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山奈、白芷和香叶对猪肉加热过程中晚期糖化终末产物含量的影响
谷氨酸—木糖美拉德中间体的水相制备及其在桃酥中的应用
破堆移位解决酱香酒冬季堆积发酵异常研究
非等温条件下啮合同向双螺杆挤出过程数值模拟分析
多功能热泵干燥装置恒温干燥模式性能研究
抗氧化剂处理对微冻贮藏泥鳅品质及脂肪氧化的影响
电子束变性处理对大米蛋白酶解效率的影响
基于栅栏因子协同作用的中国对虾保鲜效果研究
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