

SHIPIN YU JIXIE



QK2214904

03

2022

总245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 / 秦 瑶

目 次

CONTENTS

基础研究 FUNDAMENTAL RESEARCH

- 001 不同负ORP值碱性电解水理化、抗氧化及缓解胃酸性能研究 夏 瑞等
Study on physicochemical properties, antioxidant and relieve hyperchlorhydria of alkaline electrolyzed water with different negative ORP value XIA Rui et al
- 008 大鲵肝茶叶水提液脱腥过程中挥发性有机物的动态变化 刘俊霞等
Dynamic changes of volatile organic compounds in giant salamander liver during the deodorization with tea water extract LIU Jun-xia et al
- 018 复热方式对冻熟河蟹品质的影响 孙颖瑛等
Effects of different reheating treatments on the quality of frozen cooked *Eriocheir sisensis* SUN Ying-ying et al
- 025 脂肪酸链长对高直链玉米淀粉—脂质复合物结构及理化性质的影响 江佳妮等
Effects of fatty acid chain length on structure and physicochemical properties of high amylose corn starch-lipid complexes JIANG Jia-ni et al
- 032 不同产地裸燕麦代谢产物差异分析 代安娜等
Analysis on the difference of metabolites of naked oats from different produced areas DAI An-na et al
- 038 基于氨基酸含量的玉米品种品质综合评价 孙 强等
Quality comprehensive assessment of different maize varieties based on aminoacids content SUN Qiang et al
- 044 青楷槭树皮营养成分、活性物质含量及其抗氧化、抗菌活性 郭玉媛等
Nutrition components and active substance content and antioxidant and antibacterial activity of *Acer tegmentosum maxim bark* GUO Yu-yuan et al

安全与检测 SAFETY & INSPECTION

- 051 基于浸出茶油香气成分压榨茶油掺伪模型及应用 陈则铭等
Adulteration model establishment of camellia oil based on aroma components extracted from camellia oil and its application CHEN Ze-ming et al
- 060 超级微波消解—电感耦合等离子体质谱法测定豆奶粉中镍的含量 薛敏敏等
Determination of nickel in soy milk powder by ultra-wave digestion-inductively coupled plasma mass spectrometry XUE Min-min et al
- 065 不同产地竹节参中7种皂苷含量测定及化学计量学评价 张思敏等
Determination of seven kinds of saponins in *Panax japonicus* C. A. Mey from different regions by chemometric evaluation ZHANG Si-min et al
- 071 基于区块链技术的有机食品溯源体系 李建军等
Research on organic food traceability system based on blockchain technology LI Jian-jun et al

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

- 075 海产品智能分拣装备与系统设计 金宗毅等
Intelligent sorting equipment and system design of seafood JIN Zong-yi et al

080 基于改进NURBS曲线插补算法的食品分拣机器人轨迹规划	姚学峰等
Trajectory planning method of food sorting robot based on improved NURBS curve interpolation algorithm	YAO Xue-feng et al
086 基于改进粒子群的食品分拣机器人动态目标抓取控制方法	王 敏等
Dynamic target grasping control method of food sorting robot based on improved particle swarm optimization	WANG Min et al
092 智慧后厨系统总体建设方案	王 侨等
Study on overall construction scheme of intelligent kitchen system	WANG Qiao et al
098 椰肉挖取机的设计与试验	曾文章等
Design and experiment of coconut meat digger	ZENG Wen-zhang et al
103 基于改进YOLOv3网络的烟梗识别定位方法	刘新宇等
Cigarette stem identification and location method based on improved YOLOv3 network	LIU Xin-yu et al

包装与设计 PACKAGING & DESIGN

110 意大利营养信息电池标签发展经验及启示	黄泽颖等
Development experience of Italian nutriform battery labeling and enlightenments	HUANG Ze-ying et al
114 YB25型卷烟包装机烟包转向机构改进	贺 韵等
Improvement of cigarette package steering mechanism of YB25 soft packer	HE Ren et al
118 基于三角测量的卷烟包装密封度无损检测方法	徐永敏等
Nondestructive testing method of cigarette packaging sealing based on triangulation	XU Yong-min et al

