

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

立足于国家、区域和
地方重大战略需求
和重大科技任务。

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
共惠”为原则



二、联盟平台主要资源

农业及相
关学科
期刊丛书

NSTL相关资源

农业类
期刊丛
书科学
数据

国家农业图书馆资源

联盟单
位本地
资源

成员馆资源

资源学科/主题

- 生物学
- 营养卫生、食品卫生
- 基础医学
- 人畜共患病
- 药学
- 农业科学
- 生物能及其利用
- 自动化技术、计算机技术
- 食品工业
- 环境科学、安全科学
- 统计学
- 统计方法
- 世界各国统计资料
- 管理学
- 经济
- 文化、科学、教育、体育
- 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

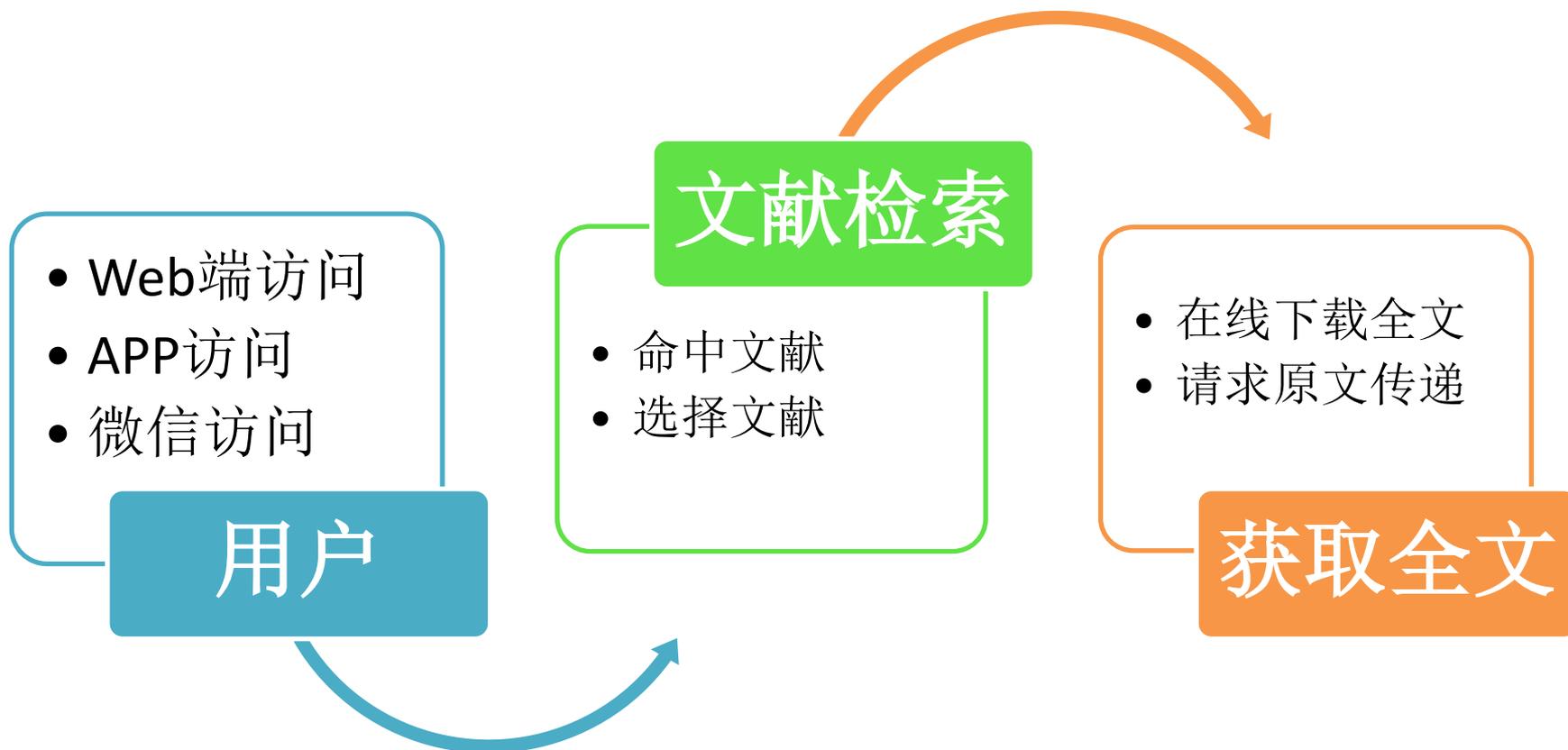
通过引文、发文、采访、科研人员推荐、院选核心期刊等整理的重点需求期刊，包括部分丛书

