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目次

食 品

2022年 第43卷

专家约稿

花中多糖化学组成与生物活性研究进展 康文艺, 蒙丽君, 王 莉, 屈姣姣, 刘丽军*, 李昌勤*(1)

基础研究

番茄碱的制备及其对乙酰胆碱酯酶的抑制作用 姜晓霞, 朱艳雯, 周丽丽, 赵 楠, 刘 玲, 岳喜庆, 白 冰*(14)
色氨酸抑制体外模型中晚期糖基化

终末产物形成机理 刘炜妍, 郑晓燕, 杨 焘, 郑丽丽, 艾斌凌, 钟 爽, 校 导, 盛占武*, 张伟敏*(22)
松油烯-4-醇对荧光假单胞菌抑菌能力及

作用机理 耿一鸣, 李婷婷*, 励建荣*, 谢 晶, 林 洪, 王 荟, 申照华, 郭晓华, 劳敏军, 周小敏, 于建洋(30)
Widely Targeted Metabolomic and Transcriptomic Analyses Reveal the Regulation of

Trypsin on Antioxidant Enzymes and Saturated Fatty Acids in *Hylocereus undatus*

Fruit during Storage PANG Xinyue, ZHANG Yinyin, LI Bairu, CAI Lunling, ZHAO Shoujing, LI Xin* (37)

乙烯利处理‘赤霞珠’葡萄果实对其葡萄酒中酚类物质组分的影响 刘美迎, 姜军生, 姜乃春, 邢迎东, 张振文*(48)

薇菜多糖的分离纯化及体外抗氧化活性 胡彦波, 翟丽媛, 刘 扬, 赵偲如, 赵 琦*(59)

不同抗氧化剂体外抗氧化活性及其对肉品氧化稳定性的影响 李明杨, 刘帅光, 卢梦娇, 任晓镤*, 彭增起(67)

食品工程

挤压和酶解挤压对豌豆粉淀粉体外消化率、

蛋白质结构和流变特性的影响 戚明明, 彭慧慧, 宋佳琳, 张 静, 王思花, 马成业*(76)

超高压预处理对西番莲果皮抗氧化能力及对HepG2

细胞氧化损伤保护作用的影响 孙朋真, 曹建新, 赵天瑞, 程桂广*(83)

微波功率对蔓越莓花色苷萃取过程的影响机理 薛宏坤, 谭佳琪, 蔡 旭, 刘成海, 唐劲天*, 李 倩*(92)

超声预处理对大豆分离蛋白-儿茶素非共价/共价复合物结构

及功能的影响 代世成, 连子腾, 马林智, 佟晓红, 田 甜, 亓伟杰, 彭潮勇, 范宇航, 王 欢*, 江连洲*(102)

超高压处理引发乳糖酶活力变化与荧光强度变化的关系 胡志和, 程凯丽, 鲁丁强, 薛 璐, 贾凌云, 赵旭飞(111)

超高压和巴氏杀菌对蛋清蛋白结构及

起泡性能的影响 张根生, 刘欣慈, 岳晓霞, 丁一丹, 赵陈美慧, 勾凤琦, 吕云雄*(119)

营养卫生

人乳与牛乳N-链寡糖组对小鼠肠道菌群的影响 郭晶宇, 陈亚然, 毛慧敏, 王 婷, Josef VOGLMEIR, 刘 丽*(127)

桑葚多糖对镉源性肝损伤小鼠的保护作用 李变丽, 陈华国, 赵 超, 龚小见, 周 欣*(135)

裙带菜多糖体外和体内降血脂活性 唐茹萌, 焦文雅, 桑亚新, 李晓萌, 庞晓宇, 刘卫华*, 王向红*(142)

高效氯氰菊酯在甘蓝中的残留行为及膳食风险评估 苏 龙, 龚道新*, 赵 佳, 廖婵娟(150)

