

Description

Foodline®: SCIENCE is a vital resource for anyone wanting to keep up-to-date with published information on food science and technology worldwide. All aspects of the food and drink industry are covered, including ingredients and process technology, microbiology, quality control, packaging, food chemistry, toxicology, waste management, analysis and biotechnology. In addition, food safety and hygiene concerns, as well as nutrition and health related issues, are well-documented.

Subject Coverage

The database covers a wide range of topics, including:

- Basic Food Science
- Bakery and Cereal Products
- Beverages and Soft Drinks
- Chocolate and Confectionery Products
- Dairy Products
- Fats and Oils
- Food Additives and Ingredients
- Food Hygiene
- Food Microbiology
- Food Packaging
- Food Processing and Engineering
- Frozen, Chilled and Ambient Foods
- Fruits, Vegetables and Nuts
- Meat, Fish, Poultry and Game
- Nutrition
- Pet Foods

Date Coverage

1972 - 2016

Update Frequency

Closed

Geographic Coverage

International

Document Types

- Reports
- Books and Monographs
- Conferences, Symposia, Meetings
- Government Documents
- Journal Articles
- Patents
- Standards
- Annual Reports

Publisher

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TI
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PUB,YR

Effects of humectants on venison jerky.

Chen W.-S.; Lin Y.-K.; Lee M.-R.; Lin L.-C.; Wan T.-C.; et al. **Fleischwirtschaft** 94.1 (2014): 102-106.

AB

Abstract (summary) [Translate](#)

This study looked at the effects of glycerol and sorbitol on the physical characteristics and shelf life of Taiwanese venison jerky made from thigh muscles. The jerky with glycerol had a lower moisture and crude protein content, as well as a significantly lower water activity value. The shear force values of the control group were significantly higher than for those with glycerol or sorbitol. The use of glycerol or sorbitol increased TBARS values during storage and the mould counts after the storage period. It was concluded that the use of glycerol in jerky might improve overall acceptability.

SU

Indexing (details) Cite

TI
AU
LA
SL
DTYPE
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VO
ISS
PG
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SEC

Subject	Proteins, Acceptability, Factors-affecting, Glycerol, Humectants, Jerky, Physical-properties, Shelf-life, Sorbitol, Venison
Title	Effects of humectants on venison jerky.
Author	Chen W.-S., Lin Y.-K., Lee M.-R., Lin L.-C., Wan T.-C., Sakata, R
Language	German
Language of summary	German
Document type	Article
Publication title	Fleischwirtschaft
Volume	94
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Publication date	2014
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First available	2014-02-20
Updates	2014-02-20
Database	Foodline®: SCIENCE (1972 - current)
Section	PROTEINS

SEARCH FIELDS

You can use field codes on the Basic Search, Advanced Search, and Command Line Search pages to limit searches to specific fields. The table below lists the field codes for this file.

Field Name	Field Code	Example	Description and Notes
Abstract	AB	ab(glycerol OR sorbitol)	Use adjacency and/or Boolean operators to narrow search results.
Abstract present	ABANY	"venison jerky" AND abany(yes)	Add: <i>AND ABANY(YES)</i> to a query to limit retrieval to records with abstracts.
All fields	ALL	all("crude protein content")	Searches all fields. Use adjacency and/or Boolean operators to narrow search results.
All fields + text	--	"crude protein content"	Same as ALL field code: searches all fields in bibliographic files.
Accession number	AN	an(0000879090)	A unique document identification number assigned by the information provider.
Author ¹ Author First Name Author Last Name	AU AUFN AULN	au(lee m) OR au("lee m") au(lee m r) aufn(m r) auln(lee)	Includes all authors.
First author	FAU	fau("chen w s")	First name listed in Author field. It is included in Author browse, but its position cannot be specified in the Author browse.
Date created	DCRE	dcre(2014-02-19)	Date the record was created by the database producer.
Document Title	TI	ti("Effects of humectants on venison jerky")	Includes Alternate Title and Subtitle, but not Publication Title (PUB).
Title only	TIO	tio("venison jerky")	Searches only the Title, not subtitle or alternate title.
Document type	DTYPE	dtype(article)	
First available	FAV	fav(2014-02-20)	Indicates the first time a document was loaded in a specific database on PQD. It will not change regardless of how many times the record is subsequently reloaded, as long as the accession number does not change.
From database ²	FDB	acai AND fdb(FOODLINE SCIENCES) acai AND fdb(1008252)	Useful in multi-file searches to isolate records from a single file. FDB cannot be searched on its own; specify at least one search term then AND it with FDB.
Inventor	INV	inv("smith h j")	
ISBN	ISBN	isbn(9781439875889)	
Journal title	JN	jn(fleischwirtschaft)	Look-Up list available under Publication title.
Language	LA	la(german)	The language in which the document was originally published.
Language of abstract	SL	sl(german)	
Number of references	NR	nr(20) nr(<=10)	
Page count	PCT	pct(344)	
Pagination	PG	pg(1)	The start page is searchable on the Look Up Citation page.

