

联盟科技文献共建共享平台



国家农业科技创新联盟
农业科技信息资源共建共享平台

整合资源 共建共享 交流合作 共同创新

中国农业科学院农业信息研究所

王玉芹

2016.11.11北京

提 纲

- 一. 联盟简介
- 二. 联盟平台资源
- 三. 联盟平台检索

一、联盟简介

- **联盟全称：**“全球农业大数据与信息服务联盟”，
英译名：Global Agricultural Big Data and Information Service Alliance（简称GABDISA），是“国家农业科技创新联盟”框架下的专业联盟。
- **联盟成员单位：** 32个
- **网址：** <http://www.agrisearch.cn/>



联盟宗旨

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地方重大战略需求
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建立联盟成员合作交
流、共同发展运行机
制，构建联盟资源、
成果、产品共建共享
平台，促进联盟成员
共同发展。

- 以提升农业信息学科整体水平为根本
- 以提升成员单位重要地位和共同利益为基础
- 以提升联盟整体创新、服务和支撑力为目标
- 以国家农业大数据研究与应用为核心
- 以农业科技资源建设、信息科技创新、信息
知识服务为重点
- 以“资源共享、风险共担、利益共赢、发展
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农业及相
关学科
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- 药学
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- 食品工业
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- 统计方法
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- 自然科学总论
- 化学
- 大气科学（气象学）
- 海洋学
- 自然地理学

重点外文期刊

序号	期刊全称	PISSN	EISSN
1	National Academy Of Sciences. Proceedings	0027-8424	1091-6490
2	Theoretical And Applied Genetics: International Journal Of Plant Breeding Research	0040-5752	1432-2242
3	Plant Physiology	0032-0889	1532-2548
4	The Plant Cell	1040-4651	1532-298X
5	Science	0036-8075	1095-9203
6	Journal Of Virology	0022-538X	1098-5514
7	Nature: International Weekly Journal Of Science	0028-0836	1476-4687
8	The Plant Journal	0960-7412	1365-313X
9	Genetics	0016-6731	1943-2631
10	Journal Of Biological Chemistry	0021-9258	
11	Journal Of Agricultural And Food Chemistry	0021-8561	1520-5118
12	Crop Science: A Journal Serving The International Community Of Crop Scientists	0011-183X	1435-0653
13	Applied And Environmental Microbiology	0099-2240	1098-5336
14	Plant Molecular Biology: An International Journal On Molecular Biology, Molecular Genetics And Biochemistry	0167-4412	1573-5028
15	Journal Of General Virology	0022-1317	1465-2099
16	Journal Of Experimental Botany	0022-0957	1460-2431
17	Virology	0042-6822	
18	Cell	0092-8674	1097-4172
19	Vaccine	0264-410X	1873-2518
20	Poultry Science	0032-5791	1525-3171