南极磷虾油对硫酸葡聚糖钠盐诱导溃疡性结肠炎

小鼠的抗氧化作用机制 周晓玲, 相兴伟*, 周宇芳, 郑 炳, 邓尚贵, 廖妙飞, 闻正顺(156)

科学

目次



第01期 总第662期

包装贮运

- 1-甲基环丙烯处理对采后紫背天葵抗氧化系统的影响 张飞, 石洁, 谢意通, 姜丽*(164)
ZAlSe/ZnS量子点/壳聚糖复合包装的抑菌性能 周游, 王梦军, 曹崇江*(171)
外源蔗糖处理对采后桃果皮色泽形成的影响 田梦瑶, 周宏胜*, 唐婷婷, 张映瞳, 凌军, 罗淑芬, 李鹏霞*(177)
灵武长枣贮藏过程中活性氧代谢和水分迁移与果实硬度的相关性 王娟, 张海红*, 马晓艳, 高坤, 王通(184)
优势腐败菌对暗纹东方鲀冷藏期间品质变化

- 影响及致腐能力分析 冯豪杰, 蓝蔚青*, 沾一宇, 唐书文, 刘大勇, 徐逍, 周大鹏, 谢晶*(191)
水分活度对贮藏脱水香葱的风味和菌群的影响 谢曼皓, 浦浩亮, 苏安祥, 胡秋辉, 杨文建*(198)
鲜活和死后小龙虾的冷藏特性比较 张艳凌, 向俊飞, 朱亚军, 桑燕菲, 姜绍通, 陆剑锋, 林琳*(206)

专题论述

- 胶体结构设计在减盐食品中的应用 张彦慧, 郑红霞, 刘楠, 高彦祥, 毛立科*(213)
农药在葡萄酒酿造过程中残留变化及

- 干扰风味品质研究进展 赵珊珊, 李敏敏, 陈捷胤, 田健, 孔志强*, 戴小枫(223)
金属-多酚网络的组装、功能特性及其在食品

- 领域中的应用研究进展 焦婷, 王稳航, 程芸, 张海艳, 张文晖, 张红杰*(232)
天然多糖微凝胶的制备与应用研究进展 陈芳芳, 胡猛, 张超, 吴悦寒, 徐龙泉, 高志明*, 方亚鹏(240)
乳酸菌拮抗食源性致病菌的研究及应用进展 康慎敏, 武瑞赟, 穆文强, 张世奇, 李平兰*(250)
柑橘近红外光谱无损检测技术研究进展 张欣欣, 李跑*, 余梅, 蒋立文, 刘霞, 单杨(260)
降胆固醇功能性食品的

- 研究进展 郭子楠, 潘京金, 贺明君, 黎铭轩, 陈丽, 吴俊迪, 王威艳, 胡泓臣, 沈非凡, 朱寒月*(269)
超声波及其联合技术灭活细菌芽孢的研究进展 吕瑞玲, 丁甜, 周建伟, 刘东红*(278)
纳米酶在食品检测中的应用研究进展 李芙蓉, 向发椿, 曹丽萍, 邵勇, 余永新,
郑鹭飞, 金茂俊, 金芬, 王静, 李崇瑛*, 王珊珊*(285)

国内外素肉监管法规标准

- 对比分析与借鉴 张凯华, 沾明伍*, 赵洪静, 李丹, 张哲奇, 李笑曼, 张顺亮, 赵冰, 王守伟*(298)
植物多酚通过RAGE/MAPK/NF-κB通路抑制

