

美国《化学文摘》CA、英国《食品科技文摘》FSTA、日本科学技术振兴机构数据库JST、中国科技核心期刊CSTPCD、北大核心期刊、RCCSE中国核心学术期刊、中国生物医学文献服务系统SinoMed收录期刊、中国农业核心期刊、中国精品科技期刊

食品工业科技

Science and Technology of Food Industry

SHIPIN GONGYE KEJI

ISSN 1002—0306
CN 11-1759/TS



食品工业科技编辑部
微信公众号

2021 8

第42卷 Vol. 42

Q K 2 1 1 3 3 9 5

广告

BLG®

创造价值 质构卓越

ISSN 1002-0306



08>

9 771002 030210



应用领域:肉制品、果冻、软糖、啤酒、冰淇淋、
乳制品、宠物食品、日化医药类等

总部:上海市闵行区陈行路2388号漕河泾科技广场5号楼9楼

总机:021-33292000 传真:021-33292100

邮箱:sales@sh-blg.com 邮编:201114

万方数据

食品工业科技

SHIPIN GONGYE KEJI

2021年4月 第42卷 第8期

目 次

未来食品

- 基于食品3D打印技术的食品原料研究及应用 杨庆余, 王妍文, 李响, 张依睿, 吕春月, 罗志刚, 肖志刚*(1)
基于网络药理学与分子对接技术探讨益肝草凉茶解酒保肝的作用机制 王雅芝, 张建永, 段灿灿*(8)

研究与探讨

酶解辅助预糊化技术工艺优化及风味物质差异分析

- 翁学梅, 刘明, 刘艳香, 孟宁, 刘翼翔*, 谭斌*, 田晓红, 方秀丽(19)

角蛋白酶改性对大米蛋白水解产物起泡性质和结构特征的影响

- 吴晓江, 童火艳, 万茵, 付桂明*, 刘成梅*(29)

云南小粒咖啡类黑精荧光矩阵光谱特征

- 赵林芬, 王燕华, 王晓婷, 弘子姗, 刘艳芳, 龚加顺, 谭超*, 刘华戎*(36)

加工工艺对芝麻酱稳定性的影响 张浩玉, 麻琳, 孙强, 黄纪念, 游静, 孟醒, 宋国辉*(42)

负载槲皮素的酶法糖基化酪蛋白复合纳米粒子的构建与表征

- 樊永康, 刘健华, 刘尧, 吴晓琴, 陈玉峰, 沈建福*(49)

五指毛桃的热风干燥特性及动力学模型 桂青, 周立军, 王秀全, 黄坚雄, 郑定华, 潘剑(58)

不同皮渣浸渍发酵时间对葡萄酒中缩合单宁构成及感官品质的影响

- 丁燕, Roland HARRISON, 王超萍, 陈迎春, 韩晓梅, 吴新颖*(64)

浸泡和微波处理对三种高粱熟化的影响 姜鹏, 李忍, 戴凌燕, 阮长青, 张东杰*, 王长远, 李志江*(70)

不同类型稳定剂和乳化剂对冰淇淋品质特性的影响 孙梦雅, 刘珊, 顾文娟, 屈思颖, 庞志花*, 刘新旗(75)

山银花不同萃取部位抗炎、抗氧化体外活性评价及化学成分分析 周峰, 颜扬礼, 黄凯, 赵康宏, 谢红旗*(81)

生物工程

不同浓度芽孢萌发剂对肉毒梭菌芽孢萌发的影响 项丰娟, 宋琳琳, 秦仁炳, 潘润舒, 康壮丽, 赵良*(88)

海洋 *Arthrobacter protophormiae* CDA2-2-2产几丁质脱乙酰酶发酵条件优化

- 张晓彤, 张晓萌, 苏永成, 武波飞, 刘姝, 卢静, 杨光, 房耀维*(95)

富硒乳酸菌的筛选和体外活性的研究 韦梦婷, 王英, 单成俊, 刘小莉, 夏秀东, 董明盛, 周剑忠*(102)

