



主管：中国商业联合会

主办：北京市食品研究所

出版：中国食品杂志社

编辑：《食品科学》编辑部

社长：王守伟

执行副社长：张立方

副社长：孙勇

主编：白建华

副主编：马永征

责编：张秀敏

编辑部：(010)83155446/47/48/49/50

(010)83155436(兼传真)

广告部：(010)83155438

(010)83152138(传真)

网址：www.chnfood.cn

电子信箱：chnfood@chnfood.cn

通信地址：北京市西城区禄长街头条4号

邮政编码：100050

国内发行：北京报刊发行局

邮发代号：2-439

国外总发行：中国国际图书贸易总公司

(北京399信箱)

国外代号：M686

国内统一连续出版物号：ISSN 1002-6630
CN 11-2206/TS

出版日期：每月15日、25日

排版：百林印刷厂

印刷：中国石油报社印刷厂

国内定价：25元/册

订阅方法：各地邮政局或本刊编辑部

广告经营许可证号：京大工商广字第0007号

法律顾问：张国印 律师 电话：13901354197

知识产权顾问：李桂玲 电话：13801335416

工艺技术

- 腰果梨抑菌活性物质提取工艺优化 苗子健等(1)
- 光皮木瓜绿原酸的提取及抗菌活性测定 胡仲秋等(8)
- 草鱼片的臭氧处理工艺研究 赵莉君等(14)
- 海蜇胶原蛋白提取工艺及促愈合作用研究 丁进锋等(19)
- 大米淀粉制备麦芽糖浆的工艺研究 易翠平等(24)
- Optimization of Ultrasound-assisted Extraction of Flavonoids from
Tartary Buckwheat Seedling by Response
Surface Methodology Gao Yuntao et al.(28)
- 响应面法优化闪式提取牛蒡苷的工艺优化 谢捷等(33)
- 牛蒡菊糖酶法提取 曹泽虹等(37)
- 纤维素酶酶解醇葛根素研究 王星敏等(46)
- 侧柏籽油的超声辅助提取及其脂肪酸组成分析 麻成金等(50)
- 鸡肉蛋白的酶解及其抗氧化活性研究 孙杨赢等(56)
- 动态超高压微射流预处理对香菇多糖得率的影响 姜颖等(62)
- 向日葵总黄酮工艺优化及含量测定 杨树平等(66)
- 超临界CO₂抗溶剂法制备木瓜蛋白酶超微颗粒 赵良忠等(70)
- 正交试验优化蔬菜中水溶态阳离子的离子色谱法提取工艺 杨树科等(74)
- 响应面法优化雄烯二酮生物转化法工艺 杨英等(78)
- 动态超高压微射流技术提取甘薯叶黄酮 李志等(83)
- 姜渣油脂的SF-CO₂萃取工艺及抗氧化效果研究 马超等(87)
- 响应面法优化微波提取野菊花抗氧化物质 褚福红等(90)
- 万寿菊花中反式叶黄素提取皂化工艺的优化 王闯等(95)
- 木聚糖酶Shearzyme 500L酶解蔗渣木聚糖的特性研究 石国良等(102)
- 超声波辅助提取南瓜籽油及其脂肪酸组成研究 范三红等(107)
- 水溶性大豆多糖的提取工艺研究 王立峰等(111)
- 火麻籽油超临界CO₂提取及脂肪酸组分测定 唐克华等(115)
- 添加剂对方便米饭特性的影响 郑志等(120)
- 花果山野生蕨菜多糖和黄酮的提取及含量测定 夏海涛等(124)
- 浓缩-结晶法制备辣椒碱类化合物工艺 张虽栓等(128)
- 复合抑制剂对菊芋酶促褐变的影响 王卫东等(134)
- 大薯膳食纤维的提取及其对自由基的清除作用 钟希琼(139)
- 柞蚕丝素/聚乳酸复合膜的制备及性能研究 付田霞等(142)
- 方便米饭的真空冷冻干燥工艺 周国燕等(147)
- 槟榔籽油的超临界CO₂萃取及其成分分析 朱莉等(151)
- 响应面法优化杏鲍菇菌糖多糖提取工艺 侯军等(155)
- 琐琐葡萄果实总黄酮提取工艺 祖丽皮亚·玉努斯(159)
- 食用香料2,4,5-三甲基噁唑和4-乙基-2,5-
二甲基噁唑的合成 王石等(163)
- 米糠多糖的超声波辅助纤维素酶-柠檬酸
联合提取及结构分析 迟海霞等(168)
- 海红果多酚提取工艺优化 程正涛等(172)

