANG Yucong, XIE Zhixin, ZHANG Xueyan, YANG Qiuping*, HAN Jianchun*(351)
Analysis of Nutritional Components and Comprehensive Evaluation of Quality of Different Varieties of Muskmelon in Turpan, Xinjiang	SHAO Xupeng, LI Meihua, SHEN Qi, FAN Yingying, FANG Xiaotong, WANG Cheng*, LIU Fengjuan*(358)
Effect of <i>Potentilla Fruticosa</i> Tea from Qinghai-Tibet Plateau on Intestinal Flora of Hyperlipidemia Rats	LI Caiming, ZHANG Dening*, LIU Likuan, QU Xuanzhao, LI Jinping, LONG Zhuduojie, ZENG Yang*(366)

Reviews

Research Status and Development Trend of High-Value Utilization of Marine Fish Offal	DOU Xin, WU Yanyan*(372)
Research Progress on Beef Proteolysis and Functional Properties of Active Peptides	LI Xiyu, YANG Huaigu, TANG Daobang*, LIU Zhongyi, WANG Xuping(379)
Assessment of the Structure, Digestion Absorption Properties and Nutritive Value of Collagen Peptide	YU Xiaoyue, ZHAO Yu, LI Jinling, WU Dan, XIONG Shanbai, WANG Xibo, HU Yang*(386)
Research Progress of <i>in Vitro</i> Models for Bioaccessibility and Bioavailability and Their Applications in Food Contaminants Exposure Assessment	XU Feifei, LI Yueqi, LIN Jun, LAI Yuefei, CHI Huiqin, WU Weiliang*, YANG Xingfen*(395)
Research Progress in Biological Activity and Application of Lactoferrin	ZHANG Peng, ZHANG Haixia, TIAN Xiaojing*, ZHANG Fumei, CAO Hong, CHEN Shien, MA Zhongren, DING Gongtao, SONG Li, Sharizah Alimat(404)
Research Progress in Functional Components and Bioactivity of Honeysuckle	ZHU Wenqing, REN Hanshu, ZHENG Yuanyuan, ZHANG Li, ZHANG Peng, ZHENG Zhenjia*(412)
Application of Multiple Factor Analysis in Sensory Studies of Food and Beverage Industry	XU Xiaoping, SU Qingyu, WANG Dong, SONG Hao, ZHU Baoqing*(427)
Physical Field-Assisted Osmotic Dehydration Technology and Its Application in Fruit and Vegetable Drying	YANG Daheng, ZHAO Yifan, ZHANG Lihong, MENG Qingyao, LI Xiaoyan*(435)