- AGES诱导的炎症反应研究进展 周子艺, 夏晓霞, 冉欢, 陈媛媛, 雷小娟, 赵吉春, 曾凯芳, 明建*(306)
食品运载体体系包埋叶黄素的研究进展 郭静, 胡坦, 潘思铁*(313)
基于细菌群体感应淬灭机制的食品保鲜应用研究进展 李香澳, 温荣欣, 吕懿超, 孔保华, 王雯萱, 周雅菲, 陈倩*(321)
蛋白质纳米聚合物泡沫体系的研究进展 刁云春, 张燕鹏*, 张维农, 肖伟, 胡志雄(329)
食品微凝胶的特性与应用研究进展 黄萍, 黄晨, 王然, 龙毅, 杨楠*, 方亚鹏(337)
淀粉-蛋白混合体系的制备、理化特性及应用研究进展 刘思迪, 王百龙, 黄敏丽, 曾木花, 郑宝东, 郭泽镔*(345)
基于肉类原料的3D打印技术研究进展 王强, 杜洪振, 徐舰航, 孙方达, 孔保华*(353)
分子印迹技术在食品安全检测中的应用进展 杨红, 刘晓艳*, 白卫东, 黄汉聪(362)
生物传感器在食源性金黄色葡萄球菌快速检测中的应用 刘慧, 曾祥权, 蒋世卫, 周玉春, 黄华(372)



Contents

FOOD

2022 Vol.43 No.01

Invited Papers

- Chemical Composition and Biological Activity of Polysaccharides from Flowers: A Review KANG Wenyi, MENG Lijun, WANG Li, QU Jiaojiao, LIU Lijun*, LI Changqin* (1)

Basic Research

Preparation of Tomatidine and Its Inhibitory

- Effect on Acetylcholinesterase JIANG Xiaoxia, ZHU Yanwen, ZHOU Lili, ZHAO Nan, LIU Ling, YUE Xiqing, BAI Bing* (14)
Inhibitory Mechanism of Tryptophan on the Formation of Advanced Glycation End Products *in Vitro* LIU Weian, ZHENG Xiaoyan, YANG Yang,

ZHENG Lili, AI Binling, ZHONG Shuang, XIAO Dao, SHENG Zhanwu*, ZHANG Weimin* (22)

- Antibacterial Activity and Mechanism of Terpinene-4-ol against *Pseudomonas fluorescens* GENG Yiming, LI Tingting*, LI Jianrong*, XIE Jing,
LIN Hong, WANG Hong, SHEN Zhaohua, GUO Xiaohua, LAO Minjun, ZHOU Xiaomin, YU Jianyang (30)

Widely Targeted Metabolomic and Transcriptomic Analyses Reveal the Regulation of Trypsin on Antioxidant Enzymes and Saturated Fatty Acids in

- Hylocereus undatus* Fruit during Storage PANG Xinyue, ZHANG Yinyin, LI Bairu, CAI Lunling, ZHAO Shoujing, LI Xin* (37)
Effect of Ethepron Treatment for 'Cabernet Sauvignon'

- Grapes on Phenolic Components in Wines LIU Meiying, JIANG Junsheng, JIANG Naichun, XING Yingdong, ZHANG Zhenwen* (48)
Isolation, Purification and Antioxidant Activity of

- Polysaccharides from *Osmunda japonica* HU Yanbo, ZHAI Liyuan, LIU Yang, ZHAO Siru, ZHAO Jun* (59)
Comparison of Antioxidant Activity *in Vitro* of Antioxidants Used in

- Heat-Processed Meat Products and Their Effects on Oxidation LI Mingyang, LIU Shuaiguang, LU Mengjiao, REN Xiaopu*, PENG Zengqi (67)

Food Engineering

Effects of Extrusion and Enzymatic Hydrolysis on the *in Vitro* Starch Digestibility, Protein

- Structure and Rheological Properties of Pea Flour QI Mingming, PENG Huihui, SONG Jialin, ZHANG Jing, WANG Sihua, MA Chengye* (76)
Effect of Ultra-high Pressure Pretreatment on Antioxidant Capacity and Cytoprotective Activities

- against Oxidative Damage on HepG2 Cells of Peel of *Passiflora edulis* Sims SUN Pengzhen, CAO Jianxin, ZHAO Tianrui, CHENG Guiguang* (83)
Effect of Microwave Power on the Extraction Process of

- Anthocyanins from Cranberry XUE Hongkun, TAN Jiaqi, CAI Xu, LIU Chenghai, TANG Jintian*, LI Qian* (92)
Effect of Ultrasonic Pretreatment on the Structure and Function of Soybean Protein