科 学

目次



第24期 总第397期

番茄及其制品中全反式番茄红素和β胡萝卜素含量的C ₃₀ -HPLC内标法定量分析	丁靖等(348)
大肠杆菌O157:H7胶体金试纸条研制	黄岭芳等(355)
电子鼻判别不同储藏条件下糙米品质的研究	宋伟等(360)
胶体金试纸条快速检测食品中磺胺二甲基嘧啶残留	林晓丽等(366)
羊乳中掺入牛乳的间接ELISA定量检测	薛海燕等(370)
葡萄园土壤中4种金属元素的测定及其对葡萄酒和葡萄酒的影响	张云峰等(374)
两种陈酿期山西老陈醋挥发性成分分析	苗志伟等(380)
液相色谱串联质谱法检测食品中的黄曲霉毒素响应曲面法优化红葡萄酒中主要芳香物质的SPME-GC分析方法	于静等(389)
充氮蒸馏-盐酸副玫瑰苯胺比色法测定水产品中亚硫酸盐	岑剑伟等(395)
近红外光谱法用于橄榄油的快速无损鉴别	王传现等(402)
跷跷火腿发酵过程中挥发性风味成分的变化	李诚等(405)
SPME-GC-MS分析近江牡蛎酶解液挥发性风味成分	刘晓丽等(410)
云南栽培3种颜色玛咖中总生物碱含量分析	甘瑾等(415)
纯种米曲霉发酵与自然发酵豆豉挥发性成分比较	蒋立文等(420)
炒制对山核桃仁营养成分的影响	邵亮亮等(424)
东北螯虾和克氏原螯虾肌肉营养成分比较	丁建英等(427)
化学发光酶免疫分析法检测食品中赭曲霉毒素	邱云青等(432)

包装贮运

抗坏血酸与壳聚糖处理对鲜切香芋贮藏效果的研究	胡位荣等(436)
紫胶涂膜常温贮藏对椴柑挥发性成分的影响	郑华等(440)
二丁基羟甲苯对调理鸡肝贮藏过程中抗氧化效果的影响	孙灵霞等(445)
丰水梨自发气调及近冰温贮藏保鲜试验研究	王志华等(449)
壳聚糖涂膜对鸡蛋品质的影响	陈常秀(453)
生物保鲜剂对“白凤”桃和“巨峰”葡萄采后贮藏生理的影响	曾顺德等(457)
壳聚糖与1-MCP处理对芒果货架期品质的影响	白欢等(461)
臭氧水对鲢鱼肉保鲜效果的研究	闫师杰等(465)
猪肚菇子实体发育过程中抗氧化酶活性的变化	董洪新等(469)
不同包装条件下冷却猪肉品质特征指标及动态模型研究	何帆等(473)

技术应用

十二烷基苯磺酸酯淀粉的制备	闫怀义等(479)
野生猕猴桃干酒酿造工艺	王励治等(484)
葛粉软糖生产工艺优化	顾仁勇等(488)
东干轮叶党参脆片加工工艺	尹春梅等(491)
富含降压物质γ-氨基丁酸发酵饮料的研制	李若鲲等(494)
香蕉酸牛乳发酵工艺	郑亚琴(498)

食品科学》2010年总目录	(502)
---------------------	-------

《食品科学》自1980年创刊以来获得以

下殊荣

- 国家自然科学基金资助重点学术期刊
- 2003年全国商业科技进步二等奖
- 2003—2010年连续八届百种中国杰出学术期刊
- 中国精品科技期刊
- 中国权威学术期刊
- 中文核心期刊
- 中国科技核心期刊
- 中国期刊方阵双效期刊
- 学位与研究生教育中文重要期刊
- 中国科学引文数据库核心库收录期刊
- 美国《化学文摘》收录期刊
- 英国《食品科技文摘》收录期刊
- 日本科学技术社数据库收录期刊
- 《中国期刊网》重点收录期刊
- 中国生物学文献数据库收录期刊
- 《中国学术期刊文摘》(英文版)收录期刊