贮运与保鲜 STORAGE TRANSPORTATION & PRESERVATION

125 排列与位置改变对马铃薯泥冻结特性的影响	李 尧等
Effects of flow field distribution on freezing characteristics of mashed potatoes	LI Yao et al
133 辐照灭菌处理对中式酱牛肉理化性能的影响	赵文颖等
Effects of irradiation on physico-chemical property of Chinese soy-sauced beef	ZHAO Wen-ying et al
139 1-MCP处理结合不同低温条件对水蜜桃风味质地及生理的影响	周慧娟等
Effect of 1-MCP combined with low temperature storage on flavor, texture and physiology of honey peach	ZHOU Hui-juan et al
147 光皮木瓜真空脉动干燥特性及神经网络模型	巨浩羽等
Drying characteristics of <i>Chaenomeles sinensis</i> with vacuum pulsed drying technology based on BP neural network mode	JU Hao-yu et al

提取与活性 EXTRACTION & ACTIVITY

154 红萍多糖结构特征、流变特性及抗氧化活性	姚月华等
Characterization, rheological study and antioxidant activities of polysaccharide from <i>Azolla</i>	YAO Yue-hua et al
160 米糠蛋白源ACE抑制肽的酶解制备及活性研究	张玲瑜等
Enzymatic preparation and activity study of rice bran protein-derived ACE inhibitory peptides	ZHANG Ling-yu et al

- 167 沙棘多糖对胰岛素抵抗HepG2细胞氧化应激的保护作用与机制 王秋丹等
Study on the protective effect and mechanism of seabuckthorn polysaccharides on insulin-resistant HepG2 cells from oxidative stress WANG Qiu-dan et al
- 173 胶红酵母胞外多糖抗氧化活性及对药物性肝损伤的护肝机制 李梅林等
Antioxidant activity of exo-polysaccharide from *Rhodotorula mucilaginosa* CM-1 and its protective mechanism against drug-induced liver injury LI Mei-lin et al
- 178 羧甲基化南瓜多糖的制备及抗氧化、降血糖活性研究 李雪晖等
Preparation of carboxymethylated pumpkin polysaccharide and its antioxidant and hypoglycemic activities LI Xue-hui et al
- 184 豆豉提取物不同溶剂萃取物的抗氧化活性 刘俊泽等
Study on antioxidant activity of extracts from different polar solvents of extract of fermented soya beans LIU Jun-ze et al
- 189 分级醇沉紫薯多糖抗氧化活性与稳定性 林军等
Antioxidant and stability of polysaccharides from purple sweet potato by fractional alcohol precipitation LIN Jun et al

开发利用 DEVELOPMENT & APPLICATION

- 197 苹果酸—乳酸发酵对刺梨酒香气的影响 郭志君等
Effect of malolactic fermentation on volatile compounds of *Rosa roxburghii* Tratt wine GUO Zhi-jun et al
- 205 基于AdaBoost集成学习的烟丝组分识别 王小明等
Identification of cut tobacco components based on AdaBoost ensemble learning WANG Xiao-ming et al
- 212 双孢菇面包复合改良剂优化及其对面包品质的影响 张钰萌等
Optimization of *Agaricus bisporus* bread composite improver and its effect on bread quality ZHANG Yu-meng et al
- 217 卤制工艺对湘味卤牛肉品质和风味的影响 庚坤等
Effect of marinated process on the quality and flavor of Hunan flavor marinated beef YU Kun et al
- 227 紫淮山粉对馒头品质及抗氧化活性的影响 史豫茹等
Effects of purple yam powder on the quality and antioxidant activity of steamed bread SHI Yu-ru et al
- 234 营养挂面配方优化及品质研究 何韵然等
Research on the formula optimization and quality characteristic of nutritional noodles HE Yun-ran et al

信息窗 INFORMATION

- 封面 主题插画 秦瑶
- 封三 食品包装设计优秀作品选登 刘甲鹏
- 007 克罗地亚修订食品添加剂、调味剂和食品酶法 白露
- 037 斯里兰卡拟制订果冻等5个食品标准 闫绍丽
- 241 传统服饰图案在食品包装中的应用策略 李长江
- 243 酒店餐饮服务中的英语应用能力提升 宋雅平
- 245 传承古城文化,发展旅游美食 宗秀秀
- 247 学前教育中加强食品安全教育的必要性及策略 金宁黎
- 249 食品营养的重要性及与学前教育的融合
- 251 中国古典文学视域下的饮食文化

公益广告



植/物/蛋/白/替/代/肉/类/食/品/解/决/方/案/提/供/商



“素”造未来

VEGETABLE PROTEINS FUTURE

湖南富马科食品工程技术有限公司 www.fumach.com

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
销售热线：186 7483 9600 / 188 7478 7475 / 售后热线：188 7478 7475 / 电子邮箱：fumach@vip.163.com

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

网 址：www.ifoodmm.com

邮发代号：42-83 定价：20.00元

ISSN 1003-5788



9 771003 578223

万方数据