

2020-2022 期刊论文发表汇总

序号	时间	篇名	登载刊物名称与期号 (出版社、来源)	作者
1	2020	响应面法优化慈姑脆片微波加工工艺的研究	食品工业科技, 2020, 41(12):144-149.	唐小闲、罗艳昕、任爱清等
2	2020	富川脐橙果酒酿造工艺的优化及其抗氧化活性分析	安徽农业科学, 2020, 48(02):173-176.	何彩梅、龚福明、李杰民等
3	2020	干燥方式对冻融大果山楂片品质的影响	食品工业, 2020, 41(01):92-96.	劳凤华、郭婷、段振华等
4	2020	Role of phospholipase C in banana in response to anthracnose infection	Food Science & Nutrition, 2020, 8(2):1038-1045	Shuai Liang, Li Li, Sun Jian, et al
5	2020	超高压处理对百香果-火龙果复合饮料品质的影响及杀菌工艺优化	食品与机械, 2020, 36(02):182-186+236.	唐美玲、段伟文、段振华等
6	2020	Transition-metal and base-free thioannulation of propynamides with sodium sulfide and dichloromethane for the selective synthesis of 1,3-thiazin-4-ones and thiazolidine-4-ones	Tetrahedron, 2020, 76(12):131021-131021.	Wang Sui-Qian, Yan Xiao-Wei, Hu Bo-Lun, et al.
7	2020	响应面法优化芒果果醋发酵工艺研究	中国调味品, 2020, 45(02):116-120+141.	邓春丽、韦芳兰、苏辉兰等
8	2020	紫茄超氧化物歧化酶的提取及其活性测定	食品工业, 2020, 41(02):143-146.	潘百明、苏辉兰、梁昌祥等
9	2020	Chlorogenic acid osmosis of snakehead fish: a novel approach to maintain quality and suppress deterioration during storage	International Journal of Food Properties, 2020, 23(1):387-399.	Cao Xiao-huang, Islam Md. Nahidul, Duan Zhen-hua, et al.

10	2020	Investigation of the Effect of a Mixed-Ligand on the Accommodation of a Templating Molecule into the Structure of High-Nucleus Silver Clusters	Inorganic Chemistry, 2020, 59(4): 2248-2254.	Liu Kuan-Guan, Wei Xue-Wen, Bigdeli Fahime, Gao Xue-Mei, Li Jing-Zhe, Yan Xiao-Wei, et al
11	2020	A novel Boranil-based turn-on fluorescent probe for imaging of biothiols in living cells	Journal of Molecular Structure, 2020, 1209: 127914-127914.	Ren Ai-shan, Zhu Dong-jian, Luo Yang-he
12	2020	Study on the development and stability of passion fruit-pitaya compound beverage	Journal of Food Processing & Beverages, 2020, 7(1): 7.	Tang Mei-ling, Duan Zhen-hua, Duan Wei-wen, et al.
13	2020	Effects of elevated CO ₂ on pigment metabolism of postharvest mandarin fruit for degreening	Food Chemistry, 2020, 318: 126462.	Lu Ya-ting, Li Dong, Li Li, Belwal Tarun, Xu Yan-qun, Lin Xing-yu, Duan Zhen-hua, Luo Zisheng
14	2020	Photosynthesis-related protein expression in sugarcane during sugarcane- <i>Fusarium verticillioides</i> interaction revealed by iTRAQ	Plant Growth Regulation, 2020, 91: 237-248.	Shuai Liang, Liao Ling-yan, Duan Zhen-hua, et al.
15	2020	Target design and synthesis of three naphthyl-functionalized Copper(II) coordination compounds for their photothermal properties	Inorganica Chimica Acta, 508: 119608.	Liu Kuan-Guan, Yao Zi-Xuan, Li Jing-Zhe, Yan Xiao-Wei
16	2020	荸荠查尔酮异构酶基因的克隆与表达分析	保鲜与加工, 2020, 20(04): 30-36.	陈夏鑫、陈振林、帅良等
17	2020	马蹄皮提取物对油条制作过程中丙烯酰胺生成抑制研究	中国食品添加剂, 2020, 31(03): 108-112.	黄双全、聂辉、许樱沪等
18	2020	Biological Activities and Phenolic Compound Content of <i>Astilboides tabularis</i> (Hemsl.) Engler Extracts	Current Pharmaceutical Biotechnology, 2020, 21(11): 1070-1078.	Yang Jinfeng, Chanok Lee, Heekyu Kim, et al.
19	2020	冻融预处理对山楂热风干燥特性的影响	食品与机械, 2020, 36(04): 68-71+82.	郭婷、吴燕、陈益能等