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
中国生物防治学报	2095-039X
中国食品学报	1009-7848
中国食物与营养	1006-9577
中国食用菌	1003-8310
中国兽药杂志	1002-1280
中国兽医科技	1000-6419
中国兽医科学	1673-4696
中国兽医学报	1005-4545
中国兽医杂志	0529-6005
中国蔬菜	1000-6346
中国水产科学	1005-8737
中国水稻科学	1001-7216
中国水土保持科学	1672-3001

精选中文核心期刊242种

三、联盟平台检索



文献获取流程图

农科发现
Agri Search

全类型

英文期刊

中文期刊

科学数据

任意字段

搜索

一体化
检索框1. WEB端访问：<http://www.agrisearch.cn/>

文献传递

面向联盟成员单位提供农业领域文献资源检索与原文传递服务。 [详情](#)

资源共享

协同合作，共建共享具有自主知识产权的农业科技特色资源库。 [详情](#)

科技查新

整合联盟成员资源优势，开展论文检索、专利查新等检索服务。 [详情](#)

定题检索

以研究方向的主题词、关键词作为检索入口，提供与特定主题相关的信息检索服务。 [详情](#)

交流培训

为提升联盟情报服务能力，面向联盟用户提供科技文献检索和共享相关知识培训。 [详情](#)

特色服务

国家农业图书馆面向科团队等的特色服务

特色服务

▶ 研究所科研知识环境

▶ 领域知识服务系统

▶ 学科团队信息环境

▶ 馆藏资源集成揭示系统

▶ 农业专家学者系统eScientist

最新动态

[更多>>](#)

联盟平台微信1.0版完成基础... 2016-10-24

联盟文献平台文献供应工作... 2016-10-24

服务... 2016-10-20

共建... 2016-10-14

服务... 2016-04-26



基本信息

提示：手机和
邮箱信息务必
真实有效

*登录名：

登录名必须由大小写英文字母、数字组成，长度为6 - 14位

*密码：

*确认密码：

*读者姓名：

用户性别：

*用户所属省科院：

读者职称：

读者学历：

*手机号码：

*联系电话：

邮政编码：

*Email：

通信地址：

备注：

注册



农科发现
Agri Search

全类型

英文期刊

中文期刊

科学数据

关键词

任意字段

标题

作者

文摘

关键词

ISS(B)N

food safety

输入主题词

搜索

文献传递

面向联盟成员单位提供农业领域文献资源检索与原文传递服务。 [详情](#)

定题检索

以研究方向的主题词、关键词作为检索入口，提供与特定主题相关的信息检索服务。 [详情](#)

资源共享

协同合作，共建共享具有自主知识产权的农业科技特色资源库。 [详情](#)

交流培训

为提升联盟情报服务能力，面向联盟用户提供科技文献检索和共享相关知识培训。 [详情](#)

科技查新

整合联盟成员资源优势，开展论文检索、专利查新等农业科技查新检索服务。 [详情](#)

特色服务

国家农业图书馆面向研究机构、学科团队等的特色服务产品。 [详情](#)

最新动态

[更多>>](#)

- 联盟平台微信1.0版完成基础... 2016-10-24
- 联盟文献平台文献供应工作... 2016-10-24
- 农科联盟平台微信公众平台... 2016-10-20
- 联盟科技文献信息资源共建... 2016-10-14
- 农业科技大数据与知识服务... 2016-04-26



