

## 参考文献

- 叶秀林.2001.立体化学.北京大学出版社
- 沈同,王镜岩等.1990.生物化学.高等教育出版社
- 夏其昌.1999.蛋白质化学研究技术进展.科学出版社
- 唐有祺,张惠珠,吴相钰等译校.1990.生物化学.北京大学出版社
- 顾惕人,朱步瑶,李外朗.1996.表面化学.科学出版社
- Al Ismail KM Humied MA.2003. Effect of processing and storage of brined white (Nabulsi) cheese on **fat** and cholesterol **oxidation**. *Journal of the Science of Food and Agriculture*.83: 39-43
- A.WNOROWSKI V.A. YAYLAYAN. 2002.Prediction of Process Lethality through Measurement of **Maillard**-Generated Chemical Markers. *Journal of Food Science*.67(6): 2149-2152
- Anneke H. Martin Katja Grolle Martin A. et al. 2002.network forming properties of various proteins adsorbed at the Air/water interface in relation to foam stability. *Journal of Colloid and Interface Science*.254(1): 175-183
- Berger,C Martin,N Collin,S Gijs,et al.1999.Combinatorial approach to **flavor analysis**. 2. Olfactory investigation of alibrary of S-methyl thioesters and sensory evaluation of selected components. *Journal of Agricultural and Food Chemistry*.47(8): 3274-3279
- Bobbio FO Bobbio PA Oliveira PA Fadelli S. 2002.**stability** and stabilization of the **anthocyanins** from Euterpe oleracea Mart. *Acta Alimentaria*. 61: 371-377
- Boyce MC.2001.Determination of **additives** in **food** by capillary electrophoresis Review .*Electrophoresis*. 22(8): 1447-1459
- Brake NC.,Fennema OR..1999.**lipolysis** and **lipid oxidation** in frozen minced mackerel as related to Tg',molecular diffusion, and presence of gelatin. *Journal of food Science*. 64(1):25-32
- Bucking M Steinhart H.2002.Headspace GC and **sensory** analysis characterization of the influence of different milk additives on the **flavor** release of coffee beverages. *Journal of Agricultural and Food Chemistry*.50(6): 1529-1534
- Chemical Weekly Group.2002.Consumers interest drives growth for US **food additives** demand. *Chemical weekly*. 48(19): 151
- Derbyshire HM, Feldman Y ,Bland CR et al.2002.A Study of the molecular properties of **water** in hydrated mannitol. *Journal of Pharmaceutical Sciences*.91(4):1080-1088
- E.Vittadini L.C.Dickinson P.Chinachoti.2002.NMR **water mobility** in xanthan oand locust bean gum mixtures: possible explanation of microbial response .*Carbohydrate Polymers*.49(3): 261-269
- Ellis RP. Dale MFB. Duffus CM. et al.1998.starch production and industrial use review. *Journal of the Science of Food and Agriculture*. 77(3): 289-311
- Evgeny E. Braudo Irina G. Plashchina Maria G.1998.Semenova.Structure formation in liquid solutions and gels of **polysaccharides** A **review** of the authors work .*Food Hydrocolloids*.12(3): 253-261
- G. M. Sorokoumova A. A. Selishcheva O. P. Tyurina et al.2002.Effect on Nonmembrane **water**-Soluble **proteins** on the Structural Organization of Phospholipids. *Biophysics*.47(2): 257-265
- Gil,JV Valles,S.2001.Effect of macerating **enzymes** on red wine aroma at **laboratory** scale: exogenous addition or expression by transgenic wine yeasts. *Journal of Agricultural and Food Chemistry*.49(11): 5515-5523

