率,而且南瓜汁的混浊稳定性和色泽稳定性皆佳。

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High Quality Juice by Production from Enzymatic Liquefaction of Pumpkin

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ABSTRACT　Two kinds of enzymatic methods, cellulytic and pectolytic preparation were used to prepare pumpkin juices. These methods improve the yield and quality of the pumpkin juice. The ultra-microstructure of pumpkin pulp cell was observed by using a scanning electron microscope. The effects of enzymes on breaking cell wall was better by using the combinotion of two enzymes than any single enzyme. The synergistic effect of the combination of the two enzymes was due to cooperatively enzymatic hydrolysis of pectin, cellulose and hemicellulose coexisting in primary cell wall and middle lamella of cell wall. The pumpkin juice yield was increased by 20% and the color and cloud stability for the juice were improved significantly by using the enzymatic hydrolysis technology.

Key word　the combination of enzymes, pumpkin juice, ultra-microstructure, juice yield, color stability, cloud stability

欧盟开始实行肉类标签新规定

欧盟针对肉类产品的新标签规定已于 2003 年 7 月 1 日正式生效。

该新规定修改的主要内容是将‘肉’的概念进行了更为严格的定义,即‘肉’仅为可食肌肉,而不再包含脂肪与动物下水(包括心、肠与肝等),对食品中含有的脂肪与动物下水必须在标签中详细说明;此外,新定义还要求将食品中肉类来源动物的种别加以区别说明,如要标记清楚‘牛肉’或‘猪肉’;最后,新定义中还将‘机械割肉’排除在肉概念之外,即在新规定实施后的食品标签中必须将‘机械割肉’单独列出来。受到该新规定影响的产品主要包括香肠、馅饼、煮肉、精致的盘装食品及肉罐头等肉类食品。

欧盟委员会规定,对于违反该新规定的惩罚立法将由各成员国自行进行。