

## 菊花叶的矿物元素及其饮料配方的研究

### Mineral Element Contents in Chrysanthemum Nankingense H.M and the Prescription of Its Juice Drinks

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英文关键词: Chrysanthemum Nankingense H.M; mineral elements content; the juice of Chrysanthemum Nankingense H.M; prescription; processing technology

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作者	单位
肖玫	南京农业大学工学院
刘彪	徐州大地集团
赵仁铮	南京医科大学

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中文摘要:

菊花叶是南京市民爱吃的一种野菜,更是宾馆酒楼的上档菜之一。在食品工业步入天然、高科技时代,它具有应用价值和良好前景。测定了菊花叶的9种矿物元素的含量,对菊花叶饮料的生产工艺和配方进行了研究。通过正交试验及方差分析,确定出该饮料的最佳组合方式为 $A_3E_1B_2C_2D_3$ ,即澄清的菊花叶汁用量30%,柠檬酸钾0.2%,蔗糖4%,蜂蜜2.2%,柠檬酸0.4%,水为63.2%。通小试,还确定出产品最适稳定剂配方为0.12%CMC和0.03%海藻酸钠复合使用

英文摘要:

Mineral element contents in Chrysanthemum Nankingense H.M were determined and some research on the processing technique and the operating method of Chrysanthemum Nankingense H.M drink were carried out. Through orthogonal experiment and variance analysis, we concluded that the optimum prescription for the drink is  $A_3E_1B_2C_2D_3$ . This means that it is made up of 30% Houttugnia Cordata Thunb clear juice, 0.2% potassium citrate, 4% cane sugar, 2.2% honey, 0.4% citric acid, and 63.2% water. The experimental results show that the optimum stabilizer is 0.12% of CMC and 0.03% of sodium alginate. Furthermore, the paper introduces nutritive and pharmacological functions of Chrysanthemum Nankingense H.M.

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服务热线: 010-65929451 传真: 010-65929451 邮编: 100026 Email: [tcsae@tcsae.org](mailto:tcsae@tcsae.org)

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