## 2024年“食品与生物工程”引文格式

### 第1期

### 食用油脂专题

[1] 赵泽鑫, 周灵, 韩美玲, 等. 结构脂质的酶法合成及应用酶工程提高其合成效果的研究进展[J]. 轻工学报, 2024, 39(1): 1-11.

ZHAO Z X, ZHOU L, HAN M L, et al. Research progress in enzymatic synthesis of structured lipids and improvement of the synthetic effect by enzyme engineering[J]. Journal of Light Industry, 2024, 39(1): 1-11.

[2] 张瑜, 薛雨舒, 沈乙杰, 等. 超声处理对蜂蜡-单甘酯基核桃油凝胶结构与性质的影响[J]. 轻工学报, 2024, 39(1): 12-21.

ZHANG Y, XUE Y S, SHEN Y J, et al. Effect of ultrasound treatment on the structure and properties of walnut oil oleogels based on the beeswax-monoacylglycerol[J]. Journal of Light Industry, 2024, 39(1): 12-21.

[3] 陈春艳, 孙好翯, 李升, 等. 微波预处理对黑芝麻乳稳定性的影响[J]. 轻工学报, 2024, 39(1): 22-29.

CHEN C Y, SUN H H, LI S, et al. Effect of microwave pretreatment on stability of black sesame milk[J]. Journal of Light Industry, 2024, 39(1): 22-29.

[4] 杨旖旎, 王林海, 袁彬宏, 等. 基于SAFE 法分析市售小磨香油的关键风味成分[J]. 轻工学报, 2024, 39(1): 30-37.

YANG Y N, WANG L H, YUAN B H, et al. The analysis of key volatile flavor components of commercial sesame oil based on solvent-assisted flavor evaporation[J]. Journal of Light Industry, 2024, 39(1): 30-37.

[5] 连伟帅, 孙晓洋, 高雪琴. DAG 和LML 型结构脂质的热力学及煎炸应用特性研究[J]. 轻工学报, 2024, 39(1): 38-47, 56.

LIAN W S, SUN X Y, GAO X Q. Thermodynamic and frying application properties of DAG and LML structured lipids[J]. Journal of Light Industry, 2024, 39(1): 38-47, 56.

[6] 侯杰, 纪俊敏, 孙尚德. 酸碱改性木质活性炭对棕榈油中3-MCPD 酯的吸附脱除效果[J]. 轻工学报, 2024, 39(1): 48-56.

HOU J, JI J M, SUN S D. Adsorptive removal efficiency of 3-MCPD esters from palm oil by acid-base modified wood-activated carbon[J]. Journal of Light Industry, 2024, 39(1): 48-56.

[7] 朱鹏浩, 谢润华, 李佳玲, 等. 香榧油-薯蓣皂素油凝胶的制备及其结构和消化特性研究[J]. 轻工学报, 2024, 39(1): 57-63, 119.

ZHU P H, XIE R H, LI J L, et al. Investigation of the preparation, structure, and digestive characteristics of Torreya grandis oil-diosgenin oleogels[J]. Journal of Light Industry, 2024, 39(1): 57-63, 119.

### 第2期

### 生物工程

[1] 王小媛, 耿君君, 靳学远, 等. 基于不同杀菌方式的杜仲籽油-苹果汁复合饮料贮藏稳定性评价[J]. 轻工学报, 2024, 39(2): 1-11.

WANG X Y, GENG J J, JIN X Y, et al. Storage stability evaluation of *Eucommia ulmoides* seed oil-apple juice compound beverage based on different sterilization methods[J]. Journal of Light Industry, 2024, 39(2): 1-11.

[2] 王晓, 吴洲, 王宏伟, 等. 基于深度学习和蛋白质语言模型的抗菌肽预测模型研究[J]. 轻工学报, 2024, 39(2): 12-18.

WANG X, WU Z, WANG H W, et al. Research on antimicrobial peptide prediction model based on deep learning and protein language model[J]. Journal of Light Industry, 2024, 39(2): 12-18.

[3] 张志平, 宋洋洋, 王秋领, 等. 基于离子液体的菌藻类胡萝卜素提取工艺研究[J]. 轻工学报, 2024, 39(2): 19-27.

ZHANG Z P, SONG Y Y, WANG Q L, et al. Research on extraction process of carotenoids from yeasts and algae based on ionic liquid[J]. Journal of Light Industry, 2024, 39(2): 19-27.

[4] 杜秋, 唐辉, 孙军华, 等. 即食豆干加工过程中的细菌污染溯源[J]. 轻工学报, 2024, 39(2): 28-35.

DU Q, TANG H, SUN J H, et al. Traceability of bacterial contamination during the processing of ready-to-eat dried soybean curd[J]. Journal of Light Industry, 2024, 39(2): 28-35.

[5] 吴澄宇, 李迎秋. 韭花精油主成分对单增李斯特氏菌的抑菌活性和抑菌机理[J]. 轻工学报, 2024, 39(2): 36-42.

