

# 食品科学

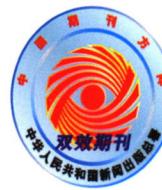
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# 目次

# 食

# 品

2022年 第43卷

## 食品化学

- 微量成分形成的反胶束对亚麻籽油氧化稳定性的影响………王新天，陈洪建，李晓雯，彭登峰，陈亚淑，邓乾春\*(1)  
不同结晶态脂肪比例对乳液奶油感感知的影响………郑淇丹，樊迪，沈清武，周辉，刘成国，罗洁\*(7)  
市售鱼加工食品中3种晚期糖基化终末产物分析及与组分的相关性………安婧，张琪，于楠，  
周鹏程，曾名湧，董士远\*(15)  
抗冻蛋白对冷冻虾夷扇贝闭壳肌持水性及质构特性的影响………史羽瑶，郑尧，王红丽，邱泽慧，王锡昌\*(22)  
刺参体壁酶促溶性胶原蛋白的热变性………傅宝尚，侯红漫，张公亮，毕景然\*(29)  
蛋白种类对大豆皂苷-蛋白W/O/W型乳液稳定性的影响………许杨杨，朱力杰\*，刘秀英，李赫，刘军，刘贺(36)  
基于蜂蜡油凝胶的植物奶油制备与性质表征………王一川，邓梓萌，毛立科\*(43)  
两种电泳法分析丁香提取物对猪肌原纤维蛋白氧化位点的控制………陈洪生，马金明，潘德胤，  
杨裕如，韩齐，刁静静\*(51)  
pH值响应性羧甲基琼脂糖-聚多巴胺水凝胶制备及缓释性能………郭雨宁，黄文灿，毛相朝\*(59)  
气相离子迁移色谱解析白砂糖和黄油对面包感官品质和风味物质的影响………胡宇薇，高梦祥\*(66)

## 生物工程

- 源于*Bacillus megaterium* STB10的直链麦芽五糖生成酶酶学性质及其产物合成规律………韩煦，班宵逢，李才明，  
顾正彪，李兆丰\*(73)  
白啤中二肽基肽酶-IV抑制肽的虚拟筛选及活性分析………田文慧，孙丽平，张翠，胡淑敏，庄永亮\*，尹花\*(81)  
脂肪代谢重要基因网络对呼伦贝尔羊脂肪分布和脂肪酸组成的影响………要锋，张月，郭月英，苏琳，  
赵丽华，孙雪峰，靳烨\*(88)  
乳酸菌发酵对山楂汁理化性质、酚类化合物、抗氧化性及风味的影响………黄豪，周义，陈佳慧，雷宏杰\*(97)  
不同泌乳期羊乳和牛乳的高通量定量乳清蛋白质组学………张荣，吴欣雨，贾玮\*(107)  
应用拉曼光谱对比分析德式乳杆菌保加利亚亚种ND02及其VBNC态细胞成分………包秋华，马学波，任艳，  
王丽娜，张雨虹，代利霞(114)  
马乳酒样乳杆菌ZW3对酸奶风味及质构的影响………王鑫磊，王萌，闫春晓，耿伟涛，王艳萍\*(119)  
基于宏转录组学技术解析浓香型酒醅活性微生物群落结构及功能变化特征………胡晓龙，田瑞杰，李保坤，张勇，  
迟雷，何培新，魏涛，朱文优\*(124)  
不同原料对酱香大曲微生物群落结构及多样性的影响………赵驰，苏伟\*，母应春，郑璞，王涵钰(133)  
陕北3个枣品种果实代谢产物及代谢途径分析………贾宇尧，王超，石倩倩，韩刚\*(142)  
基于高通量测序技术分析菜心切口处微生物多样性………家志文，陈学玲，范传会，梅新，施建斌，  
隋勇，蔡沙，熊添，何建军\*(150)  
基于高通量测序技术分析恩施州淡豆豉的细菌多样性………马上超，程超，田成，陈业，莫开菊，汪兴平\*(156)  
乳杆菌发酵提高坛紫菜的抗氧化和抑制糖脂代谢关键酶活性………董玉婷，蔡宏浩，李志朋，郑明静，  
姜泽东\*，倪辉，邓尚贵，李清彪(162)  
高盐稀态酱油发酵优势真菌与风味物质相关性分析………阮志强，董玺梅，蒋雪薇\*，邹世东，  
杨俊文，张伟，吴灿，方勤军(172)

