

CA FSTA
JST Scopus

北大核心期刊
中国科技核心期刊CSTPCD

中国精品科技期刊
RCCSE中国核心学术期刊

中国农林核心期刊
中国生物医学文献服务系统SinoMed收录期刊

食品工业科技

Science and Technology of Food Industry

S H I P I N G O N G Y E K E J I

ISSN 1002—0306
CN 11-1759/TS

2022 15



食品工业科技编辑部
微信公众号

第43卷 Vol. 43



卡拉胶、琼脂、魔芋胶
为您提供专属的质构解决方案



ISSN 1002-0306



电话: 0592-5213819 传真: 0592-5213815
邮箱: sales@greenfreshfood.com
<http://www.greenfreshfood.com>

食品工业科技

SHIPIN GONGYE KEJI

2022年8月 第43卷 第15期

目 次

未来食品

- 食用木薯块根冻结特性及代谢产物分析 林立铭, 王琴飞, 余厚美, 徐缓, 张振文*(1)
基于代谢组学辨析广西长寿饮食模式对机体的有益影响 韩坤宸, 朱雯君, 赵海燕, 何潜祖, 马金克, 于晓涵, 张钦任, 李全阳*(9)

研究与探讨

- 超高压腌制对烤制猪肉品质的影响 王琳, 冉佩灵, 熊双丽*, 李安林(19)
不同加工方式对羊肚菌水提液鲜味及抗氧化性能的影响 卢琪, 薛淑静, 杨德, 王少华, 李露*(27)
不同品种糯米的粉质特性分析及对其冰点温度的影响 李真, 梁静静, 安阳, 黄忠民, 艾志录*(34)
超声和碳酸氢钠处理对绿豆浸泡特性的影响 刘阳, 李丹丹*, 陶阳, 张荣广, 韩永斌*(42)
加酶挤压对小麦淀粉结构和理化性质的影响 陈彩雯, 李丹丹*, 陶阳, 谢广杰, 韩永斌*(50)
虾夷扇贝肌肉丝氨酸蛋白酶的研究 任秋颖, 谢渊, 翁凌, 张凌晶, 章骞, 刘光明, 曹敏杰*(58)
挤压预糊化淀粉的性能及其添加对糙米发糕品质的影响 李小林, 李建勋, 张文娟, 肖紫鸣, 魏纪平, 宋文军*(66)
槲皮素、芦丁与大豆分离蛋白非共价作用机制及其功能性和消化性研究 赵矩阳*, 袁惠萍, 孙昕萌, 金聪(73)
中华鳖酶解产物的理化性质及促成骨细胞增殖活性分析 林泽鑫, 杨美莲, 吴超, 洪华贵, 杜明*(81)
负氧化还原电位电解水冷泡绿茶茶汤理化特性、抗氧化性能及香气成分研究 夏瑞, 钟耕*, 李恬, 杨万富, 高羽歌(89)
不同渗透方式对芒果脱水效率和品质的影响 赵红伟, 曹彬彬, 张谐天, 张钟元*, 李大婧, 聂梅梅, 顾千辉, 王云海, 牛丽影, 谢宏(98)
牛乳主要过敏原 α_{S1} -酪蛋白的纯化鉴定及其多克隆抗体的制备 何圣发, 龙彩云, 王娇, 熊梦, 赵江强, 燕燕, 董亚萍, 李欣, 陈红兵*(106)
NaCl对腌制兔肉食用品质的影响 何琪, 董怡, 邓莎, 向燕, 何培君, 何强*(115)

生物工程

- 枯草芽孢杆菌KC-WQ发酵液中抗菌脂肽的分离鉴定及发酵条件优化 钱荣, 续晓琪*, 许宗奇, 徐虹, 李莎, 徐铮, 罗正山(123)
屎肠球菌与酿酒酵母共发酵产 γ -氨基丁酸条件优化及机制研究 孙向阳, 汪杰, 姚红梅, 郑森心, 李婵媛, 张恕铭, 张庆*(132)
低聚半乳糖对植物乳杆菌发酵乳特性及抗蜡样芽孢杆菌活性的改善 刘乐, 邹开翔, 邵开生, 于晖, 陶雪莹, 魏华, 张志鸿*(139)
响应面法优化工业化独立发酵凝固型发酵乳的发酵工艺 黄娟*, 黄燕燕, 彭小霞(148)