- Isolate-Catechin Non-covalent/Covalent Complexes DAI Shicheng, LIAN Ziteng, MA Linzhi, TONG Xiaohong, TIAN Tian,
QI Weijie, PENG Chaoyong, FAN Yuhang, WANG Huan*, JIANG Lianzhou* (102)

Relationship between Changes in the Activity and Fluorescence Intensity of

- Lactase Induced by Ultrahigh Pressure Treatment HU Zhihe, CHENG Kaili, LU Dingqiang, XUE Lu, JIA Lingyun, ZHAO Xufei (111)
Comparative Effects of Ultra-high Pressure and Pasteurization on Structure and Foaming

- Properties of Egg White Protein ZHANG Gensheng, LIU Xinci, YUE Xiaoxia, DING Yidan, ZHAO Chenmeihui, GOU Fengqi, LÜ Yunxiong* (119)

Nutrition and Hygiene

Effect of N-Glycome from Human Milk and Bovine Milk on

- Intestinal Microorganisms in Mice GUO Jingyu, CHEN Yaran, MAO Huimin, WANG Ting, Josef VOGLMEIR, LIU Li* (127)
Protective Effect of *Mori Fructus* Polysaccharide on Liver Injury

- Induced by Cadmium in Mice LI Bianli, CHEN Huaguo, ZHAO Chao, GONG Xiaojian, ZHOU Xin* (135)
In Vitro and *in Vivo* Hypolipidemic Effect of

- Undaria pinnatifida* Polysaccharide TANG Rumeng, JIAO Wenya, SANG Yaxin, LI Xiaomeng, PANG Xiaoyu, LIU Weihua*, WANG Xianghong* (142)
Residue Behavior and Dietary Risk Assessment of Beta-cypermethrin in Cabbage SU Long, GONG Daixin*, ZHAO Jia, LIAO Chanjuan (150)
Mechanism of the Antioxidant Action of Antarctic Krill Oil in Mice with Ulcerative Colitis Induced by

- Dextran Sulfate Sodium ZHOU Xiaoling, XIANG Xingwei*, ZHOU Yufang, ZHENG Bin, DENG Shanggui, LIAO Miaofei, WEN Zhengshun (156)



Serial No.662

Packaging, Storage and Transportation

- Effect of 1-Methylcyclopropene Treatment on the Antioxidant System of *Gynura bicolor* DC ZHANG Fei, SHI Jie, XIE Yitong, JIANG Li* (164)
Antimicrobial Properties of ZAISe/ZnS Quantum Dot/Chitosan Composite Packaging ZHOU You, WANG Mengjun, CAO Chongjiang* (171)
Effect of Exogenous Sucrose Treatment on the Peel Coloration in Postharvest Peaches TIAN Mengyao, ZHOU Hongsheng*, TANG Tingting, ZHANG Yingtong, LING Jun, LUO Shufen, LI Pengxia* (177)
Correlation of Active Oxygen Metabolism and Water Migration with Fruit Firmness in Lingwuchangzao Jujube during Storage WANG Juan, ZHANG Haihong*, MA Xiaoyan, GAO Kun, WANG Tong (184)
Effects of Dominant Spoilage Bacteria on Quality Change in Obscure Pufferfish (*Takifugu obscurus*) during Cold Storage and Analysis of Their Spoilage Ability FENG Haojie, LAN Weiqing*, ZANG Yiyu, TANG Shuwen, LIU Dayong, XU Xiao, ZHOU Dapeng, XIE Jing* (191)
Effect of Water Activity on Flavor and Microbial Community of Dehydrated Chives during Storage XIE Minhao, PU Haoliang, SU Anxiang, HU Qiuwei, YANG Wenjian* (198)
Comparison of Quality Characteristics of Live and Dead Crayfish during Cold Storage ZHANG Yanling, XIANG Junfei, ZHU Yajun, SANG Yanfei, JIANG Shaotong, LU Jianfeng, LIN Lin* (206)

