

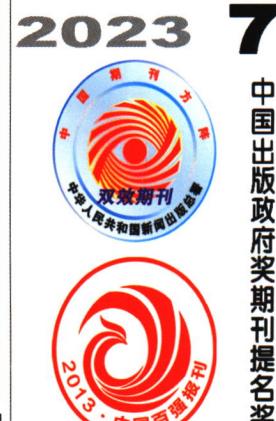
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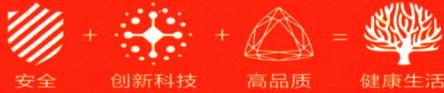
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目次

食

品

2023年 第44卷

海洋功能食品专栏

基于体外HUVECs细胞模型的条斑紫菜

多糖促血管生成活性 冯丰珍, 郑明静, 洪 涛, 李志朋, 杜希萍, 朱艳冰, 倪 辉, 姜泽东*(1)
笛鲷鱼鳞源功能多肽对Caco-2细胞氧化

应激损伤的保护作用 蔡茜茜, 李 晨, 陈 旭, 黄渊楠, 付才力, 汪少芸*(10)
海洋生物活性肽生物学和功能

特性的研究进展 闫洪波, 楚英珂, 李雯慧, 张德景, 杨 青, 位正鹏, 王宗敏, 王彦波, 朱兰兰*(18)
东海乌参肽对小鼠酒精性肝损伤及肠道菌群的调节作用 阙凡迪, 王娇燕, 王琼芬, 徐 康, 冯子齐, 余方苗*(29)

基础研究

鱼糜副产物蛋白水解物的抗冻活性及对嗜热链球菌的抗冻效果及机制 张晓頣, 董 烨, 张益奇, 戴志远*(39)
不同熟化方式对速冻熟紫薯品质的影响 张勉羚, 牛丽亚, 涂 瑾, 余莉莉, 肖建辉*(48)
冠突散囊菌胞内提取物抑制恶臭假单胞菌的作用机制 张 雯, 王梅婷, 王明钰, 倪 莉*(57)
核桃青皮中胡桃醌对大肠杆菌的抗菌作用及机制 路振康, 吴庆智, 张 建, 毛晓英*(65)
微酸性次氯酸水结合乳化剂酪蛋白酸钠对冷鲜肉

主要腐败菌的杀菌作用 陈倩茹, 周艳芳, 照那木拉, 张静静, 董同力嘎*(74)

食品工程

不同预处理方式对热风干燥黄花菜褐变及干燥特性的影响 楚倩倩, 任广跃*, 段 续, 李琳琳, 朱凯阳, 王兆凯(81)
超高压和热处理对低糖柑橘酱品质及流变特性的影响 吴思宇, 徐 阳, 熊思慧, 潘思轶*(89)
辐照处理对冷鲜乳鸽品质的影响 刘巧瑜, 陈俊文, 游 云, 黄晓霞, 蓝碧锋, 曾晓房, 陈海光*(96)
不同干燥温度对金针菇菇根挥发性

特征和口感特性的影响 刘 荚, 胡素娟, 崔 筵, 宋志波, 吴 杰, 师子文, 孔维丽*(104)
球磨、超声和盐酸处理对几丁质的微观结构和

酶促脱乙酰效率的影响 肖 宇, 于宏伟, 马爱进, 桑亚新, 孙纪录*(114)
不同方法降解对鳞杯伞子实体多糖

理化性质与活性的影响 郭 蓉, 常明昌*, 程艳芬*, 孟俊龙, 冯翠萍, 耿雪冉, 徐丽婧, 郭东东(123)

营养卫生

大蒜胞外囊泡活性成分解析及其缓解小鼠结肠炎作用 廖柳月, 朱珍珠*, 杨 倩, 刘 琴(132)
植物乳杆菌AR495通过降低关节组织炎症水平

改善大鼠骨关节炎 肖 佳, 杨丰建, 于 婧, 王光强, 熊智强, 宋 馨, 张 汇, 艾连中, 夏永军*(142)
膳食丙烯酰胺暴露对2型糖尿病大鼠血糖代谢及

脏器功能的影响 谢依婷, 彭 非, 娄爱华, 沈清武, 陈 洁, 全 威*(151)
葡萄蒸馏酒对高尿酸血症模型小鼠肠道

菌群的调节作用 付喜华, 韩四海*, 刘建学, 李佩艳, 郭金英, 罗登林, 岳崇慧(161)



