



YE肽鲜系列 立体鲜味



肽。

分子量小于2000D
的食源性呈味肽

鲜。

富含多种鲜味物质
多维度鲜味



食品工业科技

SHIPIN GONGYE KEJI

2022年4月 第43卷 第8期

目 次

未来食品

- 提取方法对覆盆子多糖理化性质和体外生物活性的影响 田颖鹏, 陈洁, 汪磊*, 许飞(1)
基于网络药理学和分子对接探讨刺老苞防治骨质疏松症的作用机制 孙雅嘉, 孙九许, 侯思瀚, 燕梦云, 裴凌鹏*(11)
智能指示标签的制备及其在牛肉新鲜度监测中的应用
..... 王平, 王琼琼, 于鑫森, 张斌, 武杰, 潘磊庆, 张丽, 宋丽军*(22)

研究与探讨

- 柠檬汁纳米银抗菌复合膜的制备工艺优化及性能研究 马璟, 李蔚然, 王丽杰, 郝月薪, 胡泳华, 李娟, 陈巧玲*(31)
黑豆豆腐替代脂肪对肉丸品质特性的影响 刘树萍, 冯爽, 陆家慧, 苏晓文, 张佳美, 石长波(41)
渗透方式对真空冷冻干燥芒果细胞结构及品质的影响
..... 赵红伟, 曹彬彬, 张谐天, 张钟元, 李大婧, 聂梅梅, 顾千辉, 王云海, 魏本强, 牛丽影, 谢宏*(50)
热风干燥和真空冷冻干燥对猴头菇不同部位风味物质的影响 张毅航, 方东路, 仲磊, 胡秋辉, 赵立艳*(58)
不同加工方式下不同部位梅花鹿肉中氨基酸的含量分析 金春爱, 崔松焕, 宋超, 王荣灿, 王馨翊, 肖家美, 李亚丽*(68)
壳聚糖/活性白土糖用复合脱色剂的制备及其吸附特性研究 黄承都, 艾硕, 刘纯友, 任仙娥, 张昆明, 黄永春*(76)
柠檬醛缓释制剂的稳定性及其对黄曲霉菌的抑制作用 夏诗琪, 王培玲, 陈尚钘, 范国荣, 廖圣良, 王宗德*(85)
超高压对乳清浓缩蛋白结构的影响及其体外模拟消化产物的功能性分析 马寅龙, 郭锐斌, 孔祥丽, 滕国新, 许晓曦*(93)
豌豆浸泡过程中的吸水动力学研究 杨积鹏, 魏华, 刘建福*(105)
水力空化改性对玉米淀粉聚集态结构的影响 黄玉娟, 王昊翊, 黄永春, 黄承都(111)
不同产蛋白酶乳酸菌对风干牛肉蛋白质降解的影响 王俊钢, 李宇辉*, 岳建平, 刘成江, 王刚, 刘世琳(117)
表没食子儿茶素没食子酸酯与燕麦 β -葡聚糖复合物的形成及表征
..... 薛璐, 邢宇航, 段志豪, 陈绵鸿, 周伟, 李如一*, 李积华(124)

生物工程

- 基于Illumina MiSeq技术比较不同地区传统发酵大豆制品细菌多样性
..... 庞春霞, 李艺, 虞任莹, 甘甜, 郭斯统, 陈育如, 罗海波*(133)
李子腐败真菌的分离鉴定及抑菌剂对其抑制效果 焦文成, 周忠雨, 陈磊, 毕秀芳*, 刘蕾(141)
接种乳酸菌发酵剂对风干肠加工过程中理化性质及安全品质的影响 陈援援, 牛文秀, 马凯华, 梁丽雅, 马俪珍*(148)
柚皮素对 α -葡萄糖苷酶的抑制作用及其机制 周香菊, 陈雨琴, 尹忠平, 梁琦, 贺建威, 唐道邦, 陈继光*(157)

工艺技术

- 美国红鱼鱼鳞制备多肽金属螯合物的工艺优化 万婧倞, 吴鹏, 林凌, 刘源森, 唐旭*, 徐长安(165)