Reviews

- Design of Colloidal Structures for Salt-Reduced Foods ZHANG Yanhui, ZHENG Hongxia, LIU Nan, GAO Yanxiang, MAO Like* (213)
Progress in Pesticide Residue Changes during Wine Brewing and Interference with Flavor Quality ZHAO Shanshan, LI Minmin, CHEN Jieyin, TIAN Jian, KONG Zhiqiang*, DAI Xiaofeng (223)
Construction and Functional Characterization of Metal-Polyphenol Network and Its Application in Food Field: A Review of Recent Literature JIAO Ting, WANG Wenhong, CHENG Yun, ZHANG Haiyan, ZHANG Wenhui, ZHANG Hongjie* (232)
Progress in Preparation and Application of Natural Polysaccharide Mierogels CHEN Fangfang, HU Meng, ZHANG Chao, WU Yuehan, XU Longquan, GAO Zhiming*, FANG Yapeng (240)
Research and Application of Lactic Acid Bacteria against Foodborne Pathogens: A Review KANG Shenmin, WU Ruiyun, MU Wenqiang, ZHANG Shiqi, LI Pinglan* (250)
Progress in Non-destructive Citrus Quality Detection Using Near-infrared Spectroscopy ZHANG Xinxin, LI Pao*, YU Mei, JIANG Liwen, LIU Xia, SHAN Yang (260)
Advances in Research on Cholesterol-Lowering Functional Foods GUO Zinan, PAN Jingjin, HE Mingjun, LI Mingxuan, CHEN Li, WU Jundi, WANG Weiyan, HU Hongchen, SHEN Feifan, ZHU Hanyue* (269)
Progress in Understanding the Effect and Mechanism of Ultrasonic Alone and Combined with Other Sterilization Techniques on the Inactivation of Bacterial Spores LÜ Ruiling, DING Tian, ZHOU Jianwei, LIU Donghong* (278)
Recent Advances in Applications of Nanozymes in Food Detection LI Furong, XIANG Fachun, CAO Liping, SHAO Yong, SHE Yongxin, ZHENG Lufei, JIN Maojun, JIN Fen, WANG Jing, LI Chongying*, WANG Shanshan* (285)
Supervisory Regulations and Standards for Vegetarian Meat in China and Other Countries: Comparative Analysis and Enlightenments ZHANG Kaihua, ZANG Mingwu*, ZHAO Hongjing, LI Dan, ZHANG Zheqi, LI Xiaoman, ZHANG Shunliang, ZHAO Bing, WANG Shouwei* (298)
Plant Polyphenols Inhibit AGEs-Induced Inflammatory Responses through the RAGE/MAPK/NF- κ B Signaling Pathway: A Review ZHOU Ziyi, XIA Xiaoxia, RAN Huan, CHEN Yuanyuan, LEI Xiaojuan, ZHAO Jichun, ZENG Kaifang, MING Jian* (306)
Progress in Research on Food Delivery Systems for Lutein Encapsulation GUO Jing, HU Tan, PAN Siyi* (313)
Progress in Food Preservation Based on Bacterial Quorum Quenching LI Xiang'ao, WEN Rongxin, LÜ Yichao, KONG Baohua, WANG Wenxuan, ZHOU Yafei, CHEN Qian* (321)
Progress in Research on Foam Systems of Protein Nano-polymers DIAO Yunchun, ZHANG Yanpeng*, ZHANG Weinong, XU Wei, HU Zhixiong (329)
Characteristics and Progress in Application of Food Microgels HUANG Ping, HUANG Chen, WANG Ran, LONG Yi, YANG Nan*, FANG Yapeng (337)
Progress in the Preparation, Physicochemical Properties and Application of Starch-Protein Mixed Systems LIU Sidi, WANG Bailong, HUANG Minli, ZENG Muhua, ZHENG Baodong, GUO Zebin* (345)
3D Printing Technology Based on Raw Meat Materials: A Review WANG Qiang, DU Hongzhen, XU Jianhang, SUN Fangda, KONG Baohua* (353)
Progress in Application of Molecular Imprinting Technology in Food Safety Detection YANG Hong, LIU Xiaoyan*, BAI Weidong, HUANG Hancong (362)
Progress in Biosensors for Rapid Detection of Foodborne *Staphylococcus aureus* LIU Hui, ZENG Xiangquan, JIANG Shiwei, ZHOU Yuchun, HUANG Hua (372)



