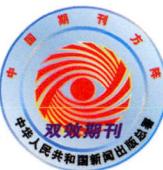


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花椒油树脂 天然色香味 风味标准化

- 超临界CO₂萃取，原香高麻度
- 麻味数据化，科学控制风味
- 降低成本，生产更简便

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14>



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目次

食

品

2023年 第44卷

食品化学

- 包埋花色苷的海藻酸钙-乳清分离蛋白复配凝胶的制备与表征 宋江流, 杨静怡, 高彦祥, 毛立科*(1)
酪蛋白胶束与多元活性分子的相互作用及其复合物特性 郑杰, 杨敏*, 甄晨波, 秦娟娟(8)
Effect of Soy Lecithin, Glucose Oxidase, and Transglutaminase on Dough Rheology and Quality Properties of Steamed Bread Enriched with Potato Pulp CAO Yanfei, LU Jinshuai, ZHAO Shengpeng, LI Siqi, LI Hongjun*(20)
不同葡萄糖当量值预消化大米膨化粉的理化性质和结构特性 阮蕴莹, 邓媛元, 张雁, 魏振承, 唐小俊,
李萍, 张元, 王智明, 刘光, 张名位*(29)
牛蒡果胶多糖/玉米醇溶蛋白复合颗粒稳定的
Pickering乳液构建及对姜黄素的递送功效 吴彤, 冯进, 黄午阳, 汪晶, 李莹*, 陈小娥*(37)
热处理香榧种子油中美拉德产物的生成及其对两种总酚测定方法的影响 许晓君, 罗凡*, 方学智, 杜孟浩,
胡立松, 龙奇志, 钟海雁(47)
乳铁蛋白、表没食子儿茶素没食子酸酯、高甲酯果胶和 β -环糊精
四元复合物基高内相Pickering乳液的构建及表征 谢丽清, 徐班萌, 梁新红, 李波, 杨伟*(54)
螺旋藻粉对面团流变性质及面筋结构的影响 李平, 吕莹果*, 李雪琴, 陈洁(63)

生物工程

- 发酵豆制品理化性质与微生物群落对生物胺形成的影响 罗璇, 程成, 张琦, 王允圃,
宋萧萧, 解鸿蕾, 刘玉环, 崔宪*(72)
1株伏马毒素B₁降解真菌的筛选及降解特性分析 白青云, 高红侠, 胡俊强, 于阳光, 邱涵, 张宇航, 徐剑宏*(79)
基于比较基因组学解析植物乳杆菌ST的功能基因组 杨淑娟, 周金萍, 李海燕, 曹振辉, 孙志宏, 林秋叶*(86)
生食蔬菜源金黄色葡萄球菌毒素编码基因和药敏性分析 白小宝, 索佳, 曹晨阳, 苏丽, 赵越凡,
刘丽莎, 冯承谦, 吕欣, 杨保伟*(94)
基于对硝基苯酚荧光内滤效应的脂肪酶活性测定 徐阳, 辛嘉英*, 李慧敏, 王贵儒, 王雨晴(100)
冠突散囊菌LJSC.2001对不同黑毛茶发花品质的影响 罗密, 俞梦瑶, 禹利君*, 黄建安, 王坤波, 刘仲华*(106)
鸭蛋及黑黄咸蛋壳外细菌多样性及PICRUSt基因功能预测分析 孙静, 杨雪, 彭旭, 卢立志, 曾涛, 单雨萌,
周彬, 梁振华, 贾鸣, 申杰*, 杜金平*(116)
枯草芽孢杆菌PW2产挥发性物质对赭曲霉的抑制作用 余璐, 魏琛, 张凯歌, 林亲录, 王青云*(125)
茅台镇不同区域酱香大曲微生物群落结构及生产性能对比 陈绍依, 郎莹, 邱树毅, 吴伯天, 胡胜兰, 周鸿翔*(134)
电流刺激对钝齿棒杆菌厌氧条件下代谢通量分布的影响 陈小举, 张凤琴(144)
复合香型白酒粮醅机械化和传统堆积发酵过程中微生物群落结构的对比分析 程伟, 陈雪峰*, 陈兴杰, 周端,
李娜, 潘天全, 薛锡佳(152)
礼泉醪糟微生物多样性分析 党辉, 陈佩*(162)
健康产蛋母鸭蛋内容物非致病菌与其生殖道和盲肠菌群的相关性分析 卢昌丽, 熊香元, 陈力力*,
任佑华*, 刘焱, 张仁杰(169)
自然发酵与接种发酵“户太8号”葡萄酒品质及真菌微生物多样性分析 文栩, 王志磊, 袁佳璐, 线芷晨, 袁春龙*(181)
高通量测序分析黄酒糟制香糟自然发酵过程中微生物群落多样性 贾曼, 杨絮, 周国燕*,
郭全友*, 朱琳, 郑尧(190)