食品工业科技

SHIPIN GONGYE KEJI

2022年8月 第43卷 第15期

目 次

工艺技术

- 槟榔加工副产物代料栽培对平菇子实体及物质转化的影响 包怡红, 贾雨彤, 赖章飞, 潘飞兵, 匡凤姣(157)
- 鲟鱼软骨制品的工艺优化及其对人软骨细胞炎症的调控 刘恒阁, 徐新星, 白帆, 汪金林, 高瑞昌, 刘康*, 赵元晖*(165)
- 全组分芝麻乳的制备工艺及贮藏稳定性 许克平, 王佳俐, 刘成梅, 邓利珍, 戴涛涛, 陈明舜, 陈军*(175)
- 新型燕麦酸奶制作工艺及其理化性质分析 祝烨媛, 赵钢, 王爱莉*(184)
- 响应面法优化发芽糙米酒茶复合饮料制备工艺 傅金凤, 黄美娜, 朱培渤, 牟哲萱, 程昊阳, 姜瞻梅*(193)
- 变性淀粉对卡仕达酱性能的影响及复配配方 邵崇璇, 田颖, 李义, 代建军, 洪雁*, 佟毅*(202)
- 小球藻胞内多糖提取纯化及其抗氧化活性 李思雨, 刘红全*, 孙寒, 徐琰杰, 黄磊恒, 龙寒, 凌宏林, 成江弈, 杨堃峰*(209)
- 佩兰黄酮的纯化及其抗氧化与抗运动疲劳作用 胡华(220)
- 响应面法优化草菇抗氧化肽的酶法制备工艺 王耀冉, 陈明杰, 查磊, 魏晨颖, 李治平, 赵妍*(227)
- 米糠蛋白-亚麻籽油乳液体系构建及其稳定性研究 赵福权, 王铖, 周嘉玲, 王珍珍, 余瞻, 吴致鑫, 沙如意*, 毛建卫*(234)
- 模糊评判结合响应面法优化小米太谷饼配方 张红旗, 魏一翔, 陈树俊*(244)

包装与机械

- 基于国际经验完善我国“健康选择”标识：以坚果炒货食品为例 黄泽颖(251)

食品安全

- 传统发酵与接种发酵酸肉安全品质特性的分析 李廷任, 赵金山*, 瞿金红*, 彭传涛, 张鹏, 赵佳怡(257)

分析检测

- 不同种植方式西瓜果实农药残留的比较 张忠祥, 沈琦, 康佳乐, 孙涛, 马彦鹏, 陶永霞*, 王成*(265)
- 牛蒡多糖特性分析及对脂多糖诱导巨噬细胞炎症的调节作用 朱姗姗, 张斌, 朱文卿, 陈锵, 张超杰, 郑振佳*(272)
- 红紫芽品种的茶类适制性研究 王秋霜, 曹冰冰, 王青, 秦丹丹, 潘晨东, 李波, 李红建, 方开星, 倪尔冬, 姜晓辉, 吴华玲*(279)
- HPLC法分别测定大苞荆芥中2种黄酮及其糖苷的含量 帕尔哈提·多力坤, 买买提江·阿布都瓦克, 朱金芳*, 刘烨, 买尔当·艾尼瓦尔(289)
- 金属有机骨架衍生氧化物材料作为MALDI-TOF MS基质用于氨基酸分析 朱禹豪, 杨亚非, 曹东丽*, 夏炎(298)

食品工业科技

SHIPIN GONGYE KEJI

2022年8月 第43卷 第15期

目 次

贮运保鲜

- 油茶皂素在香蕉保鲜中的应用 董晨, 易有金*, 刘思思, 李昌珠, 肖志红, 刘汝宽*(307)
不同厚度PE袋对冷链物流过程中荔枝褐变的影响 王淋靓, 刘帅民, 冯春梅*, 朱毅, 黎新荣, 檀业维, 陈蕊蕊(314)
基于GC-IMS分析不同成熟度百香果挥发性有机物的差异 罗杨, 冯涛, 王凯, 李德俊, 孟宪乐, 石铭亮, 王亮*(321)
散沫花提取物复合明胶膜对冷链运输及放置过程中牛肉品质的影响 任飞宇, 申亚军, 向芳*(329)