# 科学

# 目次



第10期 总第671期

- 1 株高产油脂长孢被孢霉MD-3菌株的诱变育种..... 程晗, 陈崇艺, 朱露露, 柴春月\*(180)  
发酵工艺对蓝靛果酒功能性及香气成分的影响..... 张秀玲, 汲润, 李凤凤, 李晨, 张文涛\*(189)  
降解核苷作用乳酸菌的筛选及其潜在降尿酸功能..... 王家彬, 潘力\*(199)  
阿胶活性肽的结构鉴定及活性筛选..... 王莹雪, 樊雨梅, 廖峰, 于志鹏\*(207)  
酿酒酵母表达侧耳源单基因生物合成麦角硫因..... 潘涛, 林金德, 余颖豪, 郭丽琼, 林俊芳\*(214)

## 成分分析

- NMR和GC-MS研究加热对奶油主要成分及香气化合物的影响..... 叶婷婷, 刘思佚, 刘洁,  
杨晓莹, 赵子建, 陈德慰\*(220)  
低钠盐对不同成熟条件下自然发酵牦牛肉灌肠  
  脂质氧化及挥发性风味物质的影响..... 莫然, 唐善虎\*, 李思宁, 李琼帅, 李锦锦, 夏佳军, 蔡寅川(227)  
  基于超快速气相电子鼻研究不同类型UHT牛奶的挥发性风味特征..... 叶美霞, 李荣\*, 姜子涛\*,  
    王颖, 谭津, 汤书华(236)  
猕猴桃品质指标差异分析及GC-IMS分析果汁中挥发性物质..... 付勋, 张海彬\*, 聂青玉, 冯婷婷,  
    刘丹, 张艳, 李翔(247)  
基于HS-SPME-GC-MS和电子鼻技术对干枣及其  
  不同提取物挥发性成分分析..... 黄贵元, 赵海娟, 高阳, 许利平, 许高燕,  
    吴兆明, 李瑞丽, 梁森\*, 张峻松\*(255)  
不同脂肪来源婴儿配方奶粉与母乳脂质组成的差异分析..... 林爽, 李晓东\*, 刘璐, 张秀秀,  
    李春梅, 冷友斌, 蒋士龙(263)  
甜玉米成熟过程中挥发性风味物质的变化规律..... 李国琰, 张雁\*, 廖娜, 邓媛元,  
    王智明, 李巧玲, 王蒙, 黄成宜(271)  
HS-SPME-GC-MS联用及电子鼻分析不同提取方法油莎豆油香气特征..... 辛明航, 曹旭, 滕旭,  
    包陈力根, 刘婷婷\*, 王大为\*(281)

## 安全检测

- 基于PCR-CE技术的NFC橙汁与FC橙汁鉴别 ..... 孙瑞雪, 邢冉冉, 张九凯, 葛毅强, 张葳葳, 陈颖\*(289)  
生菜生产到消费全程金黄色葡萄球菌的定量风险评估 ..... 瞿洋, 何昭颖, 周昌艳, 林婷, 杜远芳, 马智宏, 索玉娟\*(295)  
基于电子鼻与电子舌建立牛奶货架期预测模型 ..... 奚思敏, 于森, 孙二娜, 杨海莺, 苏晓霞\*, 牛天娇\*(302)  
基于不同颜色模型定量预测永川秀芽在制品含水率 ..... 王杰, 张莹, 常睿, 陈善敏,  
    袁林颖, 钟应富, 邬秀宏, 徐泽\*(308)  
鸡蛋中氟苯尼考质控样品的研制及稳定性评价 ..... 蔡若纯, 邓皇翼, 刘耀慧, 刘鹏展, 罗志浩, 刘海虹, 雷毅\*(315)  
基于ICP-MS的滩羊骨骼矿质元素溯源指纹图谱 ..... 王雪蓉, 罗瑞明\*, 李亚蕾, 马梦斌(322)  
基于乳清蛋白的骆驼乳中掺假牛乳的检测及热处理对方法的影响 ..... 李玲玉, 王俊, 李敏婧, 杨迎春,  
    苗静, 赵仲凯, 杨洁\*(329)  
超高效液相色谱-高分辨质谱快速筛查和确证凉茶中56种非法添加药物 ..... 刘桂联, 陈茹\*, 罗小宝,  
    陈均正, 朱嘉仪(336)



