



科研成果

2019

2019 (/col/col34155/index.html)

2018 (/col/col30897/index.html)

2017 (/col/col27817/index.html)

2016 (/col/col27818/index.html)

2015 (/col/col27819/index.html)

2014 (/col/col27820/index.html)

2013 (/col/col27821/index.html)

2012 (/col/col27822/index.html)

2011 (/col/col27823/index.html)

2010 (/col/col27824/index.html)

Post-storage changes of volatile compounds in air- and sun-dried raisins with different packaging materials using HS-SPME with GC/MS

作者: Javed HU, Wang D, Wu GF, Kaleem QM, Duan CQ, Shi Y. 期刊: *Food research international*;2019. [点击查看 \(/art/2019/7/9/art_34155_627475.html\)](/art/2019/7/9/art_34155_627475.html)

Comparing the effects of different unsaturated fatty acids on fermentation performance of *Saccharomyces cerevisiae* and aroma compounds during red wine fermentation

作者: Liu PT, Duan CQ, Yan GL. 期刊: *Molecules*;2019. [点击查看 \(/art/2019/7/9/art_34155_627474.html\)](/art/2019/7/9/art_34155_627474.html)

Influence of the harvest date on berry compositions and wine profiles of *Vitis vinifera* L. cv. 'Cabernet Sauvignon' under a semiarid continental climate over two consecutive years

作者: Gao XT, Li HQ, Wang Y, Peng WT, Chen W, Cai XD, Li SD, He F, Duan CQ, Wang J, et al. 期刊: *Food Chemistry*;2019. [点击查看 \(/art/2019/7/2/art_34155_626646.html\)](/art/2019/7/2/art_34155_626646.html)

Evolution of the aromatic profile of traditional Msalais wine during industrial production

作者: Zhu LX, Zhang MM, Shi Y, Duan CQ. 期刊: *International Journal of Food Properties*;2019. [点击查看 \(/art/2019/7/2/art_34155_626644.html\)](/art/2019/7/2/art_34155_626644.html)

Transcriptional comparison investigating the influence of the addition of unsaturated fatty acids on aroma compounds during alcoholic fermentation

作者: Yan GL, Duan LL, Liu PT, Duan CQ. 期刊: *Frontiers in Microbiology*;2019. [点击查看 \(/art/2019/7/2/art_34155_626643.html\)](#)

VvLAR1 and VvLAR2 are bi-functional enzymes for proanthocyanidin biosynthesis in grapevine

作者: Yu KJ, Jun JH, Duan CQ, Dixon RA. 期刊: *Plant physiology*;2019. [点击查看 \(/art/2019/7/2/art_34155_626639.html\)](#)

Characterization and differentiation of key odor-active compounds of 'Beibinghong' icewine and dry wine by gas chromatography-olfactometry and aroma reconstitution

作者: Lan YB, Xiang XF, Qian X, Wang JM, Ling MQ, Zhu BQ, Liu T, Sun LB, Shi Y. 期刊: *Food chemistry*;2019. [点击查看 \(/art/2019/7/2/art_34155_626634.html\)](#)

Rootstock-mediated effects on Cabernet Sauvignon performance: Vine growth, berry ripening, flavonoids, and aromatic profiles

作者: Wang Y, Chen WK, Gao XT, He L, Xiao-Hui Y, He F, Duan CQ, Wang J, et al. 期刊: *International Journal of Molecular Sciences*;2019. [点击查看 \(/art/2019/6/8/art_34155_623186.html\)](#)

Changes in global aroma profiles of Cabernet Sauvignon in response to cluster thinning

作者: Wang Y, Yan-Nan H, He L, He F, Wu C, Duan CQ, Wang J, et al. 期刊: *Food Research International*;2019. [点击查看 \(/art/2019/6/2/art_34155_621886.html\)](#)

友情链接

中国农业大学 (<http://www.cau.edu.cn>)

中国葡萄病虫害防控信息网 (<http://www.grape-ipm.com/>)

中国葡萄害虫检索与查询系统 (<http://putao.au2id.cn/>)

联系我们

电子邮箱: vel2016@cau.edu.cn

官方热线: 010-62737304

邮政编码: 100083