市售低值贝类加工食品中原肌球蛋白致敏性评估及其消减技术………陈雅纯，王利文，马爱进，桑亚新，孙纪录*(169)
白芷多糖对2型糖尿病大鼠的降糖保肝作用………王晴，金圣柱，李光耀，林长青*(176)

包装贮运

- 直接减盐法对哈尔滨红肠贮藏期间品质的影响………胡越，刘昊天，夏秀芳，陈倩，孔保华*(184)
香菇采后冷藏期间品质及微生物菌群的变化………张小玲，许小璐，邓冰，云少君，冯翠萍*(192)
中早熟苹果品种的贮藏品质和酚类物质差异分析………王震，裴令栋，彭勇*，李林光*，王海波(202)
真空预冷过程中喷雾补水处理对上海青低温流通及
货架期品质的影响………王馨渝，安容慧，赵安琪，韩颖，胡花丽，李鹏霞，颜廷才，李国锋*(211)
NO处理对黄金勾豆角采后贮藏品质的影响………何雪莲，韩丽春，郑鄂燕，左进华，王清，王利红*(220)
贝莱斯芽孢杆菌防治甜樱桃采后
软腐病的效果和机理………张倩，陈雨诗，许春艳，邹曼，包汶婷，郗良卿，辛力*，陈义伦*(229)

专题论述

- 界面工程设计调控油脂基乳液递送体系中脂溶性营养素
生物利用率的研究进展………张盈铢，胡俊杰，李斌，刘石林，李艳*(240)
冷等离子体对肉蛋白的影响及其在肉品保藏
加工中的应用研究进展………樊润泽，祁苗，张新颖，彭三三，赵欣怡，李卓，许德晖*(250)
氧化应激对牛肉肉色及其稳定性的影响研究进展………齐婷婷，张一敏，杨啸吟，罗欣，毛衍伟*(260)
基于文献计量学的白酒窖泥研究
进展与发展态势分析………任海伟，蔡早宁，王希，王永刚，田辉，范文广，李彦涛，张丙云*(267)
食品接触表面生物被膜形成机制及防控方法研究进展………马悦，吴梦洁，李卓思，刘阳泰，董庆利*(276)
烷基咪唑型离子液体在食品领域的应用及安全性研究进展………李诗文，柳鑫*(286)
茶多酚对高脂饮食诱导的非酒精性脂肪性
肝病预防作用的研究进展………金璨，邓颖，曹楠，张晓丽，肖长义，何建刚，何功威，李世刚*(295)
纤维素稳定Pickering乳液的研究进展及在食品领域的应用………陈安祥，宗毓东，王金霞，李霞，韩文佳*(303)
CRISPR/Cas系统在食源性致病菌快速
检测新技术中的研究进展………寇秀颖，周宝青，陈玲，代京莎，张菊梅，吴清平*(313)
稻谷中的脂质分布、组成、功能以及检测方法研究进展………黄珊珊，张东，段晓亮，孙辉*(324)
竹笋采后生理生化变化及贮藏保鲜研究进展………史蔓蔓，张文，刘飞翔，张芳，吴蓉，王慧敏，苏二正*(331)
纳米粒子稳定的Pickering乳液在食品包装中的应用研究进展………娄尚荣，文梦婷，王岩，倪学文*(344)
纤维素基材料在风味物质包埋和
控释中的研究进展………田怀香，李伟，于海燕，陈臣，黄娟，娄新曼，李永，袁海彬*(353)
辣椒素类物质辣味的研究进展………范智义，王俏君，邓维琴，杨礼学，李龙，王泽亮，陈功，张其圣*(363)
中美保健食品监管：比较与启示………闫志刚，边晓慧*，隋霄(372)
非热加工技术对淀粉结构特性影响的研究进展………陈林林，宋佳琪，李伟，王玲，郑凤鸣，杨茜瑶，张娜*(380)
苦丁茶（粗壮女贞）成分结构特征、活性作用
机制及质量控制研究进展………凌志洲，曾荣，范倩，吴润松，李振雨，陈向东，孙冬梅，罗文汇*(394)
基于信息检索与数据挖掘的食品安全舆情监测与引导：以大型农贸市场食品安全微博舆情实证研究为例………徐博(404)



