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Measurement of 2-thiobarbituric Acid(TBA) in Beer

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ABSTRACT Beer flavor stability was an important factor concerned by researchers and brewers. In this paper , the method for analyzing thiobarbituric acid(TBA) was improved. The analysis condition was as follows : absorb wave-length was 530 nm ; the TBA concentration was 0.28% dissolved in 60% acetic acid ; the reaction temperature was 60℃ and the reaction time was 60 minutes. The 60% acetic acid was control. At the same time , the relationship between TBA value and aldehydes and other carbonyl compounds were discussed.

Key words TBA value , beer flavor stability , carbonyl compounds , aldehydes



我国食品企业 HACCP 实施总体指南及评价准则初步建立

由中国疾病预防控制中心承担的“食品企业 HACCP 实施指南研究”课题在北京通过了由科技部组织的专家验收 ,该课题主要取得了以下成果 :

- 1 通过 25 个企业试点 ,研究建立了 6 大类共 15 种食品的食品 HACCP 体系 ,为我国同类食品企业建立 HACCP 体系积累了丰富的技术资料。
- 2 把国际上的 HACCP 原理和经验与我国食品企业的实际情况相结合 ,起草了我国食品企业 HACCP 实施总体指南 ,为我国全面实施食品企业 HACCP 体系奠定基础。
- 3 起草了 6 类食品企业 HACCP 体系的评价准则 ,为食品企业 HACCP 体系提供了评价的标准和程序 ,为管理部门和认证机构对我国食品企业 HACCP 体系的验证和认证工作提供了重要依据。
- 4 卫生部发布了《食品企业 HACCP 实施指南》,并就熟肉制品、乳制品和果蔬汁饮料的 HACCP 实施指南征求意见。

通过在 20 余家示范企业实施 HACCP 体系 ,我国已初步建立了我国食品企业 HACCP 实施总体指南及评价准则 ,对促进食品企业自身卫生管理和提高食品卫生监督机构的监督管理水平具有很大作用 ,同时对国内同类企业也有很大的示范效应。