

1 市售魚鬆之組織胺相關衛生品質與禽畜肉摻入探討

李憶甄(Yi-Chen Lee)；黃雅玲(Ya-Ling Huang)；李佩霞(Pei-Xia Li)；龔賢鳳(Hsien-Feng Kung)；林仲聖(Chung-Saint Lin)；蔡永祥(Yung-Hsiang Tsai)

魚鬆；組織胺；衛生品質；摻入；Dried fish floss；Histamine；Hygienic quality；Adulteration

2 以高效能液相層析串聯式質譜儀進行魚及蝦類中 13 種動物用藥之殘留量調查

張耿瑞(Geng-Ruei Chang)；曾昭銘(Chao-Ming Tsen)；陳慧珊(Hui-Shan Chen)

魚；蝦；動物用藥；液相層析串聯質譜；殘留；Fishes；Shrimps；Veterinary drugs；Liquid chromatography tandem mass spectrometry；Residues

3 Preliminary Determination of Phthalates in Field Vegetables and Fruits in Taiwan

張耿瑞(Geng-Ruei Chang)；曾昭銘(Chao-Ming Tsen)；陳慧珊(Hui-Shan Chen)

Phthalates；Field；Vegetables；Fruits；塑化劑；田間；蔬菜；水果

4 穀類基質及培養時間對微波萃取猴頭菌固態發酵之生物活性成分的影響

顏威揚(Wei-Yang Yen)；李欣庭(Xin-Ting Li)；陳淑德(Su-Der Chen)

猴頭菌；穀物；固態發酵；微波萃取；*Hericium erinaceus*；Grain；Solid-state fermentation；Microwave extraction

5 擠壓蒸煮與超微粉碎對香菇蒂粉物化性質之影響

蔡依潔(Yi-Chieh Tsai)；林昱文(Yu-Wen Lin)；黃寶鴻(Bao-Hung Huang)；曾琳祥(Lin-Shyang Tzeng)；鄭大青(Ta-Ching Cheng)；陳仲仁(Chung-Jen Chen)

擠壓蒸煮；超微粉碎；香菇蒂粉；物化性質；Extrusion cooking；Ultrafine grinding；Mushroom stalk powder；Physico-chemical properties

6 新型大腸桿菌／乳酸桿菌穿梭載體之建構與應用

陳正文(Zeng-Weng Chen)；黃文正(Wen-Cheng Huang)；宣詩玲(Shih-Ling Hsuan)；林俊宏(Jiunn-Horng Lin)；王志鵬(Jyh-Perng Wang)

大腸桿菌/乳酸桿菌穿梭載體；表現載體；表現系統；*Escherichia coli/Lactobacillus* shuttle vector；expression vector；expression system