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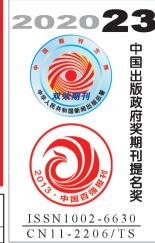
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目次

食



2020年 第41卷

基础研究

杨梅素-丙烯醛加合物抗氧化及捕获丙烯醛活性
氧化对羊肉肌原纤维蛋白分子与理化特性的影响张海璐,黄 翔,杨 燃,安凤平,陆健康*,黄 群*(8)
$[C_4 mim]BF_4$ 、 $[C_4 Py]C1$ 离子液体与木瓜蛋白酶相互作用的
荧光光谱分析和分子对接田康永,杨吕清,胡慧慧,张海德*(15)
基于手机图像的不同贮藏时间下冷却羊肉的部位判别孟令峰,朱荣光*,白宗秀,郑敏冲,顾剑峰,马本学(21)
Effect of Adding Heat-Moisture Treated or Dry-Heat-Treated Highland
Barley Flour on the Quality of NoodlesXU Hanshan, LI Lin, CHEN Ling*, ZHENG Bo* (27)
不同品种大米组分含量与米饭加工品质特性的关系李枝芳,姚轶俊,张 磊,王立峰*(35)
不同储藏年限稻谷的品质及鲜湿米粉加工适应性分析张玉荣,周显青*,彭超,李建飞(42)
凝固温度对填充豆腐凝胶特性及
分子间作用力的影响金 杨,刘丽莎,张小飞,张 清,白 洁,郭 宏,彭义交*(49)
ε-聚赖氨酸对腐生葡萄球菌细胞结构与能量代谢的影响蓝蔚青,张楠楠,陈梦玲,谢 晶*(56)
紫苏精油抑制灰绿曲霉的活性与机理袁康,胡振阳,陈可欣,卢臣,都立辉*(63)
苯乳酸和醋酸联用对单核细胞增生
李斯特菌的协同抑菌机理宁亚维,付浴男,何建卓,苏 丹,侯琳琳,王志新,贾英民*(70)
不同薯类淀粉结构性质与粉条品质的关系 邹金浩,李 燕,欧阳华峰,郭时印,苏小军,宋 勇,李清明*(77)
啤酒花中不同比例 eta -酸同系物的
抗氧化及抑菌活性杨静文,刘泽畅,陈 培,杜伟栋,范效兰,石 铭,刘玉梅*(83)
金枪鱼暗色肉酶解优势肽鉴定及其体外抗氧化和血管
紧张素转换酶抑制活性分析王 锐,张迪雅,李 晔*,苏秀榕(91)
草鱼鱼鳞抗菌肽与肉桂精油联合抑菌作用及机理王雪燕,陈 瑛,张嘉敏,施永清*(100)
食品工程
超声辅助浸渍冷冻对猪肉水饺肉馅品质的影响吴宇桐,张 潮,孔保华*(107)
超高压处理对燕麦淀粉颗粒特性、热特性及流变学特性的影响张 晶,张美莉*(114)
低频高强度超声波对鸡胸肉肌原纤维
蛋白性质的影响李可,李三影,扶。磊,赵颖颖,张艳艳,赵电波,白艳红*(122)
超声改性对燕麦膳食纤维理化性质及结构的影响牛 希,史乾坤,赵城彬*,尹欢欢,
许秀颖,吴玉柱,曹 勇,张 浩,刘景圣*(130)
不同解冻方式对冷冻竹荚鱼品质的影响王雪松,谢 晶*(137)
复合凝聚法制备绿咖啡油微胶囊及其性能"谭睿,申瑾,董文江*,章中*,
龙宇宙,胡荣锁,陈治华,蒋快乐(144)
提香温度对绿茶(香茶)干燥效能及风味品质的影响 蔺志远,施 江,谭俊峰*,林 智*(153)

科学

目次



第23期 总第636期

营养卫生

大豆品种对毛霉菌发酵腐乳营养品质的影响……穆德伦,乌日娜,崔 亮,杨 慧,孙雪婷,祝新媛,武俊瑞*(159)基于蒙特卡洛仿真的小麦仓储环节菌落总数风险评估方法……王小艺,陈 谦,赵峙尧*,熊 科,史 策,裴鹏刚(166)高菜硫代葡萄糖苷提取物对人结肠癌细胞

