

“仿真花卉食品”研究(英文)

Study on Simulated Food Flowers

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英文关键词: simulated food flower; gulcomannan; color; aroma

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中文摘要:

利用葡甘聚糖等食品胶的胶凝特性,对仿真花卉食品的主辅材料进行了研究;采用 $L_9(3^4)$ 正交实验分别探讨了色素、香精、乳化剂及 β -环状糊精、黄原胶、卡拉胶对仿真花卉食品中色泽、香气及塑形效果等的影响,以仿真效果等为考核指标,对其制作过程的工艺参数进行优化,并经凝胶、注模等制得兼有保健功能的仿真花卉食品。结果表明:以5%葡甘聚糖为主料,3%辣红色素等为辅料;用0.3%色素、0.3%香精、0.1%乳化剂的最优配比及0.75% β -环状糊精、0.75%黄原胶及0.375%卡拉胶最适复配比例研制的成品形态逼真,色、香、味俱佳

英文摘要:

On the basis of gelling characteristics of gulcomannan, etc., the raw and supplementary material of simulated food flower were researched; The effect of pigment, essence, emulsifying agent and β -cyclodextrin, xanthan, carrageenan on color, aroma and plasticity of simulated food flower was also studied by means of $L_9(3^4)$ orthogonal test. The simulated effects of the samples were evaluated as an index to optimize processing parameters, and then a simulated food flower with healthy function was obtained by means of molding. Eventually, the result showed that: the simulated food flower using gulcomannan as raw material, capsicum red pigment as supplementary material; using the best concentration of 0.3% of pigment, 0.3% of essence and 0.1% of emulsifying agent, and the best compound proportion of 0.75% β -cyclodextrin, 0.75% xanthan and 0.375% of carrageenan can have great appearance and good color and aroma.

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