全部类型

英文期刊

中文期刊

科学数据

任意字段

food safety

检索

所发表期刊

Journal of Agric... (25908)

Food Chemistry (14101)

Food Trade Review (13746)

Food chemical news (13604)

Materials Science... (8472)

更多

年代

2016 (22925)

2015 (91229)

2014 (100658)

2013 (96814)

2012 (95427)

更多

按年代查找

主题词

搜索列表

共检索到1273916条记录

相关排序

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

全文链接服务系统
情景敏感知识库

命中文献如果为该联盟单位订购资源，根据情景敏感该文献全文链接按钮显示绿灯，可直接下载全文

二次检索：
精炼检索结果

Journal of Agricu... (25908)
Food Chemistry (14101)
Food Trade Review (13746)
Food chemical news (13604)
Materials Science... (8472)
更多
年代
2016 (22925)
2015 (91229)
2014 (100658)
2013 (96814)
2012 (95427)
更多
<input type="text"/> - <input type="text"/> 按年代查找
主题词
eukaryotes (11073)
plants (7546)
animals (7356)
Spermatophyta (6918)
angiosperms (6859)
更多
作者
Food Trade Review... (11324)
Safety & Health G... (3763)
Stephen Clapp (2757)

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](#) ProQuest Agriculture Journals ; ProQuest Biological Science Journals
[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: 1763-0

作者: Dean M

[全文链接](#) ProQuest Agriculture Journals ; ProQuest Biological Science Journals
[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](#) [Elsevier ScienceDirect](#) [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

[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

[全文链接](#) [请求文献](#)

0

←

✎

↑



[Download PDF](#) Export Se



Journal of t
Volum

Presidents Page: Pers

ANN M COULSTON, MS, RD, FADA
[Show more](#)

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

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.

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.



s of ADA experts
tic Association more
od safety in de...
e cardiology ...
iology more

任意字段 food safety

检索

所发表期刊

Journal of Agricu... (25908)

Food Chemistry (14101)

Food Trade Review (13746)

Food chemical news (13604)

Materials Science... (8472)

更多

年代

2016 (22925)

2015 (91229)

2014 (100658)

2013 (96814)

2012 (95427)

更多

2010 -2016

按年代查找

主题词

eukaryotes (11073)

plants (7546)

搜索列表

共检索到480030条记录

时间排序

相关排序

时间排序

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.

全文链接 请求文献

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]

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.

相似文献

扩展检索功能：相似文献也可加获取

[Fourier transform infrared spectroscopy for antioxidant capacity determination in colored glutinous rice.](#)

Colour and tissue differences in distribution of quercetin in Indian onions(*Allium cepa*)

Measurement of Antioxidant Activities and Phenolic and Flavonoid Contents of the Brown Seaweed *Sargassum horneri*: Comparison of Supercritical CO₂ and Various Solvent Extractions

Antioxidative effects of *Brassica juncea* and *Moringa oliefera* prepared by different processing methods.





整合资源 共建共享 交流合作 共同创新
Resources, sharing, cooperation and innovation

您所在的位置：首页 > 文献传递

全部类型

英文期刊

中文期刊

科学数据

任意字段

food safety

检索

所发表期刊

Journal of Agricu... (25908)

Food Chemistry (14101)

Food Trade Review (13746)

Food chemical news (13604)

Materials Science... (8472)

更多

年代

搜索列表

共检索到480030条记录

时间排序

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.