20	2020	油炸时间对荔浦芋感官评价和电子鼻分析的影响	食品与机械, 2020, 36(06): 56-59+74.	苏可珍、罗杨合、黎小椿等
21	2020	黑木耳功能性成分及其干燥技术研究进展	保鲜与加工, 2020, 20(06): 233-237.	李定金、段秋霞、段振华等
22	2020	丁香浸提液对亚硝酸盐清除作用	食品工业, 2020, 41(04): 131-135.	殷坤钰、谢微
23	2020	百香果果皮多糖提取工艺优化及其抗氧化活性研究	食品工业科技, 2020, 41(18):150-156.	帅良、廖玲燕、段振华等
24	2020	芋头挥发性风味物质的研究现状	食品工业, 2020, 41(04): 230-233.	苏可珍、罗杨合、李官丽等
25	2020	微波膨化奶香味慈姑脆片配方的研究	食品研究与开发, 2020, 41(08):166-171.	韦珍珍、唐小闲、杨金凤等
26	2020	南美白对虾虾壳甲壳素的提取工艺及结构分析	食品科技, 2020, 45(04): 187-192.	张巧、李永成
27	2020	Effect of fucoidan-based edible coating on antioxidant degradation kinetics in strawberry fruit during cold storage	Journal of Food Processing and Preservation, 2020, 44(4): e14381.	Luo Ping, Li Fang-ping, Liu Hua-zhong, Yang Xiao-mei, Duan Zhen-hua
28	2020	High-Nuclearity Silver-alkynyl Cluster Encapsulating Two Carbonates Generated from Atmospheric Carbon Dioxide Fixation and Co-protected by Diphenylphosphinate Ligands	Journal of Cluster Science, 2021, 32: 437-443.	Li Hong-Jing, Wei Xue-Wen, Liu Kuan-Guan, Yan Xiao-Wei
29	2020	Chemical characterization, antioxidant properties and anti-inflammatory activity of Chinese water chestnut extracts	ScienceAsia, 2020, 46(2):151	Yang Jin-feng, Tang Xiao-xian, Shuai Liang, et al.
30	2020	双一流建设背景下“食品质量管理综合实训”金课建设探索研究	农产品加工, 2020, 502(08): 106-108.	谭韩英、陈春岚、杨金凤等

31	2020	荸荠表面拮抗细菌的分离鉴定及其表面抑菌活性	食品工业科技, 2020, 41(10): 107-111+117.	张巧、农建彪、农进焕等
32	2020	Recent advances in modification of starch and its applications in china food industry	The scientific heritage, 2020(47): 19-26.	Deng Chun-li, Shang Fei-fei, Liu Yan, et al
33	2020	新建地方本科院校食品类专业国际化人才培养路径探索	轻工科技, 2020, 36(05):188-189.	谭韩英、杨金凤、高丹等
34	2020	OBE 理念视角下高职院校“食品检验工技能综合实训”教学模式改革研究	轻工科技, 2020, 36(05):182-183.	谢玉花、谭韩英、谢冬娣等
35	2020	Hexavalent Octahedral Template: A Neutral High-Nucleus Silver Alkynyl Nanocluster Emitting Infrared Light	Inorganic Chemistry, 2020, 59(10): 6684-6688.	Liu Kuan-guan, Bigdeli Fahime, Li Hong-jing, Li Jing-zhe, Yan Xiao-wei, Hu Mao-lin, Morsali Ali
36	2020	不同抗褐变剂处理对鲜切慈姑褐变的影响	食品工业, 2020, 41(05): 195-199.	廖玲燕、凌月霜、刘云芬等
37	2020	马蹄风味果酒的酿造工艺研究	食品研究与开发, 2020, 41(10):91-97..	杨玉霞、廖玲燕、杨紫霞等
38	2020	荸荠皮皂苷的体外抗氧化活性研究	食品科技, 2020, 45(05): 240-245.	杨小梅、苏林静、黎小椿等
39	2020	基于地方传统名茶的“茶船古道六堡情”主题茶艺编创	福建茶叶, 2020, 42(05):103-104.	王仲、金琦芳、何忠伟等
40	2020	A review of isolation, chemical properties, and bioactivities of polysaccharides from <i>bletilla striata</i>	BioMed Research International, 2020, 2020: 5391379.	Ji Xiaolong, Yin Mingsong, Nie Hui, et al.
41	2020	菜干低盐腌制过程中品质影响因子的动态变化	浙江农业科学, 2020, 61(07):1414-1417.	任爱清、徐生可、周亚君等

