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# 食品工业科技

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IFF

科学与创意  
的交融之处

## 全球营养健康食品 创新的关键合作伙伴

秉承新一代健康与保健配料解决方案

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- 大豆磷脂       植物提取物       母乳结构脂 \*

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# 食品工业科技

SHIPIN GONGYE KEJI

2021年11月 第42卷 第21期

## 目次

### 未来食品

- 核酸适配体在金黄色葡萄球菌检测中的应用进展 ..... 崔妍, 白亚龙, 史贤明\*(1)  
基于代谢组学分析工夫红茶发酵过程中代谢物的变化 ..... 宫连瑾, 薄佳慧, 杜哲儒, 李瑾, 孙红玉, 陈义琴, 裴若云, 肖力争\*(8)

### 研究与探讨

- 壳聚糖改性蒙脱石对蔗糖溶液中酚酸的吸附性能研究 ..... 柳富杰, 吴海铃, 盘艳梅, 廖政达, 苏龙\*(17)  
花蜜酒发酵工艺优化及成分分析 ..... 乔惠田, 黄潇潇, 逄永瑞, 宋子涵\*, 张鹏远\*(25)  
不同搭架方式百香果营养成分分析及综合评价 ..... 张丽敏, 彭熙, 蔡国俊, 张孙健, 吴应海, 李安定\*(33)  
基于离子迁移谱的花生霉变早期预警标志分子研究 ..... 黎家奇, 康晓风, 李红波, 莫海珍\*, 徐丹, 胡梁斌, 帅良, 张浩\*(41)  
苹果新品种‘瑞雪’、‘瑞香红’及其亲本香气物质差异分析 ..... 孟智鹏, 陈荣鑫, 杨舜博, 闫雷玉, 杨亚洲, 赵政阳\*(50)  
淀粉预糊化温度对肉粉肠品质特性的影响和机制研究 ..... 徐敬欣, 常婧瑶, 殷永超, 孔保华, 夏秀芳, 刘骞\*(57)  
支链聚合度对菠萝蜜支链淀粉与月桂酸复合物理化特性的影响 ..... 朱立斌, 徐飞, 李博, 牛广财\*, 张彦军\*(65)  
基于气相离子迁移谱技术分析杜仲叶茯砖茶加工过程中挥发性成分 ..... 曾桥, 吕生华\*, 段洁, 边文文, 刘静, 孙敏, 张静娴, 刘媛, 杨文娟, 冯小龙, 余郑绿(73)  
三种香茅精油的化学成分及体外抗氧化和抗炎活性评价 ..... 石小翠, 曹冬花, 李佳, 鲁建美, 宋兴震, 罗明楚, 肖春芬, 许又凯\*(83)  
压榨菜籽油加速氧化过程挥发性成分变化分析 ..... 仲琴, 薛寒, 楼展展, 杨玲, 严成\*(91)  
不同电极结构对冷却鸡胸肉阻抗特征值响应效果的影响 ..... 路彤, 王鹏\*, 李震, 徐幸莲, 陈乐乐(100)  
电子鼻结合气相-离子迁移谱联用技术分析兰茂牛肝菌气调贮藏期间挥发性风味物质的变化 ..... 孙达锋, 胡小松, 张沙沙\*(111)

### 生物工程

- 野生牛肝菌内生真菌分离鉴定及其生物学特性 ..... 徐伟, 张雪, 王植朔, 谢红瑶, 吴凡, 邵百琪(118)  
海藻酸钠裂解酶高产菌株的筛选、鉴定及产酶条件的优化 ..... 王巧贞, 潘信利, 杨玲, 李菲, 李喆, 黄媛林, 李翠梅, 黄庶识\*(125)  
两种扣囊复膜酵母在清香型麸曲白酒生产中的应用 ..... 马美荣, 刘小改, 李洪媛, 周林艳, 单群, 王小伟, 张坤(133)  
传统牦牛酸奶源高产胞外多糖乳酸菌特性及发酵性能 ..... 降初祝玛, 陈炼红\*, 张岩(140)

# 食品工业科技

SHIPIN GONGYE KEJI

2021年11月 第42卷 第21期

## 目 次

基于群体感应研究苦丁茶多酚对荧光假单胞菌腐败特性的抑制作用

于淑池, 邢文君, 冯紫蓝, 梁宇晴, 杨波, 徐小雄, 裴志胜(148)

不同保鲜处理对鲜湿米线品质及腐败样品微生物多样性的影响 徐霞红, 杨莎, 单长松, 陈志刚\*(158)

