

Michael C. Qian

Curriculum Vitae

Professor, Flavor Chemistry, Department of Food Science & Technology, Oregon State University, Corvallis, OR 97331

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Journal of Agricultural and Food Chemistry: Advisory Committee Member

Molecules: Flavor and Fragrance Section, Associate Editor

Journal of Distilled Science: Associate Editor

Education:

PhD 2000 Food Science, University of Minnesota

MS 1989 Food Science, Univ. of Illinois at Urbana-Champaign

BS 1982 Chemistry, Wuhan University, China

Professional Leadership:

2019-present: Councilor (alternate) of American Chemical Society

2015-present: Executive Committee Member, Agricultural and Food Chemistry Division, American Chemical Society.

2013-2014: Chair of Agricultural and Food Chemistry Division, American Chemical Society.

2012-2013: Chair-elect of Agricultural and Food Chemistry Division, American Chemical Society

2011-2012: Vice Chair of Agricultural and Food Chemistry Division, American Chemical Society

2007-2008: Chair of Flavor Chemistry subdivision, American Chemical Society

2004-2006: Vice Chair of Flavor Chemistry subdivision, American Chemical Society

Award:

Excellence in Flavor Science Award, FEMA, 2022

Distinguished lipid and flavor Science Award, IFT, 2022

Fellow, American Chemical Society, 2019

Fellow, Agricultural and Food Chemistry Division of American Chemical Society, 2014

Distinguished Service Award, American Chemical Society-Agricultural Food Chemistry Division, 2018

James and Mildred Oldfield/E.R.Jackman "Build" Team Award, CAS, OSU, 2021

Honorary State FFA Degree by Oregon FFA Association, 2010

The Honor Society of PHI KAPPA PHI Emerging Scholar Award, 2006

Employment:

2001-present Professor, Department of Food Sci & Tech, Oregon State University

1990-2001 Senior Scientist, Land O' Lakes, Inc, R&D, Basic Research group, flavor chemistry of dairy products, protein chemistry, lipid chemistry
1987-1990 Graduate Assistant, Univ. of Illinois at Urbana-Champaign
1982-1987 Teacher, Huazhong Agricultural University, Wuhan, China

The 1st International Flavor and Fragrance Conference. Michael Qian, Coralia Osorio, Gary Reineccius, Fereidoom Shahidi, Steve Toth. May 8-12, 2017, Cartagena, Colombia

The 2nd International Flavor and Fragrance Conference. Michael Qian, Yan Xu, Gary Reineccius, Fereidoom Shahidi, May 28-31, 2018, Wuxi, China

The 3rd International Flavor and Fragrance Conference. Michael Qian, Gary Reineccius, Fereidoom Shahidi, Oct. 1-4, 2019, Santiago, Chile

Symposium Organizer for the Division of Agricultural and Food Chemistry, American Chemical Society:

Baoguo Sun, Hongyu Tian, Michael C. Qian. Flavor Chemistry of Chiral Compounds. The 257th ACS national meeting, March 31-April 4, 2019, Orlando, FL

Michael Qian, Keith Cadwallader, Michael Granvogl. Flavor Chemistry of Spirits. The 255th American Chemical Society National Meeting, March 18-22, 2018, New Orleans, LA

Michael Qian, Tony Shao, Advances in flavor analysis. The 254th American Chemical Society National Meeting, Aug. 20-24, 2017, Washington D.C.

Michael Qian, Michael Granvogl. Chemistry of cocoa products .The 253th American Chemical Society National Meeting, April 2-6, 2017, San Francisco, CA

Michael Qian and Bob McGorin. Flavor Stability. The 252nd American Chemical Society National Meeting, Aug. 21-25, 2016, Philadelphia, PA.

Michael Qian, Alyson Mitchell, Zhenyu Chen, Chi-kun Wang, Hirotoshi Tamura, Kerry Wilkinson, Markus Herderich, Qiang X. Li. Advances in Functional Foods and Flavor Chemistry Research. The International Chemical Congress of Pacific Basin Societies 2015, Dec. 15-20, Honolulu, Hawaii, 2015

Michael Qian and Agnes Rimando. Environmental effect on volatile and nonvolatile compounds– The 250 American Chemical Society National Meeting, Aug. 15-20, 2015, Boston, MA

Program Chair of Agricultural and Food Chemistry Division, the 247th American Chemical Society national meeting, March, 2014 Dallas, TX

Program Chair of Agricultural and Food Chemistry Division, the 246th American Chemical Society national meeting, September 8-12, 2013 Indianapolis, IN

Michael Qian and Tom Shellhammer, Flavor Chemistry of Alcoholic Beverage-ACS symposium, Aug.22-26, Boston, MA, 2010

Michael Qian, Xuotong Fang, and Kanjana Mahattanatawee. Sulfur compounds in Food-ACS symposium, Washington D.C., Aug. 16-20, 2009.

Michael Qian and Agnes Rimando. Flavor and Health Benefits of Small Fruits – ACS symposium, Philadelphia- Aug. 17-21, 2008

Ron Huang, Peter Given and Michael Qian. Micro/Nano-encapsulation of Active Food Components. ACS Symposium, Chicago, 2007

Publications

Books:

1. **Sex, Smoke, and Spirits: The Role of Chemistry** Brian Guthrie, Jonathan D. Beauchamp, Andrea Buettner, Stephen Toth, Michael C. Qian, 2019. ACS SYMPOSIUM SERIES1321 Sponsored by the ACS Division of Agricultural and Food Chemistry, Inc. American Chemical Society, Washington, DC
2. **Flavor Chemistry of Wine and Other Alcoholic Beverages**
Editor(s): Michael C. Qian, Thomas H. Shellhammer Volume 1104 Publication Date (Web): July 16, 2012, Copyright © 2012 American Chemical Society, ISBN13: 9780841227903, eISBN: 9780841227910, DOI: 10.1021/bk-2012-1104
<http://pubs.acs.org/isbn/978084122790>
3. **Volatile Sulfur Compounds in Food**
Editor(s): Michael C. Qian, Xuotong Fan, Kanjana Mahattanatawee
Volume 1068, Publication Date (Web): August 24, 2011, Copyright © 2011 American Chemical Society, ISBN13: 9780841226166, eISBN: 9780841226173
DOI: 10.1021/bk-2011-1068, <http://pubs.acs.org/isbn/9780841226166>
4. **Flavor and Health Benefit of Small Fruits.** Michael C. Qian and Agnes M. Rimando. Eds. ACS Symposium #1035: 2010. ACS publisher Publication Date: October 15, 2010 | ISBN-10: 0841225494 | ISBN-13: 978-0841225497
5. **Micro/Nano-encapsulation of Active Food Components.** Ron Huang, Peter Given and Michael C. Qian. Eds. 07 May 2009, ACS publisher. | [ACS Symposium Series 1007](#)

Book Chapters:

1. Jun Zhang, Shuang Chen, Yan Ping L. Qian and Michael C. Qian. 2023. C H A P T E R 5, Baijiu, pp103-129 *In* Distilled Spirits. Eds Annie Hill, Frances Jack. Academic Press, Publisher: Nikki Levy Copyright © 2023 Elsevier Inc. ISBN: 978-0-12-822443-4
2. Miriam G. Rodríguez-Olvera, Luisa I. Rodríguez-Rodríguez, Michael C. Qian, Yan Ping Qian, and Pedro A. Vazquez-Landaverde, Implementation of Stir Bar Sorptive Extraction (SBSE) for the Analysis of Volatile Compounds in Tequila. in Guthrie et al.; Sex, Smoke, and Spirits: The Role of Chemistry. ACS Symposium Series; American Chemical Society: Washington, DC, 2019
3. Yueqi An, Yanping Qian, Shuang Chen, and Michael C. Qian. Aroma Comparison of Tibetan “Qingke” Liquor with Other Chinese Baijiu. in Guthrie et al.; Sex, Smoke, and Spirits: The Role of Chemistry. ACS Symposium Series; American Chemical Society: Washington, DC, 2019
4. Wenlai Fan, Yan Xu, and Michael Qian. Current Practice and Future Trends of Aroma and Flavor Research in Chinese Baijiu. in Guthrie et al.; Sex, Smoke, and Spirits: The Role of Chemistry. ACS Symposium Series; American Chemical Society: Washington, DC, 2019
5. Michael C. Qian, Paul Hughes, and Keith Cadwallader. Overview of Distilled Spirits, in Guthrie et al.; Sex, Smoke, and Spirits: The Role of Chemistry. ACS Symposium Series; American Chemical Society: Washington, DC, 2019
6. Michael C. Qian, Devin Peterson and Gary Reineccius. 2016. Gas Chromatography in Food Analysis, 5th Edition, Suzanne Nielson Ed. Springer
7. Fei He, YanPing Qian, YanZhang, MinWei Zhang, and Michael Qian. Extrusion on Aroma Compounds in Brown and Polished Rice. Flavour Science: Proceedings of the XVI Weurman Flavour Research Symposium. (pp 103-106)
8. Shi Feng, Yanping Qian and Michael Qian. Aroma compounds in ‘Centennial’, ‘Citra’ and ‘Nelson Sauvin’ hop varieties and (R/S)-isomeric ratio of linalool in hops and dry-hopped beer. Flavour Science: Proceedings from XIV Weurman Flavour Research Symposium. 2015, pp 83-86
9. Fang Yuan , Hui Feng , Michael C. Qian, C13-Norisoprenoids in Grape and Wine Affected by Different Canopy Management. ACS symposium series, 2015, 1203, 147-160
10. Fei He, YanPing Qian, Christina A. Mireles DeWitt, and Michael C. Qian. Aroma Active Compounds in Canned Tuna by Aroma Extract Dilution Analysis. Flavour Science: Proceedings of the XVI Weurman Flavour Research Symposium. (p 99-102)
11. Michael C. Qian, Juan He, Jim Peck and Rollin Soles. 2013 Comparison of Screw Cap and Cork Closure effect on Volatile Sulfur Development during Post-Bottle Ageing. In Flavour Science (Proceedings from XIII Weurman Flavour Research Symposium), Edited by Vicente Ferreira and Richardo Lopez. Elsevier Publisher. pp 267-271
12. Juan He, Pedro A. Vazquez-Landaverde, Michael C. Qian and Michael Eskin , 2012, Biochemistry of food spoilage: off-flavors in milk, Biochemistry of Foods, 3rd edition, Michael Eskin and Fereidoon Shahidi, Eds. pp 479-496
13. Yu Fang, Michael C. Qian. 2012. Development of C6 and Other Volatile Compounds in Pinot Noir Grapes Determined by Stir Bar Sorptive Extraction-GC-MS. in Flavor