营养与保健

- 牦牛胶原蛋白肽降血糖效果研究 李金, 黄彪, 刘惠考, 陈烁, 雷绍南, 容明强, 谢华平*(338)
桑叶水提物改善肠肌运动及缓解便秘的作用 段晓峰, 王亚文, 耿旭芳, 赵甜, 李丽, 贾东升, 赵丁*(344)
马齿苋多不饱和脂肪酸成分分析及对HepG2细胞脂质堆积的影响 李冠文, 王辉敏, 杨金梅, 陈超, 张娜郡, 秦楠, 刘星*(352)
荔浦芋球蛋白结构表征及其对HepG2细胞糖代谢的影响 马二兰, 张帆, 吕春秋, 涂连, 王伟良, 林莹*(359)
文冠果芽茶与叶茶主要营养功能成分分析及抗氧化活性评价 杨眷俪, 许雪蓉, 张振军, 陈涛, 李珂, 李彩霞*, 高海宁, 姜伯玲(366)
绿茶、橘皮、大豆中酚类物质体外消化前后稳定性及抗氧化活性的研究 谢乐怡, 张兵, 李红艳*(374)
益生菌复合制剂对头孢曲松钠作用小鼠的抗氧化指标、细胞因子及肠道菌群的影响 郭子晨, 刘倩, 王韵婷, 王涵, 赵江燕, 赵雅欣, 孙雅煊, 戴雪伶*(383)

专题综述

- 果胶基复合包装在果蔬保鲜中的应用 王红迪, 段杏柯, 杨金艳, 杨芷璇, 刘凤霞*, 徐晓云, 潘思轶(392)
人的味觉敏感性测定方法研究进展 邱慧敏, 廉嘉欣, 程巧芬, 许行新, 侯帅, 陈军, 赵立*(401)
软骨素裂解酶的研究进展 肖梦圆, 武瑞赟, 李平兰*(409)
姜资源的国内专利和产业化发展趋势分析 邹冬倩, 严辉*, 周桂生, 张振宇, 郭盛, 杨健(418)
栀子黄色素提取、精制及药理活性的研究进展 汤丽琴, 刘昊澄, 温靖, 徐玉娟, 李俊*(428)
国内外牛肉相关法规标准研究进展 陈泽宇, 张云, 张信仁(436)
乳酸菌全基因组测序的应用进展 张彦位, 杨玲, 路江浩, 严超, 仵红岩, 李玲, 刘明月, 齐世华, 何方*(444)
健康糖果的研究进展 曾少雯, 李汴生*(451)
羧甲基半乳甘露聚糖研究进展 卞筱嘉, 李睿, 贾鑫, 程永强*(459)
茶叶挥发性成分提取及其香气特征分析研究进展 舒心, 高彦祥*(469)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Aug. 2022 Vol.43 NO.15

CONTENTS

Future Food

- Freezing Characteristics and Metabolite Analysis of Edible Cassava Root LIN Liming, WANG Qinfei, YU Houmei, XU Huan, ZHANG Zhenwen*(1)
Exploring the Beneficial Effects of Guangxi Longevity Dietary Patterns on Human Body Based on Metabolomics HAN Kunchen, ZHU Wenjun, ZHAO Haiyan, HE Qianzu, MA Jinke, YU Xiaohan, ZHANG Qinren, LI Quanyang*(9)