42	2020	微波渗糖加工低糖大果山楂果脯工艺研究	中国果菜, 2020, 40(06): 52-57.	刘艳、唐小闲、张巧等
43	2020	香芋面条的制备及其品质影响研究	食品科技, 2020, 45(06):198-203.	邓春丽、商飞飞、韦里霖等
44	2020	不同发酵菌种对大果山楂酵素品质的影响	食品工业, 2020, 41(06):162-166.	张巧、柯博芳、唐小闲等
45	2020	不同保鲜袋对意大利生菜的保鲜效果	食品安全质量检测学报, 2020,11(12): 3880-3886.	普红梅、杨芳、帅良等
46	2020	不同保鲜方式对松茸保鲜效果影响研究	食品安全质量检测学报, 2020, 11(12): 3868-3872.	普红梅、杨芳、张绍智、帅良等
47	2020	即食慈姑片微波干燥特性及动力学模型研究	食品与机械, 2020, 36(10):177-182+227.	唐小闲、段振华、任爱清等
48	2020	黄田扣肉加工过程中油炸五花肉的工艺优化	食品工业科技, 2020, 41(13):176-180+186.	陈伟玲、黄双全、杨小梅等
49	2020	香菇脆片真空油炸—真空微波联合干燥工艺优化	食品与机械, 2020, 36(10):165-170.	任爱清、邓珊、唐小闲等
50	2020	不同处理对鲜切莴苣褐变及贮藏品质的影响	保鲜与加工, 2020, 20(04):15-20.	刘云芬、廖玲燕、段振华等
51	2020	龙眼 SPS 基因克隆及其表达分析	南方农业学报, 2020, 51(07):1529-1536.	帅良、殷菲胧、廖玲燕等
52	2020	ZIF-8 directed templating synthesis of CeO ₂ nanoparticles and its oxidase-like activity for colorimetric detection	Sensors and Actuators B: Chemical, 2020, 323: 128625.	Chen Zhengyi, Wang Yanan, Mo Yuting, Long Xiaoyun, Zhao Hao, Su Linjing, et al.

53	2020	电子束辐照对槟榔芋贮藏效果的影响	食品与机械, 2020, 36(08): 135-140.	孙大洋、商飞飞、潘中田等
54	2020	Study of Factors Influencing China-ASEAN Agricultural Product Trade Development in the Context of "the Belt and Road"	Asian Agricultural Research, 2021, 12(8): 20-26.	Yue Yan, Xie Dong-di
55	2020	Synthesis of the highly porous semiconductors with different electrical features using isostructural metal-organic frameworks as precursor	Synthetic Metals, 2020, 270: 116600.	Wang Su-Juan, Joharian Monika, Naghiloo Mina, et al.
56	2020	香菇脆片真空油炸过程中传质规律	食品工业科技, 2021, 42(04): 50-54+114.	任爱清、邓珊、唐小闲等
57	2020	热风干燥温度对大果山楂干燥产品品质的影响	食品工业, 2020, 41(08): 184-188.	郭婷、吴燕、陈益能等
58	2020	酿酒酵母 ZGJ-1 在猕猴桃果酒发酵中的研究及应用	中国酿造, 2020, 39(10): 66-70.	孙美玲、吴杰雄、李新瑞、商飞飞
59	2020	香菇脆片真空油炸过程中传热规律研究	食品研究与开发, 2020, 41(17): 6-12.	任爱清、唐小闲、段振华
60	2020	Synthesis of a new binuclear Cu(II) complex: A precise sensor for H ₂ O ₂ and a proper precursor for preparation of the CuO nanoparticles	Journal of Organometallic Chemistry, 2020, 926:121507-121507.	Wang Su-Juan, Bigdeli Bigdeli, Yan Xiao-wei, et al
61	2020	香芋皮多酚的超声提取工艺优化及其抗氧化活性	食品工业科技, 2020, 41(18):164-169.	陈嫣、段振华、刘艳等