HCT116的抑制作用 -------------------田 艳,邓放明*,赵玲艳,廖 安,赖灯妮,陈秋佳(172)

包装贮运

原位合成纳米SiO./溶菌酶/茶多酚/壳聚糖复合保鲜涂膜对海鲈鱼

鱼片保鲜性能的影响………武 娇,杨 华,张家涛,张 冉,孙 彤*,谢 晶,郭晓华,于建洋,励建荣*(181) 臭氧微纳米气泡处理对菠菜采后保鲜的影响………………王雪青,左进华,闫志成,史君彦,王 清*,关文强(190) 挂树预贮对'徐香'猕猴桃采后耐贮性和冷敏性的影响……屈 魏,高 萌,冉 昪,李 欢,舒雪瑶,饶景萍*(197) 1-甲基环丙烯处理对采后'油桧'果实呼吸速率和

卢小花,陈世富,吕 敏*,马华威*(212)

专题论述

食源性致病菌交叉适应现象及分子机制的研究进展……陈 欣,胡玲萍,应宇斌,刘佳琳,胡亚芹,丁 甜*(243) 植物源天然产物作为抗生素佐剂联合抑菌研究进展…… 郭 钦,张春艳,彭 凯,蔡佳惠(255) 核酸-微流控芯片检测食品病原微生物的研究进展…… 刘英丽,万 真,杨梓妍,于青林,李 磊,王 静*(273) 多物理场促进抗性淀粉生成的研究进展…… 唐君钰,周建伟,高 德,程 焕,徐恩波*,刘东红(283) 基于质谱的代谢组学技术在肉类科学中的应用…… 王娟强,李莹莹,李石磊,赵文涛,姜 锐,王守伟*(293) 改善睡眠功能的食药资源及保健食品应用…… 张芳铭,郑 慧,郑 淘,曾艺琼,范郁冰,

李卫真,周南,何晋旭,杨勇*(303)

宰后肉品嫩化技术及其作用机理研究进展……时海波,诸永志,方 芮,张新笑,邹 烨*,王道营*,徐为民(311)多糖的乳化特性及其在乳液食品质构属性调控方面的研究进展……李安琪,杨 曦,张 菡,郭玉蓉*(322)食源性Fe²⁺/Fe³⁺结合活性肽的研究进展……林善婷,胡 晓*,李来好,杨贤庆(329)小农户生产经营食用农产品质量安全的法律治理……曹俊金,阮赞林*(338)壳聚糖纳米粒子的制备和在食品

抑菌中的研究进展………………" 啸, 邱婷婷, 李若男, 周丽莎, 赵艳云, 陈舜胜, 张洪才*(347)