酿酒酵母F15和CC17共接种发酵对赤霞珠葡萄酒品质及感官特性的影响

- 金洪伟, 梁恒宇*, 郭坤*, 苏宁, 王加友, 田甜(109)

漳州水产养殖环境中副溶血弧菌的流行状况分析 胡元庆, 陈锦芳, 肖芸, 朱秋强, 张丹凤*(117)

富集钙乳酸菌的筛选及培养条件对富集效果的影响

- 石月, 王金厢, 李学鹏*, 励建荣, 李婷婷, 郭晓华, 黄建联, 丁浩宸(125)

食品工业科技

SHIPIN GONGYE KEJI

2021年4月 第42卷 第8期

目 次

- 一种葡萄酿酒活性干酵母简便制备法 李东歌, 刘红艳, 叶冬青, 秦义, 孙悦, 许引虎, 刘延琳*(133)
等离子体活化水对沙门氏菌的灭活作用及机制研究 相启森, 张嵘, 杜桂红, 王利敏, 蒋爱民*(138)

工艺技术

- 改性壳聚糖复合膜的制备及优化 李金星, 沈春红, 黎先发*(144)
双水相体系超声萃取螺旋藻中 β -胡萝卜素及其抗糖基化作用 王音, 张喜峰, 罗光宏*(152)
响应面法优化超临界CO₂萃取汉麻叶精油工艺
..... 田媛, 孙宇峰, 张正海, 张旭, 石雨, 董艳, 崔宝玉, 张晓艳, 韩承伟, 魏连会, 杨庆丽, 高宝昌*(158)
复合酶辅助超声波提取菊苣根总黄酮的工艺优化及其抗氧化活性
..... 陈永平, 张艺麟, 吴雨龙*, 汪振炯, 王仁雷, 华春*(164)
百香果泡芙配方优化 赵叶, 陈艳芳, 赵存朝, 陶亮*, 田洋*(172)
葛根素微胶囊的制备及其性质研究 唐婷范, 黄芳丽, 梁杰婷, 朱家庆, 冯军, 任逸, 田玉红, 程昊*(179)
超声辅助提取小米谷糠油工艺优化 侯磊, 惠国强, 南芝润, 张杰, 田怀泽, 郝利平*(186)
浑浊型光皮木瓜果汁的稳定性研究 杨旭(194)
香菇酶法制备调味品基料的工艺优化 张婷婷, 丁婼微, 张宾乐(199)
响应面法优化紫贻贝鲜味肽酶法制备工艺 张维, 胡馨月, 赵行, 刘冰, 周振, 李若敏, 盘赛昆*(206)

包装与机械

- 脱氧干燥剂与包装方式对丹桂干花贮藏品质的影响 杜泽宇, 郑晓雷+, 吕峰*(215)

分析检测

- 石墨烯/四氧化三钴电化学传感器的建立及饼干中香兰素检测分析
..... 司晓晶, 韩婧婷, 朱文菁, 黄玥, 白晨, 马颖清(221)
SPME-GC-MS结合ROAV分析腐乳中的主体风味物质 樊艳(227)
基于GC-IMS技术分析不同酵母菌发酵蓝莓酒风味物质 严红光, 张建炀, 霍羽佳, 袁玮(235)
25个干辣椒品种色、香、味品质差异评价 蓬桂华, 王永平, 李文馨, 孙小静, 陆敏(242)
少花桂叶香气活性成分分析鉴定 赵银, 王羽桐, 李娟, 杜文斌, 谭佳, 谢建春*(249)
基于气相-离子迁移谱技术分析烤羊肉串的挥发性风味成分
..... 姚文生, 马双玉, 蔡莹暄, 刘登勇*, 张明成, 张浩(256)
德清青虾肌肉品质特性及其主成分分析 何涓源, 余翔, 冯艳丽, 张润峰, 陈利忠, 黄昊*(264)
豆腐质构的感官评定与仪器评价的相关性分析 乔支红, 许荣华, 王恒, 朱莉(271)