全文链接 已加入申请列表

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

5



申请人信息

*姓名: *电话: *Email:
地址:

申请列表

[批量删除](#)

<input checked="" type="checkbox"/>	序号	文献名称	文献来源	传递时效	时间	操作
<input checked="" type="checkbox"/>	1	Bio-efficacy of denatonium benzoate added formulation of bromadiolone against commensal rodents	Crop Protection	1小时	2016-11-10	查看 删除
<input checked="" type="checkbox"/>	2	Heated apple juice supplemented with onion has greatly improved nutritional quality	Food Chemistry	24小时	2016-11-10	查看 删除
<input checked="" type="checkbox"/>	3	Iraq becoming a larger agricultural producer	Food Chemistry	1小时	2016-11-10	查看 删除
<input checked="" type="checkbox"/>	4	The crunch effect: Food consumption mode and its impact on food intake	Food Chemistry	1小时	2016-11-10	查看 删除
<input checked="" type="checkbox"/>	5	Minerals and vitamin B9 in dialysis membrane dialysis tandem	Food Chemistry	1小时	2016-11-10	查看 删除

www.agrisearch.cn 上的网页显示 :

确定从购物车中删除吗?

禁止此页再显示对话框。

文献传递服务合理使用声明

根据《中华人民共和国著作权法》的规定，联盟可以提供少量已出版的图书、期刊等文献的复制，供教学或者科研人员个人研究和学习使用。“全球农业大数据与信息服务联盟”仅对联盟成员单位用户提供少量文献的文献传递服务，用户通过本系统申请文献，只能用于个人学习和科学研究，不得用于其他商业目的。用户使用本系统服务需承诺遵守著作权保护的相关法律规定，遵守联盟关于文献传递的用途、数量等的规定。如果超出此范围提出文献传递请求，用户可能被判定侵犯了著作权人权益，需要承担相应的法律责任。如果全球农业大数据与信息服务联盟在服务中依照判定，认为用户的请求超出了著作权法允许的合理使用范围，成员馆和系统管理者有权拒绝接收该请求或者不予受理。

同意上述条款



✔ 恭喜您，您的申请已经提交成功，全文将会发送到您的申请邮箱,请注意查收！

[继续申请](#) [我的订单](#)

相关链接：[中国农业科技文献信息服务平台](#) [国家农业科学数据共享中心](#) [国家科技图书文献中心](#) [农业专业知识服务系统](#)



农科发现
Agri Search

全类型

英文期刊

中文期刊

科学数据

查找某一文献，直接输入文献题名

标题

Fusion of artificial senses as a robust approach to food quality assessm

搜索

文献传递

面向联盟成员单位提供农业领域文献资源检索与原文传递服务。 [详情](#)

资源共享

协同合作，共建共享具有自主知识产权的农业科技特色资源库。 [详情](#)

科技查新

整合联盟成员资源优势，开展论文检索、专利查新等农业科技查新检索服务。 [详情](#)

定题检索

以研究方向的主题词、关键词作为检索入口，提供与特定主题相关的信息检索服务。 [详情](#)

交流培训

为提升联盟情报服务能力，面向联盟用户提供科技文献检索和共享相关知识培训。 [详情](#)

特色服务

国家农业图书馆面向研究机构、学科团队等的特色服务产品。 [详情](#)

最新动态

[更多>>](#)

- 联盟平台微信1.0版完成基础... 2016-10-24
- 联盟文献平台文献供应工作... 2016-10-24
- 农科联盟平台微信公众服务... 2016-10-20
- 联盟科技文献信息资源共建... 2016-10-14
- 农业科技大数据与知识服务... 2016-04-26





整合资源 共建共享 交流合作 共同创新
Resources, sharing, cooperation and innovation

您所在的位置：首页 > 文献传递

全部类型

英文期刊

中文期刊

科学数据

标题

Fusion of artificial senses as a robust approach to food quality assessm

检索

所发表期刊

Physical review l... (79221)

Applied physics l... (60310)

The Journal of bi... (49972)

The Journal of Ch... (47727)

Proceedings of th... (38246)

更多

年代

搜索列表

共检索到6868775条记录

相关排序

相关排序

时间排序

0

1. Fusion of artificial senses as a robust approach to food quality assessment [期刊论文]

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

支持中文检索

全部类型	英文期刊	中文期刊	科学数据
标题 <input type="text" value="食品安全"/> <input type="button" value="检索"/>			

所发表期刊

- Food chemical news (490)
- Food Control (147)
- Food Security (126)
- Food Policy (118)
- Food Protection T... (107)
- 更多