- Chemistry of Wine and Other Alcoholic Beverages, ACS Symposium Series 1104 Edited by Michael C. Qian and Thomas H. Shellhammer. pp 81–99
14. Yu Fang, Michael C. Qian. 2012. Accumulation of C13-Norisoprenoids and Other Aroma Volatiles in Glycoconjugate Form During the Development of Pinot Noir Grapes. in Flavor Chemistry of Wine and Other Alcoholic Beverages, ACS Symposium Series 1104 Edited by Michael C. Qian and Thomas H. Shellhammer pp 101-115
 15. Wenlai Fan, Yan Xu, Michael C. Qian. 2012. Identification of Aroma Compounds in Chinese “Moutai” and “Langjiu” Liquors by Normal Phase Liquid Chromatography Fractionation Followed by Gas Chromatography/Olfactometry, in Flavor Chemistry of Wine and Other Alcoholic Beverages, ACS Symposium Series 1104 Edited by Michael C. Qian and Thomas H. Shellhammer. pp 303–338
 16. Peter Wolfe, Michael C. Qian, Thomas H. Shellhammer. 2012. The Effect of Pellet Processing and Exposure Time on Dry Hop Aroma Extraction, in Flavor Chemistry of Wine and Other Alcoholic Beverages, ACS Symposium Series 1104 Edited by Michael C. Qian and Thomas H. Shellhammer, pp 203–215
 17. Peter M. Davis, Michael C. Qian, 2011, Progress on volatile sulfur compound analysis in wine. Volatile Sulfur Compounds in Food. Michael C. Qian, Xuotong Fan, Kanjana Mahattanatawee Eds. ACS SYMPOSIUM SERIES 1068, ACS Publisher, pp 93-118.
 18. Xiaofen Du and Michael Qian. 2010. “Flavor chemistry of small fruits: Blackberry, Raspberry, and Blueberry” in Flavor and Health Benefits of Small Fruits. Michael C. Qian and Agnes M. Rimando Eds, American Chemical Society Publisher, pp 27-43
 19. Xiaofen Du and Michael Qian. 2010. “Fractionation and Identification of Aroma-Active Constituents in Thornless Trailing ‘Black Diamond’ Blackberry” in Flavor and Health Benefits of Small Fruits. Michael C. Qian and Agnes M. Rimando Eds, American Chemical Society Publisher, pp 45-61
 20. Erning Yang, Yanyun Zhao, Michael C. Qian. 2010. “Effect of Edible Coating on Volatile Compounds of Hardy Kiwifruit during Storage” in Flavor and Health Benefits of Small Fruits. Michael C. Qian and Agnes M. Rimando Eds, American Chemical Society Publisher, pp 79-94
 21. Xiaofen Du and Michael Qian. 2010. Evaluation of solid phase extraction-direct microvial insert thermal desorption for volatile analysis in berry fruits in Recent Advances in Food and Flavor Chemistry. C-T Ho, C.J. Mussinan, F. Shahidi and E. Tratras Contis. Eds. pp 43-49, RSC Publishing
 22. Michael C. Qian, Devin Peterson and Gary Reineccius. 2010. Gas Chromatography in Food Analysis, 4th Edition, Suzanne Nielson Ed. Springer
 23. Michael C. Qian and Helen Burbank. 2007. “Volatile sulfur compounds in Cheddar cheese determined by headspace SPME-PFPD” in Flavor of Dairy Products. Keith R. Cadwallader, MaryAnn Drake and Robert McGorin Eds. pp 135-154
 24. Balassubramanian Ganesan, Michael C. Qian, Helen M. Burbank and Bart C. Weimer. **2007** “Compounds associated with cheese flavor” in Improve the flavor of cheese. Bart Weimer Eds pp 26-51
 25. Qian, Michael C.; Burbank, Helen. **2007** “Hard cheese-Parmesan cheese” in Improve the flavor of cheese. Bart Weimer Eds pp 421-443
 26. Qian, Michael C.; Burbank, Helen; Wang, Yuanyuan. **2006** “Pre-separation technique for flavor analysis” in Sensory Directed Flavor Analysis, Marsili Eds pp 111-154

27. Qian, M. and G. A. Reineccius. 2002. Importance of free fatty acids in Parmesan cheese. *Heteroatomic Aroma Compounds*, ACS Symposium Series 826. G. A. Reineccius and T. A. Reineccius. Washington, DC, American Chemical Society: 2002, pp 243-256

Peer Reviewed Publications:

1. Yuzhu Li, Kangzhuo Yang, Zhanglan He, Zhipeng Liu, Jialing Lu, Dong Zhao, Jia Zheng, and Michael C. Qian. Can Electronic Nose Replace Human Nose?- An Investigation of E-Nose Sensor Responses to Volatile Compounds in Alcoholic Beverages. *ACS Omega* 2023, 8, 16356–16363
2. Jun Haeng Nam , Alyssa Thibodeau , Yanping L. Qian , Michael C. Qian and Si Hong Park. Multidisciplinary evaluation of plant growth promoting rhizobacteria on soil microbiome and strawberry quality. *AMB Express* (2023) 13:18, <https://doi.org/10.1186/s13568-023-01524-z>
3. YL Qian, GKH Hua, JC Scott, JKS Dung, MC Qian Evaluation of Sulfur-Based Biostimulants for the Germination of *Sclerotium cepivorum* Sclerotia and Their Interaction with Soil. *J. Agric. Food Chem.* 2022, 70, 48, 15038–15045
4. D Zhu, A Alcazar-Magana, YP Qian, Y Tao, MC Qian. Isolation, Characterization, and Compositional Analysis of Polysaccharides from Pinot Noir Wines: An Exploratory Study. *Molecules* 2022, 27(23), 8330; <https://doi.org/10.3390/molecules27238330>
5. Ling Huang, Armando Alcazar Magana, Patricia A. Skinkis, James Osborne, Yanping L. Qian, Michael C. Qian. Composition of Pinot Noir Wine from Grapevine Red Blotch Disease-Infected Vines Managed with Exogenous Abscissic Acid Applications *Molecules* 2022, 27(14), 4520; <https://doi.org/10.3390/molecules27144520>
6. Fang, Y., Watson , B., Zhu , D., Tsai , I.-M., & Qian, M. C. (2022). Volatile Sulfur Compound in Pinot noir Wines Affected by Vineyard Irrigation, Tillage, and Nitrogen Supplementation. *Journal of Food Bioactives*, 20. <https://doi.org/10.31665/JFB.2022.18330>
7. Y An, S Xiong, Y Qian, MC Qian. In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry- *Food Chemistry*, 2022, Volume 373, Part B, 30 March 2022, 131502
8. Yan Ping L. Qian, Qin Zhou, Armando Alcazar Magana and Michael C. Qian, Comparative Study of Volatile Composition of Major Northern Highbush Blueberry (*Vaccinium corymbosum*) Varieties, *Journal of Food Composition and Analysis*, 2022 (110), <https://doi.org/10.1016/j.jfca.2022.104538>
9. Jia Zheng, Zhanglan He, Kangzhuo Yang, Zhipeng Liu, Dong Zhao and Michael C. Qian, Volatile Analysis of Wuliangye Baijiu by LiChrolut EN SPE Fractionation Coupled with Comprehensive GCX GC-TOFMS, *Molecules* 2022, 27, 1318. <https://doi.org/10.3390/molecules27041318>
10. Quintin Ferraris, Armando Alcazar, Michael C. Qian, Profiling polar lipids in whey protein phospholipid concentrate by LC-HRMS/MS. *Food Chemistry* 374 (2022) 131495. <https://doi.org/10.1016/j.foodchem.2021.131495>
11. Yanqin Yang, Jiayu Chen, Yongwen Jiang, Michael C. Qian, Yuliang Deng, Jialing Xie , Jia Li , Jinjin Wang , Chunwang Dong, Haibo Yuan. Aroma dynamic