### 工艺技术

响应面法优化金枪鱼蒸煮液发酵制备海鲜调味基料工艺

王新宇, 谷秀, 位正鹏, 王鹏, 李银平, 闫鸣艳, 刘瑞志\*(166)

基于模糊数学综合评价法优化香菇油辣椒酱的制作配方 管庆林, 周笑犁\*, 王瑞, 吴静, 田其明, 钟定江(173)

超声波协同微酸性电解水对小龙虾净化及品质的影响

孔金花, 诸永志\*, 葛庆丰, 卞欢, 闫征, 刘芳, 徐为民(182)

响应面法优化罗非鱼鳞钙结合肽酶解工艺及其特性表征

黄文, 余可楠, 廖婉雯, 钟瑞敏, 曹庸, 苗建银\*(190)

响应面结合主成分分析优化面片配方 黄婷婷, 白羽嘉\*, 冯作山, 付文欠(197)

响应面法优化植物基香肠配方 徐进, 周辉, 周凯, 曾宪明, 张万刚, 徐宝才\*(205)

响应面法优化川芎蛋白提取工艺及抗氧化活性研究

谢丹, 鲁延杰, 李佳璇, 阮婧华\*, 唐东昕, 辛加敏, 查鑫, 范东生(213)

即食小龙虾的微波杀菌工艺研究及品质评价 潘志海, 郭长凯, 栾东磊\*(221)

纳豆发酵猪肉脯的工艺优化 姚芳, 褚洁明, 殷晨瑶, 赵瑞婧, 瞿欣怡(231)

### 分析检测

单丛茶HS-SPME/GC-MS指纹图谱的构建 卢丹敏, 唐俊伟, 张天天, 欧阳建, 叶汉钟, 林镇填, 刘仲华\*, 黄建安\*(241)

热风干燥温度对五指毛桃品质影响的研究 桂青, 周立军, 郑定华, 黄坚雄, 潘剑, 陈俊明, 袁淑娜, 王秀全(249)

同位素稀释-高效液相色谱-高分辨质谱法测定乳及乳制品中3种三嗪类农药 李巧, 戴唯, 王缙, 朱明\*(262)

液相色谱-串联质谱法测定乳制品中四种常用香料 林正锋, 李实飞, 黄杰英, 褚开智, 王朝政\*(271)

HPLC法测定乳制品中二氢槲皮素含量 冉丹, 吴海智, 卢超, 李萌, 徐思敏, 罗苏苏(279)

小尾寒羊不同部位挥发性风味物质和脂肪酸分析

冯润芳, 孟凤华, 安晓雯, 王紫娟, 李佳敏, 张志胜, 程书梅, 敖常伟\*(285)

一测多评法测定羊肚菌中17种氨基酸的含量 杨慧丽, 杜莹, 汪建文, 梁光斐, 伍庆, 岑锐\*, 洪江\*(294)

高效液相色谱法测定罗城“桂葡萄1号”毛葡萄酿酒过程中9种酚类物质的变化

郝俊光, 梁振荣, 银书, 林敏清, 龙玉凤, 唐越, 梁城杰, 陈静\*(303)

基于主成分和聚类分析的鹿茸加工技术研究 田晏, 黄晓莉, 侯召华\*(311)

# 食品工业科技

SHIPIN GONGYE KEJI

2021年11月 第42卷 第21期

## 目次

### 贮运保鲜

- 基于LF-NMR及其成像技术探究冬枣贮藏过程中的水分变化 ..... 黄国中, 王琴\*, 刘东杰\*(319)  
1-MCP结合PVC处理对茎瘤芥贮藏品质的影响 ..... 陈可馨, 周婷, 汤慧, 曾凯芳, 邓丽莉\*(325)  
超高压处理协同低温贮藏对卤牛肉品质的影响 ..... 杨爽, 杨萍, 徐琳, 邢亚阁\*, 车振明(334)  
“落别”樱桃果实不同发育期糖酸组分积累及软化相关成分研究 ..... 齐勇, 韩秀梅, 宋莎, 冯建文, 张敏, 吴亚维\*(344)