科学

学

目次



第14期 总第699期

Neurospora crassa LY03菌株在客家“红菌豆渣”

- 营养物质转化中转录组及转化产物分析 林标声, 陈冠羲, 张清霁, 林彬, 陈小红*, 黎英*(197)
空间异质性对大曲微生物群落的影响 唐慧芳, 黄钧, 周荣清*, 秦辉, 张宿义,
董异, 王超, 王小军, 母雨, 潘强林(206)

成分分析

- 联合UPLC-QTOF-MS与HS-SPME-GC-MS测定赣南脐橙果肉化学成分 刘渝辰, 余迎利, 甘思逸, 刘宇鑫, 金汝生,
蔡新送, 叶咏虹, 毛雪金, 王远兴*(216)
太平猴魁茶栽培品种‘柿大茶’品系间代谢物及遗传进化分析 周汉琛, 刘亚芹, 王辉, 杨霁虹, 徐玉婕, 雷攀登*(229)
比较代谢组学揭示不同生长期筇竹笋的代谢物差异 王卫华, 杨晓琴, 桑正林, 杨顺强,
赵平, 刘云, 朱国磊, 叶夏英*(237)
基于GC-IMS和HS-SPME-GC-MS分析泾阳茯砖茶的特征风味物质 侯晓慧, 张婷, 张萌, 罗浩杰,
岳袁, 肖春鸽, 岳田利*(245)
中国酿造酱油风味轮构建及感官定量描述分析 张海伟, 江飞鸿, 杨欧, 戴瑶, 李梅青, 程江华(258)
清香型白酒新酒和陈酒感官特征及香气物质的差异性分析 孙细珍, 熊亚青, 刘家欢, 钱全全,
解倩倩, 魏淑霞, 陈彦和(266)
烫漂及喷雾干燥对甜玉米挥发性风味化合物的影响 庄志雄, 张雁*, 邓媛元, 唐小俊, 刘光, 李萍, 李雁(274)
气相色谱-离子迁移谱结合化学计量法分析不同炒制
时间对郫县豆瓣酱挥发性化合物的影响 陈丽兰, 陈祖明, 袁灿*(283)
广西杏仁香茶树种质资源试制不同茶类品质分析 彭靖茹, 温立香, 张芬, 陈家献, 袁冬寅, 欧淑琼(291)
橡木片陈酿对柿白兰地风味的影响 李佳敏, 孙金旭, 王紫娟, 袁野, 朱会霞,
聂馨玙, 刘可昕, 张一凡, 敖常伟*(298)
湖南紧压型黑茶与原料茶香气差异分析 杨丽玲, 陈金华, 陈慧, 黄建安, 龚雨顺, 李适*(305)
不同贮藏时间白牡丹茶风味品质差异分析 石碧滢, 周承哲, 田采云, 徐凯, 翁晶晶,
韩奥迪, 朱晨, 黄琳洁, 赖钟雄, 郭玉琼*(313)
发酵型和配制型山楂酒中主要呈香物质组成分析 谷佩珊, 陈亦新, 王春光, 朱雨萱,
常晓敏, 王思思, 朱保庆*, 汪厚银*(326)
基于气味活度值法的凌云白毫发酵茶香气特征分析 阳景阳, 梁光志*, 李子平, 梁贤智, 陈远权(336)
青梅果实成熟期间特征性主香成分的积累分析 刘敏欣, 刘畅, 王鹰翔, 杨丽丽, 李方坤, 李景明*(344)

安全检测

- 麦卢卡蜂蜜植物源性成分鉴别方法的建立 杨艳歌, 王迎春, 刘鸣畅, 牛娜, 黄文胜,
吴占文, 王帅, 康婕, 吴亚君*(352)
超高效液相色谱-串联质谱法测定动物源性食品中的13种利尿剂 任晓伟, 范力欣, 何亮娜, 孙磊*, 马俊美*(360)
基于金纳米粒子的荧光适配体传感器检测食品中的 17β -雌二醇 韦庆益, 林轩然, 张佩瑶, 孙大文, 蒲洪彬*(368)
基于代谢组学法鉴定液体果蜡中漂白紫胶的模型构建 李坤, 张雯雯*, 唐保山, 邢淑婕,
马金菊, 朱静, 雷福厚, 张弘*(377)
啶虫脒和吡丙醚在柑橘上的残留行为及膳食风险评估 黄文源, 张盈, 魏进, 龙家寰, 张昌朋, 李明, 段婷婷*(384)



