

我国红枣产业发展及保鲜加工技术研究现状

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摘 要:我国红枣得天独厚, 稳居世界红枣种质资源和产量第一, 且呈稳健发展态势, 尤其在北方省份发展强劲, 新疆、陕西、山西、河北、山东和河南总产量占全国 90%以上, 形成了我国红枣六大主要产区。红枣作为营养保健食品逐步走入国际市场, 出口量占红枣当年生产总量和全国干鲜瓜果及坚果出口量的比值逐渐增大, 出口效益稳步提升, 发展潜力巨大, 但总出口量不足 1%, 还是以国内自产自销为主。出口国主要辐射于我国周边的东南亚地区, 越南、中国香港、中国台湾和马来西亚占 70%以上, 且出口省份以产量较少的沿海地区为主, 广东、广西、河北、云南和湖北合占一半以上, 出口受地理位置限制较大。高品质市场是红枣进一步发展的潜在市场, 但红枣产品以粗加工的干枣为主, 占出口的 70%~80%, 精深加工产品少, 主要围绕枣酒、枣醋发展, 且保鲜技术和品种制约使鲜枣不能周年供应, 不能满足国外高品质、多元化需求, 出口价格逐年降低。建议抓住高端食养市场的需求火热期, 加快调整品种结构, 选育良种与推广地方特色品种、开发推广鲜食和兼用品种, 注重早、中、晚熟品种合理配置; 提高精深加工水平, 创新固态和固液生产发酵技术; 优化活性物质提取工艺, 如多酚、多糖、类黄酮素、枣色素等, 开发功能性红枣制品、复合药用功能枣品和营养强化枣品等高端产品, 搭上健康养生意识崛起的顺风车, 积极开拓国外市场, 助力我国红枣产业尽快实现转型升级。

关键词: 红枣产业; 进出口; 保鲜加工; 品质升级

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Research status of jujube industry development and fresh-keeping processing technology in China

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Abstract : China 's jujube was unique, ranking first in the world jujube germplasm resources and yield, and showing a steady development trend, especially in the northern provinces. Xinjiang, Shaanxi, Shanxi, Hebei, Shandong and Henan account for more than 90 % of the total output of the country, forming six major producing areas of jujube in China. As a nutritional and health food, jujube has gradually entered the international market. The ratio of export volume to the total production of jujube in the year and the export volume of dried and fresh fruits and nuts in the country has gradually increased. The export efficiency has steadily improved and the development potential was huge. However, the total export volume was less than 1 %, and it was still mainly produced and sold domestically. The exporting countries mainly radiate to Southeast Asia around China. Vietnam, Hong Kong, Taiwan and Malaysia account for more than 70 %, and the exporting provinces were mainly coastal areas with less production. Guangdong, Guangxi, Hebei, Yunnan and Hubei account for more than half of the total, and the export was greatly limited by geographical location. The high-quality market was a potential market for the further development of jujube. However, jujube products were mainly rough-processed dried jujube, accounting for 70 % -80 % of exports. There were few deep-processed products, mainly around jujube wine and jujube vinegar. Development, and fresh-keeping technology and variety constraints make fresh jujube unable to b

e supplied all year round, unable to meet foreign high-quality and diversified needs, and export prices were decreasing year by year. It was suggested to seize the hot period of demand in the high-end food and breeding market, speed up the adjustment of variety structure, breed improved varieties and promote local characteristic varieties, develop and promote fresh and dual-purpose varieties, and pay attention to the rational allocation of early, medium and late maturing varieties. Improve the level of deep processing and innovate solid and solid-liquid production fermentation technology ; optimize the extraction process of active substances, such as polyphenols, polysaccharides, flavonoids, jujube pigments, etc., develop high-end products such as functional jujube products, compound medicinal functional jujube products, and nutrient-fortified jujube products, take advantage of the rise of health awareness, and actively explore foreign markets to help China 's jujube industry achieve transformation and upgrading as soon as possible.

Keywords : jujube industry ; import and export ; fresh-keeping processing ; quality upgrade