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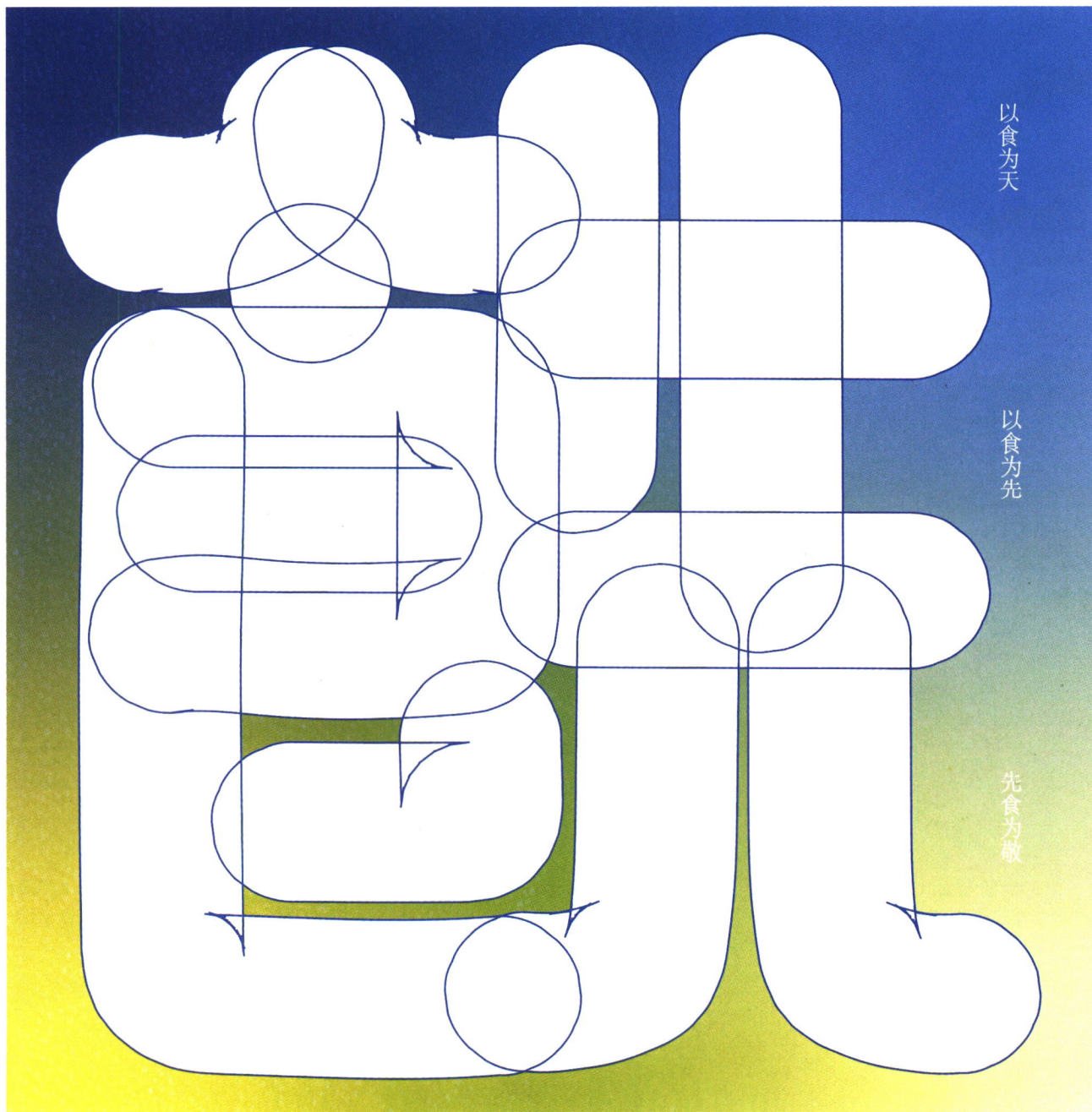
食品与机械

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以食为天

以食为先

先食为敬

作者 / 杨 铭

万方数据

目次

CONTENTS

前沿观点 FRONTIER VIEW

- 001 谷物基原料3D打印的研究进展 耿 涵等
Research progress of 3D printing of cereal-based materials GENG Han et al

