

## **Curriculum Vitae**

Family Name: Ni Given Name: Qianlin Nationality: Chinese Date of birth: 10/10/1990

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## **Education:**

- PhD student in Animal and Food Science (2017-)
- Master student in Animal Breeding and Embryo Engineering (2013-2016)
- Bachelor student in Animal Science (2009-2013)

### Research areas:

- Food Science and Technology
- Genetics

# PhD project:

Volatile organic compounds (VOCs) are important substances that determine the distinct flavors of beef, and they are influenced by beef quality (traits) such as fatty acid profile, conformation, PH, shear force and so on. It is well known that several studies have focused on the genetic parameters of beef quality and relationship between beef traits and gene information, but no one has studied the relationship between VOCs, beef quality and individual gene information (SNPs).

Genetic studies require large number of animals be studied and the knowledge of pedigree information and animal's genotypes or markers. This is the first time: 1)to compare the flavor profile of raw meat and of meat cooked with different methods; 2)to study the VOCs profile from raw and cooked meat of many individual young bulls and how they are affected by farming systems and feeding regimes; 3) to infer genetic parameters (heritability and genetic correlations with meat quality traits) of the profile of volatile compounds in beef by direct-injection Proton Transfer Reaction – Time of Flight - Mass Spectrometry (PTR-ToF-MS); 4) to use a genome-wide association study to analyze the relationship between beef flavor and SNPs and evaluated the accuracy of genomic prediction. The final objective of the thesis is to analyze the possibility for a genetic improvement of the beef flavor and of its sensory properties.

## Supervisor:

Professor Giovanni Bittante

### **Publications:**

https://scholar.google.com/citations?user=m4TS5AUAAAAJ&hl=en&authuser=1