Contents

FOOD

2023 Vol.44 No.14

Food Chemistry

- Preparation and Characterization of Calcium Alginate-Whey Protein Isolate Composite Gel Embedded with Anthocyanins SONG Jiangliu, YANG Jingyi,
GAO Yanxiang, MAO Like* (1)
- Interactions between Casein Micelles and Various Active Molecules and Properties of Their Complexes ZHENG Jie, YANG Min*,
ZHEN Chenbo, QIN Juanjuan (8)
- Effect of Soy Lecithin, Glucose Oxidase, and Transglutaminase on Dough Rheology and
Quality Properties of Steamed Bread Enriched with Potato Pulp CAO Yanfei, LU Jinshuai, ZHAO Shengpeng, LI Siqi, LI Hongjun* (20)
- Physicochemical and Structural Properties of Pre-digested Puffed
Rice Flours with Different Dextrose Equivalent Values RUAN Yunying, DENG Yuanyuan, ZHANG Yan, WEI Zhencheng, TANG Xiaojun,
LI Ping, ZHANG Yuan, WANG Zhiming, LIU Guang, ZHANG Mingwei* (29)
- Fabrication of Pickering Emulsions Stabilized by Burdock Rhamnogalacturonan I (RG-I)-Type Pectin/Zein
Composite Particles and Their Utilization for the Delivery of Curcumin WU Tong, FENG Jin, HUANG Wuyang,
WANG Jing, LI Ying*, CHEN Xiao'e* (37)
- Formation of Maillard Reaction Products in Heat-Treated *Torreya grandis* cv. Merrill Seed Oil and
Their Effects on Two Analytical Methods for the Determination of Total Phenolics XU Xiaojun, LUO Fan*, FANG Xuezhi, DU Menghao,
HU Lisong, LONG Qizhi, ZHONG Haiyan (47)
- Fabrication and Characterization of High Internal Phase Pickering Emulsions Stabilized with Quaternary
Complexes of Lactoferrin, Epigallocatechin-3-Gallate, High Methoxylated Pectin and β -Cyclodextrin XIE Liqing, XU Banmeng, LIANG Xinhong,
LI Bo, YANG Wei* (54)
- Effect of *Spirulina* Powder on Rheological Properties and Gluten Structure of Dough LI Ping, LÜ Yingguo*, LI Xueqin, CHEN Jie (63)

