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Advance in Research of Physiologically-active Compounds in Pummelo Peel

Jia Dongying Yao Kai Tan Min Zhang Mingrang

(College of Light Industry & Food Engineering, Sichuan University, Chengdu, 610065)

ABSTRACT In this article, flavonoids, limonoids, natural pigments and essential oil present in pummelo peel and their distribution, chemical composition, properties and applications are reviewed. And some suggestions are given to make comprehensive use of these physiologically-active compounds.

Key words pummelo peel, flavonoids, limonoids, natural pigments, essential oil

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世界无菌包装食品消费越来越大

据统计,1999年全世界共消费了大约1000亿个无菌包装制品,平均每人使用315个。据预测,这个数字到2003年以前还在以年率5%的速度递增。

在无菌包装系统中主要的有9种不同类型的包装形式,市场上主要流通的是纸盒、塑料瓶及成形、灌装、封口的塑料瓶等3种形式。大约有40家以上的公司在生产无菌充填包装设备,另外,还有几家公司对新的聚酯瓶无菌充填包装形式十分关注。

无菌包装制品在欧洲依然保持着强劲发展的态势,在其他地区,尤其是拉丁美洲和亚洲地区预计也将有较大发展。从1999年到2002年间,使用无菌包装的茶和体育饮料的增长率最高,其余依次为:汤、沙司以及其他制品,如果汁、浓稠的“谢克”饮料(一种用鸡蛋或牛奶同冰淇淋、水果和果汁等原料一起搅打而成的饮料,在美国市场甚受欢迎)、奶油和调味奶及牛奶。