

不同脱腥方法对豆浆中蛋白质及脱腥效果的影响

Effects of Different Deodorant Methods on Protein and Deodorization of Soymilk

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英文关键词: Soybean Beaniness Deodorant methods Protein content Recovery rate of protein

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中文摘要:

该实验用四种典型的脱腥方法将浸泡大豆进行不同程度的热处理并制浆,测定其蛋白质含量和回收率,并对豆腥味程度作出评定。实验结果表明,使用传统的磨浆法,在大豆浸泡适度($\geq 16\text{h}$)的条件下,豆浆中的蛋白质含量和回收率较高(分别为 $\geq 2.74\text{g}/100\text{mL}$ 和 $\geq 77.5\%$),但豆腥味严重。而经过热处理的大豆,随着热处理温度的升高,时间的延长或盐浓度的增加,豆浆中豆腥味逐渐减弱或消失,但蛋白质量与回收率有不同程度的降低。

英文摘要:

The soybean was soaked and passed through 4 different heat treatments. The protein content and recovery rate of soy milk were measured, and the beaniness was subjectively evaluated. Results showed that the protein content and recovery rate of soymilk were higher ($\geq 2.74\text{g}/100\text{mL}$ and $\geq 77.5\%$ respectively) when the soybean was properly soaked ($\geq 16\text{h}$). but the beaniness was evident. However, the beaniness could be reduced or disappeared in the heat-treated soymilk, following the rising of temperature and the extension of treated time, meanwhile the protein content and recovery rate were reduced in different levels.

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