Research and Investigation

- Effect of Ultra-high Pressure Curing on the Quality of Roasted Pork WANG Lin, RAN Peiling, XIONG Shuangli*, LI Anlin(19)
Effects of Different Processing Methods on Umami Taste and Antioxidant Capability of Water Extracts of *Morchella esculenta* LU Qi, XUE Shujing, YANG De, WANG Shaohua, LI Lu*(27)
Characteristics Analysis of Different Glutinous Rice Flour and Its Influence on Freezing Point Temperature LI Zhen, LIANG Jingjing, AN Yang, HUANG Zhongmin, AI Zhili*(34)
Effect of Ultrasound and Sodium Bicarbonate Treatment on the Soaking Characteristics of Mung Beans LIU Yang, LI Dandan*, TAO Yang, ZHANG Rongguang, HAN Yongbin*(42)
Effect of Enzyme Extrusion on Structure and Physicochemical Properties of Wheat Starch CHEN Caiwen, LI Dandan*, TAO Yang, XIE Guangjie, HAN Yongbin*(50)
Study on Serine Proteinase in the Muscle of Yesso Scallops (*Mizuhopecten yessoensis*) REN Qiuying, XIE Yuan, WENG Ling, ZHANG Lingjing, ZHANG Qian, LIU Guangming, CAO Minjie*(58)
The Properties of Extruded Pregelatinized Starch and the Effect of Its Addition on the Quality of Steamed Brown Rice Cakes LI Xiaolin, LI Jianxun, ZHANG Wenjuan, XIAO Ziming, WEI Jiping, SONG Wenjun*(66)
The Effect of Non-covalent Interaction of Soy Protein Isolate with Quercetin and Rutin on Functional Properties and *in Vitro* Digestion Characteristics ZHAO Juyang*, YUAN Huiping, SUN Xinmeng, JIN Cong(73)
Analysis of the Physicochemical Properties and Osteocyte Proliferative Activity of the Enzymatic Hydrolysis Products of Chinese Soft-shelled Turtle LIN Zexin, YANG Meilian, WU Chao, HONG Huagui, DU Ming*(81)
Study on the Physicochemical Properties, Antioxidant Properties and Aroma Components of Cold Brewing Green Tea in Negative Oxidation-reduction Potential Electrolyzed Water XIA Rui, ZHONG Geng*, LI Tian, YANG Wanfu, GAO Yuge(89)
Comparison of Dehydration Efficiency and Quality of Mango with Different Osmotic Methods ZHAO Hongwei, CAO Binbin, ZHANG Xietian, ZHANG Zhongyuan*, LI Dajing, NIE Meimei, GU Qianhui, WANG Yunhai, NIU Liying, XIE Hong(98)
Purification, Identification and Polyclonal Antibody Development for Cow's Milk Major Allergen α_{SI} -Casein HE Shengfa, LONG Caiyun, WANG Jiao, XIONG Meng, ZHAO Jiangqiang, YAN Yan, DONG Yaping, LI Xin, CHEN Hongbing*(106)
Effects of NaCl on Edible Quality of Salted Rabbit Meat HE Qi, DONG Yi, DENG Sha, XIANG Yan, HE Peijun, HE Qiang*(115)

Bioengineering

- Isolation and Identification of Antibacterial Lipopeptides from *Bacillus subtilis* KC-WQ Fermentation Broth and Optimization of Fermentation Conditions QIAN Rong, XU Xiaoqi*, XU Zongqi, XU Hong, LI Sha, XU Zheng, LUO Zhengshan(123)
Optimization of Conditions for γ -Aminobutyric Acid Yield by Co-fermentation of *Enterococcus faecium* with *Saccharomyces cerevisiae* and Mechanism Research SUN Xiangyang, WANG Jie, YAO Hongmei, ZHENG Miaoxin, LI Chanyuan, ZHANG Shuming, ZHANG Qing*(132)
The Improvement of *Lactobacillus plantarum* Fermented Milk in Characterization and Anti-*Bacillus cereus* Activity by Galactooligosaccharides LIU Le, ZOU Kaixiang, SHAO Kaisheng, YU Hui, TAO Xueying, WEI Hua, ZHANG Zhihong*(139)
Optimization of the Fermentation Process of Industrialized Independent Fermentation Coagulated Fermented Milk by Response Surface Methodology HUANG Juan*, HUANG Yanyan, PENG Xiaoxia(148)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Aug. 2022 Vol.43 NO.15