基础研究 FUNDAMENTAL RESEARCH

- 010 溶剂对大麻二酚广谱油溶解性和抗聚并稳定性的影响 马永强等
Effect of solvent on solubility and anti coalescence stability of CBD broad spectrum oil MA Yong-qiang et al
- 016 两种加香方式下7种葡萄糖苷配基在烟气中的裂解转移规律 韩 路等
Study on pyrolysis transfer rules of seven aglycones in flue gas under two kinds of flavoring methods HAN Lu et al
- 021 呼吸式滚揉腌制对中式酱牛肉挥发性物质的影响 刘丹丹等
Effects of breathing tumbling on volatile substances of Chinese soy-sauced beef LIU Dan-dan et al
- 027 陕北野生和不同栽培模式羊肚菌营养成分比较分析 赵瑞华等
Comparative analysis of nutrients in fruiting bodies between wild and cultivated *Morchella* in different cultivation models ZHAO Rui-hua et al
- 032 烟草非挥发性有机酸、pH测定及其相关性分析 朴永革等
Determination and correlation analysis of tobacco non-volatile organic acids and pH PIAO Yong-ge et al

安全与检测 SAFETY & INSPECTION

- 040 DES-UPLC-MS/MS法测定水产品中4种四环素药物残留 刘子雄等
Rapid determination of drug residues of four kinds of tetracyclines using DES-UPLC-MS/MS in aquatic products LIU Zi-xiong et al
- 046 高效液相色谱—串联质谱法快速测定保健食品中4种降血糖类药物 边海涛等
Rapid determination of 4 anti-diabetic medicines in health foods by high performance liquid chromatography-tandem mass spectrometry BIAN Hai-tao et al
- 051 基于近红外光谱技术快速检测稻谷水分含量 吕 都等
Research on rapid prediction model of rice moisture content based on near infrared spectroscopy LU Du et al
- 057 基于HS-SPME-GC-MS的小龙虾加工水煮液中挥发性风味成分萃取条件优化 杨祺福等
Optimization of extraction conditions for volatile flavor compounds in crayfish boiled liquid based on HS-SPME-GC-MS YANG Qi-fu et al

食品装备与智能制造 FOOD EQUIPMENT & INTELLIGENT MANUFACTURING

- 064 二次挤压式核桃破壳机 程国梁等
Secondary extrusion walnut shell breaker CHENG Guo-liang et al
- 068 新型粉丝烘干室流场模拟与结构优化 安兆元等
Flow field simulation and structure optimization of a new type of vermicelli drying room AN Zhao-yuan et al
- 074 基于改进鸡群优化算法的食品拣取机器人路径规划 刘 芙等
Path planning of food sorting robot based on improved chicken swarm optimization algorithm LIU Fu et al

- | | | |
|-----|--|---------------------|
| 081 | 小龙虾头尾定向装置设计及试验 | 傅润泽等 |
| | Design and test of head and tail orientation device for crayfish | FU Run-ze et al |
| 088 | 糙米正面破碎特性与裂纹扩展规律 | 张 涛等 |
| | Front fracture characteristics and crack propagation of brown rice | ZHANG Tao et al |
| 093 | 基于多连杆结构的二维仿生咬合力测量装置 | 冯海洋等 |
| | Two-dimensional bionic bite force measurement device based on multi-link structure | FENG Hai-yang et al |

包装与设计 PACKAGING & DESIGN

- | | | |
|-----|--|---------------------|
| 097 | 基于理想气体状态方程和道尔顿分压定律的气调包装气体混配系统 | 张浩楠等 |
| | Gas mixing system of modified atmosphere packaging based on ideal gas law and Dalton's law of partial pressure | ZHANG Han-nan et al |
| 104 | 基于窑洞文化的延安特产食品包装设计 | 魏可欣等 |
| | Research on Yan'an specialty food packaging design based on regional culture | WEI Ke-xin et al |
| 111 | 基于京东在线评论的茶叶包装设计理论模型 | 宋慧琪等 |
| | Research on theoretical model of tea packaging design based on JD online review | SONG Hui-qi et al |
| 118 | 基于情感体验的交互式包装设计应用解析 | 王玉明 |
| | Research on packaging design and application based on interactive experience | WANG Yu-ming |

