

国际约稿背景介绍

2019 年 11 月 15 日-17 日, 由河南工业大学、河南省农产品加工与贮藏工程学会共同主办的“第二届国际粮油食品科学与技术发展论坛暨第六届河南省农产品加工与贮藏工程学会学术年会”在河南工业大学隆重召开(中国郑州), 在会议主办方大力支持下, 本刊(《粮油食品科技》)作为该会议的合作期刊, 特邀几位做大会报告的国际专家为本刊重新撰写英文学术论文, 我们将其翻译成中文刊登, 同时将英文原文作为附文, 以期国际专家和中国粮油工作者之间架起双语阅读的学术交流桥梁。

第一位受邀专家为荷兰 Agrolab 集团公司 Mar Verhoeff 资深顾问兼高级经理, 他撰写的《荷兰独立实验室在可食用油脂工业和贸易中的作用》, 主要介绍了其所在的荷兰独立实验室概况、油脂贸易协定中约定的检测指标、重要品质参数、重点污染物以及三大

类指标的分析方法, 以期为广大中国读者呈现国际标准化组织(ISO)和欧盟(EU)等组织对油脂贸易中货物质量的品质控制和技术进展, 为促进国际技术交流提供参考。阅读详见 P72-P81。



第二位受邀学者为土耳其伊斯坦布尔科技大学化学与冶金工程学院食品工程系的 Derya Kahveci 博士。2014 年, 她与徐学兵教授总结了 2013 年前酶法制备 ω -3 长链多不饱和脂肪酸油脂研究。Derya 博士在此基础上, 跟踪查阅了 2015-2020 年期间该领域

国际学者的英文文献 52 篇, 梳理撰写了《酶法制备含 ω -3 多不饱和脂肪酸油脂的国际研究进展》, 讨论了很多不同产品的营养功效、结构脂质、 ω -3 多不饱和脂肪酸浓缩液、磷脂的酶促酯交换制备技术及应用, 供同行顺畅阅读和交流探讨, 详见 P82-P99。

Introduction of Background

The 2nd International Forum on Science and Technology Development of Grains, Oils and Foodstuffs and the 6th Annual Conference of Henan Agricultural Products Processing and Storage Engineering Society, co-sponsored by Henan University of Technology and Henan Agricultural Products Processing and Storage Engineering Society, was held in Henan University of Technology, Zhengzhou, China, from 15 to 17 November 2019. With the support of the organizers of the conference, our journal, *Science and Technology of Cereals, Oils, and Foods*, became one of three cooperation journals. During the forum, several international experts who made the conference reports were invited to rewrite an English academic papers for our journal. We have translated them into Chinese and published, the original texts as attachments have also published. We hope this kind of bilingual publication can build a bridge among international experts, Chinese readers and industry workers in the grain and oil fields.

Mar Verhoeff, the first invited expert, senior adviser and higher level manager of Dutch Agrolab Group, had written "The Role of an Independent Netherlands Laboratory in the Trade and Industry of Edible Oils and Fats", which summarizes the survey of independent laboratories in the Netherlands, where he works in, the testing indicators agreed in Oil Trade Agreement, important quality parameters, key pollutants and the analytical methods for three main categories of indicators. We hope this paper could present a view of the International Organization for Standardization (ISO) and the European Union (EU) on the quality control and technical progress of goods in oil and grease trade for Chinese readers, and to provide a reference for promoting international technology exchange for researchers and workers in the field. Read more in P72-P81.

Dr. Derya Kahveci, the second invited scholar, from Department of Food Engineering, School of Chemistry and Metallurgical Engineering, Istanbul University of Science and Technology, Turkey, had co-worked a summary of research on ω -3 long-chain polyunsaturated fatty acid fats prepared by enzymatic method prior to 2013, with Professor XU Xuebing in 2014. Dr. Derya had followed up on 52 English papers about this theme from international scholars in the field from 2015 to 2020. "The Global Research Progress of Enzymatic Processing of Oils with Omega 3 Polyunsaturated Fatty Acids" was summarized, and the nutritional efficacy of many different products, enzymatic interesterification preparation techniques and applications of structural lipids, ω -3 polyunsaturated fatty acid concentrate, and phospholipids were discussed in this paper, in order to read and communicate for researchers across the world. See more in P82-P99.

