

论文（设计）题目 发酵金针菇梨醋的研制

子课题题目 _____

摘要

食用菌金针菇不仅具有丰富的营养价值，还有抗炎和抗氧化等功能。梨是我们生活中常见的水果，梨除了含有丰富的维生素外，还具有止咳化痰等作用。以苏金 6 号金针菇和皇冠梨为原料经酵母菌在 27℃、接种量为 8%的条件下酒精发酵 96h 和醋酸菌在 37℃、接种量 11%的条件下发酵 144h 制成风味独特的金针菇梨醋，在满足人们对饮料风味追求的同时又对人体起保健作用。

关键词：金针菇；梨；醋；发酵。

Abstract

Edible mushroom mushroom Not only has rich nutritional value, but also anti-inflammatory and antioxidant functions. Pear is a common fruit in our life, pear in addition to rich in vitamins, but also has the role of cough and phlegm. With Sukin No. 6th mushroom and Crown pear as raw materials by yeast in 27 °C, inoculation capacity of 8% under the conditions of alcohol fermentation 96h and acetic acid bacteria in 37 °C, inoculation volume 11% under the conditions of fermentation 144h made of unique flavor of the mushroom pear vinegar, in order to meet people's pursuit of beverage flavor at the same time to the human body to play a health role.

Key words:Tiger lilyduds; Pear; yogurt; Fermentation

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