- characteristics during the drying process of green tea by gas phase electronic nose and gas chromatography-ion mobility spectrometry LWT-Food Science and Technology, 2022, 154, 112691
12. Shuang Chen,† Jialing Lu, Michael Qian , Hongkui He, Anjun Li, Jun Zhang, Xiaomei Shen, Jiangjing Gao and Yan Xu. Untargeted Headspace-Gas Chromatography-Ion Mobility Spectrometry in Combination with Chemometrics for Detecting the Age of Chinese Liquor (Baijiu). *Foods* 2021, 10, 2888. <https://doi.org/10.3390/foods10112888>
 13. Ruiwen Yang, Armando Alcazar-Magana, Yanping L. Qian and Michael C. Qian. Smoked-Derived Volatile Phenol Analysis in Wine by Stir Bar Sorptive Extraction-Gas Chromatography-Mass Spectrometry. *Molecules* 2021, 26(18), 5613; <https://doi.org/10.3390/molecules26185613>
 14. Zhanglan He, Kangzhuo Yang, Zhipeng Liu, Mingzhe An, Zongwei Qiao, Dong Zhao, Jia Zheng, and Michael C. Qian. Tandem Solid-Phase Extraction Columns for Simultaneous Aroma Extraction and Fractionation of Wuliangye and Other Baijiu. *Molecules* 2021, 26, 6030. <https://doi.org/10.3390/molecules26196030>
 15. Yanping L. Qian, Danni Zhang, Yueqi An, Qin Zhou, and Michael C. Qian Characterization of Aroma-Active Compounds in Northern Highbush Blueberries “Bluecrop” (*Vaccinium corymbosum* “Bluecrop”) and “Elliott” (*Vaccinium corymbosum* “Elliott”) by Gas Chromatography–Olfactometry Dilution Analysis and Odor Activity Value. *J. Agric. Food Chem.* 2021, 69, 5691–5701
 16. Quintin Ferraris and Michael C. Qian. Direct ethanolic extraction of polar lipids and fractional crystallization from whey protein phospholipid concentrate. *JDS Communications*. July 2021; 2 (4),177-181, <https://doi.org/10.3168/jdsc.2021-0076> DOI: 10.1111/1541-4337.12776
 17. Yi-Zhen Huang, Yu Liu, Zheng Jin, Qiaofen Cheng, Michael Qian. Bei-Wei Zhu Xiu-Ping Dong. Sensory evaluation of fresh/frozen mackerel products: A Review. *Compr Rev Food Sci Food Saf.* 2021;20:3504–3530
 18. Yingxia He, Shuang Chen, Ke Tang, Michael Qian, Xiaowei Yu, Yan Xu. Sensory characterization of Baijiu pungency by combined time-intensity (TI) and temporal dominance of sensations (TDS). *Food Res. Int’l Vol.* 47, September 2021, 110493.
 19. Quintin Ferraris, Joseph Hale, Elizabeth Teigland, Anand Rao, and Michael C. Qian. Phospholipid analysis in whey protein products using hydrophilic interaction high-performance liquid chromatography-evaporative light-scattering detection in an industry setting. ***J. Dairy Science* V.103, Issue 12**, December 2020, Pages 11079-11085. <https://doi.org/10.3168/jds.2020-18687>
 20. Jared Johnson, Mengying Fu, Michael Qian, Christopher Curtin, and James P. Osborne. Influence of Select Non-Saccharomyces Yeast on *Hanseniaspora uvarum* Growth during prefermentation cold maceration. *Am J Enol Vitic* 71:4 (2020), 278-287
 21. A. DUBOIS, M. SHELTON, M. QIAN and J.P. OSBORNE. Effect of malolactic fermentation and ageing on the concentration of p-coumaric acid of Pinot Noir wine and the consequence for volatile phenol production by *Brettanomyces*. *Australian Journal of Grape and Wine Research* 2020, doi: 10.1111/ajgw.1246
 22. Yanqin Yang, Jinjie Hu, Yuliang Deng, Yongwen Jiang, Michael C. Qian, Jinjin Wang, Jia Li, Mingming Zhang, Chunwang Don, Haibo Yuan, Aroma dynamic

- characteristics during the process of variable-temperature final firing of Congou black tea by electronic nose and comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry, *Food Research International*, 2020, 137, 109656, <https://doi.org/10.1016/j.foodres.2020.109656>
23. Yingxia He, Zhipeng Liu, Michael Qian, Xiaowei Yu, Yan Xu, Shuang Chen. Unraveling the chemosensory characteristics of strong-aroma type Baijiu from different regions using comprehensive two-dimensional gas chromatography–time-of-flight mass spectrometry and descriptive sensory analysis. *Food Chemistry* 331 (2020) 127335
 24. Yueqi An, Yanping L. Qian, Armando Alcazar Magana, Shanbai Xiong, and Michael C. Qian. Comparative Characterization of Aroma Compounds in Silver Carp (*Hypophthalmichthys molitrix*), Pacific Whiting (*Merluccius productus*), and Alaska Pollock (*Theragra chalcogramma*) Surimi by Aroma Extract Dilution Analysis, Odor Activity Value, and Aroma Recombination Studies. *J. Agric. Food Chem.* 2020, 68, 10403–10413 Publication Date: March 7, 2020
<https://doi.org/10.1021/acs.jafc.9b07621>
 25. Rui Zhang, Liyun Huang, Xiaomei Xiong, Michael C. Qian, Hongbing Ji. Preparation and release mechanism of lavender oil microcapsules with different combinations of coating materials. *Flavour Fragrance J.*, 35:2, March 2020, pp 157-166,
<https://doi.org/10.1002/ffj.3547>
 26. Xuan Liu, Liyun Huang, Huayan Chen, Michael C. Qian, Hongbing Ji. Pore Sizes Matching Up: A Novel Insight into Cotton Textile Aromatic Finishing. *Flavour Fragrance J.* March 2020, 35:2, pp 149-156
 27. Peter M. Davis and Michael C. Qian. Effect of Ethanol on the Adsorption of Volatile Sulfur Compounds on Solid Phase Micro-Extraction Fiber Coatings and the Implication for Analysis in Wine. *Molecules* 2019, 24, 3392;
doi:10.3390/molecules24183392
 28. Peter M. Davis and Michael C. Qian. Effect of Wine Matrix Composition on the Quantification of Volatile Sulfur Compounds by Headspace Solid-Phase Microextraction-Gas Chromatography-Pulsed Flame Photometric Detection. *Molecules* 2019, 24, 3320; doi:10.3390/molecules24183320
 29. Yanping Qian, Yueqi An, Shuang Chen, and Michael Qian. Characterization of Qingke liquor aroma from Tibet. *J. Agric. Food Chem.* 2019, 67(50):13870-13881.
doi: 10.1021/acs.jafc.9b05849
 30. Kejing An, Haocheng Liu, Manqin Fu, Michael C. Qian, Yuanshan Yu, Jijun Wu, Gengsheng Xiao, Yujuan Xu. Identification of the cooked off-flavor in heat-sterilized lychee (*Litchi chinensis* Sonn.) juice by means of molecular sensory science. *Food Chemistry* 301 (2019) 125282.
 31. Shuang Chen, Chengcheng Wang, Michael Qian, Zhou Li, Yan Xu. Characterization of the Key Aroma Compounds in Aged Chinese Rice Wine by Comparative Aroma Extract Dilution Analysis, Quantitative Measurements, Aroma Recombination, and Omission Studies. *J. Agric. Food Chem.* 2019, 67:17, pp 4876-4884
 32. Fang Yuan, R. Paul Schreiner, James Osborne, and Michael C. Qian. Effects of Soil NPK Supply on Pinot noir Wine Phenolics and Aroma Composition. *Am J. Enol. Vitic.* 2018, 69(4), pp 371-384

33. Fang Yuan, R. Paul Schreiner, Michael C. Qian. Soil nitrogen, phosphorus, and potassium alter β -damascenone and other volatiles in Pinot noir Berries. *Am J Enol Vitic*, 2018, 69(2):157-166.
34. Shuang Chen, Michael C. Qian, Yan Xu. Comparison of the aromatic profile of traditional and modern types of Huang Jiu (Chinese rice wine) by aroma extract dilution analysis and chemical analysis. *Flavour and Fragrance Journal*, 2018, 33(3); 263-271.
35. Shuang Chen, Sha Sha, Michael C. Qian, Yan Xu. Characterization of volatile sulfur compounds in Moutai liquors by headspace solid-phase microextraction gas chromatography-pulsed flame photometric detection and odor activity value. *J. Food Science*. 2017, 82,(Nr. 12), pp 2816-2822
36. Pengtao Zhao, Yanping Qian, Fei He, Hua Li, Michael Qian. Comparative Characterization of Aroma Compounds in Merlot Wine by LiChrolut-EN-Based Aroma Extract Dilution Analysis and Odor Activity Value. *Chemosensory Perception*, pp 1-12, 2018, Doi, <https://doi.org/10.1007/s12078-017-9236-4>
37. Fei He, YanPing L. Qian, Michael C. Qian. Flavor and chiral stability of lemon-flavored hard tea during storage. *Food Chemistry*, 2018, 239:622-630
38. Pengtao Zhao, Jinxin Gao, Michael Qian, Hua Li, Characterization of the Key Aroma Compounds in Chinese Syrah Wine by Gas Chromatography-Olfactometry, Gas Chromatography-Mass Spectrometry and Aroma Reconstitution Studies. *Molecules* 2017, 22(7), 1045; doi:10.3390/molecules22071045
39. Sha Sha, Shuang Chen, Michael Qian, Chengcheng Wang, and Yan Xu. Characterization of the Typical Potent Odorants in Chinese Roasted Sesame-like Flavor Type Liquor by Headspace Solid Phase Microextraction–Aroma Extract Dilution Analysis, with Special Emphasis on Sulfur-Containing Odorants, *J. Agric. Food Chem.*, 2017, 65, pp 123-131
40. Hui Feng, Patricia A. Skinkis, Michael C. Qian, Pinot noir wine volatile and anthocyanin composition under different levels of vine fruit zone leaf removal. *Food Chemistry*, 2017 (214), pp 736–744
41. Cheryl A. Parris, Clinton C. Shock, Michael Qian, Soil Water Tension Irrigation Criteria Affects Both Stevia Rebaudiana Leaf Yield and Leaf Steviol Glycoside Composition. *Hort Sci*. 2017, 52, pp 154-161
42. Cheryl A. Parris, Clinton C. Shock, Michael Qian. 2016, Dry leaf and steviol glycoside productivity of Stevia rebaudiana in the western United States, *Hort Sci*. 2016, 51(10):1220-1227
43. Hall, H., Zhou, Q., Qian, M.C., and Osborne, J.P. Impact of yeast present during pre-fermentation cold maceration of Pinot noir grapes on wine volatile aromas. *American J. Enology and Viticulture* 2016 doi: 10.5344/ajev.2016.16046.
44. Jing Sun, Jonathan D. Todd, J. Cameron Thrash, Yanping Qian, Michael C. Qian, Ben Temperton, Jiazhen Guo, Emily K. Fowler, Joshua T. Aldrich, Carrie D. Nicora, Mary S. Lipton, Richard D. Smith, Patrick De Leenheer, Samuel H. Payne, Andrew W.B. Johnston, Cleo L. Davie-Martin, Kimberly H. Halsey & Stephen J. Giovannoni, The abundant marine bacterium *Pelagibacter* simultaneously catabolizes dimethylsulfoniopropionate to the gases dimethyl sulfide and methanethiol, *Nature Microbiology* doi:10.1038/nmicrobiol.2016.65, 2016, August (1), pp 1-5

