

综述

我国辐照食品研究概况与发展前景

@吴季兰\$北京大学技术物理系

收稿日期 修回日期 网络版发布日期:

摘要 <正> 众所周知,世界谷物、畜产品、水产品和果蔬的保藏问题尚未能得到很好解决,每年的损失是巨大的。根据国际原子能机构估计,谷物类损失10—20%,块根块茎、干燥食品损失20—40%,水果蔬菜、鱼肉类损失更为严重。因保藏不善,每年总损失约130亿美金。我国也存在类似情况,每年粮食损失约10%,油料损失20%,肉食品损失达30%。实行经济改革后,食品霉烂损失情况有所改善。但由于我国冷藏链体系尚不发达,因此,

关键词

分类号

ACHIEVEMENTS AND PROSPECTS OF FOOD IRRADIATION IN CHINA

WU JILAN Department of Technical Physics, Peking University, Beijing

Abstract As early as 1958 food irradiation research was started in our country. The present aim is to bring up these scientific developments into industrial manufacture. During the past 28 years the research activities performed can be summarized as: 1) investigation of food irradiation technology, 2) Setting up the expert committee for enacting hygienic standard of irradiated food in 1982, 3) construction of multi-purpose gamma irradiators, and 4) a feeding trial of diet mainly composed of irradiated foods in human volunteers. Some suggestions about further development project are: 1) enhancing pilot-scale studies, market test and economic benefit analysis of food irradiation, 2) quality control, 3) enthusiastically spreading low dose applications, and 4) using gamma irradiation to reduce microbial load of typical local foods containing high proteins and improve its hygienic quality.

Key words [Food irradiation in China](#)

DOI

通讯作者

扩展功能

本文信息

- ▶ [Supporting info](#)
- ▶ [\[PDF全文\]\(223KB\)](#)
- ▶ [\[HTML全文\]\(0KB\)](#)
- ▶ [参考文献](#)

服务与反馈

- ▶ [把本文推荐给朋友](#)
- ▶ [文章反馈](#)
- ▶ [浏览反馈信息](#)

相关信息

- ▶ [本刊中 无 相关文章](#)
- ▶ [本文作者相关文章](#)