WU C Y, LI Y Q. Antibacterial activities and mechanisms of the major compositions of *Allium tenuissimum* flower essential oil against *Listeria monocytogenes*[J]. Journal of Light Industry, 2024, 39(2): 36-42.

[6] 寇先勇, 吴燕, 王峣姿, 等. 5种中药粗多糖水凝胶的制备及其促伤口愈合能力研究[J]. 轻工学报, 2024, 39(2): 43-53.

KOU X Y, WU Y, WANG Y Z, et al. Preparation of crude polysaccharide hydrogels from five kinds of traditional Chinese medicines and their ability to promote wound healing[J]. Journal of Light Industry, 2024, 39(2): 43-53.

### 食品分析检测与溯源

[7] 李跑, 谭惠珍, 谢叔娥, 等. 基于近红外光谱技术有监督模式识别的青皮产地溯源分析[J]. 轻工学报, 2024, 39(2): 54-59.

LI P, TAN H Z, XIE S E, et al. Traceability analysis of *Pericarpium Citri Reticulatae Viride* origin based on near infrared spectroscopy technology and supervised pattern recognition[J]. Journal of Light Industry, 2024, 39(2): 54-59.

[8] 苑彬, 金慧, 骈琳, 等. 美拉德反应对食品品质与安全的影响及其产物检测研究进展[J]. 轻工学报, 2024, 39(2): 60-68.

YUAN B, JIN H, PIAN L, et al. A review of the impact of Maillard reaction on food quality and safety and the detection of its products[J]. Journal of Light Industry, 2024, 39(2): 60-68.

### 第3期

### 食品发酵与酿造

[1] 张丽华, 刘世豪, 唐培鑫, 等. 杜仲叶多糖对植物乳杆菌CICC 20022胆盐耐受性的影响[J]. 轻工学报, 2024, 39(3): 1-8.

ZHANG L H, LIU S H, TANG P X, et al. Effect of *Eucommia ulmoides* Oliv.leaf polysaccharide on bile salt tolerance of *Lactobacillus plantarum* CICC 20022[J]. Journal of Light Industry, 2024, 39(3): 1-8.

[2] 张菡, 陈海军, 龙晓宇, 等. 1株甜菜糖蜜源高产胞外多糖明串珠菌的分离鉴定、发酵工艺优化及抗氧化活性研究[J]. 轻工学报, 2024, 39(3): 9-20.

ZHANG H, CHEN H J, LONG X Y, et al. Isolation and identification,fermentation process optimization and antioxidant activity of a high exopolysaccharides-producing *Leuconostoc* sp.from sugar beet molasses[J]. Journal of Light Industry, 2024, 39(3): 9-20.

[3] 宋丽丽, 霍姗浩, 胡冉冉, 等. 复合乳酸菌固态发酵对脱脂米糠理化性质、生物活性和功能特性的影响[J]. 轻工学报, 2024, 39(3): 21-28.

SONG L L, HUO S H, HU R R, et al. Effect of solid-state fermentation with compound lactic acid bacteria on the physicochemical properties, biological activities and functional characteristics of defatted rice bran[J]. Journal of Light Industry, 2024, 39(3): 21-28.

[4] 费永涛, 刘东杰, 罗子淳, 等. 植物乳杆菌R-1对发酵柠檬果汁风味和营养物质的影响[J]. 轻工学报, 2024, 39(3): 29-37,53.

FEI Y T, LIU D J, LUO Z C, et al. Effects of *Lactobacillus plantarum* R-1 on flavor and nutrient substances of fermented lemon juice[J]. Journal of Light Industry, 2024, 39(3): 29-37,53.

[5] 玛丽娜, 敖日格乐, 斯木吉德, 等. 酵母菌混合发酵乳清液及其乙醇发酵阶段工艺优化[J]. 轻工学报, 2024, 39(3): 38-45.

MALINA, AORIGELE, SIMUJIDE, et al. Parameters optimization of ethanol fermentation process in whey liquid fermented by combined yeasts[J]. Journal of Light Industry, 2024, 39(3): 38-45.

### 第4期

### 食品加工与技术

[1] 肖更生, 沈乔眉, 林可为, 等. 超声微波协同提升贡柑片热风干燥效率的研究[J]. 轻工学报, 2024, 39(4): 1-8.

XIAO G S, SHEN Q M, LIN K W, et al. Ultrasonic-microwave synergistic processing improvement of hot air drying efficiency for citrus Gonggan slices[J]. Journal of Light Industry, 2024, 39(4): 1-8.

[2] 杨菊花, 张宇佳, 唐碧华, 等. 山茱萸山药复合袋泡茶配方优化及挥发性风味成分分析[J]. 轻工学报, 2024, 39(4): 9-16.

