



科研成果

2014

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)

Influence of pre-fermentation cold maceration treatment on aroma compounds of Cabernet Sauvignon wines fermented in different industrial scale fermenters

作者: Cai, J.; Zhu, B. Q.; Wang, Y. H.; Lu, L.; Lan, Y. B.; Reeves, M. J.; Duan, C. Q. 期刊: Food chemistry 2014, 154, 217-29. [点击查看](http://www.sciencedirect.com/science/article/pii/S0308814614000090)

Characteristic aroma compounds in two new Vitis vinifera cultivars (table grapes) and impact of vintage and greenhouse cultivation

作者: Duan, L.-L.; Pan, Q.-H.; Tang, X.-J.; Yang, Q.; Jiang, R.; Shi, Y.; Duan, C.-Q. 期刊: South African Journal of Enology and Viticulture 2014, 35, 264-277. [点击查看](http://www.scielo.org.za/scielo.php?pid=S2224-79042014000200006&script=sci_arttext&tlng=es)

Anthocyanin profiling of the berry skins of five vitis Amurensis grapes and one related hybrid cultivar

作者: He, F.; Pan, Q.-H.; Duan, C.-Q.; Wang, J. 期刊: Acta horticulturae 2014. [点击查看](http://www.actahort.org/members/showpdf?booknrarnr=1046_73)

Comparison of distinct transcriptional expression patterns of flavonoid biosynthesis in Cabernet Sauvignon grapes from east and west China

作者: Li, Q.; He, F.; Zhu, B.-Q.; Liu, B.; Sun, R.-Z.; Duan, C.-Q.; Reeves, M. J.; Wang, J. 期刊: Plant Physiology and Biochemistry 2014, 84, 45-56. [点击查看](http://www.sciencedirect.com/science/article/pii/S0981942814002757)

Comparison of proanthocyanidins with different polymerisation degrees among berry skins of 'Shiraz', 'Cabernet Sauvignon', and 'Marselan'

作者: Li, Q.; Liu, Y.-X.; Pan, Q.-H.; Duan, C.-Q.; Shi, Y. 期刊: South African Journal of Enology and Viticulture 2014, 35, 51-58. [点击查看](http://www.scielo.org.za/scielo.php?script=sci_arttext&pid=S2224-79042014000100012)

Simple rain-shelter cultivation prolongs accumulation period of anthocyanins in wine grape berries

作者: Li, X. X.; He, F.; Wang, J.; Li, Z.; Pan, Q. H. 期刊: Molecules 2014, 19, 14843-61. [点击查看](http://www.mdpi.com/1420-3049/19/9/14843/htm)

Regional characteristics of anthocyanin and flavonol compounds from grapes of four Vitis vinifera varieties in five wine regions of China

作者: Liang, N.-N.; Zhu, B.-Q.; Han, S.; Wang, J.-H.; Pan, Q.-H.; Reeves, M. J.; Duan, C.-Q.; He, F. 期刊: Food Research International 2014, 64, 264-274. [点击查看](http://www.sciencedirect.com/science/article/pii/S0963996914004530)

Screening and verification of late embryogenesis abundant protein interacting with anthocyanidin reductase in grape berries

作者: Mu, L.; He, F.; Pan, Q. H.; Zhou, L.; Duan, C. Q. 期刊: Vitis-Journal of Grapevine Research 2014, 53, 81-87. [点击查看](http://pub.jki.bund.de/index.php/VITIS/article/view/3939)

Application of Infrared Spectroscopy Combined with Bayesian Information Fusion for Identification of Different Original Wines

作者: Tao, S. J.; Li, M. H.; Li, J. M.; Li, J. H.; Zhang, L. D.; Zhao, L. L. 期刊: Chinese J Anal Chem 2014, 42, 215-220. [点击查看](http://en.cnki.com.cn/Article_en/CJFDTOTAL-FXHX201402012.htm)

Rapid HPLC analysis of amino acids and biogenic amines in wines during fermentation and evaluation of matrix effect

作者: Wang, Y.-Q.; Ye, D.-Q.; Zhu, B.-Q.; Wu, G.-F.; Duan, C.-Q. 期刊: Food chemistry 2014, 163, 6-15. [点击查看](http://www.sciencedirect.com/science/article/pii/S0308814614006219)

Free and glycosidically bound aroma compounds in cherry (*Prunus avium* L.)