62	2020	COMPARISON OF DIFFERENT HEAT PUMP DRYING CONDITIONS ON DRYING CHARACTERISTICS AND PHYSICAL PROPERTIES OF BEETROOT SLICES	ABSTRACTS GO II INTERNATIONAL SCIENTIFIC AND PRACTICAL CONFERENCE SEPTEMBER 16-18 ,2020	Liu Yan,Sabadash Serghii,Duan Zhenhua
63	2020	茶艺实践环节融入“课程思政”教育探索	贺州学院学报, 2020, 36(03):160-162.	金琦芳、王仲、李忠芳等
64	2020	产蛋白酶菌株的鉴定及其对虾壳的脱蛋白研究	中国酿造, 2020, 39(09):131-135.	张巧、黄兴、李永成
65	2020	基于适配体调控碳点催化反应的 SERS 法检测农残啉虫脒	食品工业科技, 2021, 42(09): 228-236.	黎小椿、吴凤莲、庞永丰等
66	2020	4℃贮藏下黄田扣肉品质变化及贮藏期的研究	食品研究与开发, 2020, 41(20): 78-83.	陈伟玲、周乐丹、龙姣丽等
67	2020	蚕蛹热泵干燥特性及其动力学模型研究	食品研究与开发, 2020, 41(18): 1-6.	吴钊龙、林芳、陈振林等
68	2020	荸荠皮皂苷对亚硝酸盐及亚硝胺合成的影响	食品工业, 2020, 41(10):181-185.	杨小梅、周文红、陈伟玲等
69	2020	不同蒸制条件下荔浦芋的风味评价	食品工业, 2020, 41(10):185-189.	苏可珍、黎小椿、聂辉等
70	2020	蚕蛹变温压差膨化干燥特性及其动力学模型研究	食品科技, 2020, 45(10):88-95.	吴钊龙、林芳、陈振林等
71	2020	云南喀斯特地区土壤中产吡啶乙酸细菌的分离和鉴定	基因组学与应用生物学, 2020, 39(10): 4571-4580.	韦植元、陈然琼、吕婧、邓年方等

72	2020	提高“食品原料学”课堂教学效果的途径探索	农产品加工, 2020, 514(20):133-134+137.	高丹、谭韩英、张妍淞等
73	2020	罗汉果味山楂叶茶饮料的研制	保鲜与加工, 2020, 20(06): 51-57.	莫伟娟、郭婷、段振华等
74	2020	Persimmon oligomeric proanthocyanid ins alleviate ultraviolet B-induced skin damage by regulating oxidative stress and inflammatory responses	Free Radical Research, 2020, 54(10), 765-776.	Shi Xin, Shang Fei-fei, Zhang Ya-jie, et al.
75	2020	火龙果皮果胶的酶法提取及其理化性质研究	保鲜与加工, 2020, 20(06):109-114.	刘艳、谭妃、李定金等
76	2020	黄酒型茶酒发酵工艺优化	食品研究与开发, 2020, 41(21):57-60.	王仲、苏玉清、钟汝燕等
77	2020	桃金娘果实加工利用及其活性成分提取技术研究进展	保鲜与加工, 2020, 20(06): 220-226.	李定金、段秋霞、段振华等
78	2020	浅析《致青春》对大学生爱情观的启示	文学教育(上), 2020, 526(12):114-117.	郭继毅、何彩梅
79	2020	基于工程教育专业认证的果蔬贮运学教学改革	包装工程, 2020, 41(S1):102-103.	杨金凤、韩春阳、梁园丽等
80	2020	Effect of hot air drying temperatures on drying characteristics and physicochemical properties of beetroot (<i>Beta vulgaris</i>) slices	IOP Conference Series: Earth and Environmental Science, 2020, 615(1): 012099.	Liu Yan, Duan Zhen-hua, Sabadash Sergey
81	2020	超声波-微波辅助提取香芋皮水溶性膳食纤维工艺	食品工业, 2020, 41(12):12-15.	陈嫣、段振华、刘艳等

