

食品科学

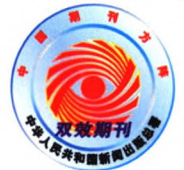
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目次

食品

2020年 第41卷

食品化学

大豆球蛋白-花青素Pickering乳液性质.....鞠梦楠, 祝 钢, 陈红宇, 兰 天, 董亚博, 温家煜, 江连洲, 隋晓楠*(1)

蓝靛果多糖功能特性、结构及抗糖基化活性.....徐雅琴, 刘柠月, 李大龙, 任耀宇, 董晓彤, 杨 昱, 王丽波*(8)

焦磷酸钠对氧化猪肉肌原纤维蛋白的谷氨酰胺转移酶交联反应及凝胶性能的影响.....孙 悦, 耿晓茜, 张月姝, 王 石, 石 蕊, 赵虹霏, 李春强*(15)

变性淀粉对肌原纤维蛋白凝胶特性的影响.....吴 香, 李新福, 李 聪, 杨 婷, 周 辉, 杜先锋*, 徐宝才*(22)

食盐添加量对哈尔滨风干肠脂质和蛋白氧化及挥发性化合物形成的影响.....温荣欣, 扈莹莹, 殷小钰, 王 妍, 孔保华, 陈 倩*(29)

TSP与SPH复合物对面团特性及面条品质的影响机制.....张莹莹, 郭兴凤*, 王瑞红, 石长硕, 任 聪*(37)

酸性条件下根皮苷对低酯果胶流变特性、抗氧化活性及微观结构的影响.....张舒翼, 丑述睿, 崔惠军, 王撼辰, 刘 璇, 李 斌*(43)

柠檬酸浸泡对蒸谷糙米碾米过程中蒸谷米镉含量和品质的影响.....周显青, 张鹏举, 张玉荣*, 彭 超*(50)

大豆7S、11S蛋白的结构与热致凝胶特性的分析.....冯 芳, 刘文豪, 陈志刚*(58)

黑果腺肋花楸花色苷与果胶的结合对其稳定性的影响.....魏婧琦, 李冬男*, 孟宪军*(65)

山楂叶多糖对发酵乳品质及抗氧化活性的影响.....赵岩岩, 赵圣明*, 李 帅, 康壮丽, 王正荣, 朱明明, 赵 璐, 马汉军, 何鸿举*(73)

生物工程

不同载体固定化蒙氏肠球菌发酵蛋壳制备乳酸钙.....赵静丽, 刘远远, 马美湖*(80)

布氏乳杆菌产 γ -氨基丁酸发酵条件的优化.....司阔林, 徐捐捐, 岳田利, 袁亚宏, 郭春锋*(87)

体外结肠发酵对青稞膳食纤维中酚类化合物的含量及抗氧化活性的影响.....邹青飞, 杨士花, 李永强*, 黄勇桦, 黄佳琦, 李 晴, 李梓毓, 黄艾祥*(94)

酸-冷交互胁迫对保护冷冻干燥发酵乳杆菌活性的作用.....杨 婕, 郭金凤, 李宝坤*, 卢士玲, 王庆玲, 董 娟, 蒋彩虹, 姬 华, 王腾斌*(101)

乙醇降解菌种的筛选及其发酵乳产品解酒功效评价.....刘威良, 毛瑞霞, 王雪峰*, 姬 昱, 赵存朝, 魏光强, 黄艾祥*(107)

发酵条件对植物乳杆菌叶酸合成的影响.....李强坤, 柳陈坚, 罗义勇, 杨 恩, 李晓然*(114)

敲除 $ptsG$ 基因及共表达透明颤菌血红蛋白提高大肠杆菌SHMT产量.....韩 琴, 徐新星, 王儒昕, 李 鑫, 闫达中, 吴 菁, 刘 军*(119)

利用Illumina MiSeq测序分析手筑茯砖茶发酵及干燥阶段真菌群落多样性.....陈梦娟, 蒋立文*, 徐元昊, 周红丽, 周 辉*(126)

热预处理对蓝蛤酶解及酶解液呈味特性的影响.....李学鹏, 刘晏玮, 谢晓霞, 朱文慧, 励建荣*, 张玉玉, 李婷婷, 于建洋, 牟伟丽*(133)