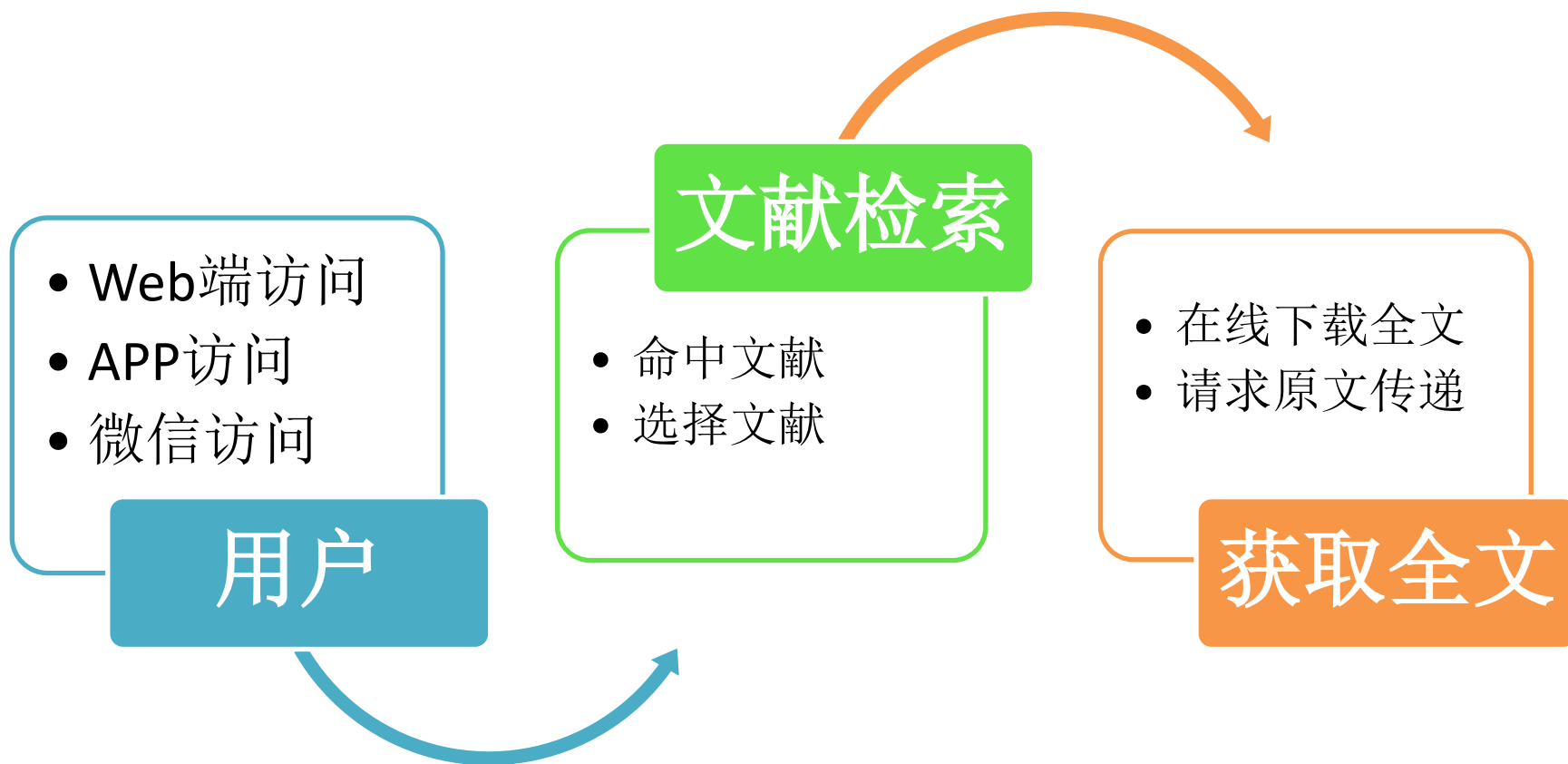
通过引文、发文、采访、科研人员推荐、院选核心期刊等整理的重点需求期刊，包括部分丛书

中文核心期刊

期刊名称	ISSN
中国农业科学	0578-1752
中国农业科学（英文版）	1671-2927
中国农业气象	1000-6362
中国农业资源与区划	1005-9121
中国森林病虫	1671-0886
中国生态农业学报	1671-3990
中国生物防治	1005-9261
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中国水稻科学	1001-7216
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精选中文核心期刊242种

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全部类型 英文期刊 中文期刊 科学数据

任意字段 food safety

检索

二次检索：精炼检索结果

所发表期刊

Journal of Agric... (25908)

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1. A danger at my table? [期刊论文]

期刊: The Lancet ISSN: 0140-6736 Year: 1999 Volume: 354 Issue: 9189 Page: 1565-0

作者: Morris K

全文链接 请求文献

2. Plans for UK Food Safety Agency go into reverse (news) [期刊论文]

期刊: The Lancet ISSN: 0140-6736 Year: 1998 Volume: 352 Issue: 9142 Page: 1763-

作者: Dean M

全文链接 请求文献

3. President's page: personal responsibility and food safety. [期刊论文]

期刊: Journal of the American Dietetic Association ISSN: 0002-8223 Year: 1999 Volume: 99 Issue: 2 Page: 236-0

作者: Coulston AM

全文链接 请求文献

4. Food safety risk identified in a population of elderly home-delivered meal participants. [期刊论文]

期刊: Journal of the American Dietetic Association ISSN: 0002-8223 Year: 2001 Volume: 101 Issue: 9 Page: 1055-1057

作者: Museler H;English C;Fey-Yensan N;Wallace C;Ash S

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1. A danger at my table? [期刊论文]

期刊: The Lancet ISSN: 0140-6736 Year: 1999 Volume: 354 Issue: 9189 Page: 1565-0

作者: Morris K

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2. Plans for UK Food Safety Agency go into reverse (news) [期刊论文]

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作者: Coulston AM

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4. Food safety risk identified in a population of elderly home-delivered meal participants. [期刊论文]

期刊: Journal of the American Dietetic Association ISSN: 0002-8223 Year: 2001 Volume: 101 Issue: 9 Page: 1055-1057

