



科研成果

2018

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Effect of the high pressure treatments on the physicochemical properties of the young red wines supplemented with pyruvic acid

作者: Liu Y, He F, Shi Y, et al. 期刊: Innovative Food Science & Emerging Technologies 2018. 点击查看 (<https://doi.org/10.1016/j.ifset.2018.05.010>)

Extensive and objective wine color classification with chromatic database and mathematical models

作者: Li S Y, Zhu B Q, Li L J, et al. 期刊: International Journal of Food Properties 2018(2):1-13. 点击查看 (<https://doi.org/10.1080/10942912.2017.1381848>)

Effects of cluster thinning on vine photosynthesis, berry ripeness and flavonoid composition of Cabernet Sauvignon

作者: Wang Y, He Y N, Chen W K, et al. 期刊: Food Chemistry 2018, 248:101-110. 点击查看 (<https://www.sciencedirect.com/science/article/pii/S030881461731960X>)

Flavonoid and aromatic profiles of two Vitis vinifera L. teinturier grape cultivars

作者: Chen W K, Wang Y, Gao X T, et al. 期刊: Australian Journal of Grape & Wine Research 2018(3). 点击查看 (https://www.researchgate.net/publication/322847467_Flavonoid_and_aromatic_profiles_of_two_Vitis_vinifera_L_teinturier_grape_cultivars_Flavonoid)

Effect of training systems on accumulation of flavan-3-ols in Cabernet Sauvignon grape seeds of the north foot of Mt. Tianshan

作者: Y Liu, J Yan, Q Li, J Wang, Y Shi. 期刊: South African Journal of Enology and Viticulture 2018, 39(1): 35-46 点击查看 (<http://www.jsaa.ac.za/index.php/sajev/article/view/1579>)

Astringency, bitterness and color changes in dry red wines before and during oak barrel aging: an updated phenolic perspective review

作者: Li S Y, Duan C Q. 期刊: Critical Reviews in Food Science & Nutrition 2018: 1-28. 点击查看 (/art/2018/6/20/art_30897_574664.html)

Changes of free-form volatile compounds in pre-treated raisins with different packaging materials during storage

作者: Javed H U, Wang D, Shi Y, et al. 期刊: Food Research International 2018, 107: 649-659. 点击查看 (/art/2018/6/20/art_30897_574662.html)

Effects of basal defoliation on wine aromas: A meta-analysis

作者: Wang Y, He L, Pan Q, et al. 期刊: Molecules 2018, 23(4):779. 点击查看 (/art/2018/6/20/art_30897_574661.html)

Acetaldehyde released by Lactobacillus plantarum enhances accumulation of pyranoanthocyanins in wine during malolactic fermentation

作者: Wang S, Li S, Zhao H, et al. 期刊: Food research international 2018, 108:254. 点击查看 (/art/2018/6/20/art_30897_574660.html)

Effects of different pre-fermentation cold maceration time on aroma compounds of Saccharomyces cerevisiae, co-fermentation with Hanseniaspora opuntiae, or Pichia kudriavzevii

作者: Luan Y, Zhang B Q, Duan C Q, et al. 期刊: LWT-Food Science and Technology 2018, 92: 177-186. 点击查看 (/art/2018/6/20/art_30897_574659.html)

Use of Torulaspora delbrueckii co-fermentation with two Saccharomyces cerevisiae strains with different aromatic characteristic to improve the diversity of red wine aroma profile

作者: Zhang B Q, Luan Y, Duan C Q, et al. 期刊: Frontiers in Microbiology 2018, 9: 606. 点击查看 (/art/2018/6/20/art_30897_574658.html)

疏穗处理对‘赤霞珠’葡萄果实糖、酸及异戊二烯类香气物质积累的影响

作者: 李越, 姚冠榕, 陈武, 等. 期刊: 果树学报 2018(2):185-194. [点击查看 \(/art/2018/6/20/art_30897_574657.html\)](/art/2018/6/20/art_30897_574657.html)

14个欧亚种红色酿酒葡萄品种(品系)的花色苷组成和含量分析

作者: 邢婷婷, 杨航宇, 王雯染, 等. 期刊: 果树学报 2018(2):147-157. [点击查看 \(/art/2018/6/20/art_30897_574656.html\)](/art/2018/6/20/art_30897_574656.html)

43份葡萄种质遗传多样性的SSR分析

作者: 杨航宇, 杨哲, 何非, 等. 期刊: 中外葡萄与葡萄酒 2018(1):1-8. [点击查看 \(/art/2018/6/20/art_30897_574655.html\)](/art/2018/6/20/art_30897_574655.html)

简易避雨栽培对‘赤霞珠’葡萄果实类黄酮物质表征的影响

作者: 李舒婷, 潘秋红. 期刊: 果树学报
2018:1-23

[点击查看 \(/art/2018/6/20/art_30897_574654.html\)](/art/2018/6/20/art_30897_574654.html)

葡萄砧木品种的SSR分析

作者: 王雯染, 杨哲, 杨航宇, 等. 期刊: 果树学报 2018(1):11-19. [点击查看 \(/art/2018/6/20/art_30897_574653.html\)](/art/2018/6/20/art_30897_574653.html)

QTL定位在葡萄数量性状研究中的应用

作者: 付亚群, 潘秋红. 期刊: 分子植物育种 2018(8). [点击查看 \(/art/2018/6/20/art_30897_574652.html\)](/art/2018/6/20/art_30897_574652.html)

扁平云假丝酵母Candidahumilis与酿酒酵母混合发酵对葡萄酒乙醇含量及香气的影响

作者: 尤雅, 燕国梁. 期刊: 食品科学 2018: 1-13.

[点击查看 \(/art/2018/6/20/art_30897_574651.html\)](/art/2018/6/20/art_30897_574651.html)

摘叶和挪叶处理对‘赤霞珠’葡萄种籽中黄烷-3-醇类物质的影响

作者: 刘月, 石英. 期刊: 西北农林科技大学学报 2018(06):1-8 [点击查看 \(/art/2018/6/20/art_30897_574650.html\)](/art/2018/6/20/art_30897_574650.html)

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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/>)

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