贮运与保鲜 STORAGE TRANSPORTATION & PRESERVATION

- | | | |
|-----|---|----------------------|
| 123 | O ₂ /CO ₂ 主动自发气调对采后松露贮藏品质及微观结构的影响 | 蒋方国等 |
| | Effects of O ₂ /CO ₂ active modified atmosphere packaging on storage quality and microstructure of postharvest truffles | JIANG Fang-guo et al |
| 130 | 哈密瓜切片热风干燥特性及数学模型 | 张雪波等 |
| | Hot-air drying characteristics and mathematical model of cantaloupe slices | ZHANG Xue-bo et al |
| 137 | 低温贮藏过程中水牛肉蛋白质的变化 | 丘 静等 |
| | Protein changes of buffalo meat during low temperature storage | QIU Jing et al |
| 143 | 静电场对冷冻食品冰晶生长影响的相场法模拟 | 甄 欠等 |
| | Phase field simulation of the effect from electrostatic field on frozen food ice crystal growth | ZHEN Bing et al |
| 148 | 机器视觉和电子鼻融合的番茄成熟度检测方法 | 王俊平等 |
| | Research on tomato maturity detection method based on machine vision and electronic nose fusion | WANG Jun-ping et al |
| 153 | 猪肉的微波干燥与能耗分析 | 陈鹏飞等 |
| | Analysis of characteristics and energy consumption of microwave drying of pork | CHEN Peng-fei et al |
| 159 | 干燥及冷冻处理对囊荷花苞挥发性成分的影响 | 张思颖等 |
| | Effects of drying and freezing on volatile components of <i>Zingiber mioga</i> (Thunb.) Rosc. | ZHANG Si-jie et al |
| 167 | 基于改进蝗虫算法优化Canny算子的鸡蛋裂纹图像检测 | 涂伟沪等 |
| | Egg crack image detection method based on improved grasshopper optimization algorithm and canny operator | TU Wei-hu et al |

173	贮藏条件对红薯叶酸菜品质的影响	刘锡铭等
	Effects of different storage conditions on the quality of sweet potato leaf pickles	LIU Xi-ming et al

提取与活性 EXTRACTION & ACTIVITY

180	葛花异黄酮精制及体外降脂活性研究	吴 威等
	Refining isoflavones from <i>Puerariae flos</i> and its <i>in vitro</i> lipid-lowering activity	WU Wei et al
186	刀豆油脂提取工艺优化与脂肪酸成分分析	韩小存
	Optimal extraction and fatty acid analysis of oil from <i>Canavalia gladiata</i>	HAN Xiao-cun

开发应用 DEVELOPMENT & APPLICATION

190	乙醇注入法制备肉桂醛脂质体的工艺优化	常大伟等
	Preparation and response surface optimization of cinnamaldehyde liposome by ethanol injection	CHANG Da-wei et al
197	基于BP神经网络的面包工业化生产发酵程度视觉判定	赵 纯等
	Study on visual judgment method of fermentation degree in industrialized bread production based on BP neural network	ZHAO Chun et al
203	基于变论域模糊-Smith的白酒勾调控制	周永帅等
	Liquor blending control based on variable universe fuzzy-Smith model	ZHOU Yong-shuai et al
210	延黄牛脂制备高纯度1,3-甘油二酯工艺	曲可心等
	Study on preparation of high purity 1,3-diglyceride from Yanhuang beef tallow	QU Ke-xin et al
216	微波熟制对小龙虾营养与风味的影响	徐文思等
	Study on microwave heating on nutrition and flavor composition of crayfish	XU Wen-si et al
222	一种基于卷积神经网络的烟叶等级识别方法	焦方圆等
	A method of tobacco leaf grade recognition based on convolutional neural network	JIAO Fang-yuan et al

研究进展 ADVANCES

228	化学合成类抗球虫药残留检测方法研究进展	庞杏豪等
	Research progress on detection methods of chemically synthesized coccidiostat residues	PANG Xing-hao et al
235	薄荷油的提取、药理作用及微胶囊化研究进展	邵 佩等
	Research progress on extraction, pharmacological effects and microencapsulation of peppermint oil	SHAO Pei et al

信息窗 INFORMATION

封面	主题插画	杨 铭
封三	食品包装设计优秀作品选登	李群高
241	论能力培养视角下高校食品专业英语评价方式的改革与创新	王小涛
243	汉语言文学教育对中国饮食文化的传播探究	麻慧群
245	体能训练中的膳食营养分析	吕 武
247	食品行业英语词汇特征及翻译准确性分析	常树军
249	虚拟现实交互技术在营销食品中的应用	阮 莹等
251	餐饮行业英语接待能力提升研究	罗 琛



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公司地址:中国湖南省长沙市开福区沙坪街道1042号 / 邮政编码:410153 / 电话:0731-8667 7666 / 0731-8667 9767

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食品与机械编辑部

地 址:湖南省长沙市天心区赤岭路45号

邮 编:410076

电 话:(0731)85125568 85125598

E-mail: foodmm@vip.sina.com

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