



Zhongguo Tiaoweipin
(月刊, 1976年创刊)

第46卷 第4期 (总第506期) 2021年4月

China Condiment

(Monthly, Started in 1976)
Vol.46 No.4 (Sum No.506) Apr. 2021

目 次 Contents

·基础研究·

川菜菜品基本味感物质量化分析研究	范茜 等(1)
Quantitative Analysis of Basic Taste Substances of Sichuan Dishes	Fan Xi et al.
脯氨酸离子液体催化合成尼泊金十二醇酯	尹大伟 等(6)
Synthesis of Dodecylparaben Catalyzed by Proline Ionic Liquid	Yin Dawei et al.
β -环糊精/卵白蛋白复合抗冻剂对冻藏过程鮰鱼品质的影响	吕美雯 等(9)
Effect of β -Cyclodextrin/Ovalbumin Compound Antifreeze on the Quality of Culter alburnus During Frozen Storage	Lv Meiwen et al.
响应面法优化贝莱斯芽孢杆菌 YB19 产中性蛋白酶发酵条件	郭艳霞 等(16)
Optimization of Fermentation Conditions for Neutral Protease Produced by Bacillus velezensis YB19 by Response Surface Methodology	Guo Yanxia et al.
一种利用玉米胚芽与玉米黄浆制作新型培养基发酵生产谷胱甘肽的方法	王允虎 等(21)
A Method of Producing Glutathione by Using Maize Embryo Meal and Maize Yellow Pulp for Making a New Culture Medium for Fermentation	Wang Yunhu et al.
以酵母抽提物为基料的调理配方对黑鱼片感官品质和质构特性的影响	刘念 等(25)
Effect of Yeast Extract-based Preparation Formula on the Sensory Quality and Texture Properties of Snakehead Fillets	Liu Nian et al.
“浅发酵”香肠与四川传统腊肠特性的比较研究	白婷 等(31)
Comparative Study on the Characteristics of “Lightly Fermented” Sausage and Sichuan Traditional Sausage	Bai Ting et al.
不同前处理方式对泡青菜挥发性风味成分的影响	杜玫 等(38)
Effects of Different Pretreatment Methods on the Volatile Flavor Components of Pickled Vegetables	Du Mei et al.
基于真空冷冻干燥的响应面优化超声提取青杨梅中抗氧化物质及活性分析	石峰 等(43)
Optimization of Ultrasonic Extraction and Activity Analysis of Antioxidants from Myrica adenophora Hance by Response Surface Methodology Based on Vacuum Freeze Drying	Shi Feng et al.
超声波辅助提取长裙竹荪抑菌物质工艺优化及其抑菌活性研究	张永杰 等(50)
Study on the Technology Optimization and Antibacterial Activity of Ultrasonic-assisted Extraction of Antimicrobial Substances of Dictyophora indusiata	Zhang Yongjie et al.
大豆油预乳化液对低动物脂肪肉糜凝胶改性的影响	高雪琴 等(55)
Effect of Soybean Oil Pre-emulsion on Gel Modification of Low Minced Meat with Low Animal Fat	Gao Xueqin et al.
橄榄花椒油抗氧化、抑菌作用及贮藏特性的研究	肖嵐 等(61)
Research on the Antioxidation, Antibacterial Effects and Storage Characteristics of Olive Zanthoxylum Oil	Xiao Lan et al.
响应曲面法优化 PW ₁₂ /SBA-15 催化合成尼泊金丁酯	王少鹏 等(67)
Optimization of PW ₁₂ /SBA-15 Catalytic Synthesis of Butylparaben by Response Surface Method	Wang Shaopeng et al.
1-L-苯丙氨酸-1-脱氧-D-果糖的水相制备研究	邓仕彬 等(73)
Preparation of L-Phenylalanine-L-Deoxy-D-Fructose in Aqueous Phase	Deng Shibin et al.
四川泡菜和东北酸菜在发酵过程中的物质成分变化	朱翔 等(78)
Changes of Substance Composition of Sichuan Pickle and Northeast Pickled Cabbage During Fermentation	Zhu Xiang et al.

- 酱油曲中谷氨酰胺酶酶学特性研究 孙启星 等(82)
Research on the Enzymatic Properties of Glutaminase in Soy Sauce Koji *Sun Qixing et al.*
 耐酸性酵母提取物成分分析及其在米醋中的应用 熊建 等(86)
Component Analysis of Acid-resistant Yeast Extract and Its Application in Rice Vinegar *Xiong Jian et al.*