### 营养与保健

- 淫羊藿生物碱对环磷酰胺引起的雄鼠生殖系统损伤的保护作用 ..... 丁越, 徐晓宇, 王亚非, 高岩磊, 沈明浩\*(353)  
六堡茶改善痰湿质功效评价及基于肠道菌群调节的祛湿机制研究 ..... 侯粲, 肖杰, 王黎明, 陈洁瑜, 赵晓山, 范怡航, 李颂, 郝彬秀, 应剑\*, 张均伟\*(361)  
醋蛋液的醒酒功效及其潜在醒酒功能因子研究 ..... 赵梦鸽, 张婵, 武玉群, 侯焘\*(370)  
高糖饮食对果蝇发育和抗氧化能力的影响及其机理研究 ..... 文文明, 赵治恒, 毕洁\*, 戴煌, 贺艳萍, 张威, 王加华, 舒在习, 肖安红(377)  
海参皂苷Holothurin A和Echinoside A对肥胖小鼠尿酸代谢的影响 ..... 巨盛楠, 徐慧静, 王玉明, 李兆杰, 薛长湖, 张恬恬\*(385)  
酒糟粗提物对肝癌细胞HepG2增殖的抑制作用 ..... 王若帆, 侯茂, 谢梦忆, 游川, 李敬东\*(392)

### 专题综述

- 食品基质及加工方式对多酚生物利用度影响的研究进展 ..... 孙希云, 王静雯, 田思慧, 徐子涵, 李斌\*(400)  
牛乳蛋白与淀粉相互作用的研究进展 ..... 侯佳曼, 李丹丹\*, 崔波, 陶阳, 韩永斌(408)  
低致敏水产品加工技术研究进展 ..... 周林杰, 施文正, 卢瑛\*(414)  
大豆皂苷的研究进展与应用 ..... 陈禹汐, 于寒松\*, 王敏, 杨梦瑞, 周剑, 王彤彤(420)  
功能性寡糖调控肠道健康的研究进展 ..... 夏青, 梁馨元, 张琳依, 李盈柔, 任丹丹\*, 何云海, 宋悦凡, 汪秋宽(428)  
辣木叶的营养、功能及应用研究进展 ..... 巩思佳, 康澳, 陈可菁, 郑雪韵, 李子豪, 陈文浩, 曹庸, 苗建银\*(435)  
虾青素化学和生物合成研究进展 ..... 陈丹, 汪峰, 蒋珊, 刘鹏阳, 朱航志, 李翔宇\*, 万霞\*(445)  
植物类黄酮化合物生物合成调控研究进展 ..... 赵莹, 杨欣宇, 赵晓丹\*, 钟以(454)  
流态冰制取技术及其在水产品中应用的研究进展 ..... 胡亚男, 张建友, 吕飞\*, 丁玉庭(464)  
射频微波技术在食品与农产品灭菌杀虫中应用的研究进展 ..... 余阳玲, 马姝, 史文青, 张岱岩, 闫美姣, 江昊\*(473)

**SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY**  
**SHIPIN GONGYE KEJI**  
**Nov. 2021 Vol.42 NO.21**

**CONTENTS**

**Future Food**

- Progress on the Application of Aptamers in the Detection of *Staphylococcus aureus* ..... CUI Yan, BAI Yalong, SHI Xianming\*(1)  
Metabolomics Analysis of Changes in Metabolites During the Fermentation Process of Congou Black Tea ..... GONG Lianjin, BO Jiahui, DU Zheru, LI Jin, SUN Hongyu, CHEN Yiqin, PEI Ruoyun, XIAO Lizheng\*(8)