YANG J H, ZHANG Y J, TANG B H, et al. Optimization of formulation and analysis of volatile flavor components of *Cornus officinalis* and *Dioscorea opposita* compound bagged tea[J]. Journal of Light Industry, 2024, 39(4): 9-16.

[3] 李娇, 吕芳娥, 杨梦娇, 等. 哈密瓜幼瓜佐餐小菜护绿和保脆工艺研究[J]. 轻工学报, 2024, 39(4): 17-25.

LI J, LYU F E, YANG M J, et al. Study on the process for preserving the green and crispness of young cantaloupe prefabricated food[J]. Journal of Light Industry, 2024, 39(4): 17-25.

### 粮油加工

[4] 韩静, 陈鹏, 孙冰华, 等. 麦麸预处理技术应用于全麦粉及其制品品质改良的研究进展[J]. 轻工学报, 2024, 39(4): 26-33.

HAN J, CHEN P, SUN B H, et al. Research progress on the application of wheat bran pretreatment technology in the quality improvement of whole wheat flour and its products[J]. Journal of Light Industry, 2024, 39(4): 26-33.

[5] 唐艳红, 李书鋆, 张义平, 等. 水热处理温度对玉米淀粉-绿原酸复合物结构及消化性能的影响[J]. 轻工学报, 2024, 39(4): 34-41.

TANG Y H, LI S J, ZHANG Y P, et al. Effect of heat temperature on the structures and digestibility of corn starch-chlorogenic acid complexes[J]. Journal of Light Industry, 2024, 39(4): 34-41.

[6] 郭学艺, 董桂梅, 申瑞玲, 等. 高糊化度苦荞全粉对鲜湿面条品质的影响[J]. 轻工学报, 2024, 39(4): 42-49,88.

GUO X Y, DONG G M, SHEN R L, et al. Effect of high-gelatinized Tartary buckwheat flour on the quality of fresh wet noodles[J]. Journal of Light Industry, 2024, 39(4): 42-49,88.

### 第5期

### 食品加工与技术

[1] 赵悦, 闫清泉, 李玲玉, 等. 钙螯合盐对牛奶-豌豆双蛋白再制干酪品质的影响[J]. 轻工学报, 2024, 39(5): 1-8.

ZHAO Y, YAN Q Q, LI L Y, et al. The effect of calcium sequestering salts on the quality of milk-pea blended protein processed cheese[J]. Journal of Light Industry, 2024, 39(5): 1-8.

[2] 吕金羚, 傅亮, 陈永生. 红茶-花生蛋白复合饮品工艺优化及其营养特性研究[J]. 轻工学报, 2024, 39(5): 9-17.

LYU J L, FU L, CHEN Y S. Study on process optimization and nutritional characteristics of black tea-peanut protein compound beverage[J]. Journal of Light Industry, 2024, 39(5): 9-17.

[3] 尹思睿, 冯娇, 杨晓宇, 等. 植物蛋白复配对植物肉品质的影响[J]. 轻工学报, 2024, 39(5): 18-28.

YIN S R, FENG J , YANG X Y, et al. Influence of plant protein compounding on plant-based meat quality[J]. Journal of Light Industry, 2024, 39(5): 18-28.

[4] 张嫚, 张国治, 张康逸, 等. 超声辅助酶解法制备小麦ACE抑制肽及其稳定性研究[J]. 轻工学报, 2024, 39(5): 29-39.

ZHANG M, ZHANG Gu Z, ZHANG K Y, et al. Preparation of wheat ACE inhibitory peptides by ultrasound-assisted enzymatic hydrolysis method and its stability study[J]. Journal of Light Industry, 2024, 39(5): 29-39.

[5] 贾尚羲, 张怡雪, 石盼盼, 等. 不同时长超声波处理对鹰嘴豆分离蛋白乳化液稳定性的影响[J]. 轻工学报, 2024, 39(5): 40-49.

JIA S X, ZHANG Y X, SHI P P, et al. Effect of ultrasound treatment of different durations on the stability of chickpea protein isolate emulsions[J]. Journal of Light Industry, 2024, 39(5): 40-49.

### 食品分析检测与溯源

[6] 李艳坤, 张伟, 刘彦伶. 数据融合策略在食用油真实性鉴别中的研究与应用进展[J]. 轻工学报, 2024, 39(5): 50-59.

LI Y K, ZHANG W, LIU Y L. Research and application progress of data fusion strategy in authenticity identification of edible oil[J]. Journal of Light Industry, 2024, 39(5): 50-59.

[7] 李敏, 贺姗姗, 杨钰雯. 改良QuEChERS方法结合超高效液相色谱测定火腿肠中杂环胺类化合物[J]. 轻工学报, 2024, 39(5): 60-70.

LI M, HE S S, YANG Y W. Determination of heterocyclic aromatic amines in ham sausage by modified quEChERS method combined with ultra-high performance liquid chromatography[J]. Journal of Light Industry, 2024, 39(5): 60-70.