CONTENTS

Processing Technology

- Effects of Areca Nut Processing By-product Substitute Cultivation on Fruiting Body and Material Transformation of *Pleurotus ostreatus* BAO Yihong, JIA Yutong, LAI Zhangfei, PAN Feibing, KUANG Fengjiao(157)
- Optimization of Sturgeon Cartilage Products and Its Regulation on Human Chondrocyte Inflammation LIU Hengge, XU Xinxing, BAI Fan, WANG Jinlin, GAO Ruichang, LIU Kang*, ZHAO Yuanhui*(165)
- Preparation Process and Storage Stability of Whole Sesame Milk XU Keping, WANG Jiali, LIU Chengmei, DENG Lizhen, DAI Taotao, CHEN Mingshun, CHEN Jun*(175)
- Processing Technology of A New Type of Oat Yogurt and Its Physical and Chemical Properties Analysis ZHU Yeyuan, ZHAO Gang, WANG Aili*(184)
- Optimization of Preparation Technology of Germinated Grown Rice Wine Tea Compound Beverage by Response Surface Method FU Jinfeng, HUANG Meina, ZHU Peibo, MU Zhexuan, CHENG Haoyang, JIANG Zhanmei*(193)
- Effect of Modified Starch on the Properties of Custard Sauce and Its Compound Formula SHAO Chongxuan, TIAN Ying, LI Yi, DAI Jianjun, HONG Yan*, TONG Yi*(202)
- Extraction and Purification of Intracellular Polysaccharide from *Chlorella vulgaris* and Its Antioxidant Activity LI Siyu, LIU Hongquan*, SUN Han, XU Yanjie, HUANG Leiheng, LONG Han, LING Honglin, CHENG Jiangyi, YANG Kunfeng*(209)
- Purification of Flavonoids from *Eupatorium fortunei* Turcz. and Its Anti-oxidant and Resisting Exercise Fatigue Effects HU Hua(220)
- Optimization of Enzymatic Preparation Technology of Antioxidant Peptide from *Volvariella volvacea* by Response Surface Methodology WANG Yaoran, CHEN Mingjie, ZHA Lei, WEI Chenying, LI Zhiping, ZHAO Yan*(227)
- Construction and Stability of Rice Bran Protein-Flaxseed Oil Emulsion System ZHAO Fuquan, WANG Cheng, ZHOU Jialing, WANG Zhenzhen, YU Zhan, WU Zhixin, SHA Ruyi*, MAO Jianwei*(234)
- Fuzzy Evaluation Combined with Response Surface Method to Optimize the Formula of Millet Taigu Cake ZHANG Hongqi, WEI Yixiang, CHEN Shujun*(244)

Packaging and Machinery

- Improvement of "Healthy Choice" Labeling in China Based on International Experience: Evidence from Roasted Seeds and Nuts HUANG Zeying(251)

Food Safety

- Analysis of Safe Quality Characteristics of Traditional Fermentation and Inoculation Fermented Sour Meat LI Tingren, ZHAO Jinshan*, ZANG Jinhong*, PENG Chuantao, ZHANG Peng, ZHAO Jiayi(257)

Analysis and Determination

- Comparison of Pesticide Residues in Watermelon Fruits with Different Planting Methods ZHANG Zhongxiang, SHEN Qi, KANG Jiale, SUN Tao, MA Yanpeng, TAO Yongxia*, WANG Cheng*(265)
- Analysis of Properties of Burdock Polysaccharide and Its Regulatory Effect on Lipopolysaccharide-induced Macrophage Inflammation ZHU Shanshan, ZHANG Bin, ZHU Wenqing, CHEN Qiang, ZHANG Chaojie, ZHENG Zhenjia*(272)
- Research on the Suitability of Teas Made from Fresh Tea Leaves of Purple Tea WANG Qiushuang, CAO Bingbing, WANG Qing, QIN Dandan, PAN Chendong, LI Bo, LI Hongjian, FANG Kaixing, NI Erdong, JIANG Xiaohui, WU Hualing*(279)
- Individual Determination of Two Kinds of Flavonoids and Their Glycosides in *Nepeta bracteata* by HPLC Parhat Dolkun, Muhammadjan Abduwaki, ZHU Jinsang*, LIU Ye, Mardan Anwar(289)
- MOF-derived Oxides Used as MALDI-TOF MS Matrix for the Determination of Amino Acids ZHU Yuhao, YANG Yafei, CAO Dongli*, XIA Yan(298)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Aug. 2022 Vol.43 NO.15

CONTENTS

Storage and Preservation

- Application of Camellia Saponin in the Preservation of Bananas *DONG Chen, YI Youjin*, LIU Sisi, LI Changzhu, XIAO Zhihong, LIU Rukuan**(307)
The Effect of Different Thickness Polyethylene Bags on Litchi Browning during Cold Chain Logistics *WANG Linliang, LIU Shuaimin, FENG Chunmei*, ZHU Yi, LI Xinrong, TAN Yewei, CHEN Ruirui*(314)
Analysis of Difference Volatile Organic Compounds in Passion Fruit with Different Maturity via GC-IMS *LUO Yang, FENG Tao, WANG Kai, LI Dejun, MENG Xianle, SHI Mingliang, WANG Liang*(321)
Effects of Henna Extract Composite Gelatin Film on the Quality of Beef during Cold Chain Transport and Placement *REN Feiyu, SHEN Yajun, XIANG Fang**(329)