作者: Museler H;English C;Fey-Yensan N;Wallace C;Ash S

[全文链接](#) Elsevier ScienceDirect [请求文献](#)

5. From the Surgeon General. Food safety: a growing global health problem. [期刊论文]

期刊: JAMA: the Journal of the American Medical Association ISSN: 0098-7484 Year: 2000 Volume: 283 Issue: 14 Page: 1817-0

[全文链接](#) [请求文献](#)

6. Science groups urge creation of food safety chief (news) [期刊论文]

期刊: JAMA: the Journal of the American Medical Association ISSN: 0098-7484 Year: 1998 Volume: 280 Issue: 11 Page: 956-0

作者: Marwick C

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ADA REPORTS

President's Page: Personal responsibility and food safety

Headlines surrounding large-scale outbreaks of foodborne illness caused by emerging pathogens or by lapses in basic personal hygiene remind us that food can be debilitating and, in the most unfortunate cases, deadly. I know, as you may also, a family behind the headlines. The child of a colleague continues the long-term battle to wellness after suffering from *Escherichia coli* O157:H7 poisoning. The source of the contamination was never identified, but the family lives daily with the lingering effects caused by the presence of a few but potent organisms.

The American Dietetic Association (ADA) believes consumers have a right to a safe food supply (1). With rights come responsibilities for both industry and consumers. If you figure that each American eats about 4 times a day, there could be 1 billion opportunities a day for someone to contract and/or transmit a foodborne illness. Controlling this potential for foodborne illness is serious business. The swiftness with which foodborne illness develops, and the ease in which it can be transmitted, means everyone involved in the food chain faces huge challenges. Once consumers purchase food, their handling, storage, and cooking practices have an enormous impact on the food's safety and hence the consumer's well-being. Unless consumers follow safe food-handling practices themselves, they cannot benefit from the precautions taken by the food, beverage, and agricultural industries and by federal regulatory agencies to minimize the potential microbiological risks in food.

THE FORK STOPS HERE—KITCHEN HACCP

Market research indicates that there are gaps in consumer knowledge and behavior about how to prevent foodborne illness. This is partly because the rules of safe food handling have changed considerably in recent decades. Cooking and eating practices once considered safe, such as eating rare or undercooked ground meat, are no longer safe. Food safety rules evolve as the nature of foodborne illness changes, eating occasions proliferate, and we change the foods we eat and where we choose to eat them. In our convenience-driven lives, for instance, many of us rely on purchasing handheld foods that are stashed unrefrigerated in the car, sports-bag, or desk drawer to be eaten on the run later.

According to the Food Marketing Institute (FMI), nearly half of consumers surveyed realized that they must take responsibility for ensuring that the products they buy in the supermarket are safe (2). When asked, however, what steps they personally take to keep food safe, 84% said they wash their hands and/or preparation surfaces. Only about a quarter of the consumers realized the importance of proper temperature in cooking, even fewer mentioned refrigeration. Separating foods to avoid cross-contamination did not come to mind—only 1 person in 10 mentioned this safe food practice.

According to another study (3), 99% of households failed a kitchen inspection test based on guidelines adapted from the National Restaurant Association. Although this study was not random—participants knew someone was in their home to observe and evaluate their kitchen practices—less than 1% met the minimum criteria for acceptable performance. Cross contamination and handwashing neglect were the more frequent critical violations.

Perhaps we need to acquaint consumers with the HACCP (Hazard Analysis and Critical Control Point) concept to re-

duce the potential for microbial contamination when food is in their control. HACCP is built on the premise that by starting with good quality food ingredients, monitoring and identifying critical control points where hazards may occur, and intervening to keep these critical points under control, the finished product should be both high quality and safe.

DIETETICS PROFESSIONALS—THE CONSUMER'S LINK TO INFORMATION

Consumers need to be properly prepared for their role in the food safety chain. They shop for food bargains and nutrition, so why wouldn't they shop for food safety information? As a vital link to consumers, dietetics professionals must add food safety to our repertoire of science-based food and nutrition information. We must prepare consumers—and ourselves, accustomed as we are to focus on the role of food in chronic disease—to have a healthy respect for food's potential role in acute illnesses, long-term health, and productivity.