Bioengineering

- Effects of Physicochemical Properties and Microbial Communities of
Fermented Soybean Products on the Formation of Biogenic Amines LUO Xuan, CHENG Cheng, ZHANG Qi, WANG Yunpu,
SONG Xiaoxiao, XIE Honglei, LIU Yuhuan, CUI Xian* (72)
- Screening and Degradation Characteristics of a Fumonisin B₁-Degrading Fungal Strain BAI Qingyun, GAO Hongxia, HU Junqiang, YU Yangguang,
QIU Han, ZHANG Yuhang, XU Jianhong* (79)
- Comparative Genomic Analysis of Functional Genomics of *Lactiplantibacillus plantarum* ST YANG Shujuan, ZHOU Jinping, LI Haiyan,
CAO Zhenhui, SUN Zhihong, LIN Qiuye* (86)
- Toxin-Encoding Genes and Drug Susceptibility of *Staphylococcus aureus* from
Vegetables Consumed Raw BAI Xiaobao, SUO Jia, CAO Chenyang, SU Li, ZHAO Yuefan,
LIU Lisha, FENG Chengqian, LÜ Xin, YANG Baowei* (94)
- Detection of Lipase Activity Based on Fluorescence Inner Filter Effect of *p*-Nitrophenol XU Yang, XIN Jiaying*, LI Huimin, WANG Guiru, WANG Yuqing (100)
- Effect of Fermentation by *Eurotium cristatum* LJSC.2001 on the Fermentation
Quality of Raw Dark Tea Made from Different Varieties LUO Mi, YU Mengyao, YU Lijun*, HUANG Jian'an, WANG Kunbo, LIU Zhonghua* (106)
- Duck Eggs and Black-Yolked Salted Duck Eggs: Bacterial Diversity on Eggshells and
Gene Function Prediction Using Phylogenetic Investigation of Communities by
Reconstruction of Unobserved States (PICRUSt) SUN Jing, YANG Xue, PENG Xu, LU Lizhi, ZENG Tao, SHAN Yumeng,
ZHOU Bin, LIANG Zhenhua, JIA Ming, SHEN Jie*, DU Jinping* (116)
- Effect of Volatile Compounds from *Bacillus subtilis* PW2 against *Aspergillus ochraceus* YU Lu, WEI Chen, ZHANG Kaige, LIN Qinlu, WANG Qingyun* (125)
- Comparative Studies on Microbial Community Structure and Production Performance of
Jiang-Flavor *Daqu* in Different Areas of Maotai Town CHEN Shaoyi, LANG Ying, QIU Shuyi, WU Botian,
HU Shenglan, ZHOU Hongxiang* (134)
- Effect of Electrical Current Stimulation on the Metabolic Flux Distribution of
Corynebacterium crenatum under Anaerobic Conditions CHEN Xiaoju, ZHANG Fengqin (144)
- Comparative Analysis of Microbial Community between Mechanized and Traditional
Stack Fermentation of Fermented Grains for Fuhexiangxing Baijiu CHENG Wei, CHEN Xuefeng*, CHEN Xingjie, ZHOU Duan,
LI Na, PAN Tianquan, XUE Xijia (152)
- Microbial Diversity of Liqian's Laozao, Sweet Fermented Glutinous Rice DANG Hui, CHEN Pei* (162)
- Relationship between Non-Pathogenic Bacteria from Eggs of Healthy Laying Ducks and
Flora Structure in the Genital Tract and Cecum LU Changli, XIONG Xiangyuan, CHEN Lili*,
REN Youhua*, LIU Yan, ZHANG Renjie (169)
- Quality Characteristics and Fungal Diversity during Natural and
Inoculated Fermentation of "Hutai 8" Wine WEN Xu, WANG Zhilei, YUAN Jialu, XIAN Zhichen, YUAN Chunlong* (181)
- High-throughput Sequencing Analysis of Microbial Community Diversity in Xiangzao of
Made from Huangjiu (Yellow Rice Wine) Vinasse during Spontaneous Fermentation JIA Man, YANG Xu, ZHOU Guoyan*,
GUO Quanyou*, ZHU Lin, ZHENG Yao (190)



Transcriptomic Analysis and Products of Nutrient Transformation in Hongjundouzha, a Traditional

Hakka Fermented Okara Food Fermented by *Neurospora crassa* LY03, during Fermentation..... LIN Biaosheng, CHEN Guanxi, ZHANG Qingji,
LIN Bin, CHEN Xiaohong*, LI Ying* (197)

Effect of Spatial Heterogeneity on the Microbial Community of *Daqu*,

a Fermentation Starter for Chinese Baijiu..... TANG Hufang, HUANG Jun, ZHOU Rongqing*, QIN Hui, ZHANG Suyi,
DONG Yi, WANG Chao, WANG Xiaojun, MU Yu, PAN Qianglin (206)

Composition Analysis

Identification of Chemical Components in Gannan Navel Orange Pulp by

UPLC-QTOF-MS Coupled with HS-SPME-GC-MS LIU Yuchen, YU Yingli, GAN Siyi, LIU Yuxin, JIN Rusheng,
CAI Xinsong, YE Yonghong, MAO Xuejin, WANG Yuanxing* (216)

Identification of Volatile and Non-Volatile Components in Taiping Houkui Tea Made from

'Shidacha' and Non-'Shidacha' Tea Varieties and Phylogenetic Analysis ZHOU Hanchen, LIU Yaqin, WANG Hui,
YANG Jihong, XU Yujie, LEI Pandeng* (229)

Comparative Metabolomics Revealed Metabolite Differences in Bamboo Shoots (*Chimonobambusa*

tumidissinoda Hsueh & T. P. Yi ex Ohrnberger) at Different Growth Stages..... WANG Weihua, YANG Xiaoqin, SANG Zhenglin, YANG Shunqiang,
ZHAO Ping, LIU Yun, ZHU Guolei, YE Xiaying* (237)

Identification of Characteristic Flavor Substances of Jingyang Fu Brick Tea by Gas Chromatography-Ion Mobility

