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含丙二醇酯低脂蛋糕的流变学、气泡微结构和烘焙特性研究
4种功能性低聚糖对海绵蛋糕的面糊性能和烘焙品质的影响
乳酸菌、酵母菌的筛选鉴定及其在米发糕中的应用
通气和金属离子双重胁迫对糙米萌发富集 γ -氨基丁酸的影响
间接竞争ELISA检测食品中的邻苯二甲酸二丁酯
基于表面增强拉曼光谱快速检测苹果汁中亚胺硫磷
基于 α -生育酚抗氧化膜的冷鲜猪肉保鲜包装研究
基于明胶硬胶囊性能评价的明胶-普鲁兰复合膜研究
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