45. Fang Yuan, Fei He, Yanping Qian, Jia Zheng, and Michael C. Qian. Aroma Stability of Lemon-Flavored Hard Iced Tea Assessed by Chirality and Aroma Extract Dilution Analysis. *J. Agric. Food Chem.*, 2016, 64 (28), pp 5717–5723
46. Fang Yuan and Michael C. Qian. Aroma potential in early- and late-maturity Pinot noir grapes evaluated by aroma extraction dilution analysis. *J. Agric. Food Chem.* 2016 DOI:10.1021/acs.jafc.5b04774, 2016, 64 (2), pp 443-450
47. Fang Yuan, Michael C. Qian, Development of C13-norisoprenoids, carotenoids and other volatile compounds in *Vitis vinifera* L. Cv. Pinot noir grapes, *Food Chem.* 2016, 192, pp 633-641
48. Qin Zhou, Yan Ping Qian, Michael C. Qian. Analysis of volatile phenols in alcoholic beverage by ethylene glycol-polydimethylsiloxane (EG/PDMS) based stir bar sorptive extraction and gas chromatography-mass spectrometry. *J. Chromat. A.* 2015, 1390(4):22-27
49. Hui Feng, Fang Yuan, Patricia A. Skinkis, Michael C. Qian. Influence of cluster zone leaf removal on Pinot noir grape chemical and volatile composition. *Food Chem.* 2015, 173: 414-423
50. Jianqiang Song, Richard Smart, Hua Wang, Bob Dambergs, Angela Sparrow, Michael C. Qian. Effect of grape bunch sunlight exposure and UV radiation on phenolics and volatile composition of *Vitis vinifera* L. cv. Pinot noir wine. *Food Chem.* 2015, 173: 424-531
51. Jianqiang Song, Richard E. Smart, Robert G. Dambergs, Angela M. Sparrow, Reuben B. Wells, Hua Wang, Michael C. Qian. Pinot Noir wine composition from different vine vigour zones classified by remote imaging technology. *Food Chem.* 2014 (153): 52-59
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National and international Oral and Poster Presentations:

1. Zhu D.Y., Alcazar Magana A., Qian Y.P., Tao Y.S., Qian M. C. Isolation, characterization of Pinot noir wine polysaccharides and their impacts on wine aroma and flavor. 16th Weurman Flavour Research Symposium, Dijon, France, May 4-7, 2021, online
2. Ling Huang, Alexander Levin, James Osborne, Yanping L. Qian, Michael C. Qian. Impact of Grapevine Red Blotch Disease and Irrigation Treatments on Grape/Wine quality. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
3. Ling Huang, Patty Skinkis, James Osborne, Qin Zhou, Yanping L. Qian, Michael C. Qian. Impact of Absciscic Acid Treatment on Composition of Wine Made from Grapevine Red Blotch Disease Infected Grapes. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
4. Ling Huang, Patty Skinkis, James Osborne, Qin Zhou, Yanping L. Qian, Michael C. Qian. Impact of Early Leaf Removal Treatment on Aroma Profiles of Wine Made from Grapevine Red Blotch Disease Infected Grapes. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
5. Ling Huang, Jingwen Li, Yanping L. Qian, Patty Skinkis, Michael C. Qian. Impact of Pinot noir crop load metrics on wine quality. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
6. Armando Alcazar, Ruiwen Yang, Yanping L. Qian, and Michael C. Qian. Metabolomic profiling of smoke-exposed red wine by LC-HRMS/MS. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
7. Ruiwen Yang, Yanping L. Qian, Armando Alcazar, and Michael C. Qian. Volatile phenols as indicators of smoke exposure in 2020 wildfire season in Oregon. Poster, 72nd ASEV national conference, June 21-24, 2021, virtual
8. Ruiwen Yang, Yanping L. Qian, Armando Alcazar, and Michael C. Qian. Volatile phenols as makers for smoke exposure of Pinot noir wine. Oral, 72nd ASEV national conference, June 21-24, 2021, virtual
9. Danye Zhu, Armando Alcazar Magana, Yongshen Tao, Michael. C. Qian, Extraction, purification, and characterization of polysaccharides from Pinot noir grape. 72nd ASEV national conference, June 21-24, 2021, virtual
10. Danye Zhu, Armando Alcazar Magana, Yongshen Tao, Michael. C. Qian, Physicochemical and structural characterization of polysaccharides from *Saccharomyces cerevisiae*, 72nd ASEV national conference, June 21-24, 2021, virtual
11. Danye Zhu, Michael. C. Qian, Yongshen Tao, Pinot noir grape polysaccharide analysis by GC-MS after methanolysis and silylation. American Chemical Society national spring meeting, April 5-16, 2021
12. Ruiwen Yang, Armando Alcazar, Yanping L. Qian, and Michael C. Qian. Comparison of stir-bar sorptive extraction-GC-MS and solid-phase micro-extraction -

- GC-MS for volatile phenol analysis in wine to assess the smoke impact. American Chemical Society national spring meeting, April 5-16, 2021.
13. Maximiliano Brau, Armando Alcazar, Ling Huang, Yanping L. Qian, Patty Skinkis, James Osborne, and Michael C. Qian, Phenolics, Volatile Aroma and Polysaccharide of Pinot noir Wine in Response to Abscissic Acid Treatment of Red Blotch Virus-Infected Grapevine, American Chemical Society national fall meeting, Aug. 17-20, 2020
 14. Yueqi An, Yanping Qian, Shanbai Xiong, and Michael C. Qian. Identification of aroma compounds in frozen surimi made from silver carp (*Hypophthalmichthys molitrix*) by normal phase chromatography fractionation and gas chromatography/olfactometry. Poster presentation at the 3rd International Flavor and Fragrance Conference. October 1-4, 2019, Vina de Mar, Chile.
 15. Michael Qian, Volatile sulfur compounds, the good and the ugly. The 3rd International Flavor and Fragrance Conference. October 1-4, 2019, Vina de Mar, Chile
 16. Ferraris, Quintin, and Michael Qian. "Fatty acid profiles of neutral and polar whey lipids determined by ionic liquid stationary phase gas chromatography." Abstracts of Papers of the American Chemical Society. Vol. 258. 1155 16th St., NW, Washington, DC 20036 USA: Amer. Chemical Soc., 2019.
 17. Ferraris, Quintin, et al. "Phospholipid quantitation in whey matrices by HILIC chemistry UPLC-ELSD: Industry developed, validated, and applied method for determining phospholipid composition." Abstracts of Papers of the American Chemical Society. Vol. 258. 1155 16th St., NW, Washington, DC 20036 USA: Amer. Chemical Soc., 2019.
 18. Scott, J.C., Jeliaskova, E., Cheng, Q., Qian, Y., Qian, M., and Dung, J.K.S. 2019. Evaluation of alternatives to soil fumigants and diallyl disulfide for the management of white rot. 2019 National Allium Research Conference
 19. Yanping Qian, Jeremiah Dung, and Michael Qian. Volatile sulfur compounds exuded from roots of garlic plants and their activities toward the germination of spore of fungus *Sclerotium cepivorum*. Poster at 258th American Chemical Society National Meeting in San Diego, August 25-29, 2019.
 20. Yueqi An, Yanping Qian, Shanbai Xiong, and Michael C. Qian. Comparison of aroma compounds in fresh-water and salt-water frozen surimi. Oral presentation at 258th American Chemical Society National Meeting and Expo, Aug. 25-29, 2019. San Diego CA.
 21. Yueqi An, Yanping Qian, Michael C. Qian Unveil the aroma secret of Chinese Baijiu using sensory-directed flavor analysis. Invited oral presentation at the 74th NORM 2019, June 16-19, 2019, Portland, Oregon
 22. Michael C. Qian. Advances in volatile aroma and off-odor analysis. Invited oral presentation at the 74th NORM 2019, June 16-19, 2019, Portland, Oregon
 23. Yanping Qian, Danni-Zhang, and Michael Qian. GC/Olfactometry and 2D-GC-MS Analysis of Northern Highbush Blueberries. Invited oral presentation at the 74th NORM 2019, From Nano to Global. June 16-19, 2019, Portland, Oregon.
 24. Yanping Qian, Fei He, Jingwen Li, and Michael Qian. In solution stir bar sorptive extraction (SBSE) GC/MS-olfactometry and GC x GC-TOF-MS analysis of odor-active compounds in soluble collagen peptides. Poster at 12th Wartburg Symposium

- on Flavor Chemistry & Biology, May 21-24, 2019, Hotel on the Wartburg, Eisenach, Germany.
25. Yueqi Ana, Yanping Qian, Shanbai Xiong, Estefanía Abarca, MICHAEL C. QIAN Key Aroma Compounds in Frozen Surimi of Silver Carp, Pacific Whiting and Alaska Pollock by Aroma Extract Dilution Analysis. Oral at 12th Wartburg Symposium on Flavor Chemistry & Biology, May 21-24, 2019, Hotel on the Wartburg, Eisenach, Germany.
 26. Michael C. Qian. Aroma compounds analysis in food and beverage using multi-dimensional GC-MS/olfactometry. The 43rd International Symposium on Capillary Chromatography & the 16th GCxGC Symposium, Fort Worth, Texas USA, May 13-16, 2019 (invited, keynote)
 27. Michael C. Qian, Yanping L. Qian, Qin Zhou, James Osborne (invited keynote speaker). Volatile phenol analysis in beer and wine by EG/PDMS-stir bar sorptive extraction-GC-MS, Analytix-2019, Singapore, April 12-14, 2019
 28. Michael C. Qian, Historic perspective on Baijiu flavor chemistry (invited). The Third International distilled spirit technical forum 2018, Chengdu, China, Oct 16-18, 2018
 29. Ludwig Ring, Elizabeth Tomasino, James Osborne, Michael Qian. Total carbohydrate composition of different molecular weight fractions in red wine. American Chemical Society: The 256th ACS National Meeting. August 19-23, 2018, AGFD129, Boston Convention & Exhibition Center, Boston, MA
 30. Ludwig Ring, Elizabeth Tomasino, James Osborne, Michael Qian. Comparative analyses of the total carbohydrate composition of red wine polysaccharides. The 69th ASEV National Conference. June 18-21, 2018, poster 22, Monterey Conference Center, Monterey, CA
 31. Ludwig, R., Tomasino, E. Osborne, J.P., and Qian, M.C. 2018. Comparative analysis of the total carbohydrate composition of red wine polysaccharides. In: Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 20th-21st, Monterey, CA.
 32. Fu, M., Johnson, J., Osborne, J.P., and Qian, M.C. 2018. Impact of pre-fermentation cold soak conditions on Pinot noir wine volatile aroma compounds. In: Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 20th-21st, Monterey, CA.
 33. Johnson, J., Fu, M., Qian, M.C., and Osborne, J.P. 2018. Impact of select non-Saccharomyces yeast on Hanseniaspora uvarum growth and volatile acidity production during cold soak. In: Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 20th-21st, Monterey, CA.
 34. DuBois, A., Shelton, M., Qian, M.C., and Osborne, J.P. Pinot noir hydroxycinnamic acid content under different aging conditions and volatile phenol production by Brettanomyces. In: Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 20th-21st, Monterey, CA.
 35. Yanping Qian, Yueqin An, Shuang Chen, and Michael Qian. Aroma comparison of Tibetan “Qingke” liquor with other Chinese Baijiu. Invited oral presentation at The 2nd International Flavor and Fragrance Conference. May 28-31, 2018, Wuxi, P. R China.
 36. Andrea Aguirre, Luisa Rodríguez, Yan Ping Qian, Michael Qian, and Pedro Vazquez-Landaverde. Tequila: the chemistry of a flavor that is conquering the world. Invited

