**附件1：**

**2025年中国植物病理学会产后病理学专业委员会学术年会征文要求**

1、年会面向国内征集未公开发表的论文摘要。

2、征文请勿涉及保密内容，请作者确保论文摘要内容的原创性、真实性和客观性，文责自负。

3、论文摘要字数200~600字；研究性论文摘要，应包括目的、方法、结果、讨论（结论）四项内容。具体参见下面摘要格式模板。

4、论文摘要征集截止时间2025年9月15日。

**摘要格式：**

**题目（宋体加粗三号，居中）**

作者[[1]](http://spgcx.snnu.edu.cn/info/1193/7305.htm%22%20%5Cl%20%22_ftn1%22%20%5Co%20%22)\*（宋体小四号，居中）

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**摘要（宋体加粗）**：正文（中文宋体，英文Time new roman，五号，两端对齐，行间距1.5）

**关键词（宋体加粗）**：正文（中文宋体，英文Time new roman，五号，左对齐）

**沙葱采后贮藏保鲜效果研究**

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**摘要：目的** 分析沙葱采后贮藏的特性，建立沙葱的采后高效保鲜方法。**方法** 通过Spurr树脂半薄切片的方法观察沙葱的组织结极，利用低温冷库摸索沙葱采后最适贮藏温度，研究硬质塑料盒、硬纸盒和塑料筐等包装形式对沙葱采后保鲜的影响，研究不同的气体组分对沙葱采后保鲜效果的影响。**结果** 通过对沙葱组织树脂切片的显微观察，发现沙葱的木质部细胞壁较薄，组织纤维化程度较低，这导致其质地脆嫩、口感上乘，但是同时导致其易出现失水、断节和腐烂等现象。结果表明0℃是贮藏沙葱的最佳温度，在此温度下保鲜期可达15 d。沙葱通过硬质纸盒内衬软质硫酸纸包装，常温下保鲜期可达到4 d。4% CO2+2% O2的气调组分可以有效延长沙葱的采后保鲜期，常温保鲜期可达7 d。**结论** 0℃是沙葱最佳采后贮藏温度；硬质纸盒内衬软质硫酸纸包装形式有利于沙葱采后贮藏；4%CO2+2%O2是沙葱最佳气调贮藏条件。

**关键词：**沙葱; 保鲜; 温度; 相对湿度; 气调;

**Postharvest storage and preservation effects of *Allium mongolicum***

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**Abstract：Objective** To analyze the characteristics of *Allium mongolicum at* postharvest period and establish efficient preservation technology for *A. mongolicum*. **Methods** The tissue structure of *A. mongolicum* was observed by Spurr resin semithin section, the optimal storage temperature of *A. mongolicum* was explored by cold storage room, the effects of packaging forms such as rigid plastic boxes, cartons and plastic baskets on the preservation effect of *A. mongolicum* were investigated, and the effects of controlled atmospheres on the preservation effect of *A. mongolicum* were analyzed. **Results** Through microscopic observation, it was found that the xylem cell wall of *A. mongolicum* was thin and the level of tissue fibrosis was low, which resulted in its crisp texture and good taste, but at the same time it was prone to dehydration, fracture and rot. The results indicated that 0℃ was the most favorable temperature for preservation of *A. mongolicum* and the freshness time could reach 15d at this temperature. The 85%relative humidity was conductive to the preservation of *A. mongolicum*, packing the fresh *A. mongolicum* with carton can achieve this humidity. The storage of controlled atmosphere of 4%CO2+2%O2 was an effective method to preserve the fresh *A. mongolicum*. **Conclusion** 0℃ is the optimal storage temperature of *A. mongolicum*, carton lining parchment paper packaging form is conductive to storage of A. and 4%CO2 + 2%O2 is the optimal atmosphere storage condition for *A. mongolicum*.

**Keyword:** *Allium mongolicum*; preservation; temperature; relative humidity; controlled atmosphere;

[[1]](#footnote-1)

1. 脚注：（宋体小五）

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