Spectrometry and Headspace Solid Phase Microextraction-Gas Chromatography-Mass Spectrometry HOU Xiaohui, ZHANG Ting, ZHANG Meng,
LUO Haojie, YUE Yuan, XIAO Chung, YUE Tianli* (245)

Flavor Wheel Development and Sensory Quantitative Descriptive Analysis of Chinese Brewed Soy Sauce..... ZHANG Haiwei, JIANG Feihong, YANG Ou,
DAI Yao, LI Meiqing, CHENG Jianghua (258)

Differences in Sensory Characteristics and Aroma Compounds

between Young and Aged Qingxiangxing Baijiu SUN Xizhen, XIONG Yaqing, LIU Jiahuan, QIAN Quanquan, XIE Qianqian, WEI Shuxia, CHEN Yanhe (266)

Effects of Blanching Followed by Spray Drying on Volatile Flavor Compounds in Sweet Corn ZHUANG Zhixiong, ZHANG Yan*, DENG Yuanyuan,

TANG Xiaojun, LIU Guang, LI Ping, LI Yan (274)

Effect of Cooking Time on Volatile Compounds of Pixian Bean Paste Determined by

Gas Chromatography-Ion Mobility Spectrometry Combined with Chemometrics CHEN Lilan, CHEN Zuming, YUAN Can* (283)

Quality Analysis of Different Kinds of Trial-Processed Tea from

Tea Germplasm with Almond-like Aroma in Guangxi PENG Jingru, WEN Lixiang, ZHANG Fen, CHEN Jiaxian, YUAN Dongyin, OU Shuqiong (291)

Effect of Oak Chip Aging on the Flavor of Persimmon Brandy LI Jiamin, SUN Jinjun, WANG Zijuan, YUAN Ye, ZHU Huixia,

NIE Xinyu, LIU Kexin, ZHANG Yifan, AO Changwei* (298)

Analysis of Aroma Differences between Hunan Compressed Dark Tea and Raw Dark Tea..... YANG Liling, CHEN Jinhua, CHEN Hui,

HUANG Jian'an, GONG Yushun, LI Shi* (305)

Differences in Flavor Quality between White Peony Tea with Different Storage Times..... SHI Biying, ZHOU Chengzhe, TIAN Caiyun,

XU Kai, WENG Jingjing HAN Aodi, ZHU Chen,

HUANG Linjie, LAI Zhongxiong, GUO Yuqiong* (313)

Analysis of Major Aroma Compounds in Fermented and Prepared Hawthorn Wine GU Peishan, CHEN Yixin, WANG Chunguang, ZHU Yuxuan,

CHANG Xiaomin, WANG Sisi, ZHU Baoqing*, WANG Houyin* (326)

Analysis of Aroma Characteristics of Fermented Lingyun Baihao Tea Based on Odor Activity Value..... YANG Jingyang, LIANG Guangzhi*, LI Ziping,

LIANG Xianzhi, CHEN Yuanquan (336)

Analysis of the Accumulation of Major Aroma Components in Japanese

Apricot Fruit (*Prunus mume* Siebold et Zucc.) during Ripening LIU Minxin, LIU Chang, WANG Yingxiang, YANG Lili, LI Fangkun, LI Jingming* (344)

Safety Detection

Establishment of a Method for the Identification of

Plant-Derived Ingredients in Mānuka Honey..... YANG Yange, WANG Yingchun, LIU Mingchang, NIU Na, HUANG Wensheng,
WU Zhanwen, WANG Shuai, KANG Jie, WU Yajun* (352)

Determination of 13 Diuretics in Animal-Derived Foods by Ultra-high Performance

Liquid Chromatography-Tandem Mass Spectrometry REN Xiaowei, FAN Lixin, HE Liangna, SUN Lei*, MA Junmei* (360)

Detection of 17 β -Estradiol in Foods by a Fluorescence

Aptasensor Based on Gold Nanoparticles WEI Qingyi, LIN Xuanran, ZHANG Peiyao, SUN Da-wen, PU Hongbin* (368)

Metabolomics-Based Identification of Bleached Shellac in Liquid Fruit Wax LI Kun, ZHANG Wenwen*, TANG Baoshan, XING Shujie,

MA Jinju, ZHU Jing, LEI Fuhou, ZHANG Hong* (377)

Residue Behavior and Dietary Exposure Risk Assessment of

Acetamiprid and Pyriproxyfen in Citrus Fruit HUANG Wenyuan, ZHANG Ying, WEI Jin, LONG Jiahuan,
ZHANG Changpeng, LI Ming, DUAN Tingting* (384)



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