

# CURRICULUM VITAE

Personal Information			
Name	Fang Yuan	Gender	Female
Position Title	Associate Professor		
Working Department	College of Food Science and Technology		
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Research Interest			
<p>Flavor chemistry of small fruits, including chemical and biochemical generation of flavor compounds; flavor retention and deterioration during processing and storage; I am interested in solventless sample preparation technique such as solid phase micro-extraction and instrumental analysis with an emphasis on GC, HPLC, GC-MS, GC-MS/olfactometry.</p>			
Education & Working Experience			
<p>Education: Ph.D. 2016-Oregon State University, Corvallis, Oregon, USA M.S. 2013-Oregon State University, Corvallis, Oregon, USA B.S. 2010-Huazhong Agricultural University, Wuhan, China</p> <p>Working: From 2016, College of Food Science and Technology</p>			
Publications			
<p>Xiaoxue Yan, Jun Yan, Siyi Pan, Fang Yuan*. Changes of the Aroma Composition and Other Quality Traits of Blueberry ‘Garden Blue’ during the Cold Storage and Subsequent Shelf Life. <i>Foods</i> 2020, 9, 1223.</p> <p>Fang Yuan*, Jun Yan, Xiaoxue Yan, Hongbo Liu and Siyi Pan. Comparative transcriptome analysis of genes involved in volatile compound synthesis in blueberries (<i>Vaccinium virgatum</i>) during postharvest storage. <i>Postharvest Biology and Technology</i> 2020, 170,11237</p> <p>Ke Cheng, Bangzhu Peng, Fang Yuan*. Volatile composition of eight blueberry cultivars and their relationship with sensory attributes. <i>Flavour and Fragrance Journal</i> 2020. Early access. DOI: 10.1002/ffj.3583</p> <p>Fangtian Liu, Sunjun Li, Jihui Gao, Ke Cheng, Fang Yuan*. Changes of terpenoids and other volatiles during alcoholic fermentation of blueberry wines made from two southern highbush cultivars. <i>LWT - Food Science and Technology</i> 2019, 109, 233–240.</p> <p>Fang Yuan*, Ke Cheng, Jihui Gao and Siyi Pan. Characterization of Cultivar Differences of Blueberry Wines Using GC-QTOF-MS and Metabolic Profiling Methods. <i>Molecules</i> 2018,</p>			



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Fang Yuan, R. Paul Schreiner, James Osborne, and Michael C. Qian\* Effects of Soil NPK Supply on Pinot noir Wine Phenolics and Aroma Composition. *American journal of enology and viticulture*, 2018, 69(4): 371~384.

Fang Yuan, R. Paul Schreiner, Michael C. Qian\*. Soil nitrogen, phosphorus, and potassium alter  $\beta$ -damascenone and other volatiles in Pinot noir Berries. *American journal of enology and viticulture*, 2018, 69(2): 157~166.

Fang Yuan, Fei He, Yanping Qian, Jia Zheng, Michael Qian\*, Aroma stability of lemon-flavored hard iced tea assessed by chirality and aroma extract dilution analysis, *Journal of agricultural and food chemistry*, 2016.06.18, 64(28): 5717~5723

Fang Yuan, Michael C. Qian\*, Development of C13-norisoprenoids, carotenoids and other volatile compounds in *Vitis vinifera* L. Cv. Pinot noir grapes, *Food chemistry*, 2016, 192: 633~641

Fang Yuan, Michael C. Qian\*, Aroma potential in early-and late-maturity Pinot noir grapes evaluated by aroma extract dilution analysis, *Journal of agricultural and food chemistry*, 2016, 64(2): 443~450

Fang Yuan, Hui Feng, Michael Qian\*, C13-norisoprenoids in grape and wine affected by different canopy management, *Advances in Wine Research. ACS Symposium Series*, 201, 147~160

Hui Feng, Fang Yuan, Patricia A. Skinkis, Michael Qian\*, Influence of cluster zone leaf removal on Pinot noir grape chemical and volatile composition, *Food Chemistry*, 2015, 173: 414~423