

腌渍梭子蟹保藏技术研究

Effects of preservative agents and nuclear radiation on preservation of pickled *Portunus trituberculatus*

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英文关键词: pickled *Portunus trituberculatus*; preservation; nuclear radiation; bacteria number; total amino acids

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作者	单位
杨性民	浙江万里学院生物研究所, 宁波 315101
刘青梅	浙江万里学院生物研究所, 宁波 315101
杨留明	宁波市欣荣食品公司, 宁波 315101

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中文摘要:

本试验以腌渍梭子蟹为原料,应用保鲜剂正交试验和辐照灭菌方式对保鲜技术进行研究,探讨其微生物指标和品质的变化。结果表明:梭子蟹经柠檬酸、焦亚硫酸钠、乳酸链球菌素、55°白酒保鲜处理,当贮藏温度 $\leq 10^{\circ}\text{C}$,白酒对微生物有明显抑制效果,贮藏温度 $\geq 20^{\circ}\text{C}$ 时,效果不明显;应用 Co^{60} 8 kGy/kg辐照杀菌可达商业无菌,而2 kGy、4 kGy辐照杀菌的腌渍梭子蟹要较长时间储藏,还必须结合冷藏。另外,辐照剂量与游离氨基酸的含量、氨基酸总量呈负相关,与色泽呈正相关。

英文摘要:

The technology for keeping pickled *Portunus trituberculatus* (*P. trituberculatus*) fresh investigated by orthogonal experiments of preservative agents and methods of nuclear radiation was studied. The effects of several preservative agents on storage period in *P. trituberculatus* were evaluated. The results show that the storage period of *P. trituberculatus* can be prolonged using preservative agents. The treatment with high alcoholic wine significantly inhibited microorganisms when pickled *P. trituberculatus* were stored under 10°C . While opposite result was found when stored above 20°C . Nuclear radiation and the packaging by vacuum were beneficial. "Commercial sterility" could be reached using 8 kGy/kg nuclear radiation dose. Cold storage, however, was necessary to preserve for a longer period if pickled *P. trituberculatus* were treated by 2 kGy and 4 kGy. In addition, nuclear radiation dose had negative correlation with the content of free amino acid, and positive correlation with color.

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服务热线: 010-65929451 传真: 010-65929451 邮编: 100026 Email: tcsae@tcsae.org

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