

SHIPIN YU JIXIE

10

2020

总228期

F&M

中国食品科学技术学会会刊

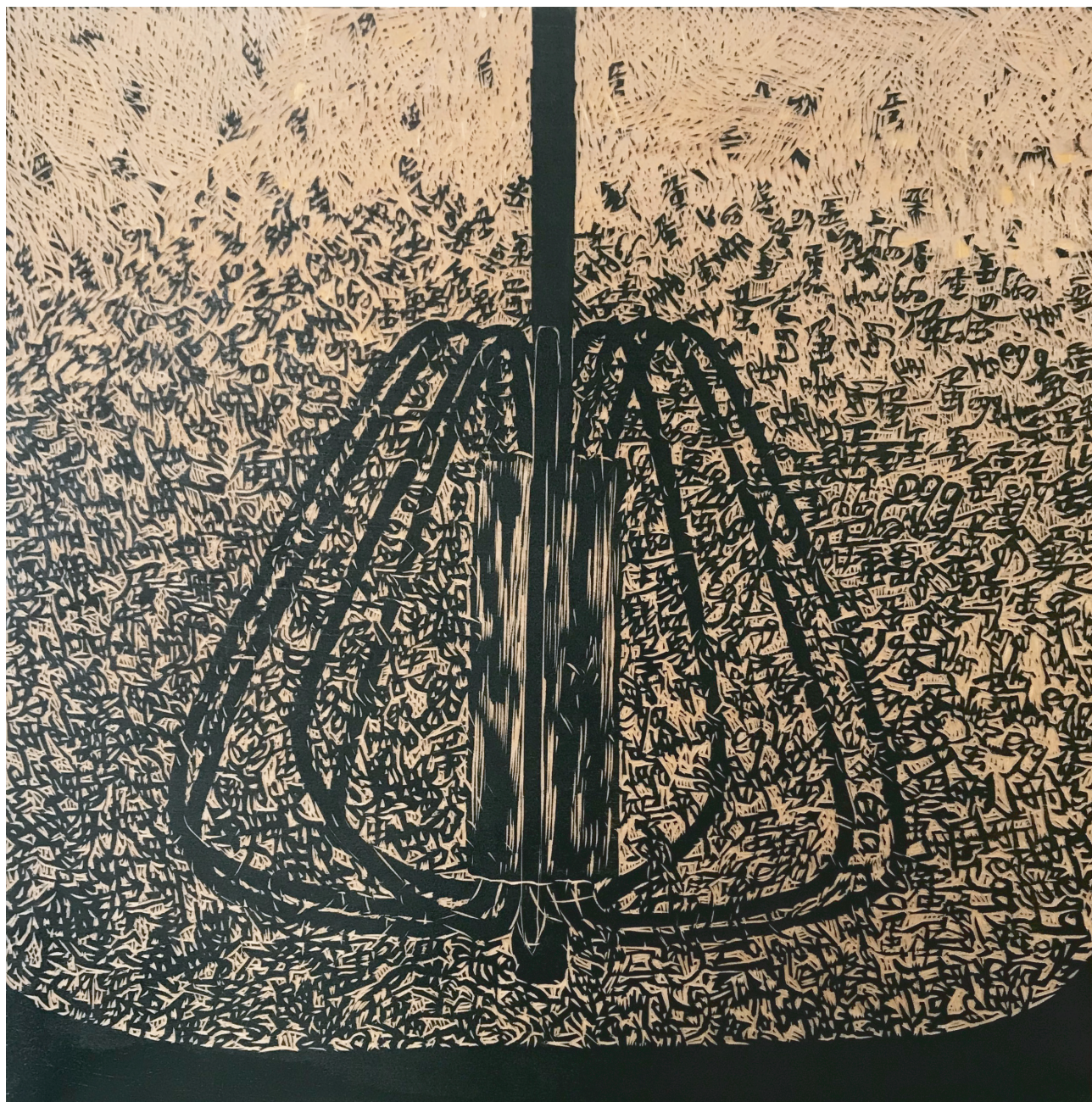
食品与机械

1985年创刊

中文核心期刊

科技核心期刊

RCCSE核心期刊



作者 / 吴 健

万方数据

0
020

F&M

食品与机械

FOOD & MACHINERY

第36卷
总第228期

食品与机械编辑部

目次

CONTENTS

前沿观点 FRONTIER VIEW

- 001 从抗氧化保健食品看食品在功能产品中的应用 萨 翼
Application of food in functional products from the perspective of antioxidant dietary supplement SA Yi
- 006 膳食纤维调节2型糖尿病血糖作用研究进展 王艳峰等
Research progress on the mechanism of dietary fiber in regulating blood sugar of type 2 diabetes WANG Yan-feng et al
- 012 噬菌体作为新型食品抗菌剂的风险评估与风险规制 魏 麟等
Risk assessment and regulation of bacteriophage as a new food antimicrobial agent WEI Lin et al
- 018 植物基谷物饮料研究及产业开发进展 刘婷玉等
Advances in research and industrial development of plant-based cereal beverage LIU Ting-yu et al