- oral presentation at The 2nd International Flavor and Fragrance Conference. May 28-31, 2018, Wuxi, P. R China
37. Michael Qian. C13-norisoprenoids from grape to wine. Invited oral presentation at The 2nd International Flavor and Fragrance Conference. May 28-31, 2018, Wuxi, P. R China.
 38. Shanshan Fan, Shuang Chen, Shengbao Feng, Michael C. Qian and Yan Xu. Aroma Characterization of Low-alcohol “Qingke” Wine from Tibet by Means of Aroma Extract Dilution Analysis. Invited oral presentation at The 2nd International Flavor and Fragrance Conference. May 28-31, 2018, Wuxi, P. R China
 39. Chengcheng Wang, Shuang Chen, Michael Qian, Li Zhou, Dong Wang, and Yan Xu. Characterization of the Key Aroma Compounds in Chinese Rice wine during the Aging Process by Gas Chromatography-Olfactometry-Comparative Aroma Extract Dilution Analysis. Poster at The 2nd International Flavor and Fragrance Conference. May 28-31, 2018, Wuxi, P. R China
 40. A. Aguirre-Flores, Y.L. Qian, P. Vazquez, M.C. Qian. Key flavor compounds in ultra-aged tequila. Invited oral Presentation at ACS National Meeting and Expo, March 18-22, 2018, New Orleans, LA
 41. Yanping Qian, Shuang Chen, and Michael Qian. The soul of “Qingke” liquor from Tibet. Invited oral Presentation at ACS National Meeting and Expo, March 18-22, 2018, New Orleans, LA
 42. Michael C. Qian, Paul Hughes, Keith Caldwell. Flavor Chemistry of Spirits-An overview. Invited oral Presentation at ACS National Meeting and Expo, March 18-22, 2018, New Orleans, LA
 43. Fei He, YanPing Qian, YanZhang, MinWei Zhang, and Michael Qian. Extrusion on Aroma Compounds in Brown and Polished Rice. Poster at 15th Weurman Flavour Research Symposium. 18-22 September 2017, Graz University Technology, Austria.
 44. Fei He, YanPing Qian, Christina A. Mireles DeWitt, and Michael Qian. Aroma Active Compounds in Canned Tuna by Aroma Extract Dilution Analysis. Poster at 15th Weurman Flavour Research Symposium. 18-22 September 2017, Graz University Technology, Austria
 45. Fei He, Yanping Qian, and Michael Qian. Two-dimensional GC-MS/olfactometry to study chiral terpene alcohol aroma contribution and stability. Invited Oral Presentation at 254th American Chemical Society National Meeting and Expo, Aug. 20-24. 2017. Washington D.C.
 46. Fang Yuan and Michael C. Qian. Development of carotenoids and C13-norisoprenoids in *Vitis vinifera* L. Cv. Pinot noir grapes. Invited Oral Presentation at The First International Flavor and Fragrance Conference. May. 8-12. 2017
 47. DanNi Zhang, YanPing Qian and Michael Qian. Odor active compounds and their chiral compositions in ‘Bluecrop’ and ‘Elliot’ blueberry. Invited Oral Presentation at The First International Flavor and Fragrance Conference. May. 8-12. 2017. Cartagena, Columbia
 48. XiaoYu Wang, YanPing Qian, Elizabeth Tomasino, and Michael Qian. Sensory Evaluation and Non-targeted Volatile Profiling for Vine Stressed Induced Off-Flavor. Poster. Oregon Grape Day. April 6th. 2017 LeSells Stewart Center, Oregon State University.

49. XiaoXi Yuan, Fang Yuan, YanPing Qian, Krista Shellie, and Michael Qian. Effect of Regulated Deficit Irrigation Mallbec and Syrah Grape and Wine Volatiles. Poster. Oregon Grape Day. April 6th. 2017 LeSells Stewart Center, Oregon State University.
50. DanNi Zhang, YanPing Qian and Michael Qian. Odor active compounds and their chiral compositions in 'Bluecrop' and 'Elliot' blueberry. Oral Presentation at the 251th American Chemical Society National Meeting and Expo, Aug. 20-25. 2016. Philadelphia.
51. PengTao Zhao, YanPing Qian, and Michael Qian, Comparative Characteristic Analysis Of Merlot Wine by SPE and LLE. Presentation at 67th ASEV National Conference, June 27-30, 2016, Portola Hotel & Monterey Marriott, Monterey, California USA
52. Fei He, Yanping Qian, Fang Yuan, and Michael Qian. Enantiomeric analysis of volatile compounds in ready-to-drink tea beverages using multidimensional gas chromatography. Presentation at 250th American Chemical Society national Meeting and Expo, Aug. 16-20. 2015. Boston, MA.
53. Skillingstad, N., Zhou, Q., Qian, M.C., and Osborne, J.P. 2016. Formation of volatile sulfur compounds in Pinot noir wine pre and post-fermentation: Role of nitrogen composition and elemental sulfur. Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 29th-30th, Monterey, CA.
54. Fang Yuan, Fei He, Yanping Qian, Michael C. Qian. Flavor and Flavor Stability of Ready-to-Drink Lemon-Flavored Hard Tea. Pacifichem 2015, Dec. 15-20, Honolulu, Hawaii, 2015
55. Zhang Nan, Yao Lei, Michale C.Qian, Deng Yu, Feng Lin-ying. Anxiolytic-like effects of ylang-ylang essential oil and its major components in anxiety models in mice. Pacifichem 2015, Dec. 15-20, Honolulu, Hawaii, 2015
56. Ignacio Baselga, Javier Calzada, Eestela Perez Lago, Raquel Francisco-Álvarez, Gema Rodríguez-Tarduchy, Michael Qian, Cruz Santos. The influence of non-Saccharomyces yeast strains in Tempranillo wine's aroma. 2015 International Specialized Symposium on Yeasts. Perugia, Italy. 13/17-09-2015
57. Feng, S., Qian, Y., Ayres, I., and Qian, M. Aroma compounds in 'Centennial', 'Citra' and 'Nelson Sauvvin' hops and their stability in model systems Humulus meeting
58. Fei He, Yanping Qian, Michael Qian. Enantiomeric analysis of volatile chiral compounds in ready-to-drink tea beverages during storage using multidimensional gas chromatography. 2015 ACS 250th National Meeting and Exposition. Boston, Massachusetts, August 16-20, 2015.
59. Fang Yuan, Michael Qian. Influence of sunlight exposure on Pinot noir grape and wine volatile composition. 2015. ACS 250th National Meeting and Exposition. Boston, MA. August 16-20, 2015
60. Michael C. Qian, Krista Shellie. Impact of Water Deficit on Volatile Composition of Grapes and Wine. 2015. ACS 250th National Meeting and Exposition. Boston, MA August 16-20, 2015
61. Hui Feng, Fang Yuan, Patty Skinkis and Michael Qian. The Effect of Cluster Zone Leaf Removal on C13-norispreoids in Pinot Noir Grape and Wine. 2015. In *Vino Analytica Scientia (IX IVAS)*, July, Trento, Italy.
62. R. Paul Schreiner, Jungmin Lee, Patricia Skinkis, James Osborne, Michael Qian, Elizabeth Tomasino, Alejandra Navarrete, and Fang Yuan. Balancing vine nutrient