Contents

FOOD

2020 Vol.41 No.23

Basic Research

Antioxidant and Acrolein Trapping Capacity of Myricetin-Acrolein AdductsLU Yongling, ZHANG Dingmin, XIAO Liubang, LÜ Lishuang* (1)
Effect of Oxidation on Molecular and Physicochemical
Properties of Mutton Myofibrillar Protein ······ZHANG Hailu, HUANG Xiang, YANG Ran, AN Fengping, LU Jiankang*, HUANG Qun* (8)
Fluorescence Spectroscopic and Molecular Docking Studies of Interaction between
[C ₄ mim]BF ₄ or [C ₄ Py]Cl Ionic Liquids and Papain ······ TIAN Kangyong, YANG Lüqing, HU Huihui, ZHANG Haide* (15)
Discrimination of Chilled Lamb from Different Carcass Parts at Different Storage
Times Based on Mobile Phone Images ······· MENG Lingfeng, ZHU Rongguang*, BAI Zongxiu, ZHENG Minchong, GU Jianfeng, MA Benxue (21)
Effect of Adding Heat-Moisture Treated or Dry-Heat-Treated Highland
Barley Flour on the Quality of Noodles
Correlation Analysis between Contents of Chemical Components in Different Rice Cultivars and
Quality Characteristics of Cooked Rice LI Zhifang, YAO Yijun, ZHANG Lei, WANG Lifeng* (35)
Analysis of the Quality and Suitability for Fresh Rice Noodle Processing of
Rice at Different Storage Times
Effect of Coagulation Temperature on Gelling Properties and Chemical Forces of
$To fu \ Coagulated \ with \ Glucono-\delta-lactone$
Effect of ε -Polylysine on Cell Structure and Energy Metabolism of
Saprophytic staphylococcus
Activity and Mechanism of Perilla Essential Oil in Inhibiting Aspergillus glaucusYUAN Kang, HU Zhenyang, CHEN Kexin, LU Chen, DU Lihui* (63)
Synergistic Antibacterial Mechanism of Phenyllactic Acid Combined with
Acetic Acid against Listeria monocytogenes ············NING Yawei, FU Yunan, HE Jianzhuo, SU Dan, HOU Linlin, WANG Zhixin, JIA Yingmin* (70)
Structural Properties of Starches from Various Root Crops and Their Effect on Vermicelli QualityZOU Jinhao, LI Yan, OUYANG Huafeng,
GUO Shiyin, SU Xiaojun, SONG Yong, LI Qingming* (77)
Antioxidant and Antibacterial Activities of β -Acid Homologue
Mixtures with Different Ratios from Hops ·············YANG Jingwen, LIU Zechang, CHEN Pei, DU Weidong, FAN Xiaolan, SHI Ming, LIU Yumei* (83)
Identification of Dominant Peptides from Hydrolyzed Tuna Dark Muscle and Their Antioxidant and
Angiotensin-Converting Enzyme Inhibitory Activities ····································
Combined Antimicrobial Effect and Mechanism of Antimicrobial Peptide from
Grass Carp Scale and Cinnamon Essential Oil ················WANG Xueyan, CHEN Ying, ZHANG Jiamin, SHI Yongqing* (100)
Food Engineering
Effect of Ultrasonic-Assisted Immersion Freezing on the Quality of Pork Dumpling FillingWU Yutong, ZHANG Chao, KONG Baohua* (107)
Effect of High Hydrostatic Pressure Treatment on Morphological, Thermal and Rheological Properties of Oat StarchZHANG Jing, ZHANG Meili* (114)
Effect of Low-Frequency and High-Intensity Ultrasound Treatment on Characteristics of
Chicken Breast Myofibrillar Protein ·······LI Ke, LI Sanying, FU Lei, ZHAO Yingying, ZHANG Yanyan, ZHAO Dianbo, BAI Yanhong* (122)
Effect of Ultrasonic Modification on Physicochemical Properties and Structure of
Oat Dietary FiberNIU Xi, SHI Qiankun, ZHAO Chengbin*, YIN Huanhuan, XU Xiuying, WU Yuzhu, CAO Yong, ZHANG Hao, LIU Jingsheng* (130)
Effects of Different Thawing Methods on the Quality of Frozen Horse Mackerel
Preparation of Green Coffee Oil Microcapsules by Complex Coacervation Method
and Its Physicochemical Properties ······ TAN Rui, SHEN Jin, DONG Wenjiang*, ZHANG Zhong*, LONG Yuzhou, HU Rongsuo, CHEN Zhihua, JIANG Kuaile (144)

SCIENCE

Contents



ZHOU Lisha, ZHAO Yanyun, CHEN Shunsheng, ZHANG Hongcai* (347)