基础研究 FUNDAMENTAL RESEARCH

- 023 L-半胱氨酸盐酸盐对饼干中4种有害醛类和荧光晚期糖基化终产物的影响 翁 婷等
Effect of L-cysteine hydrochloride on the contents of four toxic aldehydes and fluorescent AGEs in biscuits WENG Ting et al
- 028 河蚬抗氧化肽—锌螯合物的制备及结构表征 刘晶晶等
Preparation and structural characterization of Zinc-binding antioxidant peptides from *Corbicula fluminea* hydrolysate LIU Jing-jing et al
- 032 酶解改性两种食用菌膳食纤维理化及功能性质比较 杨晰茗等
Physicochemical and functional characterization of enzymatic modification of dietary fiber in two edible fungus YANG Xi-ming et al

安全与检测 SAFETY & INSPECTION

- 037 超高效液相色谱串联质谱法测定豆芽中恩诺沙星、环丙沙星残留量的不确定度评定 施元旭等
Evaluation of uncertainty in determination of enrofloxacin and ciprofloxacin residues in bean sprouts by ultra performance liquid chromatography-tandem mass spectrometry SHI Yuan-xu et al
- 043 基于电容法的藜麦水分快速检测仪设计 席 前等
Design of quinoa moisture rapid detector based on capacitance method XI Qian et al
- 049 流动注射分光光度法测定鱼肉及其制品中挥发酚残留量 程银棋等
Determination of the residual volatile phenols in fish meat and its products by the flow injection spectrophotometric CHENG Yin-qi et al
- 053 基于近红外光谱的杏仁蛋白软糖理化指标快速无损检测 陈素彬
Rapid and nondestructive detection of physicochemical properties of marzipan based on near infrared spectroscopy CHEN Su-bin
- 059 基于犯罪经济学视角的危害食品安全犯罪生成逻辑与治理进路 孟 强等
Generation logic and governance path of crimes against food safety based on the perspective of criminal economics MENG Qiang et al

机械与控制 MACHINE & CONTROL

- 065 回热器与制冷工质对复叠制冷系统性能的影响 梁 政等
Effects of regenerator and refrigerant on performance of cascade refrigeration system LIANG Zheng et al

071	MD1200-YJ码垛机器人大臂的多目标轻量化设计 Multi-objective lightweight design for big arm of MD-1200YJ palletizing robot	贺莹等 HE Ying et al
077	微量混合粉状颗粒称量系统设计 Design of weighing system for micro mixing powdery particles	侯达盘等 HOU Da-pan et al
081	球罐型360°茶叶摇青机设计及实验验证 Design of spherical type 360° of tea stirring machine, flow field analysis and experimental analysis	杨君等 YANG Jun et al
087	基于调焦-Zernike矩算法的微小零件精确定位研究 Precise positioning of micro parts based on focusing-Zernike matrix algorithm	张亚军 ZHANG Ya-jun
093	机器人原型技术在食品装备设计中的应用 Application of robot prototype technology in food equipment design	刘麦 LIU Mai
096	基于流体仿真的家用面条机结构设计 Structural design of noodle machine based on fluid simulation	高飞等 GAO Fei et al

包装与设计 PACKAGING & DESIGN

101	肇庆裹蒸粽包装系统性创新设计 Systematic and innovative design of Zhaoqing wrapped steamed zongzi package	鄢莉等 YAN Li et al
106	食品包装设计中色彩联想性的表达、强化与发展趋势 Expression, strengthening and development of color association in food packaging design	夏俐 XIA Li

贮运与保鲜 STORAGE TRANSPORTATION & PRESERVATION

110	冷鲜鸡货架期微生物预测系统的构建 Establishment of microbial prediction system for shelf life of chilled chicken	瞿洋等 QU Yang et al
116	壳聚糖复合涂膜对冷藏虾蛄保鲜效果的影响 Effects of chitosan composite coating on the quality of mantis shrimp during refrigerated storage	齐懿涵等 QI Yi-han et al
120	外源茉莉酸甲酯对解放钟枇杷果实采后品质的影响 The effect of exogenous MeJA on postharvest quality of Jiefang zhong loquat fruit	郑俊峰等 ZHENG Jun-feng et al
125	基于机器视觉的苹果缺陷快速检测方法研究 Research on a rapid detection of apple defects based on mechanical vision	高辉等 GAO Hui et al