# Contents

# FOOD

2022 Vol.43 No.10

## Food Chemistry

- Effects of Reverse Micelles Formed by Minor Components on Oxidative Stability of Flaxseed Oil ..... WANG Xintian, CHEN Hongjian, LI Xiaowen, PENG Dengfeng, CHEN Yashu, DENG Qianchun\* (1)
- Effect of Solid Fat Content on Creaminess Perception of Emulsions ..... ZHENG Qidan, FAN Di, SHEN Qingwu, ZHOU Hui, LIU Chengguo, LUO Jie\* (7)
- Analysis of Three Advanced Glycation End Products and Their Correlation with Components in Commercial Processed Fish Products ..... AN Jing, ZHANG Qi, YU Nan, ZHOU Pengcheng, ZENG Mingyong, DONG Shiyuan\* (15)
- Effect of Antifreeze Protein on Water-holding Capacity and Texture of Frozen Scallop (*Patinopecten yessoensis*) Adductor Muscle ..... SHI Yuyao, ZHENG Yao, WANG Hongli, QIU Zehui, WANG Xichang\* (22)
- Thermal Denaturation of Pepsin-solubilized Collagen from Sea Cucumber Body Wall ..... FU Baoshang, HOU Hongman, ZHANG Gongliang, BI Jingran\* (29)
- Effect of Protein Type on the Stability of Soyasaponin-Soybean Protein Water-in-Oil-in-Water Type Emulsion ..... XU Yangyang, ZHU Lijie\*, LIU Xiuying, LI He, LIU Jun, LIU He (36)
- Preparation and Characterization of Margarine Based on Beeswax Oleogels ..... WANG Yichuan, DENG Zimeng, MAO Like\* (43)
- Controlling Effect of Clove Extract on the Oxidation Sites in Porcine Myofibrillar Protein as Determined by Two Electrophoretic Methods ..... CHEN Hongsheng, MA Jinming, PAN Deyin, YANG Yuru, HAN Qi, DIAO Jingjing\* (51)
- Preparation and Release Properties of pH Responsive Carboxymethyl Agarose-Polydopamine Hydrogel ..... GUO Yuning, HUANG Wencan, MAO Xiangzhao\* (59)
- Effects of White Sugar and Butter on Sensory Quality and Flavor Substances of Bread Analyzed by Gas Chromatography-Ion Mobility Spectrometry ..... HU Yuwei, GAO Mengxiang\* (66)