- Guichard E.2002.Interactions between **flavor** compounds and food ingredients and their influence on **flavor** perception **review**. *Food reviews international*.18(1): 49-70
- H.-D.Belitz,W.Grosh.1999.Food Chemistry(second edition).Springer.Germany
- Haber B.2002.Carob fiber benefits and applications. *Cereal foods world*. 47(8): 365-369
- Hardas N Danviriyakul S Foley JL Nawar WW Chinachoti P.2002.Effect of relative humidity on the oxidative and physical stability of encapsulated milk **fat**. *Journal of the American Oil Chemists' Society*.79(2):151-158
- Hendrickx M. Ludikhuyze L. Van den Broeck I. Weemaes C..Effects of high pressure on **enzymes** related to **food quality**.Trends in **food science & technology**.9(5),1998: 197-203
- Hordur G. Kristinsson Barbara A. Rasco.2000.Fish protein hydrolysates: production, biochemical, and functional properties. *Critical Reviews in Food Science and Nutrition*.40(1): 43-81
- Ipsen R Olsen K Skibsted LH Qvist KB.2002.gelation of whey protein induced by high pressure .*Milchwissenschaft*.57:650-653
- Jang DS,Cuendet M,Hawthorne ME et al.2002.Prenylated **flavonoids** of the leaves of *Macaranga conifera* with inhibitory activity against cyclooxygenase-2. *Phytochemistry*.61: 867-872
- Ju ZY Kilara A .1998.Aggregation induced by calcium chloride and subsequent thermal gelation of whey protein isolate. *Journal of Dairy Science*. 81(4):925-931
- Karbownik,M Gitto,E Lewinski et al.2001.Relative efficacies of indole antioxidants in reducing **autoxidation** and iron-induced **lipid** peroxidation in hamster testes. *Journal of Cellular Biochemistry*. 81(4): 693-699
- Khan,JA Gijs,L Berger et al.1999.Combinatorial approach to **flavor analysis**. 1. Preparation and characterization of a S-methyl thioester library.*Journal of Agricultural and Food Chemistry*. 47(8): 3269-3273
- Kislinger T, Humeny A, Seeber S et al.2002.Qualitative determination of early **Maillard**-products by MALDI-TOF mass spectrometry peptide mapping. *European Food Research and Technology*.215(1): 65-71
- Kossmann J. Lloyd J.2000.Understanding and influencing **starch** biochemistry **review**. *Critical reviews in Plant Sciences*.19(3): 171-226
- L. Alonso M. J. Fraga.2001.Simple and Rapid **analysis** for Quantitation of the Most important Volatile **flavor** Compounds in Yogurt by Headspace Gas Chromatography-Mass Spectrometry. *Journal of Chromatographic Science*.39(7):297-300
- Lee J. Lee S. Choe E. Park K.2000.**lipid** changes of freeze-dried spinach by various kinds of oxidation. *Journal of Food Science*. 65(8): 1290-1295
- Lehtinen P Kiiliainen K Lehtomaki K Laakso S.2003.Effect of heat treatment on **lipid stability** in processed oats. *International Journal of Dairy Technology*. 37(2): 215-221
- M.Josefa Bernalte, M. Teresa Hernandez, M. Carmen Vidal-Aragon.1999.Physical, chemical, **flavor** and **sensory** characteristics of two **sweet** cherry varieties grown in 'valle del jerte' (Spain).*Journal of food quality*.22(4): 403-416
- M.Nagy-Gasztonyi, A.Kardos-Neumann, P.A.Biacs.2000. Potential indicator **enzymes** at broccoli blanching technology. *Acta Alimentaria*.29(2): 181-186
- Maccabe AP, Orejas M, Tamayo EN et al.2002.Improving extracellular production of **food-use enzymes** from *Aspergillus nidulans* Review. *Journal of Biotechnology*.96(1): 43-54
- Masae Takahashi Masako Shimazaki Jun Yamamoto.2001.Thermoreversible Gelation and Phase Separation in Aqueous Methyl Cellulose Solutions. *Journal of Polymer Science. Part B*,

- Polymer Physics.39(1): 91-100
- Moreno FJ Molina E Olano A Lopez Fandino R.2003.High-Pressure Effects on **Maillard** Reaction between Glucose and Lysine. c. 51(2): 394-400
- N.S.K.Prasad .2002.An over-view of developments in **food additives** part eleven: antioxidants.Chemical weekly.47(50): 161-168
- N.S.K.Prasad.2002.An over-view of developments in **food additives** Part five: the **food additives** industry. Chemical weekly.47(44): 165-17
- N.S.K.Prasad.2002.An over-view of developments in **food additives** part two: fat substitutes, fragrance & flavours, emulsifiers enzymes and colors. Chemical weekly. 47(41):165-170
- N.S.K.Prasad.2002.An over-view of developments in **food additives** part one: thickeners & stabilisers and sweeteners. Chemical weekly. 47(40): 155-161
- Nahon DF Harrison M Roozen JP.2000.Modeling **flavor** release from aqueous sucrose solutions, using mass transfer and partition coefficients. Journal of Agricultural and Food Chemistry.48(4): 1278-1284
- Noble AC Ebeler SE.2002.Use of multivariate statistics in understanding wine **flavor review** .Food **reviews** international.18(1):1-21
- O. T. Kasaikina, V. V. Vedutenko, A. M. Kashkay et al. 2002.Kinetic model for beta carotene and **lipid** cooxidation. Oxidation Communications.25(2):232-243
- Ott,A Hugi,A Baumgartner,M Chaintreau.2000.A **sensory** investigation of yogurt **flavor** perception: mutual influence of volatiles and acidity. Journal of Agricultural and Food Chemistry.48(2):441-450
- Owen R.Fennema.1996.Food Chemistry (Third edition).Marcel Dekker,Inc..USA.
- Owen R.Fennema.Pieter Walstra.1985.Food Chemistry (Second edition).Marcel Dekker,Inc..USA.
- Pang XQ Zhang ZQ Duan XW Ji ZL Huang HuiBai (ed.) 2001.Menzel C. Influence of pH and active oxygen on the **stability** of **anthocyanins** fromlitchi pericarp. *Acta Horticulturae*. 558: 339-342
- Perrett S., Zhou JM.2002.Expanding the pressure technique: insights into protein folding from combined use of pressure and chemical denaturants. Biochimica et biophysica acta. 1595(1/2):210-223
- Perry NB, Anderson RE, Brennan NJ et al.1999.**essential oils** from Dalmatian **sage** (*Salvia officinalis* L.): variations among individuals, plant parts, seasons, and sites. Journal of Agricultural and Food Chemistry.47(5): 2048-2054
- Prasanna BM, Vasal SK, Kassahun B et al.2001.Quality protein maize Review. Current Science. 81(10):1308-1319
- Pszczola DE.2001.From soybeans to spaghetti: the broadening use of **enzymes**. **food** Technology.55(11): 54, 56, 58, 60-54, 56, 58, 62
- R. Yamsaengsung R. G. Moreira.2002.Modeling the transport phenomena and structural changes during deep **fat frying** Part I: model development .Journal of Food Engineering.53(1): 1-10
- R. Yamsaengsung R. G. Moreira.2002.Modeling the transport phenomena and structural changes during deep **fat frying** Part II: model solution & validation. Journal of Food Engineering.53(1): 11-25
- Raben A, Agerholm-Larsen L, Flint A et al.2003.Meals with similar energy **densities** but rich in protein, **fat**, carbohydrate or alcohol have different effects on energy expenditure and substrate metabolism but not on **appetite** and energy intake. *The American Journal of*