**Research and Investigation**

- Adsorption of Phenolic Acids from Sucrose Solution by Chitosan Modified Montmorillonite ..... LIU Fujie, WU Hailing, PAN Yanmei, LIAO Zhengda, SU Long\*(17)  
Fermentation Process Optimization and Component Analysis of Nectar Wine ..... QIAO Huitian, HUANG Xiaoxiao, TI Yongrui, SONG Zihan\*, ZHANG Pengyuan\*(25)  
Comprehensive Evaluation and Analysis of Passion Fruit in Different Frame Modes ..... ZHANG Limin, PENG Xi, CAI Guojun, ZHANG Sunjian, WU Yinghai, LI Anding\*(33)  
Molecular Markers for Early Warning of Peanut mildew by Gas Chromatography-Ion Mobility Spectrometry ..... LI Jiaqi, KANG Xiaofeng, LI Hongbo, MO Haizhen\*, XU Dan, HU Liangbin, SHUAI Liang, ZHANG Hao\*(41)  
Analysis on the Difference of Aroma Volatile Compounds in New Apple Cultivars 'Ruixue', 'Ruixianghong' and Their Parents ..... MENG Zhipeng, CHEN Rongxin, YANG Shunbo, YAN Leiyu, YANG Yazhou, ZHAO Zhengyang\*(50)  
Effect of Pregelatinized Temperature on the Quality of Starch-Meat Sausage and Mechanism Research ..... XU Jingxin, CHANG Jingyao, YIN Yongchao, KONG Baohua, XIA Xiufang, LIU Qian\*(57)  
Effect of Polymerization Degree of Amylopectin on the Physical and Chemical Properties of Complexes of Jackfruit Amylopectin and Lauric Acid ..... ZHU Libin, XU Fei, LI Bo, NIU Guangcai\*, ZHANG Yanjun\*(65)  
Analysis of Volatile Compounds in the Manufacturing Process of *Eucommia Ulmoides* Leaves Fu Brick Tea Based on Gas Chromatography-Ion Mobility Spectrometry Method ..... ZENG Qiao, LV Shenghua\*, DUAN Jie, BIAN Wenwen, LIU Jing, SUN Min, ZHANG Jingxian, LIU Yuan, YANG Wenjuan, FENG Xiaolong, YU Zhengly(73)  
Chemical Composition, Antioxidant and Anti-inflammatory Activities of Essential Oils of Three *Cymbopogon* Plants ..... SHI Xiaocui, CAO Donghua, LI Jia, LU Jianmei, SONG Xingzhen, LUO Mingchu, XIAO Chunfen, XU Youkai\*(83)  
Analysis of Volatile Compounds Changes during the Oxidation of Pressed Rapeseed Oil ..... ZHONG Qin, XUE Han, LOU Zhanzhan, YANG Ling, YAN Cheng\*(91)  
Research on the Effect of Different Electrode Structures on the Response Effect of Chilled Chicken Breast Impedance ..... LU Tong, WANG Peng\*, LI Zhen, XU Xinglian, CHEN Lele(100)  
Changes in Volatile Compounds of *Lanmaoa asiatica* during Controlled Atmosphere Storage Using Electronic Nose Combined with Gas Chromatography-Ion Mobility Spectroscopy ..... SUN Dafeng, HU Xiaosong, ZHANG Shasha\*(111)

**Bioengineering**

- Isolation, Identification and Biological Characteristics of Endophytic Fungi from Wild Boletus ..... XU Wei, ZHANG Xue, WANG Zhishuo, XIE Hongyao, WU Fan, SHAO Baiqi(118)  
Screening and Identification of Alginate Lyase-producing Strains and Optimization of Its Enzyme-production Conditions ..... WANG Qiaozhen, PAN Xinli, YANG Ling, LI Fei, LI Zhe, HUANG Yuanlin, LI Cuimei, HUANG Shushi\*(125)  
The Application of Two Kinds of *Saccharomyces fibuligera* in Mild-flavour Fuqu Baijiu Production ..... MA Meirong, LIU Xiaogai, LI Hongyuan, ZHOU Linyan, SHAN Qun, WANG Xiaowei, ZHANG Kun(133)  
The Characteristics and Fermentation Performance of Lactic Acid Bacteria with High Extracellular Polysaccharide Production from Traditional Yak Yogurt ..... JIANG Chuzhuma, CHEN Lianhong\*, ZHANG Yan(140)  
Inhibition of Kuding Tea Polyphenols against the Spoilage Characteristics of *Pseudomonas fluorescens* Based on Quorum Sensing ..... YU Shuchi, XING Wenjun, FENG Zilan, LIANG Yuqing, YANG Bo, XU Xiaoxiong, PEI Zhisheng(148)

**SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY**  
**SHIPIN GONGYE KEJI**  
**Nov. 2021 Vol.42 NO.21**

**CONTENTS**

- Effects of Different Preservation Treatments on Quality of Wet Rice Noodles and Microbial Diversity of Spoiled Samples ..... XU Xiaohong, YANG Sha, SHAN Changsong, CHEN Zhigang\*(158)