食品工业科技

SHIPIN GONGYE KEJI

2022年4月 第43卷 第8期

目 次

- 多工位压曲机压制大曲成型工艺优化 高 剑, 田建平*, 王开铸, 黄丹平, 罗惠波, 黄 丹, 吴相东(172)
- 天然低共熔溶剂提取翠云草中穗花杉双黄酮工艺的优化 李 刚, 蒋永梅+, 雷 杰, 张 凤, 黎维维, 李思慧, 刘 超, 刘 莉, 余家奇*, 王 刚*(180)
- 添加剂对豌豆蛋白高水分组织化挤出物品质的影响及复配配方优化 彭慧慧, 王思花, 张 静, 宋佳琳, 岳明慧, 王 鑫, 马成业*(188)
- 酒糟纤维素超声波辅助酶解工艺研究 柯巧媚, 曾 威, 帅雨桐, 金 建*(196)
- 高压蒸煮及微波预熟工艺改良糙米品质的研究 关桦楠*, 吴永存, 孙冰玉, 张 娜*(204)
- 球磨辅助提取花生壳黄酮工艺优化及其抗氧化活性研究 吕东灿, 侯婧霞, 姜广策, 李演鑫, 李程鹏, 王志敏*(212)
- 天然低共熔溶剂提取水飞蓟宾工艺优化及基于COSMO-SAC机理探讨 姚金昊, 肖 磊, 李春露, 刘芝涵, 高 军, 陈月圆, 崔志芳*(219)
- 甘薯渣多糖的提取工艺优化、结构鉴定及其功能活性研究 段 旭, 冉军舰, 孙俊良*, 梁新红, 刘剑桥, 王慧敏, 王济良(228)
- 微波真空干燥柠檬片护色剂配方优化及其品质变化 许青莲, 税玉儒, 邱 叶, 黄 博, 廖兴梅, 邢亚阁*, 车振明(238)
- 超声辅助碱性过氧化氢法提取琯溪蜜柚幼果纤维素的工艺优化及结构表征 李 昊, 何传波*, 熊何健, 魏好程, 张福祥, 倪 辉*(249)

食品安全

- 国际食品安全现代化监督检查实践与借鉴思考 李 强, 戴 岳, 张冰岩, 王思齐, 张宏蕊, 刘 文*(258)

分析检测

- 辅酶Q10类保健食品注册审评审批状况分析与建议 姜 雨, 李菲菲, 付 雨, 李雨虹, 尹秀文(264)
- 基于CoOOH纳米片氧化酶活性的比率荧光传感器检测抗坏血酸 贾宝珠, 蔡美玲, 邱芷靖, 袁钰佩, 何镇熹, 华 夏, 王碧蔓, 王 弘, 徐振林, 吴民富, 罗 林*(273)
- 基于酪蛋白免疫快速检测的羊奶鉴伪方法建立 邢常瑞, 刘崇靖, 孔志康, 赵小旭, 乔俊琴, 袁 建*, 练鸿振(281)
- 荧光光谱法研究链格孢霉毒素TeA与血清白蛋白的互作机理 李佳欣, 李道亮, 周鸿媛, 郭 婷, 张宇昊, 马 良*(288)
- 基于气相色谱-离子迁移谱技术分析不同包装条件对黄瓜风味的影响 王福成, 米 思, 李劲松, 王雨行, 王向红*(296)
- UPLC-ECD法同时测定不同产地女贞子中9种成分的含量 淳泽利, 朱 娅, 陈荣祥*(305)
- 高效液相色谱-串联质谱同位素内标法测定鸡肉中头孢菌素的不确定度评定 徐 幸, 张 燕, 舒 平, 杨卫花, 赵浩军, 董依依(312)
- 基于文献计量分析的动物源活性肽领域的态势分析 张丙云, 蔡早宁, 王珈玮, 潘立超, 郭晓鹏, 范文广, 任海伟*(320)

食品工业科技

SHIPIN GONGYE KEJI

2022年4月 第43卷 第8期

目 次

贮运保鲜

- 水杨酸对库尔勒香梨黑头病抑制及贮藏品质的影响 李自芹, 郭慧静, 魏晓春, 赵志永*(329)
沙棘酒贮藏期间非酶褐变研究 朱丹, 颜飞翔, 朱立斌, 闫公昕, 牛广财*, 宁志雪, 魏文毅(336)