## Bioengineering

- Enzymatic Properties and Product Synthesis Pattern of Maltopentaose-forming Amylase from *Bacillus megaterium* STB10 ..... HAN Xu, BAN Xiaofeng, LI Caiming, GU Zhengbiao, LI Zhaofeng\* (73)
- Virtual Screening of Activity Evaluation of Dipeptidyl Peptidase-IV Inhibitory Peptides in White Beer ..... TIAN Wenhui, SUN Liping, ZHANG Cui, HU Shumin, ZHUANG Yongliang\*, YIN Hua\* (81)
- Effect of Important Fat Metabolism Gene Networks on Fat Distribution and Fatty Acid Profile in Hulunbuir Sheep ..... YAO Duo, ZHANG Yue, GUO Yueying, SU Lin, ZHAO Lihua, SUN Xuefeng, JIN Ye\* (88)
- Effect of Lactic Acid Bacteria Fermentation on Physicochemical Properties, Phenolic Compounds, Antioxidant Activity and Volatile Components of Hawthorn Juice ..... HUANG Hao, ZHOU Yi, CHEN Jiahui, LEI Hongjie\* (97)
- High-throughput Quantitative Proteomic Analysis of Whey from Goat and Bovine Milk in Different Lactation Periods ..... ZHANG Rong, WU Xinyu, JIA Wei\* (107)
- Comparative Analysis of Cellular Components of *Lactobacillus delbrueckii* subsp. *bulgaricus* ND02 in Normal and Viable but Non-culturable State by Raman Spectroscopy ..... BAO Qiuhsa, MA Xuebo, REN Yan, WANG Lina, ZHANG Yuhong, DAI Lixia (114)
- Effect of *Lactobacillus kefiranofaciens* ZW3 on the Texture and Flavor Characteristics of Yogurt ..... WANG Xinglei, WANG Meng, YAN Chunxiao, GENG Weitao, WANG Yanping\* (119)
- Metatranscriptomics Analysis of Changes in the Structure and Function of Active Microbial Community in Fermented Grains of Chinese Strong-flavor Baijiu ..... HU Xiaolong, TIAN Ruijie, LI Baokun, ZHANG Yong, CHI Lei, HE Peixin, WEI Tao, ZHU Wenyou\* (124)
- Effects of Different Raw Materials on Microbial Community Structure and Diversity in Jiang-flavor *Daqu* ..... ZHAO Chi, SU Wei\*, MU Yingchun, ZHENG Pu, WANG Hanyu (133)
- Analysis of Metabolites and Metabolic Pathways of Three Jujube Cultivars from Northern Shaanxi ..... JIA Yuyao, WANG Chao, SHI Qianqian, HAN Gang\* (142)
- Analysis of Microbial Diversity in Incision of Flowering Cabbage by High-throughput Sequencing ..... JIA Zhiwen, CHEN Xueling, FAN Chuanhui, MEI Xin, SHI Jianbin, SUI Yong, CAI Sha, XIONG Tian, HE Jianjun\* (150)
- Analysis of Bacterial Diversity in *Sojae Semen Praeparatum* from Enshi by High-throughput Sequencing ..... MA Shangchao, CHENG Chao, TIAN Cheng, CHEN Ye, MO Kaiju, WANG Xingping\* (156)
- Lactobacillus* Fermentation Improves the Antioxidant Activity of *Porphyra haitanensis* and Its Inhibitory Activity on Key Enzymes of Glycolipid Metabolism ..... DONG Yuting, CAI Honghao, LI Zhipeng, ZHENG Mingjing, JIANG Zedong\*, NI Hui, DENG Shanggui, LI Qingbiao (162)
- Correlation between Dominant Fungi and Variation of Flavor Compounds during High-salt Liquid-state Soy Sauce Fermentation ..... RUAN Zhiqiang, DONG Ximei, JIANG Xuewei\*, ZOU Shidong, YANG Junwen, ZHANG Wei, WU Can, FANG Qinjun (172)



### Serial No.671

Obtainment and Selection of a Mutant Strain of <i>Mortierella elongata</i> MD-3 Showing Improved Oil Production .....	CHENG Han, CHEN Chongyi, ZHU Lulu, CHAI Chunyue* (180)
Effects of Fermentation Processes on the Functional and Aroma Components of <i>Lonicera edulis</i> Wine .....	ZHANG Xiuling, JI Run, LI Fengfeng, LI Chen, ZHANG Wentao* (189)
Screening and Uric Acid-lowering Potential of Nucleoside-degrading Lactic Acid Bacteria .....	WANG Jiabin, PAN Li* (199)
Structure Identification and Activity Screening of Active Peptides in <i>Colla Corii Asini</i> (Ejiao) .....	WANG Yingxue, FAN Yumei, LIAO Feng, YU Zhipeng* (207)
Expression in <i>Saccharomyces cerevisiae</i> of Single Ergothioneine Synthase Genes from <i>Pleurotus</i> .....	PAN Tao, LIN Jinde, YU Yinghao, GUO Liqiong, LIN Junfang* (214)