年代

- 2016 (115)
- 2015 (453)
- 2014 (461)
- 2013 (511)
- 2012 (460)
- 更多

-

主题词

搜索列表

共检索到5516条记录

相关排序 ▾

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

[全文链接](#) [请求文献](#)

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

[全文链接](#) [请求文献](#)

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

[全文链接](#) [请求文献](#)

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

0

←

↕

↑

您所在的位置：首页 > 用户订单

提示：请用户在15天内
将已完成的订单全文下
载保存

订单列表

全部(39) 未处理(6) 处理中(18) 已处理(15)					
订单号	文献标题	文献来源	订单状态	请求时	
20161109000034	MOLECULAR GENETIC ANALYSIS OF WHEAT (Triticum aestivum L.) GENOME WITH INTROGRESSION OF Aegilops cylindrica Host GENETIC ELEMENTS	Cytology and genetics	等待处理!	2016-11-09	查看
20161109000071	戊型肝炎病毒在长爪沙鼠体内消长规律研究	动物医学进展	等待处理!	2016-11-09	查看
20161109000036	Characterization of low-molecular-weight glutenin subunit Glu-B3 genes and development of STS	Theoretical and Applied Genetics: International	等待处理!	2016-11-09	查看
20161109000035	Chan European varieties		等待处理!	2016-11-09	查看
20161109000033	Genetic wheat c		等待处理!	2016-11-09	查看
20161109000047	A study Inform		等待处理!	2016-11-09	查看
20161109000049	Effects o Servi		等待处理!	2016-11-09	查看 下载
20161109000048	The Global Market for Agricultural Machinery and Equipment	Business economics: The journal of the National Association of Business Economists	完成	2016-11-09	查看 下载

新建下载任务

网址：

名称： PDF文档 未知大小

下载到： 剩53.5 GB



收信 写信

返回 回复 回复全部 转发 删除 这是垃圾邮件 标记为 移动到 更多

[打印] [上一封] [下一封]

文献传递申请单:20161109000031

发件人: 农科联盟 <lmservice@caas.cn>

时间: 2016年11月09日 10:32:30 (星期三)

收件人: wangyuqin@caas.cn <wangyuqin@caas.cn>

王玉芹, 您好!

欢迎使用联盟农业科技文献信息资源共建共享平台。您的文献传递请求已处理完成, 具体信息如下

申请单号: 20161109000031

文章名: Genomic Mixing to Elucidate the Genetic System of Complex Traits 点击此处下载

作者: Koide, Tsuyoshi`Takano-Shimizu, Toshiyuki`Goto, Tat

访问地址: <http://agrisearch.cn/download/download.htm?id=98>

文献下载有效期为15天, 请及时下载! 如超时请登录平台再次请求
感谢您使用我们的系统!

[进入联盟农业科技文献信息资源共建共享平台](#)

全球农业大数据与信息服务联盟

联系电话: 010-82109658

电子邮件: lmservice@caas.cn

快捷回复

快捷回复给:农科联盟

发送

返回 回复 回复全部 转发 删除 这是垃圾邮件 标记为 移动到 更多

[打印] [上一封] [下一封]

新建下载任务

网址:

名称: PDF文档 未知大小

下载到: 剩53.5 GB

您所在的位置：首页 > 文献传递

数据来源：国家农业数据共享中心

全部类型	英文期刊	中文期刊	科学数据
------	------	------	-------------

任意字段 ▾	小麦	检索
--------	----	-----------

- 数据集分类**
 - 作物科学 (4)
 - 更多
- 负责人**
 - 方泂 (4)
 - 更多
- 负责单位**
 - 中国农业科学院作物科... (4)
 - 更多

搜索列表 共检索到4条记录 相关排序 ▾

1. 小麦品种系谱数据库

中文摘要：小麦品种系谱数据库由中国农业科学院作物科学研究所建立，拥有300多份小麦品种系谱的数据信息，包括品种名称、系谱、原名、来源、原产地、选育单位、株高、千粒重、选育年限等内容，为小麦的品种选育提供可靠的系谱数据信息。