营养与保健

- 葡萄籽油对急性肝损伤的保护作用 董颖, 陈鑫沛, 杨浩铎, 王莹莹, 王东营*, 汪学德(342)
英国红芸豆抗氧化肽组分对H₂O₂诱导PC12细胞氧化应激损伤的保护作用 穆秋霞, 赵玉滨, 董宪慧, 郑喜群, 王坤, 崔素萍*(348)
胶原蛋白肽与银耳多糖对衰老小鼠皮肤改善作用及机理研究 徐晓飞, 钟兴伟, 赵明月, 何瑞琪(357)
番石榴不同部位乙醇提取物的抗氧化、降血糖及酪氨酸酶抑制活性 庄远杯, 魏爱红, 陈堪彬, 张超, 刘付薇, 梁淑荷, 张声源*(365)
鹿茸废弃物的化学成分及抗氧化、促创面愈合活性研究 魏蔼玲, 曾彬, 周强, 李建钢, 曾大富, 郭力*, 叶强*(372)
草果甲醇溶出物抑制α-葡萄糖苷酶活性及调节血糖作用 解立斌, 陈佳+, 刷慧栋, 胡连霞, 韩爱云, 俞龙泉*(382)
用随机森林回归算法辨析长寿人群饮食特征与健康指标间量化关系 马金克, 宋瑶, 韩坤宸, 朱雯君, 于晓涵, 张钦任, 张曦予, 李全阳*(389)
葛仙米藻胆蛋白和藻蓝蛋白对S180荷瘤小鼠肿瘤生长的影响及其作用机制 余佳, 陈颖*, 马淑梅, 张瑞华, 王玉兰(399)

专题综述

- 螺旋藻的营养健康功能及在食品中应用研究进展 魏艳丽, 姜国庆, 彭坚, 鲁绯, 陈玉川, 李东, 许洪高*(406)
蛋白质-多酚复合物的形成机制及其功能性变化研究进展 赵矩阳, 袁惠萍, 孙昕萌(416)
葡萄酒涩感物质及其评价研究进展 赵擎豪, 王升楠, 杜国荣, 赵鹏涛, 成晨亚琼, 曹晓蒙, 刘慧, 王晓宇*(426)
降糖肽的制备、生物学效应及其构效关系研究进展 张廷新, 李富强, 张楠, 朱丽萍, 颜世敢*(433)
全谷物原料的营养特性及食品开发研究进展 尚珊, 瞿梁, 傅宝尚, 姜鹏飞, 刘莹, 祁立波*(443)
动态力学分析技术(DMA)在食品研究中的优势及应用进展 薛旭亮, 刘霞, 卢旭, 张龙涛, 郑宝东, 缪松*, 邓凯波*(453)
中国小龙虾产业发展现状和未来发展趋势 李楚君, 涂宗财, 温平威, 王辉*(463)
超声波对果蔬汁品质的影响研究进展 焦文成, 陈磊, 宋永程, 毕秀芳*, 刘蕾, 王雁(471)
纳米流体在液态食品杀菌中的应用及其作用机制研究进展 赵梦娜, 杨欣悦, 冯佳, 李莹, 董和亮, 任静, 夏秀芳*, 徐军*(481)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Apr. 2022 Vol.43 NO.8

CONTENTS

Future Food

- Effects of Extraction Methods on the Physicochemical Properties and Bioactivities *in Vitro* of Raspberry (*Rubus idaeus L.*) Polysaccharides TIAN Yingpeng, CHEN Jie, WANG Lei*, XU Fei(1)
- Mechanism of *Aralia echinocaulis* in Treatment of Osteoporosis Based on Network Pharmacology and Molecular Docking SUN Yajia, SUN Jiuxu, HOU Sihan, YAN Mengyun, PEI Lingpeng*(11)
- Preparation of Intelligent Indicator Label and Its Application in Beef Freshness Monitoring WANG Ping, WANG Qiongqiong, YU Xinmiao, ZHANG Bin, WU Jie, PAN Leiqing, ZHANG Li, SONG Lijun*(22)