声明

由于我刊被《中国期刊网》全文收录,故向本刊投稿者若未作声明,均视为其文稿刊登后可供以上数据库收录、转载并上网发行;其作者文章著作权使用费与稿酬一次付清,本刊不再另付其他报酬。若作者不同意自己的文章在以上数据库刊载,请投稿时在稿件中注明。



Organization in Charge:

China General Chamber of Commerce (CGCC)

Sponsored by: Beijing Food Research Institute

Published by: China Food Publishing Company

Edited by: Editorial Department of *Food Science Journal*

President: Wang Shouwei

Executive Associate Director: Zhang Lifang

Associate Director: Sun Yong

Chief Editor: Bai Jianhua

Deputy Chief Editor: Ma Yongzheng

Responsible Editor: Zhang Xiumin

Tel of Editorial Department:

+86 10 83155446/47/48/49/50-8022

+86 10 83155436 (Fax)

Tel of Advertising Department:

+86 10 83155438

+86 10 83152138 (Fax)

Website: www.chnfood.cn

E-mail: chnfood@chnfood.cn

Address: No.4 Toutiao, Luchang Street, Xicheng District, Beijing, China

Postcode: 100050

Distributed by: Beijing Post Bureau

Issue Code: 2-439

Overseas Distributed by:

China International Book Trading Corporation
(P.O. Box 399, Beijing 100044, China)