关键字：作物 种质资源 小麦 系谱

[查看数据](#)

0

2. 作物核心种质数据库

中文摘要：提供了水稻、小麦、玉米等主要作物的核心种质的数据。

关键字：作物 核心种质

[查看数据](#)



3. 作物物种分布数据库

中文摘要：作物物种分布数据库由中国农业科学院作物科学研究所建立，收集了82种主要作物物种在我国的地理分布情况，以及水稻、小麦、玉米、大豆、野生大豆、小豆和棉花等作物的特性分布图，为研究作物物种分布提供了可靠的资料数据信息。

更多

负责单位

中国农业科学院作物科... (4)

更多

查看数据

2. 作物核心种质数据库

中文摘要: 提供了水稻、小麦、玉米等主要作物的核心种质的数据。

关键字: 作物 核心种质

查看数据

3. 作物物种分布数据库

中文摘要: 作物物种分布数据库由中国农业科学院作物科学研究所建立, 收集了82种主要作物物种在我国的地理分布情况, 以及水稻、小麦、玉米、大豆、野生大豆、小豆和棉花等作物的特性分布图, 为研究作物物种分布提供了可靠的资料数据信息。

关键字: 作物 种质资源 地理分布

查看数据

4. 作物优异种质数据库

中文摘要: 作物优异种质数据库由中国农业科学院作物科学研究所建立, 收集了拥有优异性状的各主要作物种质的信息, 包括水稻、玉米、小麦、大豆、杂粮、薯类、油料作物、蔬菜、果树、烟草、茶桑等作物的优异品种资源的相关信息, 为作物育种、作物生产等提供了可靠的数据信息。

关键字: 作物 种质资源 优异资源

查看数据

上一页

1

下一页

0





您所在的位置：[首页](#) > [个人中心](#)

个人信息

用户信息

*用户姓名：	王玉芹
*用户登录名：	wangyuqin
用户性别：	女
用户类型：	系统管理员
用户机构：	中国农业科学院
其他单位：	
申请时间：	2016-11-03 21:57:15.453
读者职称：	
读者学历：	
部门（实验室等）：	
*手机号码：	13522122037
*联系电话：	010-82109896
邮政编码：	
*用户邮箱：	wangyuqin@caas.cn
通信地址：	
备注：	
<input type="button" value="修改个人信息"/> <input type="button" value="修改密码"/> <input type="button" value="返回"/>	





您当前的位置：首页 > 意见建议

意见建议

*为必填项

请写下您的宝贵建议

*意见建议

提交

农科发现



农科发现

中国农业科学院农业信息研究所

打开



2. 手机移动端： 安装“农科发现”APP



精品推荐



类别



排行榜



搜索



更新

< 返回

农科发现



农科发现

功能介绍

面向全球农业大数据与信息服务联盟
用户提供农业科技文献传递服务

帐号主体



中国农业科学院农业信息研究所



接收消息



置顶公众号



查看历史消息



进入公众号

3. 手机移动端：
搜索并关注“农科发现”
微信公众号



农科发现
Agri Search

全类型

英文期刊

中文期刊

科学数据

任意字段

搜索

微信扫一扫二维码 关注“农科发现”

最新动态

更多>>

联盟平台微信1.0版完成基础... 2016-10-24

联盟文献平台文献供应工作... 2016-10-24

农科联盟平台微信公众平台... 20

联盟科技文献信息资源共建... 20

农业科技大数据与知识服务... 20



文献传递

面向联盟成员单位提供农业领域文献资源检索与原文传递服务。 [详情](#)

资源共享

协同合作，共建共享具有自主知识产权的农业科技特色资源库。 [详情](#)

科技查新

整合联盟成员资源优势，开展论文检索、专利查新等农业科技查新检索服务。 [详情](#)

定题检索

以研究方向的关键词、关键词作为检索入口，提供与特定主题相关的信息检索服务。 [详情](#)

交流培训

为提升联盟情报服务能力，面向联盟用户提供科技文献检索和共享相关知识培训。 [详情](#)