Research and Investigation

- Preparation Process Optimization and Performance Research of Lemon Juice Nano Silver Antimicrobial Composite Membrane MA Jing, LI Weiran, WANG Lijie, HAO Yuexin, HU Yonghua, LI Juan, CHEN Qiaoling*(31)
- Effect of Replacing Fat with Black Bean Tofu on Quality Characteristics of Meatballs LIU Shupin, FENG Shuang, LU Jiahui, SU Xiaowen, ZHANG Jiamei, SHI Changbo(41)
- Effect of Osmotic Method on Cell Structure and Quality of Vacuum Freeze-dried Mango ZHAO Hongwei, CAO Binbin, ZHANG Xietian, ZHANG Zhongyuan, LI Dajing, NIE Meimei, GU Qianhui, WANG Yunhai, WEI Benqiang, NIU Liying, XIE Hong*(50)
- Effects of Hot Air-drying and Vacuum Freeze-drying on Flavor Components in Different Parts of *Hericium erinaceus* ZHANG Yihang, FANG Donglu, ZHONG Lei, HU Qiuhibi, ZHAO Liyan*(58)
- Content Analysis of Amino Acids in Different Processing Methods and Different Parts of Sika Deer Meat JIN Chun'ai, CUI Songhuan, SONG Chao, WANG Rongcan, WANG Xinyi, XIAO Jiamei, LI Yali*(68)
- Preparation and Adsorption Properties of Chitosan/Active Clay Composite as Sugar Juice Decolorization Agent HUANG Chengdu, AI Shuo, LIU Chunyou, REN Xian'e, ZHANG Kunming, HUANG Yongchun*(76)
- Stability of Citral Sustained-release Preparation and Its Inhibitory Effect on *Aspergillus flavus* XIA Shiqi, WANG Peiling, CHEN Shangxing, FAN Guorong, LIAO Shenliang, WANG Zongde*(85)
- Effect of Ultra High Pressure on the Structure of Whey Protein Concentrate and Functional Analysis of Simulated Digestion Products *in Vitro* MA Yinlong, GUO Ruibin, KONG Xiangli, TENG Guoxin, XU Xiaoxi*(93)
- Study on Water Absorption Kinetics of Peas during Soaking YANG Jipeng, WEI Hua, LIU Jianfu*(105)
- Effect of Hydraulic Cavitation Modification on the Aggregation Structure of Corn Starch HUANG Yujuan, WANG Haoyi, HUANG Yongchun, HUANG Chengdu(111)
- Effects of Different Protease-Producing Lactic Acid Bacteria on the Degradation of Dried Beef Protein WANG Jungang, LI Yuhui*, YUE Jianping, LIU Chengjiang, WANG Gang, LIU Shilin(117)
- Formation and Characterization of the Complex of Epigallocatechin Gallate and Oat β -Glucan XUE Lu, XING Yuhang, DUAN Zhihao, CHEN Mianhong, ZHOU Wei, LI Ruyi*, LI Jihua(124)

Bioengineering

- Comparison of Bacterial Diversity of Traditional Fermented Soybean Products from Different Regions Based on Illumina Miseq Technology PANG Chunxia, LI Yi, YU Renying, GAN Tian, GUO Sitong, CHEN Yuru, LUO Haibo*(133)
- Isolation and Identification of Spoilage Fungus in Plum and Antifungal Effects of Antifungal Agents on the Spoilage Fungus JIAO Wencheng, ZHOU Zhongyu, CHEN Lei, BI Xiufang*, LIU Lei(141)
- Effect of Inoculating Lactic Acid Bacteria Starter on Physicochemical Properties and Safety Quality of Air-dried Sausage During Air Drying CHEN Yuanyuan, NIU Wenxiu, MA Kaihua, LIANG Liya, MA Lizhen*(148)
- Inhibitory Effect of Naringin on α -Glucosidase and Its Mechanism ZHOU Xiangju, CHEN Yugui, YIN Zhongping, LIANG Qi, ZANG Jianwei, TANG Daobang, CHEN Jiguang*(157)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Apr. 2022 Vol.43 NO.8