Food cannot be nutritious until it is eaten. When consumers avoid certain foods because of confusion or fear, we have a responsibility to help them understand how they can be part of the food safety solution. We are consumers' link to food safety information for the following reasons:

- We have access to consumers most at risk—those with weakened immune systems as a result of diseases or disease treatments, the fast-growing older adult population, pregnant and nursing women, infants, and preschool-aged children who spend time in other people's care.
- We work in all segments of the food chain.
- We are skilled at developing actionable, personally relevant messages to influence behavior in the kitchen, in foodservice establishments, and at supermarkets.
- We can mobilize communities through media awareness of the ravages of foodborne illness.
- We can customize food safety programs to the food patterns of our geographic location and diverse cultural eating practices.
- We can craft food safety policy through our legislative presence.
- As individuals and as an organization we can support the public-private Partnership for Food Safety Education's Fight Bac campaign to educate consumers about safe food handling and preparation. (See their Web site: www.fightbac.org.)
- As an organization we can identify and participate in cooperative projects to establish ourselves as leading sources of and committed partners in the promotion of food safety. A search of the term "food safety" on ADA's Web site (www.eatright.org) reveals a wealth of information from position papers to consumer tips.

By closing consumers' information gap about the dangers of foodborne illness, and motivating them to change their risky behavior, dietetics professionals can help consumers be a strong, final link in the food safety chain.—ANN M. COULSTON, MS, RD, FADA.

References

1. Position of The American Dietetic Association: food and water safety. *J Am Diet Assoc*. 1997;97:184-189.
2. *TRENDS in the United States: Consumer Attitudes and the Supermarket 1998*. Washington, DC: Food Marketing Institute; 1998.
3. Daniels RW. Home food safety. *Food Technol*. 1998;52(2):54-56.



Presidents Page: Pers

ANN M COULSTON, MS, RD, FADA

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[http://dx.doi.org/10.1016/S0002-8223\(9](http://dx.doi.org/10.1016/S0002-8223(9)

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1. The crunch effect: Food sound salience as a consumption monitoring cue [期刊论文]

期刊: Food Quality and Preference ISSN: 0950-3293 Year: 2016 Volume: 51 Page: 39-46

作者: Elder, Ryan S.;Mohr, Gina S.

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2. Bio-efficacy of denatonium benzoate added formulation of bromadiolone against commensal rodents [期刊论文]

期刊: Crop Protection ISSN: 0261-2194 Year: 2016 Volume: 80 Page: 132-137

作者: Tripathi, R. S.;Chaudhary, Vipin

全文链接 请求文献

3. Heated apple juice supplement greatly improved nutritional quality and browning index [期刊论文]

期刊: Food Chemistry ISSN: 0308-8146 Year: 2016 Volume: 201 Issue: Jun.15 Page: 315-319

作者: Rhee, Jin-Kyu;Seo, Jeong Dae;Lee, Bonggi;Kim, Choon Young

全文链接 请求文献

4. Iraq becoming a larger agricultural importer [期刊论文]

期刊: Arab World Agribusiness ISSN: 0267-0216 Year: 2016 Volume: 32 Issue: Suppl.1 Page: 27-28

作者: John Parker

全文链接 请求文献



5. Minerals and vitamin B9 in dried plants vs. infusions: Assessing absorption dynamics of minerals by membrane dialysis tandem in vitro digestion [期刊论文]

0



文献信息

Heated apple juice supplemented with onion has greatly improved nutritional quality and browning index

服务链接： 原文链接  已加入申请列表

作者：Rhee, Jin-Kyu`Seo, Jeong Dae`Lee, Bonggi`Kim, Choon Young

期刊名称：Food Chemistry

出版时间：2016年

卷期：201 (Jun.15)

摘要：Although fruit juices are very popular, enzymatic browning occurs easily. Browning of fruit juice deteriorates nutrition value and product quality due to oxidation of polyphenol compounds. Therefore, development of natural food additives that reduce browning will be beneficial for improving quality of fruit juices. Onion has been reported to be a potent natural anti-browning agent. Here, we compared unheated and heated apple juices pre-supplemented with onion with respect to browning and nutritional quality. The unheated apple juice supplemented with onion showed reduced browning as well as increased total soluble solid, total phenol concentration, radical scavenging activities, and ferric reducing and copper chelating activities without any change in flavonoid concentration. On the other hand, heated juice supplemented with onion not only showed improved values for these parameters but also markedly increased flavonoid concentration. Thus, we conclude that application of heating and onion addition together may greatly improve quality of apple juice. (C) 2016 Elsevier Ltd. All rights reserved.