FOOD Contents

2023 Vol.44 No.07

Marine Functional Food

- In Vitro* Pro-angiogenic Activity of Porphyran Prepared from *Porphyra yezoensis* in Human Umbilical Vein Endothelial Cells (HUVECs) Model FENG Fengzhen, ZHENG Mingjing, HONG Tao, LI Zhipeng, DU Xiping, ZHU Yanbing, NI Hui, JIANG Zedong* (1)
- Protective Effect of Functional Peptides Derived from Crimson Snapper Scales on Oxidative Stress Damage in Caco-2 Cells CAI Xixi, LI Chen, CHEN Xu, HUANG Yuannan, FU Caili, WANG Shaoyun* (10)
- Advances in Research on Biological and Functional Properties of Bioactive Peptides Derived from Marine Sources YAN Hongbo, CHU Yingke, LI Wenhui, ZHANG Dejing, YANG Qing, WEI Zhengpeng, WANG Zongmin, WANG Yanbo, ZHU Lanlan* (18)
- Regulatory Effect of *Acaudina leucoprocta* Peptides on Alcoholic Liver Injury and Intestinal Flora in Mice QUE Fandi, WANG Jiaoyan, WANG Qiongfen, XU Kang, FENG Ziqi, YU Fangmiao* (29)

Basic Research

- Antifreeze Activity of Surimi By-product Protein Hydrolysate and Its Cryoprotective Effect and Mechanism on *Streptococcus thermophilus* ZHANG Xiaodi, DONG Ye, ZHANG Yiqi, DAI Zhiyuan* (39)
- Effects of Different Cooking Methods on the Quality of Quick-Frozen Cooked Purple Sweet Potato ZHANG Mianling, NIU Liya, TU Jin, YU Lili, XIAO Jianhui* (48)
- Antibacterial Mechanism of Intracellular Extract from *Eurotium cristatum* against *Pseudomonas putida* ZHANG Wen, WANG Meiting, WANG Mingyu, NI Li* (57)
- Antibacterial Effect and Mechanism of Juglone from Walnut Green Husk against *Escherichia coli* LU Zhenkang, WU Qingzhi, ZHANG Jian, MAO Xiaoying* (65)
- Bactericidal Effect of Slightly Acidic Hypochlorous Water Combined with Sodium Caseinate against the Major Spoilage Bacteria of Fresh Chilled Meat CHEN Qianru, ZHOU Yanfang, ZHAO Namula, ZHANG Jingjing, DONG Tungalag* (74)

Food Engineering

- Effects of Different Pretreatment Methods on Browning and Drying Characteristics of Hot Air-Dried Daylily Buds CHU Qianqian, REN Guangyue*, DUAN Xu, LI Linlin, ZHU Kaiyang, WANG Zhaokai (81)
- Effects of High Hydrostatic Pressure Versus Heat Treatment on the Quality and Rheological Properties of Low-Sugar Citrus Jam WU Siyu, XU Yang, XIONG Sihui, PAN Siyi* (89)
- Effect of Irradiation on Quality of Chilled Pigeon Meat LIU Qiaoyu, CHEN Junwen, YOU Yun, HUANG Xiaoxia, LAN Bifeng, ZENG Xiaofang, CHEN Haiguang* (96)
- Effect of Drying Temperature on the Volatile Profile and Taste Properties of *Flammulina velutipes* Root LIU Qin, HU Sujuan, CUI Xiao, SONG Zhibo, WU Jie, SHI Ziwen, KONG Weili* (104)
- Effects of Ball Milling, Utrasonic or Hydrochloric Acid Treatment on the Microstructure and Enzymatic Deacetylation Efficiency of Chitin XIAO Yu, YU Hongwei, MA Aijin, SANG Yaxin, SUN Jilu* (114)
- Effects of Different Degradation Methods on the Physicochemical Properties and Antioxidant Activity of Polysaccharides from *Clitocybe squamulosa* Fruiting Body GUO Rong, CHANG Mingchang*, CHENG Yanfen*, MENG Junlong, FENG Cuiping, GENG Xueran, XU Lijing, GUO Dongdong (123)