特色服务

国家农业图书馆面向研究机构、学科团队等的特色服务产品。 [详情](#)



抱歉，词典里暂未收录，有问题请联系客服！

水稻

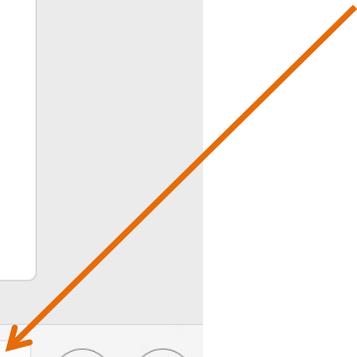


水稻

世界上主要的粮食作物之一。禾本科稻属Oryza L.，一年生草本植物。人类食用部分为颖果，俗称大米。中国稻作面积约占世界稻作总面积的1/4，占全国粮食播种面积的1/3，而产量则约为世界上稻谷总产量的37%，近全国粮食总产量的45%。在谷类作物中稻米所含有的粗纤维最少，各种营养成分的可消化率和吸收率均较高，是经济价值较高的粮食。

起源、演化与传播 栽培稻起源于野生稻。世界上栽培稻有两个

可检索有关“农业术语”





抱歉，词典里暂未收录，有问题请联系客服！

水稻



水稻

世界上主要的粮食作物之一。禾本科稻属Oryza L.，一年生草本植物。人类食用部分为颖果，俗称大米。中国稻作面积约占世界稻作总面积的1/4，占全国粮食播种面积的1/3，而产量则约为世界上稻谷总产量的37%，近全国粮食总产量的45%。在谷类作物中稻米所含有的粗纤维最少，各种营养成分的可消化率和吸收率均较高，是经济价值较高的粮食。起源、演化与传播 栽培稻起源于野生稻。世界上栽培稻有两个

安卓版

IOS版



文献检索

≡ 用户中心

≡ APP下载



最新动态

- 联盟平台微信1.0版完成基础功能开发 2016-10-24
- 联盟文献平台文献供应工作组成立 2016-10-24
- 农科联盟平台微信公众服务开通 2016-10-20

成果速递

中国农业科学院科研实力探析

以Web of science引文数据库为数据源，采用文献计量学方法...

从文献计量角度探析粮食安全研究现状

为全面了解粮食安全领域的研究现状及研究热点，以汤森路透(Thom...



找到约44473条相关结果

1. THE WIDER USES of traceability INFORMATION

期刊: New Food ISSN: 1461-

4642 Year: 2012 Volume: 15 Issue: 3 Page: 17-18,20

全文链接

请求文献

2. Find Food Safety Info on the Web

期刊: American Vegetable Grower ISSN: 0161-

8946 Year: 1997 Volume: 45 Issue: 10 Page: 24-0

全文链接

请求文献

3. Mission's Statement: Food Safety is Everyone's Job

期刊: FoodSafety Magazine ISSN: 1084-

5984 Year: 2004 Volume: 10 Issue: 2 Page: 52-54,56-57-0

全文链接

请求文献

4. The progress and lessons learned in the bilateral technical cooperation in the food safety fields between Japan and

食品安全

1. THE WIDER USES of traceability INFORMATION

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

全文链接

订单处理中

2. Find Food Safety Info on the Web

期刊: 8946
3. Mis...
期刊: 5984

信息提示

是否确认下单?

确定 取消

全文链接

请求文献

4. The progress and lessons learned in the bilateral technical cooperation in the food safety fields between Japan and Malaysia

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

食品安全

全部 英文期刊 中文期刊 筛选

筛选:

时间不限	2016以来 (1063)
2015以来 (3771)	2014以来 (4044)
2013以来 (4378)	2012以来 (4090)
2011以来 (4769)	2010以来 (4654)
2009以来 (4105)	2008以来 (3398)
2007以来 (2050)	2006以来 (1696)
2005以来 (1553)	2004以来 (1259)
2003以来 (821)	2002以来 (668)

