

葡甘聚糖类食品赋味稳定性机理及其应用研究

Application and stabilizing mechanism of endowing flavor into the glucomannan foods

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中文摘要:

为了解决葡甘聚糖类食品赋味难且风味不稳定的问题, 通过生物大分子间的相互作用, 运用微胶囊等技术对该类食品进行赋味; 探讨赋味的机理及其效果、风味的构成、赋味对口感的影响、赋味方法的应用研究等问题。结果表明: β -环状糊精、卡拉胶与黄原胶形成的复配胶壁材, 其比例为1.00%:1.00%:0.175%时, 复配效果最好, 凝胶强度最大, 包埋效果最好。研制稳定风味的葡甘聚糖类食品既韧又嫩, 色、香、味、形俱佳, 并已初步探讨了行之有效的赋味方法。

英文摘要:

Based on the fact that it is difficult to endow the flavor into glucomannan foods, especially into the functional products, the microencapsulation technology and some other technologies were applied to endow the flavor into the functional materials and their products, by means of the macromolecules interaction. The principle of endowing flavor and its preservation, the composition of flavor, the relationship between endowing flavor and taste were investigated. Besides, the applications and studies of flavor endowing methods were also discussed. The result showed that according to the synergistic effect among functional macromolecules, the synergistic gel consisted of β -cyclodextrin, κ -carrageenan, xanthan whose ratio was 1.00%:1.00%:0.175%, the synergistic effect, gel strength and encapsulation ratio were the best. The products tasted like seafood are good in color, flavor, taste and shape. Some simply endowing flavor methods are theoretically studied.

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