食品工业科技

SHIPIN GONGYE KEJI

2021年4月 第42卷 第8期

目 次

贮运保鲜

- 1-MCP对黄金百香果贮藏品质及风味变化的影响 孟祥春, 黄泽鹏, 凡超, 向旭(277)
基于质构评价的糖醋白姜贮藏时间预测 杨剑婷, 王孙焰, 胡金朋, 翟立公, 刘颜(282)
油炸裹糊牡蛎贮藏品质的变化与货架期预测 陈美花, 邵婷燕, 韦晓兰, 黄海(288)
壳聚糖-山竹果皮提取液复合涂膜对蓝莓的保鲜效果 吕静祎, 徐冬乐, 丁思杨, 孙明宇, 张潇支, 葛永红, 陈敬鑫, 李灿婴(295)
 γ -氨基丁酸对香菇采后品质的影响 李静, 任心如, 卢雅琪, 孙健, 李霞*, 单杨(301)

营养与保健

- 10种广东药食两用植物的抗氧化和抗增殖活性评价 万红霞, 胡玉玫, 贾强*, 欧阳欢, 薛佩芳(307)
酵母 β -葡聚糖加锌复合配方对免疫抑制幼龄小鼠的免疫调节作用 陈琼, 陈朋, 李俊颖, 崔绍华, 乔倩(313)
10个产地莲藕营养成分分析与品质综合评价 程婷婷, 惠小涵, 尚欣欣, 原新博, 柯卫东, 郭宏波, 左小容, 刘景玲*(320)
金枪鱼骨胶原肽对葡聚糖硫酸钠诱导急性结肠炎小鼠的预防效果 舒聪涵, 相兴伟, 孙继鹏, 王家星, 廖妙飞, 邓尚贵, 周宇芳*, 郑斌*(326)
二氢杨梅素和杨梅苷抑制HepG2细胞的协同作用 陈秋平, 林心健, 李申兰, 刘合生, 戚向阳*(333)

专题综述

- 稳定同位素技术在动植物源食品溯源中的应用研究 彭凯秀, 刘欢, 刘鸽, 张秀珍, 李凡, 田秀慧, 宫向红, 王斌, 孙春晓, 徐英江, 李焕军*(338)
应用生物传感器检测食品中食源性致病菌的研究进展 万峰, 吴雅静*(346)
牛肝菌液态发酵及活性成分诱导培养研究进展 郭磊, 范方宇, 刘云, 阙欢(354)
葡萄果渣提取物在肉及肉制品中的应用进展 韩庆秋, 马晟闰, 黄圣凯, 张鲁民, 李丹丹, 魏月*, 李宁*(360)
肉制品中多环芳烃检测方法研究进展 朱姗姗, 王磊, 李利, 郝丽威, 连玉晶, 郑振佳*(366)
食品接触材料中非有意添加物及其来源研究进展 蔡小芳, 封棣*, 袁航, 唐洁, 王文娟(376)
玉米须活性成分提取及其保健机理研究进展 黄俊文, 倪贺*, 阳成伟(388)
环境胁迫调控植物乳杆菌细菌素合成的研究进展 赵乐, 赵鹏昊, 孟祥晨*(396)
乳酸菌改善糖尿病代谢作用机制研究进展 罗龙龙, 任卫合, 蔡林海, 刘斯汝, 乌拉木别克·对谢喀德尔, Sharizah Alimat, 丁功涛, 宋礼, 罗丽, 陈士恩*(404)
我国主要食品中全氟烷基化合物的污染现状及膳食暴露评估研究进展 张恣意, 龚艳, 曹文成, 胡定金*(410)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY

SHIPIN GONGYE KEJI

Apr. 2021 Vol. 42 NO.8

CONTENTS

Future Food

Research and Application of Food Raw Materials Based on Food 3D Printing Technology

..... YANG Qingyu, WANG Yanwen, LI Xiang, ZHANG Yirui, LV Chunyue, LUO Zhigang, XIAO Zhigang*(1)