· 技术研发 ·

- 麻辣金枪鱼肉酱的制作工艺研究 杨贺 等(90)
Research on the Production Process of Spicy Tuna Sauce *Yang He et al.*
 几种天然植物提取物对扒鸡保鲜作用的研究 高志鑫 等(96)
Study on the Preservation Effect of Several Natural Plant Extracts on Braised Chicken *Gao Zhixin et al.*
 双酶法制备条浒苔鲜味肽工艺研究 刘冰 等(102)
Research on the Process of Enteromorpha clathrata Umami Peptides Prepared by Double-Enzyme Method *Liu Bing et al.*
 添加蛹虫草固态发酵浸提固体物对醋曲品质的影响 彭凯(111)
Effect of Solids Extracted by Solid-state Fermentation of Cordyceps militaris on the Quality of Vinegar Koji *Peng Kai*
 酒类对四川醉虾品质的影响研究 侯智勇 等(114)
Study on the Effect of Liquor on the Quality of Sichuan Drunken Shrimp *Hou Zhiyong et al.*
 红茶菌发酵山药枸杞果醋的工艺研究 张文莉 等(119)
Study on the Process of Chinese Yam and Lycium barbarum Fruit Vinegar Fermented by Kombucha *Zhang Wenli et al.*
 微波复热对预调理小酥肉食用品质的影响 王林(124)
Effect of Microwave Reheating on the Edible Quality of Prepared Fried Pork Tenderloin *Wang Lin*
 豆豉烤鱼复合调味料制备工艺研究 刘文龙 等(129)
Research on Preparation Process of Compound Seasoning for Roasted Fish with Fermented Soya Beans *Liu Wenlong et al.*
 可溶性膳食纤维用于改善膳食微量营养素缺乏作用的探讨 王鑫鹏 等(134)
Study on the Effect of Soluble Dietary Fiber on Improving Dietary Micronutrient Deficiency *Wang Xinpeng et al.*
 选择透过性聚乳酸薄膜的制备及其对腌制果蔬的气调保鲜效果 于震宇 等(137)
Preparation of Selective Permeable Polylactic Acid Film and Modified Atmosphere Fresh-keeping Effect of Pickled Fruits and Vegetables *Yu Zhenyu et al.*

· 分析检测 ·

- HS-SPME-GC-MS 分析五种姜科香辛料的挥发性成分 刘金敏 等(141)
Analysis of Volatile Components in Five Ginger Spices by HS-SPME-GC-MS *Liu Jinmin et al.*
 油酥干辣椒中特征挥发性香气成分分析 郭添荣 等(148)
Analysis of Characteristic Volatile Aroma Components in Fried Dried Chili *Guo Tianrong et al.*
 基于气相色谱-离子迁移谱对百里香挥发性成分的分析 刘娟 等(153)
Analysis of Volatile Components of Thymus vulgaris Based on GC-IMS Technique *Liu Juan et al.*
 高氯酸非水滴定法测定酱油中氨基酸态氮含量可行性研究 汪静静 等(157)
Feasibility Study on the Determination of Amino Acid Nitrogen Content in Soy Sauce by Perchloric Acid Non-aqueous Titration Method *Wang Jingjing et al.*
 四川小吃钵钵鸡调料中酸价、过氧化值含量检测分析 李蓓佳 等(160)
Detection and Analysis of Acid Value and Peroxide Value in Sichuan Snack Bobo Chicken Seasoning *Li Beijia et al.*
 柱后衍生阳离子交换色谱法测定酱油中 38 种游离氨基酸含量 李巧琪 等(165)
Determination of 38 Kinds of Free Amino Acids in Soy Sauce by Post-column Derivatization with Cation Exchange Chromatography *Li Qiaoqi et al.*

· 食品添加剂 ·

- 18 种芳香植物精油抑菌活性的比较研究 陈悦 等(169)
Comparative Study on the Antibacterial Activity of 18 Kinds of Aromatic Plant Essential Oils *Chen Yue et al.*
 调味香料丁香罗勒精油成分、抗氧化及抑菌活性 杜丽霞 等(174)
The Components, Antioxidant and Antibacterial Activities of Essential Oil of Flavoring Spice Ocimum gratissimum L. *Du Lixia et al.*

· 专论综述 ·

- 红枣醋酿造工艺及功能成分研究进展 王方舟 等(179)
Research Progress on Brewing Technology and Functional Components of Red Jujube Vinegar *Wang Fangzhou et al.*
 ϵ -聚赖氨酸抗菌特性及应用研究进展 柳芬芳 等(183)
Research Progress on the Antibacterial Properties and Application of ϵ -Polylysine *Liu Fenfang et al.*
 酱腌菜天然防腐保鲜技术及应用前景展望 郑连强 等(187)
The Natural Preservative and Fresh-keeping Technology and Application Prospect of Pickles *Zheng Lianqiang et al.*
 纤维素乙醇作为防腐剂的应用及制备处理方法研究进展 高文海 等(193)
Research Progress on the Application and Preparation and Treatment Methods of Cellulosic Ethanol as Preservative *Gao Wenhai et al.*
 低脂沙拉酱加工工艺研究进展 余松筠(197)
Research Progress on the Processing Technology of Low-fat Salad Dressing *Yu Songyun*