

STUDY ON IDENTIFICATION OF SOYBEAN GERMLASM RESISTANT TO RACE 5 OF SOYBEAN CYST NEMATODE

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Abstract

In the years 1986~1990, altogether 907 soybean germplasms from Huang Huai River Valley has been identified for the resistance to race 5 of cyst nematode in Mengcheng county. The results showed that nine resistant varieties were identified. Among them, seven varieties were with black seed coat and two with yellow seed coat "Chibuliuheidou" was a manifold resistant variety to races 1,3,4,5 of cyst nematode. Comprehensive agronomic characters of "Meng 8118" were fine, and was a fairly good resistant source.

Key words Soybean; Soybean cyst nematode; Race; Resistant appraisal

大豆胶状蛋白在糕点中的应用

大豆胶状蛋白含有铁、磷、钾等元素和食物纤维,具有较高的营养价值。

大豆胶状蛋白的制法:首先将选好的大豆进行脱皮,然后用 NaHCO_3 水溶液浸泡 8~14 小时左右,用热处理进行脱腥,使脂肪氧化酶和胰蛋白酶抑制素迅速钝化、失活,然后进行浆渣分离,经微料化处理,均质,即成胶状蛋白。

我们在原来蛋糕制品配方的基础上,减少鸡蛋用量 30%,添加胶状蛋白与鸡蛋的比例为 1.4:1,制成的蛋糕质地细腻,松软可口,持水性良好、保存期长。据黑龙江商学院食品工程系检验测定:水分含量为 28.59%,脂肪含量为 3.47%,总糖含量(以蔗糖计)为 26.98%,蛋白质含量为 6.43%,营养成分等指标基本达到或超出市场销售的全鸡蛋蛋糕的标准,并能达到动、植物蛋白互补的目的。同时,胶状蛋白本身具有发泡作用,还可减少碳氨的用量,避免蛋糕中的氨味过大。目前大豆蛋白蛋糕已在几个糕点厂家批量生产。

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