Mechanism of Relieving Alcohol and Protecting Liver of Yigancao Herbal Tea Based on Network Pharmacology and Molecular Docking Technology

..... WANG Yazhi, ZHANG Jianyong, DUAN Cancan*(8)

Research and Investigation

Optimization of Enzymatic Hydrolyzation-assisted Pregelatinization Technology and Analysis of Flavor Substance Difference

..... ZAN Xuemei, LIU Ming, LIU Yanxiang, MENG Ning, LIU Yixiang*, TAN Bin*, TIAN Xiaohong, FANG Xiuli(19)

Effect of Keratinase Modification on the Foaming Properties and Structural Characteristics of Rice Protein Hydrolysate

..... WU Xiaojiang, TONG Huoyan, WAN Yin, FU Guiming*, LIU Chengmei*(29)

Fluorescence Spectrum Characteristics of Melanoidins From Yunnan Arabica Coffee

..... ZHAO Linfen, WANG Yanhua, WANG Xiaoting, HONG Zishan, LIU Yanfang, GONG Jiashun, TAN Chao*, LIU Huarong*(36)

Effects of Processing Techniques on Stability of Sesame Paste

..... ZHANG Haoyu, MA Lin, SUN Qiang, HUANG Jinian, YOU Jing, MENG Xing, SONG Guohui*(42)

Construction and Characterization of Quercetin-loaded Enzymatic Glycosylated Casein Composite Nanoparticles

..... FAN Yongkang, LIU Jianhua, LIU Yao, WU Xiaoqin, CHEN Yufeng, SHEN Jianfu*(49)

Hot Air Drying Characteristics and Dynamics Model of *Ficus hirta* Vahl.

..... GUI Qing, ZHOU Lijun, WANG Xiuquan, HUANG Jianxiong, ZHENG Dinghua, PAN Jian(58)

Effect of Different Maceration Times on the Composition of Condensed Tannins and Sensory Quality of Wines

..... DING Yan, Roland HARRISON, WANG Chaoping, CHEN Yingchun, HAN Xiaomei, WU Xinying*(64)

Effects of Soaking and Microwave Treatments on Cultivability of Three Kinds of Sorghums

..... JIANG Peng, LI Ren, DAI Lingyan, RUAN Changqing, ZHANG Dongjie*, WANG Changyuan, LI Zhiqiang*(70)

Effect of Different Types of Stabilizers and Emulsifiers on the Quality and Characteristics of Ice Cream

..... SUN Mengya, LIU Shan, GU Wenjuan, QU Siying, PANG Zhihua*, LIU Xinqi(75)

Evaluation of *in Vitro* Anti-inflammatory and Antioxidant Activities and Analysis of Chemical Components in Different Extraction Parts of *Lonicerae Flos*

..... ZHOU Feng, YAN Yangli, HUANG Kai, ZHAO Kanghong, XIE Hongqi*(81)

Bioengineering

Effect of Different Concentration of Spore Germination Agent on Spores Germination of *Clostridium botulinum*

..... XIANG Fengjuan, SONG Linlin, QIN Renbing, PAN Runshu, KANG Zhuangli, ZHAO Liang*(88)

Optimization of Fermentation Conditions for the Production of Chitin Deacetylase from *Arthrobacter protophormiae* CDA2-2-2

..... ZHANG Xiaotong, ZHANG Xiaomeng, SU Yongcheng, WU Bofei, LIU Shu, LU Jing, YANG Guang, FANG Yaowei*(95)

Screening of Selenium-enriched Lactic Acid Bacteria and Evaluation of Their Bioactivities *in Vitro*

..... WEI Mengting, WANG Ying, SHAN Chengjun, LIU Xiaoli, XIA Xiudong, DONG Mingsheng, ZHOU Jianzhong*(102)

Effects of *Saccharomyces cerevisiae* Strains, F15 and CC17, Co-inoculation on Qualitative and Sensory Characteristics of Cabernet Sauvignon Wines

..... JIN Hongwei, LIANG Hengyu*, GUO Kun*, SU Ning, WANG Jiayou, TIAN Tian(109)