YE肽鲜系列

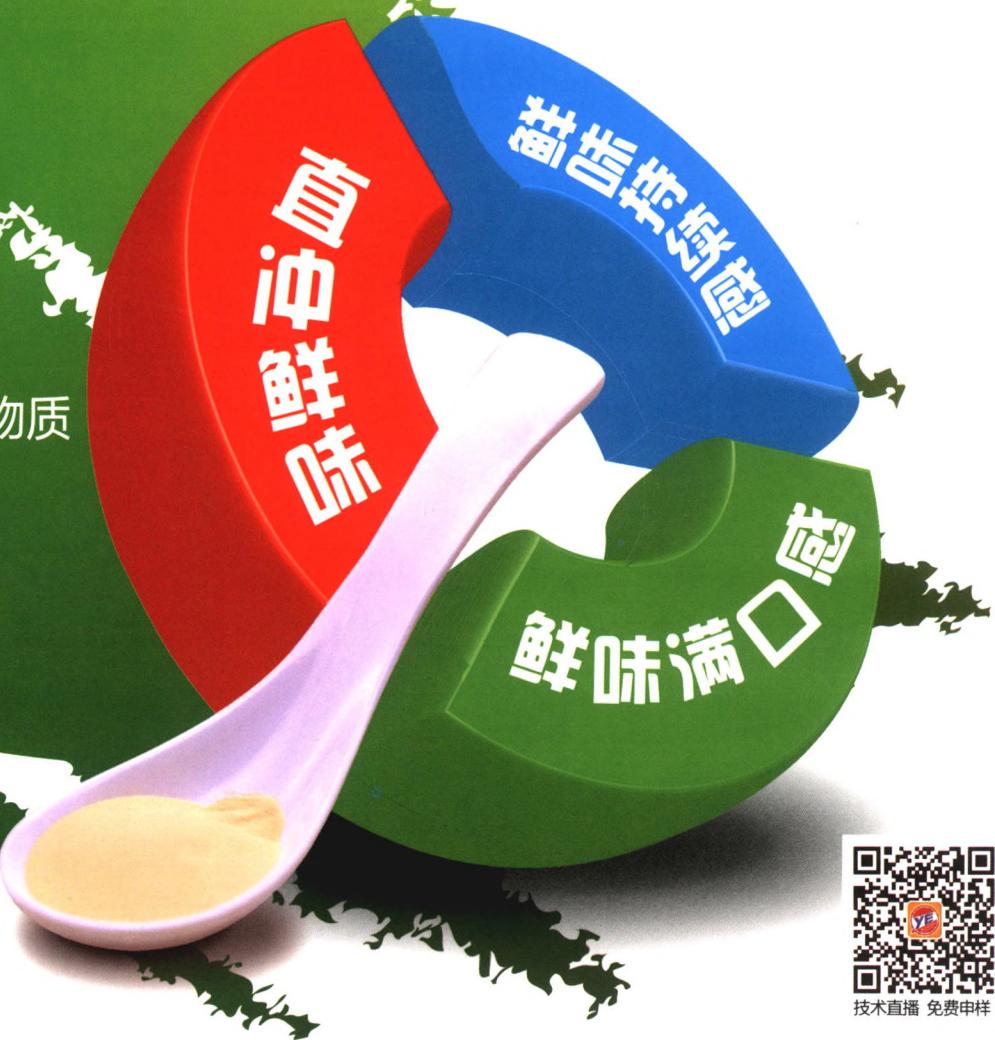
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