- status: Finding the ‘sweet spot’ for nitrogen, phosphorus and potassium supply in Pinot noir 2015. The 66th ASEV National Conference. Portland, OR
63. Fang Yuan, Patty Skinkis and Michael Qian. Carotenoid and C13-norisoprenoid Composition of Pinot Noir Grapes from Vines of Differing Vine Balance. 2015. 66th ASEV National Conference. Portland, OR.
 64. Fang Yuan, Patty Skinkis and Michael Qian. Pinot noir Wine Aroma Composition as a Result of Changes in Vine Balance. 2015. 66th ASEV National Conference. Portland, OR.
 65. Qin Zhou, James Osborne, Daniel Kraft, Michael C. Qian. The effect of juice YAN composition on formation of volatile compounds in a model system. American Society for Enology and Viticulture’s (ASEV) 66th Annual Meeting. Portland, Oregon, June 15-18, 2015
 66. Qin Zhou, Yanping Qian, Michael C. Qian. Analysis of volatile phenols in wine by ethylene glycol-polydimethylsiloxane (EG/PDMS) based stir bar sorptive extraction and gas chromatography-mass spectrometry. American Society for Enology and Viticulture’s (ASEV) 66th Annual Meeting. Portland, Oregon, June 15-18, 2015
 67. Kraft, D.N., Zhou, Q., Qian, M.C., and Osborne, J.P. 2015. Impact of elemental sulfur and nitrogen on volatile sulfur compound formation during and after alcoholic fermentation. Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 17th-18th, Portland, OR.
 68. Kraft, D.N., Zhou, Q., Qian, M.C., and Osborne, J.P. 2015. Impact of wine lees levels and composition on formation of volatile sulfur compounds during aging of Pinot noir wine. Proceedings of the American Society of Enology and Viticulture Annual Meeting, June 17th-18th, Portland, OR.
 69. Shi Feng, YanPing Qian, and Michael Qian. Key aroma compounds in ‘Centennial’, ‘Citra’, and ‘Nelson Sauvignon’ hop identified by aroma extract dilution analysis. Presentation in 2015 ASBC Annual meeting June 14-17, La Quinta, California
 70. Jia Zheng, Fang Yuan, Michael C. Qian. Simultaneous Quantification of Furaneol and Sotolon in Beer and Other Alcoholic Beverages by In-solution Derivatization-GC-MS Analysis. 2015 ASBC Annual meeting June 14-17, La Quinta, California
 71. Michael C. Qian, Yanping Qian, Fang Yuan, Shi Feng, Fei He, Advances in Flavor and Off-Flavor Analysis in Nutraceutical and Functional Foods. 2014 International Society of Nutraceutical and Functional Food, Oct. 14-17, 2014, Istanbul, Turkey.
 72. Tuba Karaarslan, Chad E. Finn, Michael C. Qian. Bioactive phytochemicals in highbush blueberries as influenced by harvest time. 2014 International Society of Nutraceutical and Functional Food, Oct. 14-17, 2014, Istanbul, Turkey.
 73. Shi Feng, YanPing Qian and Michael Qian. Aroma compounds in ‘Centennial’, ‘Citra’ and ‘Nelson Sauvignon’ hop varieties and (R/S)-isomeric ratio of linalool in hops and dry-hopped beer. Poster at 14th Weurman Flavour Research Symposium. 15-19 September 2014, Queens’ College Cambridge, UK
 74. Tuba Karaarslan, Yanping L. Qian, Brian Yorgey, Chad Finn, Michael C. Qian. Isomeric ratio of linalool and α -terpineol in high bush blueberry fruit. 2014. ACS 248th National Meeting and Exposition. August 10-14, San Francisco, CA
 75. Michael C. Qian; Fang Yuan. Viticultural practices affect β -damascenone in Pinot noir grapes and wines 2014. ACS 248th National Meeting and Exposition. August 10-14, San Francisco, CA

76. 247th ACS National Meeting & Exposition March 16-20, 2014, Dallas, Texas
77. Fang Yuan, Patty Skinkis, Michael Qian. Effect of Cluster Zone Leaf Removal on Carotenoid and Phenolic composition of Pinot Noir Grape. 2013 ACS 246th National Meeting and Exposition. Indianapolis, IN. September 8-12, 2013
78. Fang Yuan, Yanping Qian, Michael Qian. Effect of Vineyard Floor Management Regimes on Free Amino Acid and Phenolic Composition in Pinot noir Grape. 2013 ACS 246th National Meeting and Exposition. Indianapolis, IN. September 8-12, 2013
79. Michael Qian. Understanding Grape Maturity and Wine Flavor-A Flavormoics Approach, 2013, PNAS, Corvallis, OR
80. Fang Yuan and Michael C. Qian. Carotenoid and C13-Norisoprenoid Composition During Pinot Noir Grape Development 2013, PNAS, Corvallis, OR
81. Qin Zhou, James Osborne, Michael C. Qian. Impact of pre-fermentation cold maceration and yeast strains on volatile composition of Gewürztraminer wine. NORM 13, 68th ACS Northwest Regional Meeting. Corvallis, OR, July 21-24, 2013
82. Qin Zhou, James Osborne, Michael C. Qian. Behavior and activity of selected yeast species in hydrolyzing Pinot noir glycosides. NORM 13, 68th ACS Northwest Regional Meeting. Corvallis, OR, July 21-24, 2013
83. Shi Feng, Michael C. Qian. Determination and Comparison of the Most Odor-active Volatiles in Different Hop Varieties by Aroma Extract Dilution Analysis. NORM 13, 68th ACS Northwest Regional Meeting. Corvallis, OR, July 21-24, 2013
84. Shi Feng, Michael C. Qian. Aroma-active compounds in sour beer identified by gas chromatography/olfactometry-mass spectrometry. NORM 13, 68th ACS Northwest Regional Meeting. Corvallis, OR, July 21-24, 2013
85. Fang Yuan, Michael Qian. Identification of grape-derived key aroma compounds in Pinot Noir wine by Gas Chromatography/Olfactometry-Mass Spectrometry. NORM 13, 68th ACS Northwest Regional Meeting. Corvallis, OR, July 21-24, 2013.
86. Qin Zhou, James Osborne, Michael C. Qian. Impact of pre-fermentation cold maceration and yeast strains on volatile composition of Gewürztraminer wine. American Society for Enology and Viticulture's (ASEV) 64th Annual Meeting, Monterey, California, June 24-28, 2013
87. Qin Zhou, James Osborne, Michael C. Qian. Behavior and activity of selected yeast species in hydrolyzing Pinot noir glycosides. American Society for Enology and Viticulture's (ASEV) 64th Annual Meeting, Monterey, California, June 24-28, 2013
88. Michael C. Qian. Flavor chemistry of hop. 75th ASBC Annual Meeting. Tucson, Arizona, U.S.A. May 19-22, 2013
89. Michael C. Qian. Solventless sample preparation for beer flavor analysis. 75th ASBC Annual Meeting. Tucson, Arizona, U.S.A. May 19-22, 2013
90. Shi Feng, Michael C. Qian. Aroma-active compounds in sour beer identified by gas chromatography/olfactometry-mass spectrometry. 75th ASBC Annual Meeting. Tucson, Arizona, U.S.A. May 19-22, 2013
91. Qin Zhou, Yanping Qian, Michael C. Qian Analysis of volatile phenols in beer by EG-based stir bar sorptive extraction-gas chromatograph-mass spectrometry .75th ASBC Annual Meeting. Tucson, Arizona, U.S.A. May 19-22, 2013
92. Yan Zhang, Hui Feng, and Michael Qian. 3-Alkyl-2-methoxypyrazines as Key Aroma Compounds in Highbush Blueberry Fruits. 244th ACS National Conference, Philadelphia, PA. August 18-23, 2012.

93. Yanping L. Qian, Hui Feng, Michael C. Qian. Challenges of Ionic liquid column for beer and wine volatile analysis. 244th ACS National Conference, Philadelphia, PA. August 18-23, 2012.
94. Shuang Chen, Yan Xu and Michael Qian. Identification of Aroma Compounds in Chinese Rice Wine by Normal Phase Liquid Chromatography Fractionation Followed by Gas Chromatography-Olfactometry. 244th ACS National Conference, Philadelphia, PA. August 18-23, 2012.
95. Qian, Y. P. L., M. Qian. 2012. Hop Aroma Analysis in Beer Using Stir Bar Sorptive Extraction-GC-MS in both SCAN and SIM mode. World Brewing Congress 2012. July 28-August 01, 2012, Portland, Oregon.
96. Shellhammer, T. H., D. Sharp, Y.P. Qian, and M. Qian. Contributions to Hop Aroma in Beer from the Water-Soluble Fraction of Hops. World Brewing Congress 2012. July 28-August 01, 2012, Portland, Oregon.
97. Clawson, J., V. Algazzali, Y. P. Qian, M. Qian, and T. H. Shellhammer. Sensory Evaluation of Belgian and U.S. Red/Brown Sour Beer. World Brewing Congress 2012. July 28-August 01, 2012, Portland, Oregon.
98. Qin Zhou, Yanping Qian, Michael C. Qian. Matrix effect and practical considerations for accurate quantification of acetaldehyde and higher alcohols in beer using headspace GC-FID. World Brewing Congress, Portland, Oregon, U.S.A., July 28 – August 1, 2012.
99. Qin Zhou, Michael C. Qian. Stale Aldehyde Analysis by In-solution PFBHA Derivatization and SPME-GC-ECD. World Brewing Congress, Portland, Oregon, U.S.A., July 28 – August 1, 2012.
100. Hui Feng, Patty Skinkis, Michael C. Qian. Effect of Alleyway Cover Crop Management on Pinot Noir Wine Volatile Composition. 63rd ASEV National Conference. Portland, OR. June 18-23, 2012
101. Hui Feng, Fang Yuan, Patty Skinkis, Michael C. Qian. Effect of cluster zone leaf removal on grape sugar, acids, carotenoids and volatile composition. 63rd ASEV National Conference. Portland, OR. June 18-23, 2012
102. Harper Hall, Qin Zhou, Michael C. Qian and James Osborne. Isolation and identification of Non-Saccharomyces yeast with b-glucosidase activity and their impact on Pinot noir wine aroma American Society for Enology and Viticulture's (ASEV) 63th Annual Meeting, Portland, Oregon, June 18-22, 2012
103. Qin Zhou, Harper Hall, James Osborne, Michael C. Qian. Non-Saccharomyces yeast on Pinot noir wine volatile composition. American Society for Enology and Viticulture's (ASEV) 63th Annual Meeting, Portland, Oregon, June 18-22, 2012
104. Qin Zhou, Jim Peck, Rollin Soles, Michael C. Qian. Wine Closure on Stale Aldehyde Analyzed by In-solution PFBHA Derivatization and Solid Phase Microextraction-GC-ECD. American Society for Enology and Viticulture's (ASEV) 63th Annual Meeting, Portland, Oregon, June 18-22, 2012
105. Michael Qian, Juan He, Qin Zhou, Freddy Lemus, Jim Peck, Rollin Soles, "Comparison of screw cap and cork closure on oxygen permeability and flavour development during post-bottle aging" The XIII Weurman Flavour Research Symposium, Sept 27-30, 2011, Zaragoza, Spain