Overseas Code: M686

Domestic Standard Serial Number: ISSN 1002-6630
CN 11-2206/TS

Publication Date: the 15th and 25th of Every Month

Overseas Price: US \$ 15 per Issue

Extraction of Antibacterial Materials from Cashew Apple	Miao Zijian et al.(1
Extraction of Chlorogenic Acid from Fruit of <i>Chaenomeles sinensis</i> Koehne and Evaluation of Its Antibacterial Activity	Hu Zhongqiu et al.(8
Ozone Treatment Technology of Grass Carp Slices	Zhao Lijun et al.(14
Extraction of Collagen from Jellyfish (<i>Rhopilema esculentum</i>) and Wound Healing-Promoting Effect in Mouse	Ding Jinfeng et al.(19
Preparation of Maltose Syrup from Rice Starch	Yi Cuiping et al.(24
Optimization of Ultrasound-assisted Extraction of Flavonoids from Tartary Buckwheat Seedling by Response Surface Methodology	Gao Yuntao et al.(28
Optimization of Homogenate Extraction for Arctiin from <i>Arctium</i> <i>lappa</i> L. by Response Surface Methodology	Xie Jie et al.(33
Enzymatic Extraction of Inulin from Burdock (<i>Arctium lappa</i> L.) Root	Cao Zehong et al.(37
Ethanol Extraction of Puerarin by Cellulase Hydrolysis	Wang Xingmin et al.(46
Ultrasound-assisted Extraction and Fatty Acid Composition of Biota Orientalis Seed Oil	Ma Chengjin et al.(50
Enzymatic Hydrolysis of Chicken Protein and Antioxidant Activity of Antioxidant Peptide	Sun Yangying et al.(56
Effect of Dynamic High-pressure Microfluidization Pretreatment on the Yield of Lentinan	Jiang Ying et al.(62
Extraction and Determination of Total Flavonoids from <i>Helianthus annuus</i> L.	Yang Shuping et al.(66
Preparation Processing of Ultrafine Papain Particle by Supercritical Carbon Dioxide Anti-solvent Method	Zhao Liangzhong et al.(70
Extraction and Determination of Water-soluble Cations in Vegetables	Yang Shuke et al.(74
Optimization of Androstenedione Bioconversion by Response Surface Methodology	Yang Ying et al.(78
Extraction of Flavonoids from Sweet Potato Leaves by Dynamic High-pressure Microfluidization Technology	Li Zhi et al.(83
Supercritical Fluid CO ₂ Extraction of Oleoresin from Ginger Residues and Its Antioxidant Activity	Ma Chao et al.(87
Optimization of Microwave Extraction Conditions for Antioxidant Materials from <i>Chrysanthemum indicum</i> L. by Response Surface Methodology	Chu Fuhong et al.(90
Extraction and Saponification of Trans-lutein from Marigold Flowers	Wang Chuang et al.(95
Enzymatic Hydrolysis Properties of Bagasse Xylan by Xylanase Shearzyme 500L	Shi Guoliang et al.(102
Ultrasound-assisted Extraction and Fatty Acid Compositions of Pumpkin Seed Oil	Fan Sanhong et al.(107
Extraction Processing of Soluble Soybean Polysaccharides	Wang Lifeng et al.(111
Supercritical CO ₂ Extraction of <i>Pyracantha fortuneana</i> Seed Oil and Determination of Fatty Acid Compositions	Tang Kehua et al.(115
Effect of Food Additive on Properties of Instant Rice	Zheng Zhi et al.(120
Extraction and Content Determination of Polysaccharides and Flavonoids from Wild <i>Pteridium aquilinum</i>	Xia Haitao et al.(124
Preparation of Capsaicin by Condensation and Crystallization	Zhang Suishuan et al.(128
Effect of Compound Anti-browning Agents on Enzymatic Browning of <i>Helianthus tuberosus</i> L.	Wang Weidong et al.(134
Extraction of Dietary Fiber from Big Yam and its Scavenging Capability on Free Radicals	Zhong Xiqiong(13
Preparation and Properties of <i>Antheraea pernyi</i> Silk Fibroin-Poly(lactic Acid Composite Film	Fu Tianxia et al.(14
Vacuum Freeze-drying Processing of Instant Rice	Zhou Guoyan et al.(14
Supercritical Fluid CO ₂ Extraction and Fatty Acid Composition Analysis of Betel Nut Oil	Zhu Li et al.(15
Optimization of Extraction Processing of Polysaccharide from Waste Materials of <i>Pleurotus eryngii</i> by Response Surface Methodology	Hou Jun et al.(15
Extraction Processing of Total Flavonoids from <i>Vitis vinifera</i> L.	Zulfiya Yunus(15
Synthesis of Flavors 2,4,5-Trimethyloxazole and 2,5-Dimethyl-4-ethylloxazole	Wang Shi et al.(16
Combinatorial Extraction and Structure Analysis of Rice Bran Polysaccharide	Chi Haixia et al.(16
Extraction Processing of Polyphenols from <i>Malus micromalus</i> Makino	Cheng Zhengtao et al.(17
Optimization of Two-phase Solvent System Extraction Processing for Isoflavone from <i>Flos puerariae</i> by Response Surface Methodology	Feng Weixi et al.(17
Ultrasound-assisted Extraction of Ostrich Oil	Li Xiaoping et al.(18