Field Name	Field Code	Example	Description and Notes
Patent information	PAT	pat(novus AND 2014)	Display includes Publication number, Patent assignee, Publication date, Publication country, Application country, Application date, and Patent inventor.
Patent application date	APD	apd(2013) apd(20130711) apd(1998-10-06)	Displays in Patent information field.
Patent assignee	PA	pa("novus international inc")	Displays in Patent information field.
Patent publication country	PC	pc(wo)	Displays in Patent information field.
Patent publication date	PDA	pda(20140116)	Displays in Patent information field.
Patent publication number	PN	pn("WO 2014011857")	Displays in Patent information field.
Publication date	PD	pd(2014) pd(20130101-20130630)	Date range searching is supported.
Publication title ¹	PUB	pub(fleischwirtschaft) pub.exact("british food journal")	Title of publication where document originally appears.
Publication type	PSTYP E	pstype("scholarly journals")	
Publication year	YR	yr(2014) yr(2010-2011)	Date range searching is supported.
Publisher	PB	pb(crc press)	
Publisher location	PBLOC	pbloc("boca raton")	
Section ¹	SEC	sec(proteins) sec("convenience foods")	
Source details	SRC	src(fleischwirtschaft PRE/094)	Includes Publication title, Volume, Issue and pagination. Also searchable via the Look Up Citation tool.
Subject ¹	SU	su(proteins) su(physical properties)	
Main subject	SUBT	subt(proteins)	SUBT searched terms from the Subject display field only
Updated	UD	ud(2014-02-20)	The date(s) the record was loaded as a result of an update provided by the supplier.

¹ A Lookup/Browse feature is available for this field in the Advanced Search dropdown or in Browse Fields.

² Click the "Field codes" hyperlink at the top right of the Advanced Search page. Click "Search syntax and field codes", then click on "FDB command" to get a list of database names and codes that can be searched with FDB.

In addition to [Search fields](#), other tools available for searching are [Limit Options](#), [Browse Fields](#), [Thesaurus](#), ["Narrow Results By" Limiters](#) and [Look Up Citation](#). Each is listed separately below. Some data can be searched using more than one tool.

LIMIT OPTIONS

Limit options are quick and easy ways of searching certain common concepts. Check boxes are available for:

Abstract included

Short lists of choices are available for:

Document type and Language

Date limiters are available in which you can select single dates or date ranges for the date of **publication** and **updated**.

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You can browse the contents of certain fields by using Look Up lists. These are particularly useful to validate spellings or the presence of specific data. Terms found in the course of browsing may be selected and automatically added to the Advanced Search form. Look Up lists are available in the fields drop-down and in the search options for:

Section, Subject

and in the fields drop-down only for:

Author, Publication title

THESAURUS

Foodline®: SCIENCE Thesaurus is available by clicking the “Thesaurus” hyperlink toward the right side of the Advanced and the Command Line search pages, above the query boxes. Thesaurus terms may be searched within the thesaurus, then selected to be added automatically to the search form.

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When results of a search are presented, the results display is accompanied by a list of “Narrow results by” options shown on the right-hand panel. Click on any of the “Narrow results by” options to display a ranked list of terms. Click on the term to apply it to (“narrow”) your search results. Multiple terms may be selected by clicking “More options” at the bottom of a ranked list and checking boxes to the left of terms to include or exclude. Narrow results by limiters in Foodline®: SCIENCE include

Author, Publication title, Subject, Publication date

LOOK UP CITATION

If you need to trace a particular bibliographic reference, use the Look Up Citation feature. Find a link to this toward the top left of the Advanced Search page, or in the drop list under Advanced on any search form; click this and you will go to a page where you can enter any known details of the citation, including document title, author, journal name, volume, issue, page, publication date, ISSN.

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