106. Hui Feng, Patty Skinkis, Michael C. Qian, Cover Crop Managements on Free and Bound Volatiles of Cv. Pinot Noir Grapes. The 62nd ASEV national Conference, June 20-24, 2011, Monterey, CA
107. Xiaofen Du, Paul Schreiner, and Michael C. Qian, Soil N, P, K Affect Volatile Composition of 'Pinot noir' Grape, The 62nd ASEV national Conference, June 20-24, 2011, Monterey, CA
108. Juan He, Qin Zhou, Freddie Lemus, Michael C. Qian, Jim Peck, Rollin Soles. Comparison of screw cap and cork closure on oxygen permeability and flavor development during post-bottle aging, The 62nd ASEV national Conference, June 20-24, 2011, Monterey, CA
109. Jianqiang Song, Michael C. Qian, Krista Shellie. Influence of Foliar Particle Film under Deficit Irrigation on Free and Bound Volatiles of Cv. Merlot (*Vitis vinifera* L.) Grapes. June 20-24, 2011, Monterey, CA
110. Jianqiang Song, Michael C. Qian, Richard Smart, Hua Wang, Bob Dambergs, Angela Sparrow. Effect of Ultraviolet and Visible radiation on volatile composition of Pinot Noir wine. June 20-24, 2011, Monterey, CA
111. Jianqiang Song, Michael C. Qian, Richard Smart, Hua Wang, Bob Dambergs, Angela Sparrow. Comparison of volatile compounds in Pinot Noir wines from different vine vigor zones. June 20-24, 2011, Monterey, CA
112. Michael C. Qian. EG-Silicone based SBSE-GC-MS on beer and wine flavor analysis. Flavor and Fragnance workshop. The 59th ASMS Conference On Mass Spectrometry, June 5 - 9, 2011. Denver, Colorado (invited)
113. Michael Qian, Muhammad Randhawa, Yanyun Zhao. Effect of hydrostatic pressure processing on volatile aroma compounds if blueberry during refrigerated storage. Pacifichem 2010, Dec. 2010
114. Qian, Michael C.; Fan, Wenlai; Xu, Yan. Aroma characterization of Chinese liquor: Yanghe Daqu, Wuliangye, Jiannanchun and Maotai. Abstracts of Papers, 240th ACS National Meeting, Boston, MA, United States, August 22-26, 2010 (2010), AGFD-197.
115. Qian, Michael C. A little twist for wine aroma. Abstracts of Papers, 240th ACS National Meeting, Boston, MA, United States, August 22-26, 2010 (2010), AGFD-171.
116. Qian, Michael C. Solventless sample preparation in flavor analysis. Abstracts of Papers, 239th ACS National Meeting, San Francisco, CA, United States, March 21-25, 2010 (2010)
117. Ou, Changrong, Qianqiang Song, Xiaofen Du, Krista Shellie, Carolyn Ross, Michael Qian. Effect of deficit irrigation and kaolin-based foliar reflectant particle film on aroma of cv. Merlot (*Vitis vinifera* L.). The 7th International Cool Climate Symposium. June 20-22, 2010, Seattle, Washington, USA
118. R. Paul Schreiner, Xiaofen Du, Michael Qian, and Jungmin Lee. Low N supply, but not low P or K supply, alters Pinot noir growth, yield, and berry aroma profiles. The 7th International Cool Climate Symposium. June 20-22, 2010, Seattle, Washington, USA
119. He, Juan; Peck, Jim; Soles, Rollin; Marin, Anna; Qian, Michael. Effect of wine closure oxygen permeability on volatile sulfur compounds in pinot noir and chardonnay wines during post-bottle aging. Abstracts of Papers, 239th ACS National Meeting, San Francisco, CA, United States, March 21-25, 2010 (2010), AGFD-271.

120. Ou, Changrong; Du, Xiaofen; He, Juan; Czarnecki, Jack; Qian, Michael. Contributions of sulfur compounds to truffle aroma. Abstracts of Papers, 238th ACS National Meeting, Washington, DC, United States, August 16-20, 2009 (2009), AGFD-211.
121. Qian, Michael. Volatile sulfur formation and dynamics in alcoholic beverage. Abstracts of Papers, 238th ACS National Meeting, Washington, DC, United States, August 16-20, 2009 (2009), AGFD-195.
122. Xiaofen Du and Michael Qian. 2010. Evaluation of solid phase extraction-direct microvial insert thermal desorption for volatile analysis in berry fruits. The 12th International Flavor Conference/4th George Charalambous Memorial Symposium, May 25-29, 2009. Skiathos, Greece.
123. Qian, Michael C. On the road of developing thornless blackberries with "Marion" flavor. Abstracts of Papers, 236th ACS National Meeting, Philadelphia, PA, August 17-21, 2008, AGFD-040
124. Zhao, Yanyun; Qian, Michael. Edible coatings for enhancing quality and health benefits of small fruits. Abstracts of Papers, 236th ACS National Meeting, Philadelphia, PA, August 17-21, 2008, AGFD-066.
125. Finn, Chad; Qian, Michael C. Qian. The Pacific Northwest is a world leader in berry production: The challenges of developing new cultivars to keep it thriving. Abstracts of Papers, 236th ACS National Meeting, Philadelphia, PA, August 17-21, 2008, AGFD-039.
126. Michael Qian. Development of Non-solvent flavor extraction and analysis. IFT Annual Meeting & Food Expo June 29 - July 1, 2008, New Orleans, LA
127. Xiaofen Du and Michael Qian. Direct aroma analysis in blackberry using Lichrolut-EN SPE and microvial insert large volume injection GC-MS. IFT Annual Meeting & Food Expo June 29 - July 1, 2008, New Orleans, LA
128. Xiaofen Du, Michael Qian. Investigation of aroma inheritability in 'Marion' blackberry pedigree using Lichrolut-EN SPE and SBSE gas chromatography-mass spectrometry. IFT Annual Meeting & Food Expo June 29 - July 1, 2008, New Orleans, LA
129. Xiaofen Du, Michael Qian. Aroma comparison of Marion and Black Diamond blackberries by quantitative instrumental analysis and aroma reconstitution. IFT Annual Meeting & Food Expo June 29 - July 1, 2008, New Orleans, LA
130. Xiaofen Du, Michael Qian. Aroma constituents in "Black Diamond" thornless blackberry IFT Annual Meeting & Food Expo June 29 - July 1, 2008, New Orleans, LA
131. Xue Zhang and Michael Qian. Wine closure on volatile sulfur and aroma development during post-bottle aging-the sixth month report. American Society for Enology and Viticulture's (ASEV) 59th Annual Meeting, Portland, Oregon, June 17 - 20, 2008
132. Xiaofen Du, Changrong Ou, Michael Qian. Distribution of Free and Bound Monoterpene Alcohols and Norisoprenoids in Pinot noir Grape Must and Skin. American Society for Enology and Viticulture's (ASEV) 59th Annual Meeting, Portland, Oregon, June 17- 20, 2008
133. Xiaofen Du and Michael Qian. Analysis of Aroma and Aroma Precursors in Pinot noir Grapes Using Stir Bar Sorptive Extraction - Gas Chromatography- Mass

- Spectrometry (SBSE-GC-MS). American Society for Enology and Viticulture's (ASEV) 59th Annual Meeting, Portland, Oregon, June 17 – 20, 2008
134. Xiaofen Du, Changrong Ou, Michael Qian. Comparison of Mild Enzymatic Hydrolysis and Acidic Hydrolysis on Monoterpenoid and Norisoprenoid Glycoconjugates in Pinot noir Grapes. American Society for Enology and Viticulture's (ASEV) 59th Annual Meeting, Portland, Oregon, June 17 – 20, 2008
 135. Shahina Naz, Xiaofen Du and Michael Qian, Aroma analysis in raspberry using LiChrolut EN SPE extraction and direct microvial insert thermal desorption GC-MS, 235th ACS National Meeting & Exposition, April 6-10, 2008, New Orleans, LA
 136. Qian, Michael C.; Vazquez-Landaverde, Pedro. Thermal generation of volatile off-aroma compounds under high hydrostatic pressure. Abstracts of Papers, 234th ACS National Meeting, Boston, MA, United States, August 19-23, 2007, AGFD-225.
 137. Michael Qian, Yu Fang, Krista Shellie, Impact of deficit irrigation on aroma composition of Merlot wine. The 58th ASEV Annual meeting. June 19-22, 2007, Reno, Nevada
 138. Qian, Michael; Burbank Helen Volatile sulfur development in raw and pasteurized milk cheese 5th NIZO Dairy Conference, prospects for flavour formation and perception, June 13-15, 2007, Papendal, The Netherlands
 139. Qian, Michael. Tackle the monster of sulfur off-flavor in beer and wine. 2007 Annual Brewers and Vintners Scientific Symposium on April 3, 2007 in Sonoma, CA (invited)
 140. Qian, Michael C.; Fang Yu. Developments of aroma and aroma precursor in Pinot Noir grapes and their contribution to wine aroma determined by stir bar sorptive extraction. Abstracts of Papers, 233rd ACS National Meeting, Chicago, IL, United States, March 25-29, 2007 AGFD-039.
 141. Issa Javisipour and Michael C. Qian. Off-flavor development in WPC during storage investigated by headspace solid-phase microextraction-gas chromatography. The 9th Annual Dairy Ingredients symposium and 3rd International Spray Dried Milk Conference, Feb 28, 2007, San Francisco, CA, USA
 142. Issa Javidipour and Michael C. Qian. 2006. Identification of off-flavor compounds in Whey protein concentrate using head space solid phase microextraction-gas chromatography-olfactometry-mass spectrometry. Annual meeting of ADSA, ASAS, Minneapolis, MN, July 9-13.
 143. Issa Javidipour and Michael C. Qian. 2006. Off-flavor development of whey protein concentrate during storage investigated by headspace solid-phase microextraction-gas chromatography. Annual meeting of ADSA, ASAS, Minneapolis, MN, July 9-13.
 144. Yu Fang, and M. Qian, C. (2006). Comparison of aroma compounds in Pinot noir wines with different grape maturity by stir bar sorptive extraction-gas chromatography-mass spectrometry. The 57th ASEV annual meeting, Sacramento, CA.
 145. Fang, Y. and M. Qian, C. (2006). Development of Aroma and aroma precursors in Pinot nor grapes by stir bar sorptive extraction-gas chromatography-mass spectrometry. The 57th Annual ASEV meeting, Sacramento, CA.
 146. Michael Qian, 2006 Twister Bar-GC-MS Technique to Study the Impact of Grape Maturity and Irrigation on Pinot noir Wine Aroma, ASEV Aroma Symposium (**invited**)