Optimization of Preparation Processing for Chromium Amino Acid Chelated by Response Surface Analysis	Guo Teng et al.(186)
Extraction Processing of Water-soluble Dietary Fiber from <i>Allium chinense</i> Leaves	Su Wei et al.(192)
Ultrasound-assisted Extraction and Biological Activity of Total Flavonoids from <i>Phellinus igniarius</i>	Hui Jing et al.(195)
Preparation Processing of Shrimp Flavorings by Microwave-heating Maillard Reaction Method and Determination of Volatile Aroma Compounds	Xie Wancui et al.(199)
Optimal Extraction Processing of Corn Germ Oil through Water-Enzymolysis Method	Zhao Wei et al.(206)
Microwave-assisted Extraction of Polyphenols from <i>Auricularia auricula</i>	Chen Gang et al.(210)
Extraction and Antioxidant Activity of Total Flavonoids from <i>Patrinia</i>	Meng Liangyu et al.(214)
Hydrogenation of Soybean Lecithin Power in Supercritical Carbon Dioxide	Song Yuqing et al.(218)
Separation, Purification and Activity of ACE Inhibitory Peptides from Oat	Wang Shuang et al.(222)
Optimization of Extraction Processing for Water-soluble Polysaccharides from <i>Flammulina velutipes</i>	Kong Xiaoxue et al.(230)
Extraction of Garlic Oil by Molecular Distillation Method Cui Gang(236)
Detection and Evaluation of Biological Amine Produced by Lactic Acid Bacteria for Vegetable Fermentation ...	Tian Fengwei et al.(241)
Use of Gas Chromatography with Flame Photometric Detection for Determination of Tributyltin and Triphenyltin in White Spirit	Li Juan et al.(246)
Simultaneous Determination of Aflatoxins and Ochratoxin A in Cereal Grains by High Performance Liquid Chromatography	Yang Lin et al.(250)
Determination of Ampicillin Residues in Milk by Receptor-binding Assay	Sun Yonghai et al.(255)
SPME-GC-MS Analysis of Aromatic Compositions in Valencia Orange Juice During Processing Units	Guo Li et al.(259)
AFLP Fingerprinting for Identifying Geographical Origins of 31 Sun-dried Tea (Maocha) Samples	Ji Pengzhang et al.(264)
Free and Glycosidically Bound Volatile Flavor Compounds in Fruit of <i>Litchi chinensis</i> Huaizhi	Li Chunmei et al.(268)
Detection of <i>Listeria monocytogenes</i> in Food by Sandwich ELISA	Duan Xia et al.(272)
Determination of 3,5,6-Trichloro-2-pyridinol in Vegetables by Gas Chromatography-Mass Spectrometry	Xie Juan et al.(277)
Determination of Hyperin in <i>Rosa davurica</i> Pall. by HPLC	Zhong Fangli et al.(281)
Use of Matrix Solid-Phase Dispersion and Ultra Performance Liquid Chromatography for Determination of Para Red and Sudan I-IV in Egg Yolk	Hou Xiaolin et al.(285)
Determination of Olaquinox Marker Residue in Animal Tissues by HPLC	Zhang Xiaojun et al.(289)
SPME-GC-MS Analysis of Volatile Compounds from Four Xinjiang Monofloral Honey	Su Youzhi et al.(293)
Quantitative Structure-Retention Relationship Analysis on Volatile Flavor Compounds of Nanjing Water Boiled Salted Duck	Du Xihua et al.(300)
HPLC Determination of Polyphenols in Green Tea	Hou Dongyan et al.(305)
Extraction Methods of PCR-detectable <i>Escherichia coli</i> Genomic DNA in Milk	Song Hongxin et al.(308)
Quantitative Structure-Retention Relationships Analysis on Aroma Compounds of Blackberry Wine	Feng Ziya et al.(311)
Iodometric Determination of 2-Keto-D-gluconic Acid in Fermentation Broth	Feng Xiaoyan et al.(314)
Rapid Determination of Curcumin in Preserved Vegetables by High Performance Liquid Chromatography	Zhang Shufen et al.(318)
Discrimination of Fermented Soy Sauce and Blended Soy Sauce by FT-IR	Qiu Dandan et al.(322)
Comparison of Volatile Flavor Components of Yak and Dzo Meat from Tibet	Luo Zhang et al.(325)
Effect of Germanium in Culture Medium on Main Active Component of <i>Cordyceps militaris</i>	Chen Hongwei et al.(329)
Rapid Detection Methods for Anthocyanins in Blueberry Beverage	Song Yangcheng et al.(334)