乳酸菌抑制 N -亚硝胺形成的机理探究及应用效果.....李秀明, 刘静静, 闫利娟, 杨 华, 王 洋, 马俪珍*(141)

Selection of Indigenous *Saccharomyces cerevisiae* Strains from Spontaneous Fermentation of Vidal Icewine in Huanren Region and Evaluation of Their Oenological Properties SHEN Jingyun, ZHANG Boqin, DUAN Changqing, YAN Guoliang* (148)

产 β -D-半乳糖苷酶马克斯克鲁维酵母的分离鉴定及其产酶特性.....郑 义, 张 健, 曹永强, 赵 笑, 余志坚, 陈 超, 杨贞耐*(158)

接种不同嗜杀特性的酿酒酵母对赤霞珠发酵中酵母多样性的影响.....孙 悦, 张方方, 褚遂兴, 李佳幸, 邵 帅, 张军翔*(166)

科 学

目 次



第02期 总第615期

具抗氧化功能益生菌菌株筛选及其对丙烯酰胺

诱导肠上皮细胞氧化损伤的保护作用 李 桐, 吴思琪, 曹 鑫, 宋静颐, 张红星, 谢远红, 金君华*(173)
面向规模化应用的竹荪多糖液态深层发酵工艺优化 冯 杰, 冯 娜, 刘艳芳, 唐庆九,
周 帅, 刘 方, 张劲松, 杨 焱*(181)

酱香型白酒机械化酿造不同轮次堆积发酵

细菌菌群结构多样性分析 王 欢, 席德州, 黄永光*, 曹文涛, 尤小龙, 程平言, 胡 峰(188)
四川浓香型大曲生产中酵母菌、芽孢杆菌与工艺指标的关联性分析 向慧平, 林宜锦, 关统伟*, 张家旭, 尚红光,
赵小林, 焦士蓉, 冯 栩, 杨 阳(196)

代谢工程改造大肠杆菌合成反式-4-羟基-L-脯氨酸 李 强, 韩亚昆, 蒋 帅, 张 悦,
吴鹤云, 徐庆阳, 谢希贤*(202)

传统大豆发酵食品中纳豆芽孢杆菌的分离及纳豆发酵 刘彦敏, 沈 璐, 王 康, 严金平, 伊日布斯*(208)
新老窖池黄水的差异性及静置培养对其影响 张会敏, 孟雅静, 王艳丽, 李安军,
刘国英, 袁志强, 张 严, 邢新会*(215)

成分分析

马铃薯粉对面包烘焙特性与风味化合物的影响 孟 宁, 孙 莹, 刘 明, 张培茵*, 刘艳香, 谭 斌*(223)
椒麻鸡赋味汤料制备中主要基料对香气品质的影响 耿秋月, 田洪磊, 詹 萍*, 王 鹏,
席嘉佩, 姬云云, 王永晓(230)

不同地域特色熏鸡非盐呈味物质比较分析 刘登勇, 赵志南, 吴金城, 邹玉峰, 屈文娜, 李 妍(238)
基于HS-SPME/GC×GC-TOFMS/OAV不同栗香特征绿茶关键香气组分分析 张铭铭, 尹洪旭, 邓余良, 姚月凤,
江用文, 滑金杰, 袁海波*, 杨艳芹*(244)

原味沙拉酱的营养评价与关键风味成分分析 张彩霞, 奚印慈, 柳泽琢也, 周 纷, 尹明雨, 牛 琛, 王锡昌*(253)
郫县豆瓣挥发性物质变化规律及特征香气物质形成机理 林洪斌, 毕小朋, 方佳兴,
刘 燕, 刘 平, 丁文武, 车振明, 何 强*(259)

工艺技术

基于内源乳化法和喷雾干燥优化制备花色苷微胶囊及其稳定性分析 毛 莹, 帅晓艳, 王惠玲, 周 兰,
李 佳, 李 漫, 杨 宁, 何静仁*(267)

煮制工艺对中国对虾品质的影响 顾赛麒, 戴王力, 鲍嵘斌, 陈 园, 周绪霞, 丁玉庭*(276)
烤制热加工对玉米粉中玉米黄素含量的影响 王娇娇, 郑明珠, 刘美宏, 谢佳函,
吴 熙, 靳智博, 刘回民*, 刘景圣*(284)

