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The Application of Chlorine Dioxide in Food Fresh-keeping

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ABSTRACT This paper summarized the application of chlorine dioxide in food fresh-keeping in China and abroad in recent years, which included the newest development of its application in fruit and vegetables, livestock products, milk products, aquatic products and beverage. Chlorine dioxide is a highly efficient, safe antiseptic and food fresh-keeper. It can kill microorganisms efficiently and with no odor remnant. It features preventing the formation of ethylene from methionine and destroying the formed ethylene, thereby providing advantage in the food fresh-keeping. This paper also discussed its future application prospect.

Key words chlorine dioxide, food fresh-keeping, application prospect

甘薯抑制胆固醇功效最佳

信息窗

日本东京大学等3个科研单位的科学家日前对130种蔬菜、水果和花卉等植物进行分析研究发现,甘薯、毛豆、姜芽、芹菜、菊花和当归等6种植物都有抑制胆固醇生成的作用,其中甘薯的功效最为显著。

研究实验证实,甘薯抑制胆固醇生成的功效是其他植物的10倍。科学家们还发现,抑制胆固醇生成的是甘薯中一种脂质和糖类相结合的物质,它具有抑制胆固醇生成后期的一种合成酶的作用。这一科研成果的价值在于发现了甘薯具有药效,今后可望用甘薯开发出降胆固醇药物。