Determination of Inorganic Elements in Preserved Eggs by ICP-AES	Zhao Yan et al.(337)
Extraction and Determination of Vitamin B ₂ in Millet	Dong Yonggang et al.(341)
Nutritional Compositions in Fruit of Maca (<i>Lepidium meyenii</i> Walp.) Cultivated in Yunnan	Du Ping et al.(345)
Quantification of All-trans-lycopene and β -Carotene from Tomato and Its Products by Internal Standard Method on C ₁₈ -HPLC	Ding Jing et al.(348)
Preparation of Colloidal Gold Strip for Detection of <i>Escherichia coli</i> O157:H7	Huang Lingfang et al.(355)
Discriminating the Quality of Brown Rice Stored at Different Conditions by Electronic Nose	Song Wei et al.(360)
Rapid Detection of Sulfadiazine Residue in Food by Colloidal Gold Strips	Lin Xiaoli et al.(366)
Indirect ELISA for Detection and Quantification of Bovine Milk in Goat Milk	Xue Haiyan et al.(370)
Determination of Four Metal Elements in Vineyard Soil and the Effect on Grape and Grape Wine	Zhang Yunfeng et al.(374)
Analysis of Volatile Components in Shanxi Overmature Vinegar with Different Aging Periods	Miao Zhiwei et al.(380)
Determination of Aflatoxins in Food by Liquid Chromatography-Tandem Mass Spectrometry	Zheng Yan et al.(385)
SPME-GC Analysis of Aromatic Components in Red Wine by Response Surface Methodology	Yu Jing et al.(389)
Determination of Sulfite in Aquatic Products by Nitrogen Distillation-Pararosaniline Hydrochloride Spectrophotometric Method	Cen Jianwei et al.(395)
Nondestructive Identification of Olive Oil by Near Infrared Spectroscopy	Wang Chuanxian et al.(402)
Change in Volatile Flavor Components in Qiaopi Ham During Fermentation	Li Cheng et al.(405)
Analysis of Volatile Components in <i>Ostrea rivularis</i> Hydrolysates by SPME-GC-MS	Liu Xiaoli et al.(410)
Total Alkaloids in Maca (<i>Lepidium meyenii</i>) Cultivated in Yunnan	Gan Jin et al.(415)
Comparison of Volatile Components in Fermented Douchi by <i>Aspergillus oryzae</i> and Natural Method	Jiang Liwen et al.(420)
Effect of Frying on Nutritional Compositions of Walnuts	Shao Liangliang et al.(424)
Comparison of Nutritional Compositions in Muscle of <i>Cambaroides dauricus</i> and <i>Procambarus clarkii</i>	Ding Jianying et al.(427)
Detection of Ochratoxin A in Food by Chemiluminescent Immunoassay	Qiu Yunqing et al.(432)
Effects of Ascorbic Acid and Chitosan Treatments on Physiological Changes of Fresh-cut Taro during Storage	Hu Weirong et al.(436)
Effect of Shellac Coating Treatment on Volatile Components of Ponkan during the Storage at Room Temperature	Zheng Hua et al.(440)
Antioxidant Effect of BHT in Prepared Chicken Liver During Storage	Sun Lingxia et al.(445)
Preservative Effect of MAP and Near Freezing Point Storage on Housui Pear	Wang Zhihua et al.(449)
Effect of Chitosan-coating on Egg Quality	Chen Changxiu (453)
Effect of Biological Preservative on Postharvest Physiology of "Baifeng" Peach and "Jufeng" Grape	Zeng Shunde et al.(457)
Effect of Chitosan and 1-Methylcyclopropene Treatments on Quality of Mango during Storage	Bai Huan et al.(461)
Preservative Effect of Ozone Water Treatment on Catfish Meat	Yan Shijie et al.(465)
Change of Antioxidant Enzyme Activities in Fruit Body Development Process of <i>Panus giganteus</i>	Dong Hongxin et al.(469)
Characteristic Index and Dynamic Model of Chilled Pork under Different Package Conditions	He Fan et al.(473)
Preparation of Starch Dodecylbenzene Sulfonate	Yan Huaiyi et al.(479)
Brewing Processing of Kiwifruit Dry Wine	Wang Lizhi et al.(484)
Optimization of Preparation Processing of Soft Candy with Kudzu Powder	Gu Renyong et al.(488)
Preparation Processing for Freeze-dried Chips of <i>Codonopsis lanceolata</i>	Yin Chunmei et al.(491)
Development of GABA-rich Fermented Beverage with Blood-pressure-lowering Function	Li Ruokun et al.(494)
Fermentation Processing of Banana Yogurt	Zheng Yaqin(498)