



地址：北京市朝阳区吉庆里 14 号佳汇国际 A1005
电话：86（10）-65528800 传真：86（10）-65519722
网址：www.analyx.com.cn

CEM 微波水分/固型物测定、核磁脂肪测定、微波干燥论文索引

RF001 Automated Methods for Determination of Fat and Moisture in Meat and Poultry Products

肉类、禽类产品中水分和脂肪含量的测量方法

RF002 Moisture in Meat and Poultry Products – Rapid Microwave Drying Method First Action 1985 (AOAC Approval). Final Action-1991 AOAC.

肉类、禽类产品水分测定的 AOAC 方法——微波快速干燥

RF003 Food Chemistry Sample Preparation – USDA FSIC Chemical Laboratory Guidebook 食品化学样品的制备——USDA FSIC 化学实验室指南

RF004 Subcellular Distribution of Cholesterol within Muscle and Andipose Tissue of Beef Loin Steaks

胆固醇在牛肌肉和脂肪组织中的亚细胞分布

RF005 Properties of Low-Fat Frankfurters Containing Monounsaturated and Omega-3 Polyunsaturated Oils

低脂法兰克福香肠中单不饱和脂肪酸和 ω -3 多不饱和脂肪酸的性质

RF006 An Evaluation and Comparison of the CEM Meat Analysis System with Official Standard Methods for the Determination of Moisture and Fat in Meat and Meat Products
CEM 肉类分析系统和肉类制品水分脂肪官方标准的对比

RF007 FASY SSF-Report #B-454 by TorLarsen, Sildolji-oG Sildemelindustriens Forskningsinstitutt. CEM Instrument for Measuring Fat and Total Solids in Fish.
FASY SSF-报告#B-454: CEM 仪器测量鱼制品的总固和脂肪含量

RF008 Evaluation of Rapid Fat Determination in Meats Using the CEM Automated Analyzer – Neil Mann, Andrew Sinclair, Max Watson and Kerin O’Dea – Department of Human Nutrition, Deakin University, Geelong Victoria.

采用 CEM 全自动分析系统快速测量肉制品的脂肪含量

RF009 Changed to RH021

37th 肉类科学与技术国际会议学报

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RF011 Testimonial "The Lean Years" Lead to Profits – Greg Pietraszek, Senior Technical Editor – The National Provisioner Inc., 1988.
在 Lean Years 肉制品厂如何提高利润

RF012 Testimonial/. Ingredient Control is Key to Quality, Greg Pietraszek, Senior Technical Editor – The National Provisioner – February 5, 1990.
质量控制的关键——成分控制

RF013 Testimonial The CEM Report – Cuddy Farms: Evaluation of Two Rapid Fat Measuring Techniques for Process Control, 1993.
两种脂肪快速测试系统的评价

RF014 Sampling and comminution of raw meat materials and preblends for chemical analysis via CEM LabWave/PrFat 2 systems – RA LaBudde, Recommended Manufacturing Practices, from Least Cost Formulations, LTD.
采用 CEM LabWave/PrFat2 系统对生肉和肉糜样品的分析

RF015 Maverick Ranch Comparison Data from AVC80/FAS9001 and ProFat 2 on various beef trims – RA LaBudde, Consulting Memorandum, from Least Cost Formulations, LTD.
AVC80/FAS9001 和 Profat2 测量不同牛肉样品的数据对比

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煤炭样品微波干燥的初探

RF048 Subcellular Distribution of Cholesterol within Muscle and Adipose Tissues of Beef Loin Steaks - Lisa M. Hoelschere, JW Savell, SB Smith, HR Cross.
胆固醇在牛肌肉和脂肪组织中的亚细胞分布

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采用 CEM 全自动分析系统快速测量肉制品的脂肪含量

RF092 Moisture Determination of bagasse and shredded cane using a CEM MDS-81 Microwave Oven, – TL Excell, Sugar Milling Research Institute.
采用 CEM MDS-81 微波炉测量甘蔗渣的水分含量

RF093 Simple & Rapid Determination of Fecal Fat by Nuclear Magnetic Resonance Spectroscopy–by Karen M. Kloke, Jennifer E. Brown, Jennie N. Word, and Joseph P.



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McConnell; Biochemical Genetics Laboratory, Mayo Clinic, Rochester, NY; presented at AACC 2004

采用核磁脂肪测试仪简单快速测量排泄物中脂肪含量

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微波加热在无水硼砂生产中的应用

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Christoph T. Reh and Adiane Gerber of the Nestlé Research Center, Quality and Safety
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微波干燥法测量乳制品中的总固形物含量