


[首页](#)
[学院概况](#)
[师资队伍](#)
[本科生教育](#)
[研究生教育](#)
[学科科研](#)
[党群工作](#)
[学生工作](#)

[2014年度外文正刊、三大检索论文](#)

当前位置：首页 &gt; 学科科研 &gt; 食品科学

## 2014年度外文正刊、三大检索论文

发布者： 发表时间：2015-05-04 阅读量： 81

序号	第一作者 或通讯作者	论文题目	发表年月(卷、期)	发表刊物
1	林亲录*	A review of the research progress on the bioactive ingredients and physiological activities of rice bran oil	2014, 238(2): 169-176	European Food Research and Technology
2	林亲录*	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by malondialdehyde	2014, 51(3): 485-493	Journal of Food Science and Technology-Mysore
3	杨涛	Recent Advances in Bone-Targeted Therapies of Metastatic Prostate Cancer	2014, 40: 730-738	Cancer Treatment Reviews
4	杨涛	Anticancer properties of Monascus metabolites	2014, 25(7): 735-744.	Anticancer Drugs
5	付湘晋	Effect of Drying methods and Antioxidants on the Flavor and Lipid Oxidation of Silver Carp Slices.	10.1016/j.lwt.2014.10.035	LWT-food science and technology
6	付湘晋*	湘西香醋体内抗氧化及其淡化黄褐斑作用的研究	2014,14(3):30-33	中国食品学报
7	付湘晋*	1株奥默柯达酵母对鱼露中生物胺的降解特性	2014,14(8):137-141	中国食品学报
8	丁玉琴	Heat-induced denaturation and aggregation of actomyosin and myosin from yellowcheek carp during setting	2014,14(9)	Food Chemistry
9	吴伟	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by malondialdehyde	2014, 51(3)	Journal of Food Science and Technology-Mysore
10	吴伟	脱脂豆粕预处理对大豆β-伴球蛋白结构的影响	2014, 30(7)	现代食品科技
11	吴伟	不同预处理对低温脱脂豆粕中大豆β-伴球蛋白功能性质的影响	2014, 30(8)	现代食品科技
12	孙术国	Antioxidant and anti-fatigue activities of egg white peptides prepared by pepsin digestion	2014, 84(15):3195-3200	Journal of the Science of Food and Agriculture
13	任佳丽	A Piezoelectric Microelectrode Arrays System for Real-Time Monitoring of Bacterial Contamination in Fresh Milk	2014(7、9)	Food Bioprocess & Technol.
14	吴跃	Structural and Physical Properties of Starches Isolated from Six Varieties of Millet Grown in China	Volume 17, Issue 10, 2014	International Journal of Food Properties
			238(2):169-176,2014,Feb.	

15	梁盈	A review of the research progress on the bioactive ingredients and physiological activities of rice bran oil		European Food Research and Technology
16	梁盈	Requirement of miR-144 in CsA Induced Proliferation and Invasion of Human Trophoblast Cells by Targeting Titin	115(4):690-696,2014,Apr	Journal of Cellular Biochemistry
17	梁盈	大米活性肽的抗氧化作用及其对HUVEC细胞增殖的影响	2014/07 29(7):1-6	中国粮油学报
18	周波	Effect of ammonium salts on pigments production by <i>Monascus anka</i> mutant in 5L Bioreactor	2014,41(5):1032-1043	Chiang Mai Journal of Science
19	钟海雁	乳化剂用量对(-)-儿茶素在茶油乳化体系中抗氧化活性的影响	2014,29(7):58-62	中国粮油学报
20	钟海雁	RP-HPLC内标标准曲线法测定茶油中的7种酚类物质	2014,29(9):107-111	中国粮油学报
21	罗非君	Wild-type K-ras has a tumour suppressor effect on carcinogen-induced murine colorectal adenoma formation.	2014, 95(1):8-15	Int J Exp Pathol.

食品科学与工程学院 湖南省长沙市韶山南路498号 邮编: 410004 电话: 0731-85623096

湘ICP备09017705号 湘教QS4\_201212\_010022 | 信息中心技术支持