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摘要: 随着食品种类以及防腐剂品种的增加,使用范围扩大,我国准许使用的防腐剂种类已经由GB2760—1996中28个品种增加到2003年的36个品种;在GB2760—1996已制定的食品防腐剂标准检验方法包括:食品中山梨酸、苯甲酸、丙酸钠、丙酸钙、脱氢乙酸、对羟基苯甲酸酯类、水果中乙氧基喹残留量等几种测定方法。近年来食品中防腐剂的测定,特别是多组分同时测定方法发展很快,多半采用HPLC法。上述国家标准检验方法已不能完全满足当前检验工作的需要。本文重点介绍饱和硫酸铵蒸馏法食品中苯甲酸、山梨酸、脱氢乙酸、对羟基苯甲酸酯类等九种防腐剂同时测定法、柑橘类残留噻苯咪唑等五种防腐剂测定方法和HPLC法沙拉酱及干酪中纳他霉素含量测定方法。

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The introduction of food preservatives and its analytical method

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Abstract: With the food category and preservatives species increasing and usage widening, the categories of preservatives allowed to be used in China had already increased from 28 species based on GB2760—1996 to 36 species by 2003. The standard methods of food preservatives analysis established in the GB2760—1996 include: determination of sorbic acid, benzoic acid, sodium propionate, calcium propionate, dehydroacetic acid, p-hydroxybenzoic in foods and the ethoxyquin residues in fruits. Recently, the methods for determining several preservatives at the same time are developing fast, most of which adopt High Performance Liquid Chromatograph. There are several methods of food preservatives analysis to be introduced: determination of nine preservatives including sorbic acid, benzoic acid, dehydroacetic acid, p-hydroxybenzoic and so on in foods by saturated ammonium sulfate distills, determination of five preservatives including Thiabendazole residues in oranges, determination of Natamycin in salad dressing and cheese by High Performance Liquid Chromatograph.

Key words:

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