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作者: Tripathi, R. S.;Chaudhary, Vipin

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期刊: Journal of food engineering ISSN: 0260-8774 Year: 2016 标题 me: 171 Issue: Feb. Page: 230-239

作者: Ghasemi-Varnamkhasti, Mahdi;Kiani, Sajad;Minaei, Saeid

全文链接 请求文献

2. Rapid prediction of rice quality characteristics by near-infrared reflectance spectroscopy for breeding programs. [期刊论文]

期刊: Cereal Chemistry ISSN: 0009-0352 Year: 2014 Volume: 91 Issue: 3 Page: 270-275

作者: Yonghong Yu;Bingwu Duan;Zhiwei Zhu;Chengxiao Sun

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1. Global FoodSafety Initiative [期刊论文]

期刊: Food Trade Review ISSN: 0015-6671 Year: 2011 Volume: 81 Issue: 9 Page: 462-462

作者: Food Trade Review Group

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2. FROM FOOD SECURITY TO FOOD SAFETY [期刊论文]

期刊: Fruit Processing ISSN: 0939-4435 Year: 2004 Volume: 0 Issue: 1 Page: 6-9

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3. INTERPLAY BETWEEN FOOD SAFETY CLIMATE, FOODSAFETY MANAGEMENT SYSTEM AND MICROBIOLOGICAL OUTPUT IN FARM BUTCHERIES AND AFFILIATED BUTCHER SHOPS [期刊论文]

期刊: Communications in Agricultural and Applied Biological Sciences ISSN: 1379-1176 Year: 2015 Volume: 80 Issue: 1 Page: 3-9

作者: M. UYTENDAELE;E. DE BOECK;P. VLERICK;L. JACXSENS;M. BOLLAERTS

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4. Metabonomics approaches and the potential application in foodsafety evaluation. [期刊论文]

期刊: Critical Reviews in Food Science and Nutrition ISSN: 1040-8398 Year: 2012 Volume: 52 Issue: 7 Page: 761-774

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关键字：作物 种质资源 小麦 系谱

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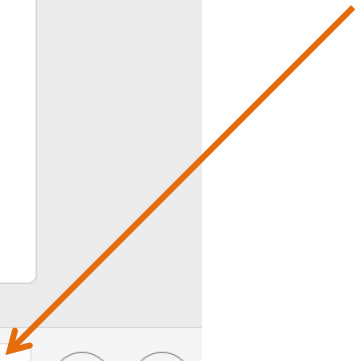


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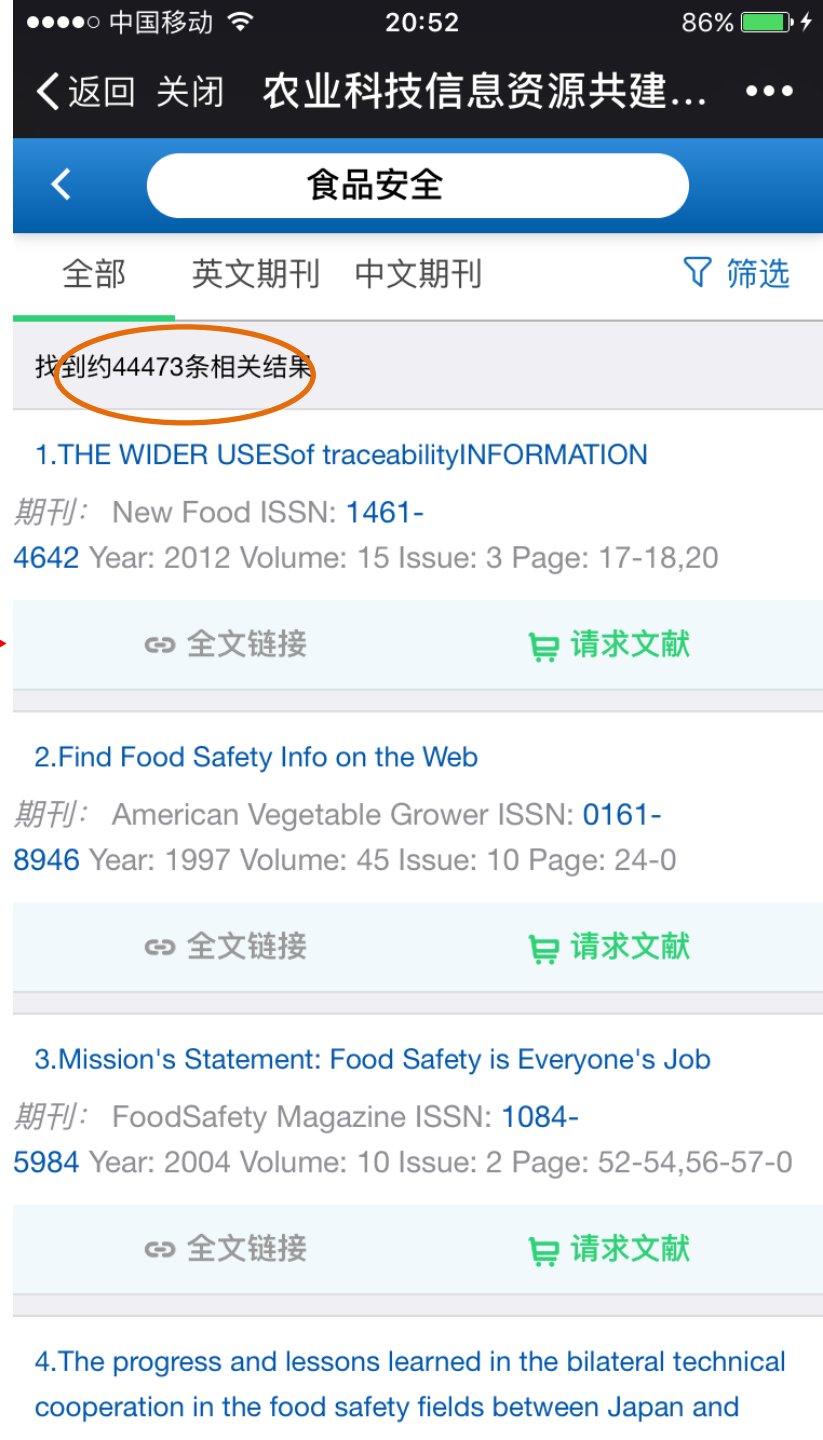
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期刊: New Food ISSN: 1461-4642 Year: 2012 Volume: 15 Issue: 3 Page: 17-18,20