Nutrition and Hygiene

- Garlic-Derived Extracellular Nanovesicles: Bioactive Components and Their Roles in Alleviating Colitis in Mice LIAO Liuyue, ZHU Zhenzhu*, YANG Qian, LIU Qin (132)
- Lactobacillus plantarum* AR495 Improves Osteoarthritis in Rats by Reducing the Level of Joint Inflammation XIAO Jia, YANG Fengjian, YU Jing, WANG Guangqiang, XIONG Zhiqiang, SONG Xin, ZHANG Hui, AI Lianzhong, XIA Yongjun* (142)
- Effect of Dietary Acrylamide Exposure on Blood Glucose Metabolism and Organ Functions of Type 2 Diabetic GK Rats XIE Yiting, PENG Fei, LOU Aihua, SHEN Qingwu, CHEN Jie, QUAN Wei* (151)
- Regulatory Effect of Distilled Spirit Made from Grapes on the Gut Flora of Hyperuricemic Mice FU Xihua, HAN Sihai*, LIU Jianxue, LI Peiyan, GUO Jinying, LUO Denglin, YUE Chonghui (161)



Serial No.692

Evaluation and Reduction of Tropomyosin Allergenicity in Commercial

- Processed Low-Value Shellfish Products.....CHEN Yachun, WANG Liwen, MA Aijin, SANG Yaxin, SUN Jilu* (169)
 Hypoglycemic and Hepatoprotective Effect of *Angelica dahurica*
 Polysaccharide in Type 2 Diabetic Rats.....WANG Qing, JIN Shengzhu, LI Guangyao, LIN Changqing* (176)

Packaging, Storage and Transportation

Effect of Direct Salt Reduction on the Quality Characteristics of

- Harbin Red Sausages during Storage HU Yue, LIU Haotian, XIA Xiufang, CHEN Qian, KONG Baohua* (184)
 Changes in Quality and Microflora of *Lentinus edodes* during
 Post-harvest Cold Storage ZHANG Xiaoling, XU Xiaolu, DENG Bing, YUN Shaojun, FENG Cuiping* (192)
 Differences in Storage Quality and Phenolic Composition of
 Mid-Early Maturing Apple Varieties WANG Zhen, PEI Lingdong, PENG Yong*, LI Liguang*, WANG Haibo (202)
 Effect of Atomized Water Spray during Vacuum Pre-cooling on the Quality of Pakchoi during Low Temperature
 Circulation and the Shelf Life Period WANG Xinyu, AN Ronghui, ZHAO Anqi, HAN Ying, HU Huali, LI Pengxia, YAN Tingcai, LI Guofeng* (211)
 Effect of NO Treatment on Postharvest Storage Quality of
 Golden Hook Bean HE Xuelian, HAN Lichun, ZHENG Yanyan, ZUO Jinhua, WANG Qing, WANG Lihong* (220)
 Efficacy and Action Mechanism of *Bacillus velezensis* on Controlling Postharvest
 Soft Rot of Sweet Cherry Fruits ZHANG Qian, CHEN Yushi, XU Chunyan, ZOU Man, BAO Wenting, XI Liangqing, XIN Li*, CHEN Yilun* (229)

