速溶牦牛油茶生产工艺及参数研究

Processing Technology and Parameters of Quick-Dissolved Fried Flour With Bone Marrow Fat of Yak

2002-1-14

作者	单位
韩玲	甘肃农业大学

中文摘要：

通过$L_9(3^4)$正交试验选择出最佳膨化工艺参数：进料速率0.9 kg/min，模具预热温度160℃，原料含水率15%；兼顾营养和膨化度确定大豆、青稞的混合膨化比例为15∶85；利用高压提取、减压浓缩技术，提取生长在海拔3 400多米高寒草地牦牛骨髓油，配以混合膨化粉及其他辅料，通过造粒、远红外干燥、自动计量包装等流水线生产，制成含蛋白质152 g/kg，热能17 556 kJ/kg、Ca 15.6 g/kg，P 31 g/kg、Fe 330 mg/kg的营养丰富、冲调性好、极具民族风味特色的新型颗粒状固体油茶。

英文摘要：

Using $L_9(3^4)$ orthogonal experiment design, a series of the best extrusion technological parameters are selected: the raw material entering speed with 0.9 kg/min, the mould plates' preheating temperature with 160℃, the material water content with 15%, and taking both of nutrient and dilatation effect into account, in the mixed extrusive material, the content of soybean is 15%, and that of highland barley is 85%. Meanwhile, utilizing the technologies of high pressure extraction and vacuum concentration, the bone marrow fat of yak was attained. (These yaks grew in the frigid grassland with on elevation of more than 3400 meters.). And then adding some yak fat into the mixture of the dilated flour and other supplementary materials, finally, using the flow processing technologies, such as grain-making, far infrared ray drying and automatic measuring & packaging, a new quick-dissolved fried flour with a strong national flavour was produced, which was rich of nutrients, including the content of 152 g/kg protein, 195 g/kg fat, 15.6 g/kg Ca, 31 g/kg P and 330 mg/kg Fe, respectively.

查看全文　　　　关闭　　　　下载PDF阅读器