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期刊: マイコトキシン`Proceedings of the Japanese Association of Mycotoxicology ISSN: 0285-1466 Year: 2009 Volume: 59 Issue: 1 Page: 35-42

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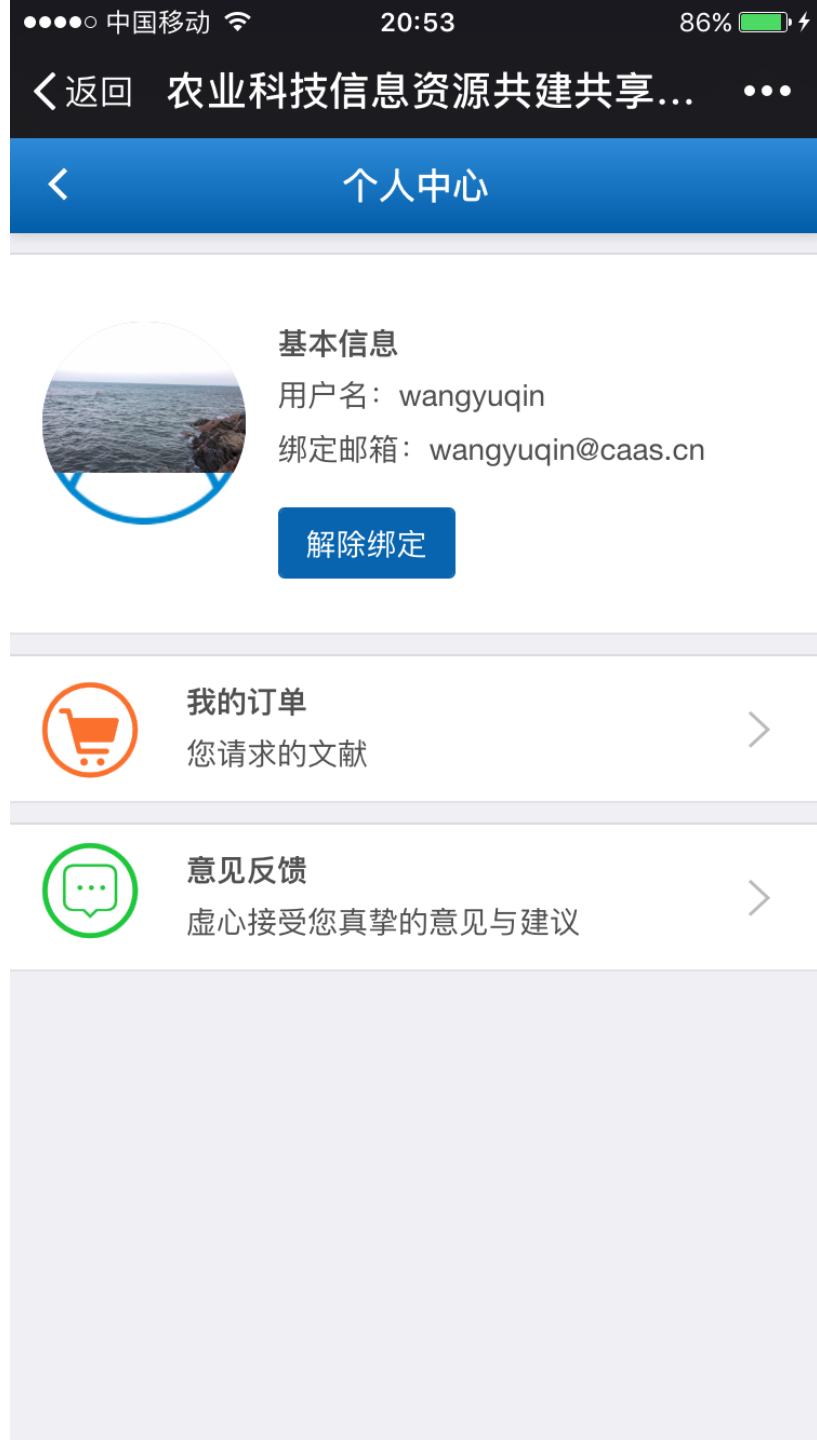
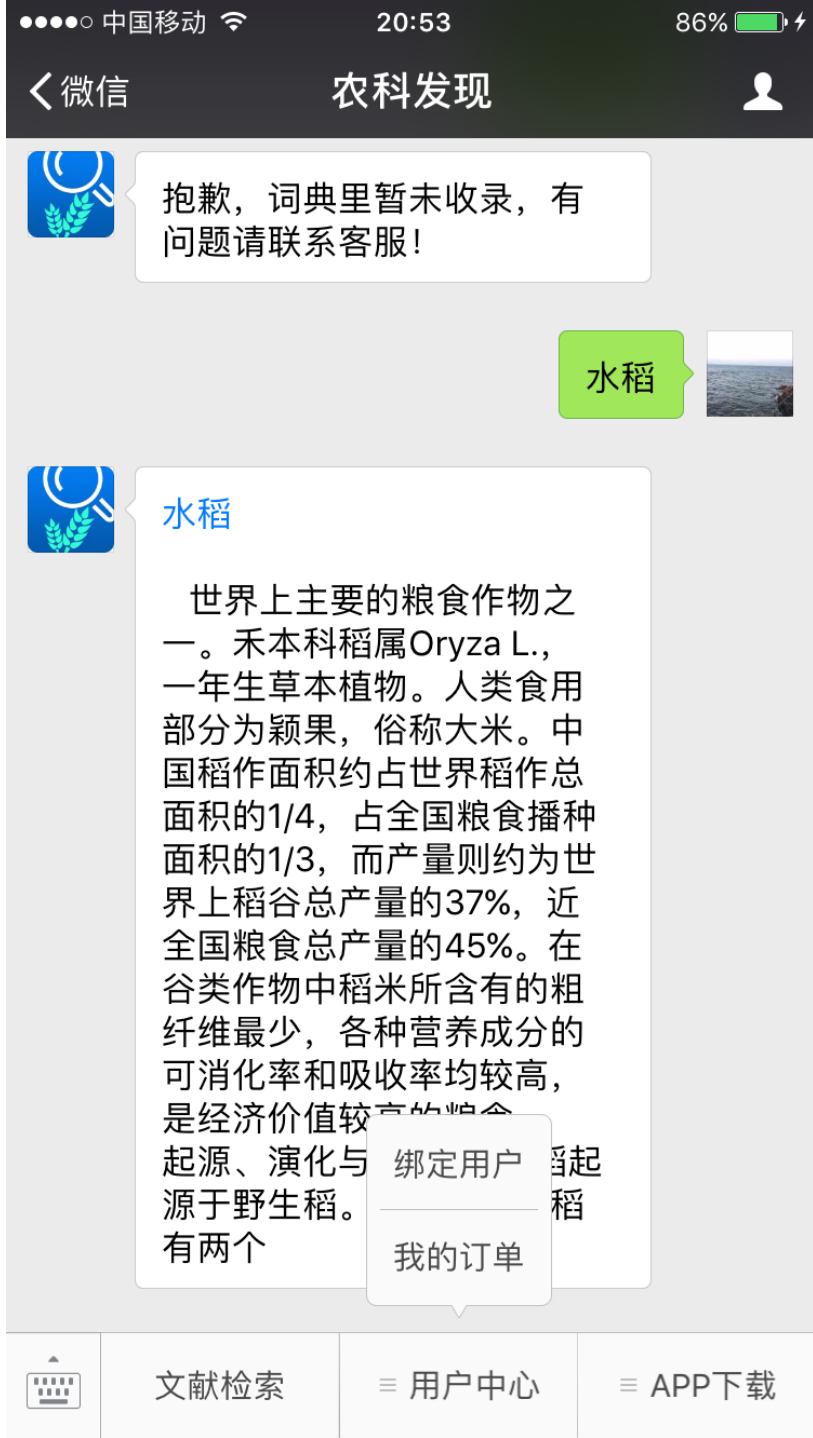
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Roots Shaping Their Microbiome: Global Hotspots for Microbial Activity