超声-微波法合成亚油酸 β -谷甾醇酯 袁传勋, 张雪茹, 徐 云, 郭玉华, 金日生*(291)

安全检测

基于稳定同位素和矿质元素的中华绒螯蟹

产地鉴别潜力评价 骆仁军, 姜 涛, 陈修报, 薛峻仁, 刘洪波, 杨 健*(298)

Rapid Detection of Carminic Acid in Yogurt and *Lactobacillus*-Containing

Beverage by Al³⁺-Based Fluorescence Enhancement LIU Lanxiang, YI Guandong, LI Kai,
MA Jinju, XU Juan, SUN Yanlin, ZHANG Hong*(306)

基于改进光谱角制图算法的乳粉安全非定向筛查新方法 宗 婧, 黄志轩, 陈晓宇, 陈 达*(315)
高效液相双柱法测定油脂中的甘油三酯氧化聚合物 邓 琪, 袁仲安, 黄雪松*(321)

**Food Chemistry**

- Physiochemical Characterization of Pickering Emulsions Stabilized by Anthocyanin and Soybean Protein Isolate Composite Nanoparticles JU Mengnan, ZHU Gang, CHEN Hongyu, LAN Tian, DONG Yabo, WEN Jiayu, JIANG Lianzhou, SUI Xiaonan* (1)
- Functional Properties, Structure and Anti-Glycosylation Activity of Polysaccharide from Blue Honeysuckle Fruit (*Lonicera caerulea* L.) XU Yaqin, LIU Ningyue, LI Dalong, REN Yaoyu, DONG Xiaotong, YANG Yu, WANG Libo* (8)
- Effects of Sodium Pyrophosphate on Transglutaminase Catalyzed Cross-Linking and Gel Properties of Oxidized Pork Myofibrillar Protein SUN Yue, GENG Xiaoqian, ZHANG Yueshu, WANG Shi, SHI Rui, ZHAO Hongfei, LI Chunqiang* (15)
- Effect of Different Modified Starches on Gel Properties of Myofibrillar Protein WU Xiang, LI Xinfu, LI Cong, YANG Ting, ZHOU Hui, DU Xianfeng*, XU Baocai* (22)
- Effect of Salt Addition on Lipid and Protein Oxidation and Volatile Compound Formation in Harbin Dry Sausages WEN Rongxin, HU Yingying, YIN Xiaoyu, WANG Yan, Kong Baohua, Chen Qian* (29)
- Effect of a Blend of Texturized Soy Protein and Soy Protein Hydrolyzate on Dough Properties and Noodle Quality ZHANG Yingying, GUO Xingfeng*, WANG Ruihong, SHI Changshuo, REN Cong (37)
- Effects of Phloretin on Rheological Properties, Antioxidant Activity and Microstructure of Low Ester Pectin under Acidic Conditions ZHANG Shuyi, CHOU Shurui, CUI Huijun, WANG Hanchen, LIU Xuan, LI Bin* (43)
- Effect of Citric Acid Soaking on Cadmium Content of Parboiled Rice during Milling and on Its Quality Attributes before and after Cooking ZHOU Xianqing, ZHANG Pengju, ZHANG Yurong*, PENG Chao (50)
- Structure and Heat-Induced Gelation Properties of Soybean 7S and 11S Proteins FENG Fang, LIU Wenhao, CHEN Zhigang* (58)
- Effect of Binding to Pectin on the Stability of Anthocyanins from *Aronia melanocarpa* Berries WEI Jingqi, LI Dongnan*, MENG Xianjun* (65)
- Effect of Polysaccharides from Hawthorn Leaves on the Quality and Antioxidant Activity of Fermented Milk ZHAO Yanyan, ZHAO Shengming*, LI Shuai, KANG Zhuangli, WANG Zhengrong, ZHU Mingming, ZHAO Lu, MA Hanjun, HE Hongju (73)