147. Yan Xu and Michael C. Qian, Identification of aroma compounds in apple cider by gas chromatography/olfactometry. IFT annual meeting, 039F-07. Orlando, Florida. June 24-28
148. Erning Yang, Yanyuan Zhao, Michael Qian. Aroma compounds in hardy kiwifruit determined by headspace SPME-GC-olfactometry IFT annual meeting, 039G-06. Orlando, Florida. June 24-28
149. Erning Yang, Connie L. Fisk, Yanyuan Zhao, Michael Qian. Effect of edible coating (Semperfresh™) on volatile compounds of heady kiwifruit during storage. IFT annual meeting, 039F-04. Orlando, Florida. June 24-28
150. Sarah Mahler, Michael Qian and Robert Martin. 2006. Effect of growing environments on sugar and acid development in transgenic Raspberry Bushy Dwarf Virus resistant 'Meeker' red raspberries IFT annual meeting, 039G-30. Orlando, Florida. June 24-28
151. Sarah Mahler, Michael Qian and Robert Martin. 2006. Quantitative analysis of red raspberry aroma by Stir Bar Sorptive Extraction IFT annual meeting, 039F-03. Orlando, Florida. June 24-28
152. Pedro Vazquez-Landaverde, J. A. Torres, Michael C. Qian. 2006. High pressure-moderate temperature processing may change lipid oxidation pathways as demonstrated in milk. IFT annual meeting, 020E-18. Orlando, Florida. June 24-28
153. Pedro Vazquez-Landaverde, J. A. Torres, Michael C. Qian. 2006. Formation of volatile sulfur compounds in milk under high pressure and moderate temperature. IFT annual meeting, 054B-31. Orlando, Florida. June 24-28
154. Sarah Mahler, Michael Qian and Robert R. Martin. Fruit quality of transgenic 'Meeker' raspberry with resistance to Raspberry bushy dwarf virus. The XXth International Symposium on Virus and Virus-like Diseases of Temperate Fruit Crops and XIth International Symposium on Small Fruit Virus Diseases, Antalya, Turkey May 22-26, 2006.
155. Spence, Amy; Yee, Jessica, Qian, Michael and Jimenez, Rafael. 2005. The concentration of polar MFGM lipids from buttermilk using supercritical carbon dioxide. Annual Joint Meeting of ADSA, ASAS, and CSAS, Cincinnati, OH, July 24-28.
156. Vazquez-Landaverde, P. A., G. Velazquez, J. A. Torres, and M. C. Qian. 2005. Quantitative determination of thermally derived volatile compounds in milk using solid-phase microextraction and gas chromatography. Paper 9511, Annual Joint Meeting of ADSA, ASAS, and CSAS, Cincinnati, OH, July 24-28.
157. Vazquez-Landaverde, P. A., G. Velazquez, J. A. Torres, and M. C. Qian. 2005. Quantification of volatile sulfur compounds in milk by solid-phase microextraction and gas chromatography coupled to pulsed-flame photometric detection. Paper 9518, Annual Joint Meeting of ADSA, ASAS, and CSAS, Cincinnati, OH, July 24-28
158. H. M. Burbank, M. C. QIAN. 2005. Quantification of volatile sulfur compounds in Cheddar cheeses of various age. 2005 IFT Annual Meeting, 31-10, July 15-20, New Orleans, Louisiana
159. V. Phongtonkulphanit, Y. Wang, M. C. Qian. 2005. Normal phase fractionation and GC/O analysis of 'Marion' blackberry aroma, 18C-12, 2005 IFT Annual Meeting, July 15-20, New Orleans, Louisiana

160. R. Jetli , E. Yang, S. Mahler, M. C. Qian. 2005. Color, sugar and organic acids profiles of strawberries grown in Oregon and California. 36E-19, 2005 IFT Annual Meeting, July 15-20, New Orleans, Louisiana
161. Qian, Michel C.; Fang, Yu. Volatile sulfur compounds in Oregon wines determined by solid phase microextraction-pulsed flame photometric detection. The 56th ASEV annual meeting, June 22-24, 2005 E16.
162. Fang, Yu. Qian, Michael C. Effect of irrigation, tillage and nitrogen supplementation in the vineyard on the formation of sulfur compounds in Pinot noir wine. The 56th ASEV annual meeting, June 22-24, 2005. SV3
163. Qian, Michael C.; Fan, Wenlai. Detection of 2-aminoacetophenone off-flavor in wine by solid phase microextraction and SIM GC-MS. The 56th ASEV annual meeting, June 22-24, 2005
164. Qian, Michael C.; Fang, Yu. 2005. Sensitive quantification of volatile sulfur compounds in wines by headspace SPME-GC-pulsed flame photometric detection. Abstracts of Papers, 229th ACS National Meeting, San Diego, CA, March 13-17, 2005, AGFD-191.
165. Qian, Michael C.; Fan, Wenlai. 2005. Aroma compounds in Chinese Yanghe Daqu liquor. Abstracts of Papers, 229th ACS National Meeting, San Diego, CA, March 13-17, 2005, AGFD-108.
166. Michael C. Qian and Robert Martin. 2004. Aroma evaluation of raspberry bushy dwarf virus resistant transgenic "Meeker" red raspberries. AGFD 17. The 228th ACS National Meeting, Philadelphia, PA, August 22-26, 2004
167. Michael C. Qian and Helen Burbank. 2004 Volatile sulfur compounds in Cheddar cheese determined by headspace SPME-PFPD AGFD 153, The 228th ACS National Meeting, Philadelphia, PA, August 22-26, 2004
168. Y. Wang, M. C. Qian, C. E. Finn .2004. Organic acid profile of blackberry cultivars grown in Northwest Pacific region and their comparison with advanced thornless selections. 49E-7, 2004 IFT Annual Meeting, July 12-16 - Las Vegas, NV
169. M. C. Qian, Y. Wang, and C. E. Finn. 2004. Impact of growing environment on 'Chickasaw' blackberry aroma evaluated by aroma extract dilution analysis. 49E-8, 2004 IFT Annual Meeting, July 12-16 - Las Vegas, NV
170. Y. Wang, M. C. Qian, C. E. Finn. 2004. Seasonal variation of volatile composition of 'Marion' and 'Thornless Evergreen' blackberries and their contribution to the aroma. 49E-9, 2004 IFT Annual Meeting, July 12-16 - Las Vegas, NV
171. M. C. Qian, K. Klesk, R. R. Martin. 2004. Volatile compound evaluation of raspberry bushy dwarf virus resistant transgenic 'Meeker' red raspberries. 110-2, 2004 IFT Annual Meeting, July 12-16 - Las Vegas, NV
172. Y. Fang and M. C. Qian. 2004. Aroma extract dilution analysis of Oregon Pinot noir wine, 114B-28, 2004 IFT Annual Meeting, July 12-16 - Las Vegas, NV
173. Fang Yu, Michael Qian. 2004. The development and flavor /flavor precursor in Pinot noir grapes. SE 10, 2004 ASEV annual meeting, June 30-July 2, San Diego, CA
174. Fang Yu, Michael Qian. 2004. Pinot noir wine aroma analysis by sequential ion exchange and normal phase chromatography-gas chromatography/olfactometry. SE 11, 2004 ASEV annual meeting, June 30-July 2, San Diego, CA
175. Helen Burbank, Fang Yu, Barney Watson and Michael Qian. 2004. Volatile sulfur analysis of wines by headspace solid phase micro-extraction/gas chromatography-

- pulsed flame photometric detector technique. E 12, 2004 ASEV annual meeting, June 30-July 2, San Diego, CA
176. Michael Qian. Flavor chemistry of dairy products. 2004. The 6th Symposium on advances in dairy product technology-concentrated and dried dairy ingredients. March 1-2, 2004
 177. Fang Y. and M. Qian. Analysis of flavor and flavor precursors in Pinot noir grape fruit by purge-trap gas chromatography/olfactometry-mass spectroscopy. 2003 IFT annual meeting, abstract 45C-2. Chicago, IL. July 12-16, 2003
 178. Klesk, K. and M. Qian. Aroma extract dilution analysis of 'Marion' and 'Evergreen' blackberries. 2003 IFT annual meeting, abstract 86-4. Chicago, IL. July 12-16, 2003
 179. Mahajan, S., M. Qian and L. Goddik. Identification of aroma compounds in whey powder, Abstract T219, American Dairy Scientists Association Annual meeting, June 22-26, 2003, Phoenix, AZ.
 180. Klesk, K. and M. Qian 2002. Aroma Comparison of Marion (*Rubus* spp. *hyb*) and Evergreen (*R. laciniatus* L.) Blackberries by Dynamic Headspace/OSME Technique. 2002 IFT annual meeting book of abstracts.
 181. Qian, M. and G. Reineccius 2002. Characterization of Parmigiano Reggiano cheese aroma. 2002 IFT annual meeting book of abstracts, Anaheim, CA, USA
 182. Michael Qian, Scott Bloomer and Cara Nelson. 2001. Contribution of Free Fatty Acids to the aroma of various cheeses. 92nd AOCS Annual Meeting & Expo. May 13-16, 2001, Minneapolis, Minnesota
 183. Cara Nelson, Scott Bloomer and Michael Qian. 2001. Free fatty acid production by enzyme. 92nd AOCS Annual Meeting & Expo. May 13-16, Minneapolis, Minnesota
 184. Michael Qian, Scott Bloomer and Cara Nelson. 2001. Importance of methyl ketones to Blue cheese flavor and their biological generation. 92nd AOCS Annual Meeting & Expo. May 13-16, Minneapolis, Minnesota
 185. Importance of Free Fatty Acids in Parmesan cheese. 2000. Michael Qian and Gary Reineccius, ACS 220th National meeting, Flavor Chemistry of Heteroatomic Compounds. Washington, D.C. Aug. 20-24