Barbara Reinhold-Hurek,* Wiebke Büniger, Claudia Sofia Burbano, Mugdha Sabale, and Thomas Hurek

Department of Microbe-Plant Interactions, Faculty of Biology and Chemistry, University of Bremen, D-28334 Bremen, Germany; email: breinhold@uni-bremen.de, wiebke.buenger@uni-bremen.de, claudia.burbano@uni-bremen.de, sabale@uni-bremen.de, thurek@uni-bremen.de

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*Corresponding author.

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rhizoplane, endorhizosphere, rhizosphere soil, culture-independent analysis, metagenome, endophytes

Abstract

Land plants interact with microbes primarily at roots. Despite the importance of root microbial communities for health and nutrient uptake, the current understanding of the complex plant-microbe interactions in the rhizosphere is still in its infancy. Roots provide different microhabitats at the soil-root interface: rhizosphere soil, rhizoplane, and endorhizosphere. We discuss technical aspects of their differentiation that are relevant for the functional analysis of their different microbiomes, and we assess PCR (polymerase chain reaction)-based methods to analyze plant-associated bacterial communities. Development of novel primers will allow a less biased and more quantitative view of these global hotspots of microbial activity. Based on comparison of microbiome data for the different root-soil compartments and on knowledge of bacterial functions, a three-step enrichment model for shifts in community structure from bulk soil toward roots is presented. To unravel how plants shape their microbiome, a major research field is likely to be the coupling of reductionist and molecular ecological approaches, particularly for specific plant genotypes and mutants, to clarify causal relationships in complex root communities.

INTRODUCTION

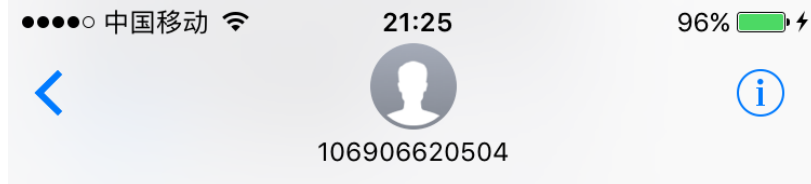
In land plants, roots are the primary site for interactions with microbes. They are the interface for cooperation with microbes in the soil, which is the largest reservoir of microbial diversity known (104). Roots are a major source of organic compounds, contributing to gas exchange as well as depletion of inorganic nutrients, and they have a vast influence on biological activity in the soil and on soil structure. The evolution of roots along with their microbes played a key role in the development of fertile land from protosoils. Roots secrete large amounts of photosynthetically fixed carbon as exudates that contain a wide range of molecules such as carbohydrates, amino acids, organic acid ions, and vitamins; they also deposit root cap border cells and polysaccharide mucilage (7, 13). Thus, roots provide a very attractive, nutrient-rich niche for microbes, where the interactions of both of the partners are also fostered by the necessity for highly active transport of water and soluble molecules by roots. This may redound to roots being the plant organs commonly harboring the largest numbers of microbes.

Despite the complexity of root-associated microbial communities, also called rhizobacteria, much of the research in plant-microbe interactions has so far focused on dual interrelationships: pathogenic interactions (56) on one side and beneficial symbioses, where specialized structures can be

Rhizobacteria: root-associated microbial communities

Rhizosphere: narrow soil zone directly surrounding the root system and influenced by the root; rhizosphere soil

Microbiome: collection of the genomes of microbial communities (commensal, mutualistic, and



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