Bioengineering

- Production of Calcium Lactate from Eggshell Fermentation by *Enterococcus mundtii* Cells Immobilized on Different Carriers ZHAO Jingli, LIU Yuanyuan, MA Meihu* (80)
- Optimization of Fermentation Conditions for γ -Aminobutyric Acid Production by *Lactobacillus buchneri* SI Kuolin, XU Juanjuan, YUE Tianli, YUAN Yahong, GUO Chunfeng* (87)
- Effects of *in Vitro* Colonic Fermentation on Phenolic Content and Antioxidant Activity in Dietary Fiber from Highland Barley ZOU Qingfei, YANG Shihua, LI Yongqiang*, HUANG Yonghua, HUANG Jiaqi, LI Qing, LI Ziyu, HUANG Aixiang (94)
- Cryoprotective Effect of Acid-Cold Cross Stress on *Lactobacillus fermentum* YANG Jie, GUO Jinfeng, LI Baokun*, LU Shiling, WANG Qingling, DONG Juan, JIANG Caihong, JI Hua, WANG Tengbin (101)
- Screening for Ethanol-Degrading Strains and Evaluation of Antialcoholic Efficacy of Fermented Milk Product with Them LIU Weiliang, MAO Ruixia, WANG Xuefeng*, JI Yu, ZHAO Cunchao, WEI Guangqiang, HUANG Aixiang (107)
- Effects of Different Fermentation Conditions on Folate Synthesis of *Lactobacillus plantarum* LI Qiangkun, LIU Chenjian, LUO Yiyong, YANG En, LI Xiaoran* (114)
- Knockout of *ptsG* and Co-Expression with *Vitreoscilla* Hemoglobin Enhance the Production of Serine Hydroxymethyltransferase in *Escherichia coli* HAN Qin, XU Xinxing, WANG Ruxin, LI Xin, YAN Dazhong, WU Jing, LIU Jun* (119)
- Analysis of Fungal Community Diversity during Fermentation and Drying of Hand-Made Fu Brick Tea by Illumina MiSeq Sequencing CHEN Mengjuan, JIANG Liwen*, XU Yuanhao, ZHOU Hongli, ZHOU Hui (126)
- Effect of Thermal Pretreatment on Enzymatic Hydrolysis of Clam (*Aloididae aloidii*) and Flavor Characteristics of Hydrolysates LI Xuepeng, LIU Yanwei, XIE Xiaoxia, ZHU Wenhui, LI Jianrong*, ZHANG Yuyu, LI Tingting, YU Jianyang, MU Weili (133)
- Inhibition Mechanism and Application of Lactic Acid Bacteria on *N*-Nitrosamine Formation LI Xiuming, LIU Jingjing, YAN Lijuan, YANG Hua, WANG Yang, MA Lizhen* (141)
- Selection of Indigenous *Saccharomyces cerevisiae* Strains from Spontaneous Fermentation of Vidal Icewine in Huanren Region and Evaluation of Their Oenological Properties SHEN Jingyun, ZHANG Boqin, DUAN Changqing, YAN Guoliang* (148)
- Isolation, Identification and Enzymatic Characteristics of *Kluyveromyces marxianus* Producing β -D-Galactosidase ZHENG Yi, ZHANG Jian, CAO Yongqiang, ZHAO Xiao, YU Zhijian, CHEN Chao, YANG Zhennai* (158)
- Effects of *Saccharomyces cerevisiae* Strains with Different Killer Activities on Yeast Diversity during Inoculated Fermentation of Cabernet Sauvignon SUN Yue, ZHANG Fangfang, CHU Suixing, LI Jiaying, SHAO Shuai, ZHANG Junxiang* (166)