CONTENTS

Processing Technology

- Optimization of the Technological Process for the Preparation of Polypeptide Metal Chelates from the Scale of *Sciaenops ocellatus* *WAN Jingliang, WU Peng, LIN Ling, LIU Yuansen, TANG Xu*, XU Chang'an*(165)
- Optimization of Molding Process of Daqu's Multi Position Press *GAO Jian, TIAN Jianping*, WANG Kaizhu, HUANG Danping, LUO Huibo, HUANG Dan, WU Xiangdong*(172)
- Natural Deep Eutectic Solvent Extraction of Amentoflavone from *Selaginella uncinata* *LI Gang, JIANG Yongmei*, LEI Jie, ZHANG Feng, LI Weiwei, LI Sihui, LIU Chao, LIU Li, YU Jiaqi*, WANG Gang**(180)
- Effects of Additives on the Quality of Pea Protein High-moisture Textured Extrudates and Optimization of Compound Formula *PENG Huihui, WANG Sihua, ZHANG Jing, SONG Jialin, YUE Minghui, WNAG Xin, MA Chengye**(188)
- Study on Ultrasonic-Assisted Enzymatic Hydrolysis of Distiller's Grains Cellulose *KE Qiaomei, ZENG Wei, SHUAI Yutong, JIN Jian**(196)
- Effect of High Pressure and Microwave Precooking Processes on Improving the Quality of Brown Rice *GUAN Huanan*, WU Yongcun, SUN Bingyu, ZHANG Na**(204)
- Optimization and Antioxidant Activity of Flavonoid Extraction from Peanut Shell Assisted by Ball Milling *LV Dongcan, HOU Jingxia, JIANG Guangce, LI Yanxin, LI Chengpeng, WANG Zhimin**(212)
- Optimization of Silybin Extraction Using Natural Deep Eutectic Solvents and Mechanism Discussion Based on COSMO-SAC *YAO Jinhao, XIAO Lei, LI Chunlu, LIU Zhihan, GAO Jun, CHEN Yueyuan, CUI Zhifang**(219)
- Study on Extraction Process Optimization, Structure Identification and Functional Activity of Polysaccharide from Sweet Potato Residue *DUAN Xu, RAN Junjian, SUN Junliang*, LIANG Xinhong, LIU Jianqiao, WANG Huimin, WANG Jiliang*(228)
- Color-protected Agents Formulation Optimization and Influence on Quality of Microwave Vacuum-Dried Lemon Slices *XU Qinglian, SHUI Yuru, QIU Ye, HUANG Bo, LIAO Xingmei, XING Yage*, CHE Zhenming*(238)
- Optimization of Ultrasonic Assisted Alkaline Hydrogen Peroxide Extraction and Structural Characterization of Cellulose from Young Fruit of Guanxi Honey Pomelo *LI Hao, HE Chuanbo*, XIONG Hejian, WEI Haocheng, ZHANG Fuxiang, NI Hui**(249)

Food Safety

- Practice and Reflection on Modernized Supervision and Inspection of International Food Safety *LI Qiang, DAI Yue, ZHANG Bingyan, WANG Siqi, ZHANG Hongrui, LIU Wen**(258)

Analysis and Determination

- Analysis and Suggestions of Evaluation and Approval for Health Foods Containing Coenzyme Q10 *JIANG Yu, LI Feifei, FU Yu, LI Yuhong, YIN Xiutwen*(264)
- Development of a Ratiometric Fluorescence Sensor for Ascorbic Acid Based on Oxidase-mimicking Activity of CoOOH Nanoflake *JIA Baozhu, CAI Meiling, QIU Zhijing, YUAN Yupei, HE Zhenxi, HUA Xia, WANG Biman, WANG Hong, XU Zhenlin, WU Minfu, LUO Lin**(273)
- Establishment of Goat Milk Forgery Detection Method Based on Casein Rapid Immunoassay *XING Changrui, LIU Chongjing, KONG Zhikang, ZHAO Xiaoxu, QIAO Junqin, YUAN Jian*, LIAN Hongzhen*(281)
- Interaction Mechanism between *Alternaria* mycotoxins TeA and Serum Albumin by Fluorescence Spectroscopy *LI Jiaxin, LI Daoliang, ZHOU Hongyuan, GUO Ting, ZHANG Yuhan, MA Liang**(288)
- Analysis of the Effect of Different Packaging Conditions on Cucumber Flavor Based on Gas Chromatography-Ion Mobility Spectrometry Technology *WANG Fucheng, MI Si, LI Jinsong, WANG Yuhang, WANG Xianghong**(296)
- Simultaneous Determination of Nine Components in Ligustri Lucidi Fructus from Different Habitats by UPLC-ECD *CHUN Zeli, ZHU Ya, CHEN Rongxiang**(305)
- Evaluation of Uncertainty in Determination of Cephalosporins in Chicken by High Performance Liquid Chromatography-Tandem Mass Spectrometry Isotope Internal Standard Method *XU Xing, ZHANG Yan, SHU Ping, YANG Weihua, ZHAO Haojun, DONG Yiyi*(312)
- Status and Trends of Animal-derived Active Peptides Based on Bibliometrics *ZHANG Bingyun, CAI Zaoning, WANG Jiawei, PAN Lichao, GUO Xiaopeng, FAN Wenguang, REN Haiwei**(320)

SCIENCE AND TECHNOLOGY OF FOOD INDUSTRY
SHIPIN GONGYE KEJI
Apr. 2022 Vol.43 NO.8

CONTENTS

Storage and Preservation

- Effect of Salicylic Acid on Control of Blackhead Disease and Storage Quality of Korla Fragrant Pear LI Ziqin, GUO Huijing, WEI Xiaochun, ZHAO Zhiyong*(329)
Research on Non-Enzymatic Browning of Sea Buckthorn Wine during Storage ZHU Dan, YAN Feixiang, ZHU Libin, YAN Gongxin, NIU Guangcai*, NING Zhixue, WEI Wenyi(336)