作者: Wen, Y.-Q.; He, F.; Zhu, B.-Q.; Lan, Y.-B.; Pan, Q.-H.; Li, C.-Y.; Reeves, M. J.; Wang, J. 期刊: Food chemistry 2014, 152, 29-36. [点击查看](http://www.sciencedirect.com/science/article/pii/S0308814613017299) (<http://www.sciencedirect.com/science/article/pii/S0308814613017299>)

Identification of a plastid-localized bifunctional nerolidol/linalool synthase in relation to linalool biosynthesis in young grape berries

作者: Zhu, B. Q.; Cai, J.; Wang, Z. Q.; Xu, X. Q.; Duan, C. Q.; Pan, Q. H. 期刊: Int J Mol Sci 2014, 15, 21992-2010. [点击查看](http://www.mdpi.com/1422-0067/15/12/21992/htm) (<http://www.mdpi.com/1422-0067/15/12/21992/htm>)

冷浸渍对赤霞珠干红葡萄酒中黄酮醇物质含量的影响

作者: 郭昱; 袁小悦; 李斯屿; 王振中; 段长青; 何非 期刊: 中国酿造 2014, 33, 29-33.

[点击查看](http://d.wanfangdata.com.cn/Periodical/zgnz201412006) (<http://d.wanfangdata.com.cn/Periodical/zgnz201412006>)

基因型与微环境差异对葡萄果实黄酮-3-醇含量的影响

作者: 韩梅梅; 杨晓帆; 王军; 潘秋红 期刊: 果树学报 2014, 221-230. [点击查看](http://qikan.cqvip.com/article/detail.aspx?id=48873819&from=zq_search) (http://qikan.cqvip.com/article/detail.aspx?id=48873819&from=zq_search)

葡萄品系间果实花色苷的比较研究

作者: 韩梅梅; 杨晓帆; 王军; 潘秋红 期刊: 热带作物学报 2014, 425-432. [点击查看](http://d.wanfangdata.com.cn/Periodical/rdzwx201403002) (<http://d.wanfangdata.com.cn/Periodical/rdzwx201403002>)

葡萄品种赤霞珠采收期果穗和果粒性状的差异分析

作者: 何非; 许晓青; 陈武; 潘秋红; 段长青; 王军 期刊: 植物遗传资源学报 2014, 975-985. [点击查看](http://d.wanfangdata.com.cn/Periodical/zwyczyxb201405009) (<http://d.wanfangdata.com.cn/Periodical/zwyczyxb201405009>)

我国食品安全综合评价及食品安全指数研究

作者: 吴广枫; 陈思; 郭丽霞; 李业鹏; 罗云波 期刊: 中国食品学报 2014, 1-6. [点击查看](http://d.wanfangdata.com.cn/Periodical/zgspxb201409001) (<http://d.wanfangdata.com.cn/Periodical/zgspxb201409001>)

云南高原区酿酒葡萄果实香气物质的积累规律

作者: 杨晓帆; 高媛; 韩梅梅; 彭振雪; 潘秋红 期刊: 中国农业科学 2014, 2405-2416. [点击查看](http://d.wanfangdata.com.cn/Periodical/zgnykx201412013) (<http://d.wanfangdata.com.cn/Periodical/zgnykx201412013>)

葡萄果实分支酸变位酶基因的克隆与表达分析

作者: 张晨; 陈灵婧; 李小溪; 王军 期刊: 中外葡萄与葡萄酒 2014, 6-11+16. [点击查看](http://d.wanfangdata.com.cn/Periodical/zwptyptj201401001) (<http://d.wanfangdata.com.cn/Periodical/zwptyptj201401001>)

葡萄果皮中黄酮醇糖苷的提取及HPLC-MS检测方法的优化

作者: 朱燕溶; 李文慧; 梅潇; 石英; 潘秋红; 段长青; 王军 期刊: 分析试验室 2014, 1189-1193. [点击查看](http://qikan.cqvip.com/article/detail.aspx?id=662680322&from=zq_search) (http://qikan.cqvip.com/article/detail.aspx?id=662680322&from=zq_search)

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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/>)

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