- Screening for Antioxidant Probiotics and Their Protective Effect on Oxidative Damage
Induced by Acrylamide in Intestinal Epithelial Cells LI Tong, WU Siqu, CAO Xin, SONG Jingyi,
ZHANG Hongxing, XIE Yuanhong, JIN Junhua* (173)
- Optimization of Medium Components for Large-Scale Production of Intracellular
Polysaccharides from *Dictyophora indusiata* in Submerged Fermentation..... FENG Jie, FENG Na, LIU Yanfang, TANG Qingjiu,
ZHOU Shuai, LIU Fang, ZHANG Jingsong, YANG Yan* (181)
- Bacterial Community Structure and Diversity in Different Stacking Fermentation
Rounds in Mechanized Maotai-Flavor Liquor BrewingWANG Huan, XI Dezhou, HUANG Yongguang*, CAO Wentao,
YOU Xiaolong, CHENG Pingyan, HU Feng (188)
- Diversities of Culturable Yeast and *Bacillus* and Their Relationship with Process
Parameters during the Production of Sichuan Luzhou-Flavor *Daqu*.....XIANG Huiping, LIN Yijin, GUAN Tongwei*, ZHANG Jiaxu, SHANG Hongguang,
ZHAO Xiaolin, JIAO Shirong, FENG Xu, YANG Yang (196)
- Metabolic Engineering of *Escherichia coli* for Production of *trans*-4-Hydroxy-*L*-Proline LI Qiang, HAN Yakun, JIANG Shuai, ZHANG Yue,
WU Heyun, XU Qingyang, XIE Xixian* (202)
- Isolation of *Bacillus subtilis natto* from Chinese Traditional Fermented
Soybean Foods and Their Use in Fermentation of Natto..... LIU Yanmin, SHEN Lu, WANG Kang, YAN Jinping, CHAGAN Irbis* (208)
- Differences between Huangshui from Old and Young Mud Pits of Chinese
Strong-Flavor Liquor and Effect of Static Culture on ItZHANG Huimin, MENG Yajing, WANG Yanli, LI Anjun,
LIU Guoying, YUAN Zhiqiang, ZHANG Yan, XING Xinhui* (215)

Composition Analysis

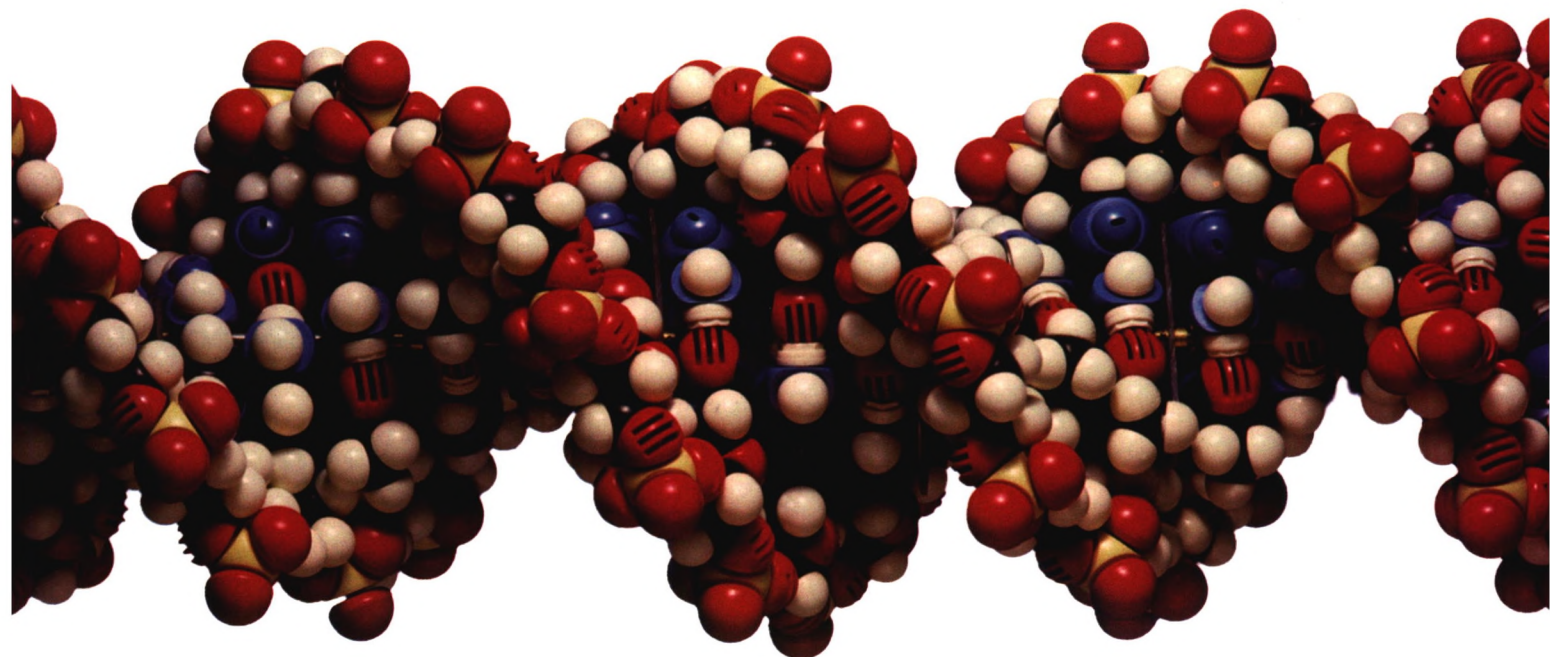
- Effects of Potato Flour on Baking Properties and Flavor Compounds of Bread..... MENG Ning, SUN Ying, LIU Ming,
ZHANG Peiyin*, LIU Yanxiang, TAN Bin* (223)
- Effect of Main Ingredients on Flavor Quality of Xinjiang Spicy Chicken SeasoningGENG Qiuyue, TIAN Honglei, ZHAN Ping*, WANG Peng,
XI Jiapei, JI Yunyun, WANG Yongxiao (230)
- Comparative Analysis of Non-Salt Taste Compounds in Featured
Smoked Chickens from Different Regions LIU Dengyong, ZHAO Zhinan, WU Jincheng, ZOU Yufeng, QU Wenna, LI Yan (238)
- Analysis of Key Odorants Responsible for Different Chestnut-Like Aromas of
Green Teas Based on Headspace Solid-Phase Microextraction Coupled with
Comprehensive Two-Dimensional Gas Chromatography Time-of-Flight
Mass Spectrometry and Odor Activity ValueZHANG Mingming, YIN Hongxu, DENG Yuliang, YAO Yuefeng,
JIANG Yongwen, HUA Jinjie, YUAN Haibo*, YANG Yanqin* (244)
- Nutritional Evaluation and Analysis of Volatile Flavor Components of Plain Mayonnaise..... ZHANG Caixia, XI Yinci, YANAGISAWA Takuya,
ZHOU Fen, YIN Mingyu, NIU Chen, WANG Xichang* (253)
- Pattern of Variations in Volatile Substances and Formation Mechanism of
Characteristic Aroma Substances in Pixian Broad-Bean Paste..... LIN Hongbin, BI Xiaopeng, FANG Jiaying, LIU Yan,
LIU Ping, DING Wenwu, CHE Zhenming, HE Qiang* (259)