Serial No.636

Nutrition and Hygiene

Effects of Soybean Cultivars on Nutrient Composition and Quality of Sufu Fermented by <i>Mucor</i> MU Delun, WU Rina, CUI Liang, YANG Hui, SUN Xueting, ZHU Xinyuan, WU Junrui* (15	59)
A Risk Assessment Method for Total Bacterial Count in Wheat during	
Storage Based on Monte Carlo Simulation	56)
Inhibitory Effect of Glucosinolates from Brassica juncea var. integlifolia	
on HCT116 Human Colon Cancer CellsTIAN Yan, DENG Fangming*, ZHAO Lingyan, LIAO An, LAI Dengni, CHEN Qiujia (17	72)
Packaging, Storage and Transportation	
Preservation Effect of in-Situ Synthetic Nano-SiO _x /Lysozyme/Teapolyphenols/Chitosan Composite Coatings on	
Sea Bass Fillets······ WU Jiao, YANG Hua, ZHANG Jiatao, ZHANG Ran, SUN Tong*, XIE Jing, GUO Xiaohua, YU Jianyang, LI Jianrong* (18	31)
Effect of Ozone Micro-nano-bubble Treatment on	
Postharvest Preservation of Spinach ···················WANG Xueqing, ZUO Jinhua, YAN Zhicheng, SHI Junyan, WANG Qing*, GUAN Wenqiang (19	90)
Effect of Tree-Hanging Pre-storage on Postharvest Storability and	
Cold Sensitivity of 'Xuxiang' Kiwifruits) 7)
Effect of 1-Methylcyclopropene Treatment on Respiration Rate and Reactive Oxygen	
Species Metabolism during Postharvest Storage of 'Younai' Plum FruitLIN Jingying, LI Hui, YUAN Fang, LIN Yuzhao, LIN Hetong* (20)5)
Effect of Chitosan-Tea Polyphenols Composite on Microbiota Composition and Quality of Penaeus vannamei during	
Refrigerated Storage······GAN Hui, MI Qiang, WEI Kaili, YANG Mingwei, LU Xiaohua, CHEN Shifu, LÜ Min*, MA Huawei* (21	(2)
Antibacterial Effect and Mechanism of Antimicrobial Peptide PAF26 on	
Monilinia fructicola in Postharvest Plums ····································	21)
Inhibitory Effect of L-Cysteine against Alternaria alternata Rot of GrapesKANG Huifang, QIAO Yongjin*, LIU Chenxia, ZHANG Yi, SUN Dapeng (22)	28)
Effects of High Oxygen Modified Atmosphere Packaging on Quality of Beef	
Semimembranosus Muscles during Postmortem Aging ········FU Qingquan, WANG Haiou, LI Kun, YANG Ping, CHEN Quanzhan, WANG Tingting (23	16)
Reviews	
A Review of Cross-Adaptation and Underlying Molecular	
Mechanism of Foodborne Pathogens ······ CHEN Xin, HU Lingping, YING Yubin, LIU Jialin, HU Yaqin, DING Tian* (24	1 3)
Recent Progress in Plant-Derived Natural Products as Antibiotic AdjuvantsGUO Qin, ZHANG Chunyan, PENG Kai, CAI Jiahui (25	55)
Recent Progress in Nucleic Acid-Microfluidic Chips Used for Detection of Foodborne Pathogens: A ReviewXIN Liang, ZHANG Lanwei* (26)	56)
Recent Progress in Understanding the Contribution of Lactic Acid	
Bacteria to Flavor Formation in Salami: A ReviewLIU Yingli, WAN Zhen, YANG Ziyan, YU Qinglin, LI Lei, WANG Jing* (27	73)
Progress in Resistant Starch Prepared via Multi-Physical Fields TANG Junyu, ZHOU Jianwei, GAO De, CHENG Huan, XU Enbo*, LIU Donghong (28	33)
Application of Mass Spectrometry-Based Metabolomics in Meat Science: A Review	
ZHAO Wentao, JIANG Rui, WANG Shouwei* (29	93)
Sleep-Improving Food and Medicinal Resources and Their Application in Health Foods: A ReviewZHANG Fangming, ZHENG Hui, ZHENG Tao,	
ZENG Yiqiong, FAN Yubing, LI Weizhen, ZHOU Nan, HE Jinxu, YANG Yong* (30)3)
Recent Progress in Post-Mortem Meat Tenderization Techniques and Their Mechanisms of ActionSHI Haibo, ZHU Yongzhi, FANG Rui,	
ZHANG Xinxiao, ZOU Ye*, WANG Daoying*, XU Weimin (31	11)
A Review of Emulsifying Properties of Polysaccharides and Their Applications in Enhancing	
Textural Attributes of Emulsion-Based Foods LI Anqi, YANG Xi, ZHANG Han, GUO Yurong* (32	22)
Recent Progress in Fe ²⁺ /Fe ³⁺ Chelating Peptides Derived from Foods············LIN Shanting, HU Xiao*, LI Laihao, YANG Xianqing (32	29)
Legal Governance of Quality and Safety of Edible Agricultural Products Produced and	
Operated by Small Farming Households ————————————————————————————————————	38)
Recent Progress in the Preparation and Application of Chitosan Nanoparticles as an Antimicrobial in Foods TAN Xiao, QIU Tingting, LI Ruonan,	