Reviews

Research Advances in Interface Engineering Design to Regulate Bioavailability of

- Lipophilic Nutrients Encapsulated in Lipid-Based Emulsion Delivery Systems ZHANG Yingzhu, HU Junjie, LI Bin, LIU Shilin, LI Yan* (240)
 Effect of Cold Plasma on Meat Protein and Its Applications in Meat Processing and
 Preservation: A Comprehensive Review FAN Runze, QI Miao, ZHANG Xinying, PENG Sansan, ZHAO Xinyi, LI Zhuo, XU Dehui* (250)
 Recent Progress in Research on the Effect of Oxidative
 Stress on Beef Color and Stability QI Tingting, ZHANG Yimin, YANG Xiaoyin, LUO Xin, MAO Yanwei* (260)
 Research Progress and Development Trends of Baijiu Pit Mud:
 A Bibliometric Analysis REN Haiwei, CAI Zaoning, WANG Xi, WANG Yonggang, TIAN Hui, FAN Wenguang, LI Yantao, ZHANG Bingyun* (267)
 Formation Mechanism and Control Strategies of Biofilm on Food Contact Surfaces MA Yue, WU Mengjie, LI Zhuosi, LIU Yangtai, DONG Qingli* (276)
 A Review of the Application and Safety of Alkyl Imidazole Ionic Liquids in the Food Field LI Shiwen, LIU Xin* (286)
 Progress in Research on the Preventive Effect of Tea Polyphenols on Non-alcoholic Fatty Liver Disease
 Induced by High-Fat Diet JIN Can, DENG Ying, CAO Nan, ZHANG Xiaoli, XIAO Changyi, HE Jiangang, HE Gongwei, LI Shigang* (295)
 Research Progress on Cellulose-Stabilized Pickering
 Emulsion and Its Application in Food Field CHEN Anxiang, ZONG Yudong, WANG Jinxia, LI Xia, HAN Wenjia* (303)
 Progress in the Rapid Detection of Foodborne Pathogens Based on Clustered Regularly Interspaced Short Palindromic Repeats
 (CRISPR)/CRISPR-Associated Protein (Cas) KOU Xiuying, ZHOU Baoqing, CHEN Ling, DAI Jingsha, ZHANG Jumei, WU Qingping* (313)
 Lipids in Rice: Distribution, Composition, Functions and Detection Methods HUANG Shanshan, ZHANG Dong, DUAN Xiaoliang, SUN Hui* (324)
 A Review on Postharvest Physiological and Biochemical Changes, Storage and
 Preservation of Bamboo Shoots SHI Manman, ZHANG Wen, LIU Feixiang, ZHANG Fang, WU Rong, WANG Huimin, SU Erzheng* (331)
 Recent Progress in the Application of Nanoparticle-Stabilized
 Pickering Emulsion in Food Packaging LOU Shangrong, WEN Mengting, WANG Yan, NI Xuewen* (344)
 Progress in the Application of Cellulose-Based Materials in Encapsulation and Controlled
 Release of Flavor Compounds TIAN Huaixiang, LI Wei, YU Haiyan, CHEN Chen, HUANG Juan, LOU Xinman, LI Yong, YUAN Haibin* (353)
 Research Progress on the Pungency of
 Capsaicinoids FAN Zhiyi, WANG Qiaojun, DENG Weiqin, YANG Lixue, LI Long, WANG Zeliang, CHEN Gong, ZHANG Qisheng* (363)
 Regulation of Health Foods in China and the United States: Comparison and Inspiration YAN Zhigang, BIAN Xiaohui*, SUI Xiao (372)
 Research Progress on the Effect of Non-thermal Processing Technology on the
 Structural Properties of Starch CHEN Linlin, SONG Jiaqi, LI Wei, WANG Ling, ZHENG Fengming, YANG Xiayao, ZHANG Na* (380)
 Kudingcha (*Ligustrum robustum* (Roxb.) Blume): Structural Characteristics of Constituents,
 Bioactivities and Action Mechanisms, and Quality Control LING Zhizhou, ZENG Rong, FAN Qian, WU Runsong, LI Zhenyu,
 CHEN Xiangdong, SUN Dongmei, LUO Wenhui* (394)
 Monitoring and Guidance of Public Opinions on Food Safety Based on Information Retrieval and Data Mining:
 An Empirical Study of Microblog Public Opinions on Food Safety in Large Farmers' Markets XU Bo (404)



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