

Xiaodong Shi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10076052/publications.pdf>

Version: 2024-02-01

10
papers

208
citations

1684188

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h-index

1588992

8
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10
all docs

10
docs citations

10
times ranked

196
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative Mitochondrial Genome Analysis of Two Ectomycorrhizal Fungi (Rhizopogon) Reveals Dynamic Changes of Intron and Phylogenetic Relationships of the Subphylum Agaricomycotina. International Journal of Molecular Sciences, 2019, 20, 5167.	4.1	65
2	Quantitative N-glycoproteomic analyses provide insights into the effects of thermal processes on egg white functional properties. Food Chemistry, 2021, 342, 128252.	8.2	57
3	Comparative mitogenome analysis of two ectomycorrhizal fungi (Paxillus) reveals gene rearrangement, intron dynamics, and phylogeny of basidiomycetes. IMA Fungus, 2020, 11, 12.	3.8	36
4	Transcriptome profiling identifies transcription factors and key homologs involved in seed dormancy and germination regulation of Chenopodium quinoa. Plant Physiology and Biochemistry, 2020, 151, 443-456.	5.8	22
5	Investigation into the underlying regulatory mechanisms shaping inflorescence architecture in Chenopodium quinoa. BMC Genomics, 2019, 20, 658.	2.8	16
6	Research progress of human AP endonuclease 1: structure, catalytic mechanism and inhibitors. Current Protein and Peptide Science, 2022, 23, .	1.4	5
7	Allosteric and transport modulation of human concentrative nucleoside transporter 3 at the atomic scale. Physical Chemistry Chemical Physics, 2021, 23, 25401-25413.	2.8	4
8	A promising strategy for increasing phosphorescent quantum yield: The ligand 10â€cyclic chelate of the tetradentate Pt(II) complex. Applied Organometallic Chemistry, 2022, 36, .	3.5	1
9	Effect of Astragalus membranaceus Root on the Serum Metabolome of Preweaning Dairy Calves. Agriculture (Switzerland), 2022, 12, 744.	3.1	1
10	Comprehensive characterization in different types of tartary buckwheat tea based on intelligent sensory technology. Food Science and Technology, 0, 42, .	1.7	1