*Clinical Nutrition*.77: 91-100

- Roberts DD, Milo C, Pollien P.2000.Solid-phase microextraction method development for headspace **analysis** of volatile **flavor** compounds.*Journal of Agricultural and Food Chemistry*.48(6): 2430-2437
- Rocha,S Ramalheira,V Barros,A Delgadillo,I Coimbra,MA.2001.Headspace solid phase microextraction (SPME) **analysis** of **flavor** compounds in wines. Effect of the matrix volatile composition in the relative response factors in a wine model. *Journal of Agricultural and Food Chemistry*.49(11): 5142-5151
- Roper H.2002.Renewable raw materials in Europe - Industrial utilisation of **starch** and **sugar** **review**. *Starch*.54(3-4): 89-99
- Sanz M Carmona JM Lopez-Bote CJ.2002.Quantitative effect of dietary **fatty acids** on **fatty acid** composition and **fat** firmness in broilers. *Archiv fur Geflugelkunde*.66: 211-215
- Schaafsma,G.2000.The protein digestibility-corrected amino acid score. *The Journal of nutrition* .130(7):1865-1867
- Sellek, Gerard A. Chaudhuri, Julian B.1999.Biocatalysis in organic media using **enzymes** from extremophiles. *Enzyme and Microbial Technology*.25(6): 471-482
- Shiota M Ikeda N Konishi H Yoshioka T.2002.Photooxidative stability of ice cream prepared from milk **fat**. *Journal of Food Science*.67(3):1200-1207
- Srinivasan Damodaran.1998.**water activity** at interfaces and its role in regulation of interfacial **enzymes**: a hypothesis. *Colloids and Surfaces. B, Biointerfaces*. 11(5): 231-237
- T.K.Harris Q.Zhao A.S.Mildvan .2000.**NMR** studies of strong hydrogen bonds in **enzymes** and in a model compounds.*Journal of Molecular Structure*.552(1/3):97-109
- Tapsell LC.2002.**fat** in food and the obesity epidemic Review. *Food Australia*.54(11): 497-500
- Tomas-Barberan F. Espin JC.2001.Phenolic compounds and related **enzymes** as determinants of **quality** in fruits and vegetables. *Journal of the Science of food and Agriculture*.81(9):853-876
- Uematsu Y Hirata K Suzuki K Iida K Kamata K.2002.Survey of residual solvents in natural **food additives** by standard addition head-space GC. **food additives & Contaminants**.19(4):335-342
- Varghese B Naithani SC.2002.Desiccation-induced changes in lipid peroxidation, superoxide level and antioxidant **enzymes activity** in neem (*Azadirachta indica* A. Juss) seeds. *Acta physiologiae plantarum*.24(1):79-87
- Walraj S. Gosal Simon B. Ross-Murphy.2000.Globular protein gelation .*Current opinion in colloid & interface science*.5(3-4): 188-194
- Yilmaz E Scott JW Shewfelt RL.2002.Effects of harvesting maturity and off-plant ripening on the activities of lipoxygenase, hydroperoxide lyase, and alcohol dehydrogenase **enzymes** in fresh tomato. *Journal of Food Biochemistry*.26: 443-457