Nutrition and Healthcare

- Hepatoprotective Effects of Grape Seed Oil on Acute Liver Injury DONG Ying, CHEN Xinpei, YANG Haoduo, WANG Yingying, WANG Dongying*, Wang Xuede(342)
Protective Effects of British Red Kidney Bean Antioxidant Peptide Components on H₂O₂ Induced Oxidative Stress Damage in PC12 Cells MU Qiaoxia, ZHAO Yubin, DONG Xianhui, ZHENG Xiqun, WANG Kun, CUI Suping*(348)
Research on the Improvement Effects of Collagen Peptides and *Tremella fuciformis* Polysaccharides on the Skin Texture of Aging Mice and Its Mechanism XU Xiaofei, ZHONG Xingwei, ZHAO Mingyue, HE Ruiqi(357)
Antioxidant, Hypoglycemic Activities and Inhibitory Effect on Tyrosinase of Ethanol Extracts of Different Parts from *Psidium guajava* L. ZHUANG Yuanbei, WEI Aihong, CHENG Kanbin, ZHANG Chao, LIU Fuwei, LIANG Shuhe, ZHANG Shengyuan*(365)
Study on Chemical Constituents, Antioxidant and Wound Healing Promoting Activities of Pilose Antler Waste WEI Ailing, ZENG Bin, ZHOU Qiang, LI Jian'gang, ZENG Dafu, GUO Li*, YE Qiang*(372)
Inhibition of α-Glucosidase Activity and Regulation of Blood Glucose by Methanol Extracts from *Amomum tsao-ko* XIE Libin, CHEN Jia*, JU Huidong, HU Lianxia, HAN Aiyan, YU Longquan*(382)
Analysis of Quantitative Relationship between Dietary Characteristics and Health Indicators of Long-lived Population by Random Forest Regression Algorithm MA Jinke, SONG Yao, HAN Kunchen, ZHU Wenjun, YU Xiaohan, ZHANG Qinren, ZHANG Xiyu, LI Quanyang*(389)
Effects of Phycobiliprotein and Phycocyanin from *Nostoc sphaeroides* Kützing on the Growth of S180 Tumor-bearing Mice and Its Mechanism YU Jia, CHEN Ying*, MA Shumei, ZHANG Ruihua, WANG Yulan(399)

Reviews

- A Review of Nutrition and Health Functions of *Spirulina* and Its Application in Food Industry WEI Yanli, JIANG Guoqing, PENG Jian, LU Fei, CHEN Yuchuan, LI Dong, XU Honggao*(406)
A Systematic Review for the Formation Mechanism, Functional Properties of Protein-Polyphenol Compounds ZHAO Juyang, YUAN Huiping, SUN Xinmeng(416)
Research Progress on the Astringency Substances and Evaluation of Wine ZHAO Qinghao, WANG Shengnan, DU Guorong, ZHAO Pengtao, CHENG Chenyaqiong, CAO Xiaomeng, LIU Hui, WANG Xiaoyu*(426)
Advances in Preparation, Biological Effect and Structure-activity Relationship of Hypoglycemic Peptides ZHANG Tingxin, LI Fuqiang, ZHANG Nan, ZHU Liping, YAN Shigan*(433)
Nutritional Characteristics of Whole Grain and Product Development Progress SHANG Shan, ZANG Liang, FU Baoshang, JIANG Pengfei, LIU Ying, QI Libo*(443)
Advantages and Applications of Dynamic Mechanics Analysis Technique in Food Research XUE Xuliang, LIU Xia, LU Xu, ZHANG Longtao, ZHENG Baodong, MIAO Song*, DENG Kaibo*(453)
Present Situation and Future Development Trend of Crayfish Processing in China LI Chujun, TU Zongcai, WEN Pingwei, WANG Hui*(463)
Review on the Effect of Ultrasound on the Quality of Fruit and Vegetable Juice JIAO Wencheng, CHEN Lei, SONG Yongcheng, BI Xiufang*, LIU Lei, WANG Yan(471)
Application and Mechanism of Nanofluid in Liquid Food Sterilization ZHAO Mengna, YANG Xinyue, FENG Jia, LI Ying, DONG Heliang, REN Jing, XIA Xiufang*, XU Jun*(481)