Prevalence of *Vibrio parahaemolyticus* Isolated from Aquaculture Products in Farming Environment in Zhangzhou City

..... HU Yuanying, CHEN Jinfang, XIAO Yun, ZHU Qiuqiang, ZHANG Danfeng*(117)

Screening of Calcium-enriched Lactic Acid Bacteria and the Effect of Culture Conditions on Calcium-enriched

..... SHI Yue, WANG Jinxiang, LI Xuepeng*, LI Jianrong, LI Tingting, GUO Xiaohua, HUANG Jianlian, DING Haochen(125)

A Simple Preparation Method of Active Dry Yeast for Wine Making

..... LI Dongge, LIU Hongyan, YE Dongqing, QIN Yi, SUN Yue, XU Yinhua, LIU Yanlin*(133)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Apr. 2021 Vol.42 NO.8

CONTENTS

Inactivation Effects and Mechanisms of Plasma-Activated Water against *S. typhimurium*

..... XIANG Qisen, ZHANG Rong, DU Guihong, WANG Limin, JIANG Aimin*(138)

Processing Technology

Preparation and Optimization of Modified Chitosan Composite Film

..... LI Jinxing, SHEN Chunhong, LI Xianfa*(144)

Ultrasonic Extraction of β -Carotene from *Spirulina platensis* in Aqueous Two-phase System and Its Anti-glycosylation Effect

..... WANG Yin, ZHANG Xifeng, LUO Guanghong*(152)

Optimization of Supercritical CO₂ Extraction of Essential Oil from Hemp Leaves by Response Surface Methodology

..... TIAN Yuan, SUN Yufeng, ZHANG Zhenghai, ZHANG Xu, SHI Yu, DONG Yan, CUI Baoyu, ZHANG Xiaoyan, HAN Chengwei, WEI Lianhui, YANG Qingli, GAO Baochang*(158)

Optimization of Extraction Technology and Antioxidant Activity of Total Flavonoids from Roots of *Cichorium Intybus* L. by Ultrasonic Assisted with Complex Enzyme

..... CHEN Yongping, ZHAGN Yilin, WU Yulong*, WANG Zhenjiong, WANG Renlei, HUA Chun*(164)

Optimization of Passion Fruit Puff Formula

..... ZHAO Ye, CHEN Yanfang, ZHAO Cunchao, TAO Liang*, TIAN Yang*(172)

Preparation and Properties of *Puerarin* Microcapsules

..... TANG Tingfan, HUANG Fangli, LIANG Jieting, ZHU Jiaqing, FENG Jun, REN Yi, Tian Yuhong, CHENG Hao*(179)

Optimization of Ultrasound-assisted Extraction Process of Millet Bran Oil

..... HOU Lei, HUI Guoqiang, NAN Zhirun, ZHANG Jie, TIAN Huaize, HAO Liping*(186)

Research on the Stability of *Chaenomeles sinensis* (Thouin) Koehne Cloudy Juice

..... YANG Xu(194)

Process Optimization of Enzymatic Preparation of Condiment Base Material by *Lentinus edodes*

..... ZHANG Tingting, DING Nuowei, ZHANG Binle(199)

Response Surface Methodology for Optimization of Enzymatic Preparation of Umami Peptides from *Mytilus edulis*

..... ZHANG Wei, HU Xinyue, ZHAO Hang, LIU Bing, ZHOU Zhen, LI Ruomin, PAN Saikun*(206)

Packaging and Machinery

Effects of Deoxidizing Desiccant and Packaging Method on the Storage Quality of Dried *Osmanthus* Flowers DU Zeyu, ZHENG Xiaolei*, LV Feng*(215)

Analysis and Determination

Establishment of Graphene/Cobaltosic Oxide Electrochemical Sensor and the Detection and Analysis of Vanillin in Cookies

..... SI Xiaojing, HAN Jingting, ZHU Wenjing, HUANG Yue, BAI Chen, MA Yingqing(221)