提取与活性 EXTRACTION & ACTIVITY

130	羊骨多肽酶法制备工艺优化及抗氧化活性研究 Optimization enzymatic preparation process and antioxidant activity of sheep bone polypeptide	李晓叶等 LI Xiao-ye et al
136	紫苏叶多酚超声辅助聚乙二醇提取工艺优化及抗氧化活性研究 Optimization of ultrasonic-assisted extraction for polyphenols from perilla leaves by polyethylene glycol and its antioxidant activity	茹巧美等 RU Qiao-mei et al
143	樟树叶木脂素和多酚超声辅助同步提取工艺优化 Optimization of extraction process of lignans and polyphenols by ultrasonic wave assisted extraction from <i>Cinnamomum camphora</i>	周海旭等 ZHOU Hai-xu et al
149	辣木籽水提物对酒精诱导线虫运动功能障碍的影响 <i>Moringa oleifera</i> seed water extract protects alcohol-induced movement disorder in <i>Caenorhabditis elegans</i>	彭颖 PENG Ying
153	菊芋多聚果糖的纯化技术研究 Purification of polyfructose from Jerusalem artichoke	李朝阳等 LI Chao-yang et al

- | | | |
|-----|---|-------------------------|
| 159 | 超声辅助提取紫贻贝加工下脚料抗菌肽工艺优化
Optimization of ultrasound-assisted extraction process of antimicrobial peptides from the by-products of <i>Mytilus edulis</i> | 张 玥等
ZHANG Yue et al |
|-----|---|-------------------------|

开发应用 DEVELOPMENT & APPLICATION

- | | | |
|-----|---|--------------------------------|
| 165 | 香菇脆片真空油炸—真空微波联合干燥工艺优化
Process optimization of vacuum-frying combined with vacuum-microwave drying in producing shiitake mushroom chips | 任爱清等
REN Ai-qing et al |
| 171 | 黄金抹茶碱液浸泡蒸青护绿工艺优化及品质研究
Research on process optimization and quality of alkali soaking and steam fixing for golden matcha green protection | 鲁 颖等
LU Ying et al |
| 177 | 即食慈姑片微波干燥特性及动力学模型研究
Study on microwave drying characteristics of instant arrowhead slices and kinetic model | 唐小闲等
TANG Xiao-xian et al |
| 183 | 间歇微波—热风耦合干燥花生工艺优化及品质研究
Research on process optimization and quality of intermittent microwave-hot air coupling drying peanut | 凌铮铮等
LING Zheng-zheng et al |
| 190 | 卷烟制丝环节关键工序水分预测模型的建立与检验
Establishment and detection of moisture prediction model of key processes of cigarette cutting process | 李自娟等
LI Zi-juan et al |
| 196 | 干燥方式对秋葵花茶及其茶汤风味的影响
Effect of drying method on the flavor of okra flower tea and its soup | 纳尔布等
NA Er-bu et al |

研究进展 ADVANCES

- | | | |
|-----|--|-------------------------------|
| 206 | 热处理在稻谷及大米贮藏与加工中的应用研究进展
Research progress of heat treatment in paddy and rice storage and processing | 宗 平等
ZONG Ping et al |
| 210 | 咸鸭蛋快速腌制工艺及咸蛋清综合利用研究进展
Research progress on rapid pickling process of salted duck eggs and comprehensive utilization of salted duck eggs white | 曾沛清等
ZAN Pei-qing et al |
| 215 | 人参糖肽研究进展
The research progress of ginseng glycopeptide | 俞 萍等
YU Ping et al |
| 219 | 固态生物转化对植物性食品加工副产物生物活性影响的研究进展
Research advance on the effects of solid-state biotransformation on the biological activity of plant food processing by-products | 陈嘉序等
CHEN Jia-xu et al |
| 228 | 微波辅助法提取多糖的研究进展
Research progress in microwave-assisted extraction of polysaccharides | 景永帅等
JING Yong-shuai et al |

信息窗 INFORMATION

- | | | |
|-----|------------------------------------|-----|
| 封面 | 主题插画 | 吴 健 |
| 封三 | 食品包装设计优秀作品选登 | 梁 哲 |
| 080 | 泰国新发布了食品中微生物的限量标准 | |
| 233 | 大学生“食育”困境管理与策略
——《大学生饮食营养与健康》评述 | 陈胜军 |
| 235 | 中国饮食的跨文化传播
——《中国食谱》评述 | 周素文 |