82	2020	Effects of polysaccharides from <i>Auricularia auricula</i> on the immuno-stimulatory activity and gut microbiota in immunosuppressed mice induced by cyclophosphamide	Frontiers in Immunology, 2020,11: 595700.	Kong Xiang-hui, Duan Wei-wen, Li Ding-jin, et al.
83	2021	Comparison of flavonoids and phenylpropanoids compounds in Chinese water chestnut processed with different methods	Food Chemistry, 2021, 335:127662.	Nie Hui, Chen Huang-can, Li Guan-li, et al.
84	2021	Effect of multi-mode dual-frequency ultrasound irradiation on the degradation of waxy corn starch in a gelatinized state	Food Hydrocolloids, 2021, 113: 106440.	Xu Baoguo, Ren Aiqing, Chen Jianan, et al
85	2021	Widely targeted metabolic analysis revealed the changed pigmentation and bioactive compounds in the ripening <i>Berchemia floribunda</i> (Wall.) Brongn. fruit	Food Science & Nutrition, 2021, 9(3): 1375-1387.	Shuai Liang, Liu Huan, Liao Ling-yan, et al
86	2021	赤霉素对鲜切莴苣酶促褐变及活性氧代谢的影响	食品与发酵工业, 2021, 47(19): 215-220.	刘云芬、田天容、殷菲彤等
87	2021	Establishment of successive co-fermentation by <i>Bacillus subtilis</i> and <i>Acetobacter pasteurianus</i> for extracting chitin from shrimp shells	Carbohydrate Polymers, 2021, 258(1):117720.	Zhang Qiao, Wang Liu-yan, Liu Shi-guo, et al
88	2021	新型黄精保健酒的研究进展	农产品加工, 2021, 521(03): 73-75.	林德胜、高丹、陈春岚等
89	2021	莲藕片汽蒸加工工艺及其挥发性风味物质变化研究	食品工业科技, 2021, 42(12): 61-69.	唐小闲、董明琴、罗杨合等
90	2021	A mixed valence state Mo-based metal-organic framework from photoactivation as a surface-enhanced Raman scattering substrate	New Journal of Chemistry, 2021, 45: 5121.	Chen Zhengyi, Su Linjing, Ma Xionghui, et al
91	2021	海藻酸钠复合涂膜对贡柑保鲜效果的影响	食品工业, 2021,42(02):43-47.	谢玉花、农广律、宋慕波等
92	2021	辐照剂量对荔枝采后褐变的影响	食品科技, 2021, 46(02): 39-43.	谢玉花、许凤梅、段振华等

93	2021	杏鲍菇条真空油炸过程中品质变化规律	保鲜与加工, 2021, 21(10): 50-55.	林芳、任爱清、Nataeija Bolhova
94	2021	槟榔芋贮藏期4号腐烂病原菌的鉴定及生物学性质研究	食品科技, 2021,46(06):49-54.	范淋淋、商飞飞、陈琴英等
95	2021	电子束辐照对八角和桂皮灭菌效应的影响	食品科技, 2021,46(05):58-63.	商飞飞、吕晓华、王晓慧等
96	2021	响应面法优化荸荠百香果果奶工艺	食品工业, 2021,42(04):192-196.	康超、刘凤听、伍淑婕等
97	2021	Quality changes of <i>Pleurotus eryngii</i> during vacuum frying	Scientific Messenger of LNU of Veterinary Medicine and Biotechnologies, 2021,23(95): 91-97.	Lin Fang, Ren Aiqing, Bolgova N, et al
98	2021	蚕蛹变温压差膨化干燥工艺优化	食品研究与开发, 2021, 42(05):153-158.	吴钊龙、林芳、陈振林等
99	2021	A pillar-layered metal-organic framework based on pinwheel trinuclear zinc-carboxylate clusters; synthesis and characterization	Materials Letters, 2021, 287:129261.	Wang Sujuan, Alavi Mohammad Amin, Karizi Farnoosh Zare, et al.
100	2021	不同干燥方式对蚕蛹干制品品质的影响	保鲜与加工, 2021,21(05):117-121.	吴钊龙、林芳、陈振林等
101	2021	Up-regulated glycolysis, TCA, fermentation and energy metabolism promoted the sugar receding in 'Shixia' longan (<i>Dimocarpus longan</i> Lour.) pulp	Scientia Horticulturae, 2021,281:1099-98	Luo Tao, Shuai Liang, Lai Tingting, et al
102	2021	喷雾干燥法制备山药大果山楂固体饮料	食品工业, 2021,42(03):103-107.	刘艳、唐美玲、蔡文等
103	2021	不同脱涩处理对中田大山楂采后贮藏品质的影响	食品工业科技, 2021,42(17):316-325.	殷菲胧、郑大典、刘宇等

104	2021	Effect of Sodium Selenite-Chitosan Compound Preservative on Storability of Kumquats	Asian Agricultural Research, 2021,13(4):43-47.	Xie Dongdi, Yue Jun, Lu Yankun
105	2021	Identification of No. 8 spoilage bacteria and study on biological properties of areca taro	E3S Web of Conferences, 2021, 251: 02062.	Shang Feifei, Xie Yuhua, Chen Baoqiu
106	2021	Study on the optimization of spray drying process for Areca taro powder with microcrystalline cellulose	Technology Audit and Production Reserves,2021, 6(3(62): 39-42.	Shang Feifei, Kryzhska Tetiana, Duan Zhenhua
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