Analysis of Main Flavor Substances in Fermented Soybean Curd by SPME-GC-MS and ROAV FAN Yan(227)

Volatile Compounds Analysis in Blueberry Wine Fermented with Different Yeasts by Gas Chromatography-Ion Mobility Spectrometry

..... YAN Hongguang, ZHANG Jianyang, HUO Yujia, YUAN Wei(235)

Differences and Comprehensive of Color, Aroma and Taste Quality of 25 Dry Pepper Varieties

..... PENG Guihua, WANG Yongping, LI Wenxin, SUN Xiaojing, LU Min(242)

Analysis and Identification of Odor-active Compounds in Leaves of *Cinnamomum pauciflorum* Nees

..... ZHAO Yin, WANG Yutong, LI Juan, DU Wenbin, TAN Jia, XIE Jianchun*(249)

Analysis of Volatile Flavor Substances in Mutton Shashlik Based on GC-IMS Technology

..... YAO Wensheng, MA Shuangyu, CAI Yingxuan, LIU Dengyong*, ZHANG Mingcheng, ZHANG Hao(256)

Muscle Quality Characterization and Principal Component Analysis of Deqing Shrimp

..... HE Juanyuan, YU Xiang, FENG Yanli, ZHANG Runfeng, CHEN Lizhong, HUANG Hao*(264)

Correlation between Sensory and Instrumental Measurement of Tofu Texture

..... QIAO Zhihong, XU Ronghua, WANG Heng, ZHU Li(271)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY

SHIPIN GONGYE KEJI

Apr. 2021 Vol.42 NO.8

CONTENTS

Storage and Preservation

Effect of I-MCP on Storage Quality and Volatiles Variations in Gold Passion Fruit	MENG Xiangchun, HUANG Zepeng, FAN Chao, XIANG Xu(277)
Storage Life Prediction of Pickled White Ginger with Sugar and Vinegar according to Texture Evaluation	YANG Jianting, WANG Sunyan, HU Jinpeng, ZHAI Ligong, LIU Yan(282)
Changes in Storage Quality and Shelf Life Prediction of Deep-fried Battered and Breaded Oysters	CHEN Meihua, SHAO Tingyan, WEI Xiaolan, HUANG Hai(288)
Effect of Chitosan-Mangosteen Peel Composite Coating on Blueberry Preservation	LV Jingyi, XU Dongle, DING Siyang, SUN Mingyu, ZHANG Yingzhi, GE Yonghong, CHEN jingxin, LI Canying(295)
Effect of γ -Aminobutyric Acid on Postharvest Quality of <i>Lentinus edodes</i>	LI Jing, REN Xinru, LU Yaqi, SUN Jian, LI Xia*, SHAN Yang(301)

Nutrition and Healthcare

Evaluation of Antioxidant and Antiproliferation Activities of 10 Kinds of Guangdong Medicinal and Edible Plant	WAN Hongxia, HU Yumei, JIA Qiang*, OUYANG Huan, XUE Peifang(307)
Immunomodulatory Effects of Yeast β -Glucan and Zinc Compound Formula on Immunosuppressive in Immature Mice	CHEN Qiong, CHEN Peng, LI Junying, CUI Shaohua, QIAO Qian(313)
Nutrient Composition Analysis and Quality Comprehensive Evaluation of Lotus Root in 10 Producing Areas	CHENG Tingting, XI Xiaohan, SHANG Xinxin, YUAN Xinbo, KE Weidong, GUO Hongbo, ZUO Xiaorong, LIU Jingling*(320)
Preventive Effect of Tuna Bone Collagen Peptides on Dextran Sodium Sulfate Induced Acute Colitis in Mice	SHU Conghan, XIANG Xingwei, SUN Jipeng, WANG Jiaxing, LIAO Miaofei, DENG Shanggui, ZHOU Yufang*, ZHENG Bin*(326)
Synergistic Anti-tumor Effect of Dihydromyricetin and Myricitrin on HepG2 cells	CHEN Qiuping, LIN Xinjian, LI Shenlan, LIU Hesheng, QI Xiangyang*(333)