### Composition Analysis

Effect of Thermal Treatment on Major Ingredients and Volatile Compounds of Cream Studied by Nuclear Magnetic Resonance Spectroscopy and Gas Chromatography-Mass Spectrometry .....	YE Tingting, LIU Siyi, LIU Jie, YANG Xiaoying, ZHAO Zijian, CHEN Dewei* (220)
Effect of Low Sodium Salt on Lipid Oxidation and Volatile Flavor Compounds of Naturally Fermented Yak Meat Sausage under Different Ripening Conditions .....	MO Ran, TANG Shanhu*, LI Sining, LI Qiongshuai, LI Jinjin, XIA Jiajun, CAI Yinchuan (227)
Analysis of Volatile Flavor Characteristics of Different Kinds of UHT-Treated Milk Using Electronic Nose with Ultra-fast Gas Chromatography .....	YE Meixia, LI Rong*, JIANG Zitao*, WANG Ying, TAN Jin, TANG Shuhua (236)
Different Varieties of Kiwifruit: Analysis of Differences in Quality Indexes and Volatile Components in Juice by Gas Chromatography-Ion Mobility Spectrometry .....	FU Xun, ZHANG Haibin*, NIE Qingyu, FENG Tingting, LIU Dan, ZHANG Yan, LI Xiang (247)
Analysis of Volatile Components in Dried Jujube and Its Different Extracts by Headspace Solid Phase Microextraction-Gas Chromatography-Mass Spectrometry and Electronic Nose .....	HUANG Guiyuan, ZHAO Haijuan, GAO Yang, XU Liping, XU Gaoyan, WU Zhaoming, LI Ruili, LIANG Miao*, ZHANG Junsong* (255)
Comparative Analysis of Lipid Composition of Infant Formula with Different Fat Sources and Human Milk .....	LIN Shuang, LI Xiaodong*, LIU Lu, ZHANG Xiuxiu, LI Chunmei, LENG Youbin, JIANG Shilong (263)
Changes of Volatile Flavor Compounds in Sweet Corn during Maturation .....	LI Guoyan, ZHANG Yan*, LIAO Na, DENG Yuanyuan, WANG Zhiming, LI Qiaoling, WANG Meng, HUANG Chengyi (271)
Headspace Solid-phase Microextraction Coupled to Gas Chromatography-Mass Spectrometry and Electronic Nose to Analyze the Aroma Characteristics of <i>Cyperus esculentus</i> Oils Obtained by Different Methods .....	XIN Minghang, CAO Xu, TENG Xu, BAO Chenligen, LIU Tingting*, WANG Dawei* (281)

### Safety Detection

Discrimination of Not from Concentrate and from Concentrate Orange Juice by Polymerase Chain Reaction and Capillary Electrophoresis .....	SUN Ruixue, XING Ranran, ZHANG Jiukai, GE Yiqiang, ZHANG Weiwei, CHEN Ying* (289)
Quantitative Microbial Risk Assessment of <i>Staphylococcus aureus</i> in Lettuce from Farm to Table .....	QU Yang, HE Zhaoying, ZHOU Changyan, LIN Ting, DU Yuanfang, MA Zhihong, SUO Yujuan* (295)
Establishment of Shelf Life Prediction Model for Milk Using Electronic Nose and Electronic Tongue .....	WU Simin, YU Miao, SUN Erna, YANG Haiying, SU Xiaoxia*, NIU Tianjiao* (302)
Quantitative Prediction of the Moisture Content in Work-In-Process Yongchuan Xiuya Tea Based on Different Color Models .....	WANG Jie, ZHANG Ying, CHANG Rui, CHEN Shanmin, YUAN Linying, ZHONG Yingfu, WU XiuHong, XU Ze* (308)
Preparation and Stability of Quality Control Samples for the Determination of Florfenicol in Eggs .....	CAI Ruochun, DENG Huangyi, LIU Yaohui, LIU Pengzhan, LUO Zhihao, LIU Haihong, LEI Yi* (315)
Fingerprinting of Bone Mineral Elements by Inductively Coupled Plasma-Mass Spectrometry for Geographical Traceability of Tan Sheep .....	WANG Xuerong, LUO Ruiming*, LI Yalei, MA Mengbin (322)
A Method for Detection of Cow Milk in Adulterated Camel Milk Based on Whey Protein and Effect of Heat Treatment on It .....	LI Lingyu, WANG Jun, LI Minjing, YANG Yingchun, MIAO Jing, ZHAO Zhongkai, YANG Jie* (329)
Rapid Screening and Confirmation of 56 Illegally Added Drugs in Herbal Tea by Ultra-high Performance Liquid Chromatography-High Resolution Mass Spectrometry .....	LIU Guilian, CHEN Ru*, LUO Xiaobao, CHEN Junzheng, ZHU Jiayi (336)



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