作者介绍 | Authors Profile



Mar Verhoeff: 1951 年生于荷兰弗拉丁。在荷兰鹿特丹学习分析化学和化学技术。曾在一家分析化学实验室工作，积累了丰富的专业知识和实践经验，先后被提升为实验室经理、公司总经理。1986 年作为首席化学家加入鹿特丹的化学实验室 (A.Verwey 博士创立)。多年来，他在实验室中引入了分析黄曲霉毒素、矿物油烃和多甘醇芳烃的新技术。Mar Verhoeff 是荷兰标准化委员会(NEN)在油脂、油籽、油籽粉和霉菌毒素分析方法领域的活跃成员之一，并代表荷兰参加了国际标准化组织技术委员会 34、2 分委员会和 11 分委员会，也积极参加了国际油料油脂协会 (FOSFA) 和荷兰油脂油料贸易协会 (NOFOTA) 的技术委员会。合著书籍有《食用油加工》(英文)。目前是 A. Verwey 博士的独立实验室 (荷兰 Agrolab 公司) 及其他公司的资深顾问。

Mar Verhoeff: Born in 1951 in Vlaardingen, Netherlands. Studied analytical chemistry in Rotterdam, Netherlands and chemical technology in Amsterdam, Netherlands. Build up practical knowledge in another analytical laboratory before joining Chemical Laboratory Dr. A. Verwey in Rotterdam in 1986 as chief chemist. After a few years was promoted to Laboratory Manager and some more years later became Managing Director of the company. During these years he introduced in the laboratory new techniques for analysing aflatoxins, mineral oil hydrocarbons and polycyclic aromatic hydrocarbons. Is an active member of the Dutch

Standardization Committees (NEN) on methods of analyses of oils and fats, oil seeds, oil seed meal and mycotoxins. And is representing The Netherlands in ISO Technical Committee 34, Sub Committee 2 and Sub Committee 11. Also active in the technical committees of Federation of Oils, Seeds and Fats Associations Ltd (FOSFA) and Netherlands Oils, Fats and Oilseeds Trade Association (NOFOTA). Co-author of a book chapter in "Edible Oil Processing". Today working as independent consultant for the Dr. A. Verwey/Agrolab company as well as other companies.

Derya Kahveci Karıncaoğlu: 1984 年出生于土耳其，伊斯坦布尔技术大学食品工程本科和硕士学位、丹麦奥胡斯大学攻读博士学位。硕士期间，作为一名研究助理加入了该系，并在 Erasmus 计划资助下，在丹麦技术大学开展研究工作 6 个月。目前就职于伊斯坦布尔技术大学，担任助理教授。研究方向为食品废物价值化、酶法在食品生产中的应用和功能性食品开发，包括脂肪酶催化三文鱼副产品油中 omega3 PUFA 的浓度，酶辅助从工业番茄废料中提取番茄红素，以及从榛子中沉淀蛋白质作为油提取过程的副产品。合作专利 1 项，书章 3 篇，同行评审文章 21 篇及多篇会议论文。



Derya Kahveci Karıncaoğlu: Born in Turkey at 1984. She studied Food Engineering at Istanbul Technical University where she gained her undergraduate and master's degrees. She also joined the department as a research assistant during her master's studies, and spent 6 months at Technical University of Denmark funded by the Erasmus programme. Afterwards, she joined Prof. XU Xuebing's group at Aarhus University, Denmark, for her PhD. She was awarded the PhD degree at 2011, moved back to Turkey and took a position as an assistant professor at a food engineering department. She transferred to her home university, Istanbul Technical University, ranking as

the third best within the country, on February 2019 as an assistant professor. Her research interests include food waste valorization, application of enzymatic processes for food production, and functional food development. Her past work includes lipase-catalyzed concentration of omega 3 PUFA in oil from salmon by-products, enzyme-assisted extraction of lycopene from industrial tomato waste, and precipitation of protein from hazelnut meal obtained as a by-product of oil extraction process. She co-authored 1 patent, 3 book chapters, 21 peer-reviewed articles (5 in Q1, 3 in Q2, 3 in Q3) and many conference papers.

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