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	<p>2 A study of the microbiological and biochemical changes in flavor compounds during ripening of Xinjiang Cheese International Food Research Journal 2021, 28(1): 161–172.</p> <p>3 Effects of NaCl on gene expression of agmatine deiminase pathway genes of putrescine in Lactobacillus delbrueckii and Escherichia coli Journal of Food Processing and Preservation 2020,44:e14875:3-11.</p> <p>4 Establishment of a rapid counting method for lactic acid bacteria and yeast in dairy products, International Journal of Dairy Technology, 2024, 77(2):415-426</p> <p>5 Diversity analysis of the yeast and fungal community structure in Kazak cheese from the Yili Pastoral area in Xinjiang, International Dairy Journal, 2023,143,105672</p> <p>6 Changes in fatty acid composition of fatty fractions of dry-cured beef during different drying temperature and chilled storage, Journal of Food Processing and Preservation ,2022,46 e19199</p> <p>7 2022 38(6) 319-329.</p> <p>8 2021,21(11):209-218.</p> <p>9 2019,40(13):14-21.</p> <p>10 2019, 19(12):11-14.</p> <p>1 ZL201110077702.6</p> <p>2 ZL201110387336.4</p> <p>3 ZL201310094511.X</p> <p>4 ZL20140292227.8</p> <p>5 ZL201610071606.3</p> <p>6 202111436303.4</p> <p>7 201710547771.6</p> <p>1 ISBN 9787518425327 2020.01</p> <p>2 ISBN9787030584939,2018.11</p>
<p>1 2023</p> <p>2 2024</p>	<p>(2024)</p>

	1	2013.12			
	2	2015.12			
	3	2019.02			
	4	2019.03			
	5	2023.03			
	6	2023	“	”	
	7	2023-2024	“		”
	8	2024	“	”	