排序: 按相关性 按时间顺序

3. Mission's Statement: Food Safety is Everyone's Job

期刊: FoodSafety Magazine ISSN: 1084-5984 Year: 2004 Volume: 10 Issue: 2 Page: 52-54,56-57-0

全文链接

已下单

4. The progress and lessons learned in the bilateral technical cooperation in the food safety fields between Japan and





抱歉，词典里暂未收录，有问题请联系客服！



水稻

世界上主要的粮食作物之一。禾本科稻属Oryza L.，一年生草本植物。人类食用部分为颖果，俗称大米。中国稻作面积约占世界稻作总面积的1/4，占全国粮食播种面积的1/3，而产量则约为世界上稻谷总产量的37%，近全国粮食总产量的45%。在谷类作物中稻米所含有的粗纤维最少，各种营养成分的可消化率和吸收率均较高，是经济价值较高的粮食作物。起源、演化与分布 水稻起源于野生稻。有两个

绑定用户 我的订单

个人中心



基本信息
用户名: wangyuqin
绑定邮箱: wangyuqin@caas.cn

解除绑定



我的订单
您请求的文献



意见反馈
虚心接受您真挚的意见与建议



我的订单 继续申请

全部(42) 未处理(9) 处理中(18) 已处理(15)

1. 订单号:20161109000012 状态: 已处理

文献标题: Roots Shaping Their Microbiome: Global Hotspots for Microbial Activity

全文

2. 订单号:20161109000028 状态: 已处理

文献标题: Genetic diversity of the house mouse *Mus musculus* and geographic distribution of its subspecies-specific RAPD markers on the territory of Russia

全文

3. 订单号:20161109000008 状态: 已处理

文献标题: Separation, Identification, and Characterization of Microorganisms by Capillary Electrophoresis

全文

4. 订单号:20161109000010 状态: 已处理

文献标题: Cellular Defenses against Superoxide and Hydrogen Peroxide

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

Annu. Rev. Phytopathol. 2015. 53:403-24

The *Annual Review of Phytopathology* is online at phyto.annualreviews.org

This article's doi: 10.1146/annurev-phyto-082712-102342

Copyright © 2015 by Annual Reviews. All rights reserved

*Corresponding author.

Keywords

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

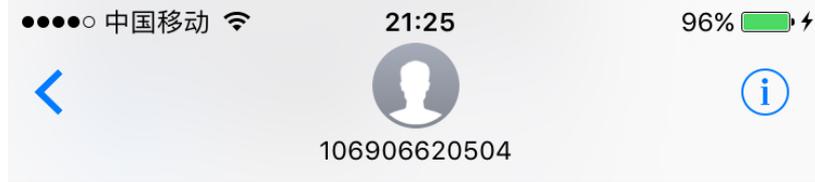
In land plants, roots are the primary site for interactions with microbes. They are the interface for cooperation with microbes in the soil, which is the largest reservoir of microbial diversity known (104). Roots are a major source of organic compounds, contributing to gas exchange as well as depletion 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, 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



尊敬的用户您好，您请求的文献『Segregation disto...』已传递，请尽快登录邮箱或服务台查收，有效期15天【农科联盟】

尊敬的用户您好，很抱歉的通知您，您请求的文献『WebGIS在农业环境物联网监测系统的设计与实现』规定时间内无法传递，超时原因：该文献目前不在馆内，我们正在寻找该文献，待有结果是及时告知【农科联盟】

昨天17:48

尊敬的用户您好，您请求的文献『WebGIS在农业环境物联网监测系统的设计与实现』已传递，请尽快登录邮箱或服务台查收，有效期15天【农科联盟】

短信提醒“订单处理情况”



短信/彩信





请留下宝贵意见：

提问、意见、建议、
检索帮助 ...

提交

谢 谢!

联盟用户资源调查及检索支持:

联系人: 王玉芹 王晶静

电话: 010-82109896 ; 82106769

联盟学科馆员群

Email: wangyuqin@caas.cn;

wangjingjing@caas.cn