Reviews

Application and Research Progress of Stable Isotope Technology in Animal and Plant Food Traceability	PENG Kaixiu, LIU Huan, LIU Ge, ZHANG Xiuzhen, LI Fan, TIAN Xiuhui, GONG Xianghong, WANG Bin, SUN Chunxiao, XU Yingjiang, LI Huanjun*(338)
Research Progress on Detection of Foodborne Pathogens in Food Using Biosensors	WAN Feng, WU Yajing*(346)
Research Progress on Liquid Fermentation and Induction Culture of Bioactive Compounds from Boletaceae Fungi	GUO Lei, FAN Fangyu, LIU Yun, KAN Huan(354)
Progress in the Application of Grape Pomace Extract in Meat and Meat Products	HAN Qingqiu, MA Shengrun, HUANG Shengkai, ZHANG Lumin, LI Dandan, WEI Yue*, LI Ning*(360)
Research Progress on Detection Methods of Polycyclic Aromatic Hydrocarbons in Meat Products	ZHU Shanshan, WANG Lei, LI Li, HAO Liwei, LIAN Yuqing, ZHENG Zhenjia*(366)
Research Progress on Non-intentional Added Substances and Their Origins in Food Contact Materials	CAI Xiaofang, FENG Di*, YUAN Hang, TANG Jie, WANG Wenjuan(376)
Extraction of Active Ingredients from Corn Silk (<i>Zea mays</i> L.) and Its Health Care Mechanism	HUANG Junwen, NI He*, YANG Chengwei(388)
Research Progress on the Regulation of Bacteriocin Synthesis by Environmental Stress in <i>Lactobacillus plantarum</i>	ZHAO Le, ZHAO Penghao, MENG Xiangchen*(396)
Research Progress on the Mechanism of Lactic Acid Bacteria in Improving Diabetes Metabolism	LUO Longlong, REN Weihe, CAI Linhai, LIU Siru, Ulamubek-duiSheikhdale, Sharizah Alimat, DING Gongtao, SONG Li, LUO Li, CHEN Shien*(404)
Research Progress of Concentrations and Exposure Assessment of Perfluorinated Alkyl Substances in Main Food in China	ZHANG Ziyi, GONG Yan, CAO Wencheng, HU Dingjin*(410)

民族益生菌 产业领导者

WECARE—PROBIOTICS EXPERT

益生菌产品完整解决方案

产品出口世界80多个国家和地区

益生菌菌粉 · PROBIOTICS POWDER

产品

功能性菌粉/复合菌粉/芽孢杆菌
应用领域
日化(牙膏)

活性型菌粉/油溶性菌粉/灭活型菌粉/凝结

产品/农用产品/医药产品/乳制品/保健食品/食品

益生菌制剂 · PROBIOTIC DOSAGE FORM

产品

粉剂/颗粒剂/片剂/胶囊

应用领域

功能性食品/保健食品/医药产品等



发酵食品菌种 · FOOD STARTER CULTURES

产品

发酵乳菌种/乳酸菌饮料菌种/生物保鲜菌/家用餐
用酸奶发酵剂/酸奶发酵粉/泡菜发酵剂

应用领域

发酵乳/奶酪/乳酸菌饮料/发酵果蔬/家用食用酸奶等

产品

益生菌发酵原液/饮料
PROBIOTIC FERMENTATION BEVERAGE

浓缩乳酸菌饮料(原味、开
菲尔、酸奶风味)/康普茶
(果蔬汁/酵素等)

应用领域

餐饮(奶茶/餐饮/烘焙/水
吧等)商超/零售/电商等



微康益生菌

WECARE-PROBIOTICS

National probiotics

Chinese dream

民族菌
中国梦



ipa
INTERNATIONAL PROBIOTICS ASSOCIATION



业务合作热线
400-8518-553

微康益生菌(苏州)股份有限公司
江苏省苏州市吴江经济技术开发区
龙桥路1033号