Process and Technology

- Preparation and Stability Evaluation of Anthocyanin Microcapsules by
Emulsification/Internal Gelation with Optimized Spray Drying.....MAO Ying, SHUAI Xiaoyan, WANG Huiling, ZHOU Lan,
LI Jia, LI Man, YANG Ning, HE Jingren* (267)
- Effect of Cooking on the Quality of *Fenneropenaeus chinensis* GU Saiqi, DAI Wangli, BAO Rongbin, CHEN Yuan, ZHOU Xuxia, DING Yuting* (276)
- Effect of Baking on Zeaxanthin Content in Corn Flour WANG Jiaojiao, ZHENG Mingzhu, LIU Meihong, XIE Jiahan,
WU Xi, JIN Zhibo, LIU Huimin*, LIU Jingsheng* (284)
- Ultrasound and Microwave-Assisted Synthesis of Linoleyl β -Sitosterol YUAN Chuanxun, ZHANG Xueru, XU Yun, GUO Yuhua, JIN Risheng* (291)

Safety Detection

- Potential Assessment of Stable Isotopes and Mineral Elements for
Geographic Origin Identification of *Eriocheir sinensis* LUO Renjun, JIANG Tao, CHEN Xiubao, XUE Junren, LIU Hongbo, YANG Jian* (298)
- Rapid Detection of Carminic Acid in Yogurt and *Lactobacillus*-Containing
Beverage by Al³⁺-Based Fluorescence Enhancement LIU Lanxiang, YI Guandong, LI Kai, MA Jinju,
XU Juan, SUN Yanlin, ZHANG Hong* (306)
- A New Non-targeted Screening Method for Milk Powder Safety Based on
Improved Spectral Angle Mapping ZONG Jing, HUANG Zhixuan, CHEN Xiaoyu, CHEN Da* (315)
- Determination of Oxidized Triacylglycerol Polymers in Oils and Fats by High
Performance Liquid Chromatography with Two Sequential Columns..... DENG Qi, YUAN Zhong'an, HUANG Xuesong* (321)



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