Nutrition and Healthcare

- Study of Yak Collagen Peptides on Reducing Blood Sugar *LI Jin, HUANG Biao, LIU Huikao, CHEN Shuo, LEI Shaonan, RONG Mingqiang, XIE Huaping**(338)
Effect of Mulberry Leaf Water Extract on Improving Intestinal Muscle Movement and Relieving Constipation *DUAN Xiaofeng, WANG Yawen, GENG Xufang, ZHAO Tian, LI Li, JIA Dongsheng, ZHAO Ding**(344)
Composition Analysis of Polyunsaturated Fatty Acids in *Portulaca oleracea* and Its Effect on Lipid Accumulation in HepG2 Cells *LI Guanwen, WANG Huimin, YANG Jinmei, CHEN Chao, ZHANG Najun, QIN Nan, LIU Xing**(352)
Structural Characterization of Lipu Taro Globulin and Its Glucose Metabolism Activity on HepG2 Cells *MA Erlan, ZHANG Fan, LÜ Chunqiu, TU Lian, WANG Weiliang, LIN Ying*(359)
Main Nutritional and Functional Ingredients and Antioxidant Evaluation of *Xanthoceras sorbifolia* Bunge Bud Tea and Leaf Tea *YANG Juanli, XU Xuerong, ZHANG Zhenjun, CHEN Tao, LI Ke, LI Caixia*, GAO Haining, JIANG Boling*(366)
Study on the Stability and Antioxidant Activity of Phenolics in Green Tea, Citrus Peel and Soybean before and after *in Vitro* Digestion *XIE Leyi, ZHANG Bing, LI Hongyan**(374)
Effects of Probiotic Compound Preparations on Antioxidant Indexes, Cytokines and Intestinal Flora in Mice Treated with Ceftriaxone Sodium *GUO Zichen, LIU Qian, WANG Yunting, WANG Han, ZHAO Jiangyan, ZHAO Yaxin, SUN Yaxuan, DAI Xueling**(383)

Reviews

- Application of Pectin-based Composite Packaging in the Preservation of Fruits and Vegetables *WANG Hongdi, DUAN Xingke, YANG Jinyan, YANG Zhixuan, LIU Fengxia*, XU Xiaoyun, PAN Siyi*(392)
Research Progress of Methods for Measuring Human Taste Sensitivity *QIU Huimin, LIAN Jiaxin, CHENG Qiaofen, XU Xingxin, HOU Shuai, CHEN Jun, ZHAO Li**(401)
Research Progress in Chondroitinase *XIAO Mengyuan, WU Ruiyun, LI Pinglan**(409)
Analysis of Domestic Patent and Industrialization Development Trend of Ginger Medicine Resources *ZOU Dongqian, YAN Hui*, ZHOU Guisheng, ZHANG Zhenyu, GUO Sheng, YANG Jian*(418)
Research Progress on Extraction, Purification and Pharmacological Activity of Gardenia Yellow Pigment *TANG Liqin, LIU Haocheng, WEN Jing, XU Yujuan, LI Jun**(428)
Recent Progress in Regulations and Standards of Beef at Home and Abroad *CHEN Zeyu, ZHANG Yun, ZHANG Xinren*(436)
Application Progress of Lactic Acid Bacteria Whole Genome Sequencing *ZHANG Yanwei, YANG Ling, LU Jianghao, YAN Chao, WU Hongyan, LI Ling, LIU Mingyue, QI Shihua, HE Fang**(444)
Research Progress of Health Candy *ZENG Shaowen, LI Biansheng**(451)
Research Progress of Carboxymethyl Galactomannan *BIAN Xiaoja, LI Rui, JIA Xin, CHENG Yongqiang**(459)
Research Progress on Extraction of Volatile Compounds and Analysis of Aroma Characteristics in Tea *SHU Xin, GAO Yanxiang**(469)