**Processing Technology**

- Optimization of Preparation of Seafood Flavor Condiment Base from Tuna Cooking Liquor by Fermentation ..... WANG Xinyu, GU Xiu, WEI Zhengpeng, WANG Peng, LI Yiping, YAN Mingyan, LIU Ruizhi\*(166)
- Optimization of Production Recipe of *Lentinus edodes* Oil Chili Sauce Based on Fuzzy Mathematics Comprehensive Evaluation Method ..... GUAN Qinglin, ZHOU Xiaoli\*, WANG Rui, WU Jing, TIAN Qiming, ZHONG Dingjiang(173)
- Effect of Ultrasonic and Slightly Acidic Electrolyzed Water on the Purification and Quality of Crayfish ..... KONG Jinhua, ZHU Yongzhi\*, GE Qingfeng, BIAN Huan, YAN Zheng, LIU Fang, XU Weimin(182)
- Optimization of Enzymatic Hydrolysis of Tilapia Scale Calcium Binding Peptides by Response Surface Methodology and Its Structural Characterization ..... HUANG Wen, YU Kenan, LIAO Wanwen, ZHONG Ruimin, CAO Yong, MIAO Jianyin\*(190)
- Optimization of Instant Dough Slice Formula by Response Surface-Principal Component Analysis ..... HUANG Tingting, BAI Yujia\*, FENG Zuoshan, FU Wenqian(197)
- Optimization of Processing Technology of Plant-Based Sausage by Response Surface Methodology ..... XU Jin, ZHOU Hui, ZHOU Kai, ZENG Xianming, ZHANG Wangang, XU Baocai\*(205)
- Optimization of Extraction Process and Antioxidant Activity of *Ligusticum chuanxiong* Protein by Response Surface Methodology ..... XIE Dan, LU Yanjie, LI Jiaxuan, RUAN Jinghua\*, TANG Dongxin, XIN Jiamin, ZHA Xin, FAN Dongsheng(213)
- Study on Microwave Sterilization Process and Quality Evaluation of Instant Crayfish (*Procambarus clarkii*) ..... PAN Zhihai, GUO Changkai, LUAN Donglei\*(221)
- Processing Optimization of Fermented Dried Meat Slice with Natto ..... YAO Fang, CHU Jieming, YIN Chenyao, ZHAO Ruijing, QU Xinyi(231)

**Analysis and Determination**

- Construction of Fingerprint of Dancong Tea Using HS-SPME/GC-MS ..... LU Danmin, TANG Junwei, ZHANG Tiantian, OU Yangjian, YE Hanzhong, LIN Zhentian, LIU Zhonghua\*, HUANG Jianan\*(241)
- Effects of Hot-Air Drying Temperature on the Quality of *Ficus hirta* Vahl. ..... GUI Qing, ZHOU Lijun, ZHENG Dinghua, HUANG Jianxiong, PAN Jian, CHEN Junming, YUAN Shuna, WANG Xiuguan(249)
- Determination of Three Triazine Pesticides in Milk and Dairy Products by Isotope Dilution-High Performance Liquid Chromatography-High Resolution Mass Spectrometry ..... LI Qiao, DAI Wei, WANG Mian, ZHU Ming\*(262)
- Determination of 4 Kinds of Frequently-used Spices in Dairy Products by High Performance Liquid Chromatography-Tandem Mass Spectrometry ..... LIN Zhengfeng, LI Shifei, HUANG Jieying, XUAN Kaizhi, WANG Chaozheng\*(271)
- Determination of Dihydroquercetin in Dairy Products by HPLC ..... RAN Dan, WU Haizhi, LU Chao, LI Meng, XU Simin, LUO Susu(279)
- Analysis of Volatile Flavor Substances and Fatty Acids in Different Parts of Small-Tailed Han Lambs ..... FENG Runfang, MENG Fenghua, AN Xiaowen, WANG Zijuan, LI Jiamin, ZHANG Zhisheng, CHENG Shumei, AO Changwei\*(285)
- Determination of Seventeen Amino Acids in *Morchella Esculenta* by Quantitative Analysis of Multi-Components by Single-Marker Method ..... YANG Huili, DU Ying, WANG Jianwen, LIANG Guangfei, WU Qing, CEN Rui\*, HONG Jiang\*(294)
- Content Changes of 9 Phenolic Compounds during the Fermentation of Luocheng "Gui-pu No.1" *Vitis quinnquangularis* Rehd Wine Traced by HPLC ..... HAO Junguang, LIANG Zhenrong, YIN Shu, LIN Minqing, LONG Yufeng, TANG Yue, LIANG Chengjie, CHEN Jing\*(303)
- Study on Processing Technology of Velvet Antler based on Principal Component and Cluster Analysis ..... TIAN Yan, HUANG Xiaoli, HOU Zhaohua\*(311)

**Storage and Preservation**

- Application of LF-NMR and Its Imaging Technology in the Study of Winter Jujube Storage Process ..... HUANG Guozhong, WANG Qin\*, LIU Dongjie\*(319)

**SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY**  
**SHIPIN GONGYE KEJI**  
**Nov. 2021 Vol.42 NO.21**

**CONTENTS**

Effect of 1-MCP Combined with PVC Treatment on Storage Quality of Tumorous Stem Mustard	CHEN Kexin, ZHOU Ting, TANG Hui, ZENG Kaifang, DENG Lili*(325)
Effect of Ultra-High Pressure Combined with Low Temperature Storage on Quality of Marinated Beef	YANG Shuang, YANG Ping, XU Lin, XING Yage*, CHE Zhenming(334)
Study on Accumulation of Sugar and Acid Components and Softening Related Components of “Luobie” Cherry Fruit in the Different Development Stages	QI Yong, HAN Xiumei, SONG Sha, FENG Jianwen, ZHANG Min, WU Yawei*(344)

**Nutrition and Healthcare**

Protective of <i>Epimedium</i> Alkaloid on Reproductive System Injury Induced by Cyclophosphamide in Male Mice	DING Yue, XU Xiaoyu, WANG Yafei, GAO Yanlei, SHEN Minghao*(353)
Effect Evaluation of Liupao Tea on Improving Phlegm-dampness Constitution and Mechanism of Clearing Damp on Intestinal Microbiota	HOU Can, XIAO Jie, WANG Liming, CHEN Jieyu, ZHAO Xiaoshan, FAN Yihang, LI Song, HAO Binxiu, YING Jian*, ZHANG Junwei*(361)
Research on the Anti-alcohol Effect of Vinegar Egg Liquid and Its Potential Sobering Functional Factors	ZHAO Mengge, ZHANG Xing, WU Yuqun, HOU Tao*(370)
Effects of High Sucrose Diet on the Development and Antioxidant Capacity of <i>Drosophila melanogaster</i> and Its Mechanism	WEN Mingming, ZHAO Zhiheng, BI Jie*, DAI Huang, HE Yanping, ZHANG Wei, WANG Jiahua, SHU Zaixi, XIAO Anhong(377)
Effects of Holothurin A and Echinoside A from Sea Cucumber on Uric Acid Metabolism in Obese Mice	JU Shengnan, XU Huijing, WANG Yuming, LI Zhaojie, XUE Changhu, ZHANG Tiantian*(385)
Inhibition on the Growth of HepG2 Cells by Crude Extraction from Distillers' Grains	WANG Ruofan, HOU Mao, XIE Mengyi, YOU Chuan, LI Jingdong*(392)

**Reviews**

Research Progress of the Effects of Food Matrix and Processing on Bioaccessibility of Polyphenols	SUN Xiyun, WANG Jingwen, TIAN Sihui, XU Zihan, LI Bin*(400)
Recent Advances in Interactions between Milk Protein and Starch	HOU Jiaman, LI Dandan*, CUI Bo, TAO Yang, HAN Yongbin(408)
Research on Hypoallergenic Aquatic Products Processing Technology	ZHOU Linjie, SHI Wenzheng, LU Ying*(414)
Research Progress and Application of Soybean Saponins	CHEN Yuxi, YU Hansong*, WANG Min, YANG Mengrui, ZHOU Jian, WANG Tongtong(420)
Research Progress of Functional Oligosaccharides on Regulating Intestinal Health	XIA Qing, LIANG Xinyuan, ZHANG Linyi, LI Yingrou, REN Dandan*, HE Yunhai, SONG Yuefan, WANG Qiukuan(428)
Research Progress on Nutrition, Function and Application of <i>Moringa oleifera</i> Leaves	GONG Sijia, KANG Ao, CHEN Kejing, ZHENG Xueyun, LI Zihao, CHEN Wenhai, CAO Yong, MIAO Jianyin*(435)
Research Progress on Chemical and Biological Synthesis of Astaxanthin	CHEN Dan, WANG Feng, JIANG Shan, LIU Pengyang, ZHU Hangzhi, LI Xiangyu*, WAN Xia*(445)
Research Progress on Regulation of Plant Flavonoids Biosynthesis	ZHAO Ying, YANG Xinyu, ZHAO Xiaodan*, ZHONG Yi(454)
Research Progress on Preparation of Ice Slurry and Its Application in Aquatic Products	HU Ya'nan, ZHANG Jianyou, LV Fei*, DING Yuting(464)
Research Progress of Radio Frequency and Microwave Technology in Food and Agricultural Products Sterilization	YU Yangling, MA Shu, SHI Wenqing, ZHANG Daiyan, YAN Meijiao, JIANG Hao*(473)