

# Xiaohong Kou

## List of Publications by Year in descending order

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Version: 2024-02-01

60  
papers

1,794  
citations

304743

22  
h-index

289244

40  
g-index

61  
all docs

61  
docs citations

61  
times ranked

2120  
citing authors

#	ARTICLE	IF	CITATIONS
1	Engineering nanomaterials-based biosensors for food safety detection. <i>Biosensors and Bioelectronics</i> , 2018, 106, 122-128.	10.1	253
2	Recent advances in aflatoxin B1 detection based on nanotechnology and nanomaterials-A review. <i>Analytica Chimica Acta</i> , 2019, 1069, 1-27.	5.4	149
3	<i>Arabidopsis AtNAP regulates fruit senescence. Journal of Experimental Botany</i> , 2012, 63, 6139-6147.	4.8	109
4	Effect of abscisic acid (ABA) and chitosan/nano-silica/sodium alginate composite film on the color development and quality of postharvest Chinese winter jujube ( <i>Zizyphus jujuba</i> Mill. cv. Dongzao). <i>Food Chemistry</i> , 2019, 270, 385-394.	8.2	103
5	Quantitative assessment of bioactive compounds and the antioxidant activity of 15 jujube cultivars. <i>Food Chemistry</i> , 2015, 173, 1037-1044.	8.2	96
6	NAC transcription factors play an important role in ethylene biosynthesis, reception and signaling of tomato fruit ripening. <i>Molecular Genetics and Genomics</i> , 2016, 291, 1205-1217.	2.1	73
7	A Fluorescent Biofunctional DNA Hydrogel Prepared by Enzymatic Polymerization. <i>Advanced Healthcare Materials</i> , 2018, 7, 1700998.	7.6	65
8	Preservation of Ginkgo biloba seeds by coating with chitosan/nano-TiO <sub>2</sub> and chitosan/nano-SiO <sub>2</sub> films. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 917-925.	7.5	64
9	Different regulatory mechanisms of plant hormones in the ripening of climacteric and non-climacteric fruits: a review. <i>Plant Molecular Biology</i> , 2021, 107, 477-497.	3.9	62
10	Effects of CaCl <sub>2</sub> dipping and pullulan coating on the development of brown spot on "Huangguan"™ pears during cold storage. <i>Postharvest Biology and Technology</i> , 2015, 99, 63-72.	6.0	58
11	The interplay between ABA/ethylene and NAC TFs in tomato fruit ripening: a review. <i>Plant Molecular Biology</i> , 2021, 106, 223-238.	3.9	57
12	Molecular Characterization and Expression Analysis of NAC Family Transcription Factors in Tomato. <i>Plant Molecular Biology Reporter</i> , 2014, 32, 501-516.	1.8	46
13	Edible Oil Production From Microalgae: A Review. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700428.	1.5	41
14	SNAC4 and SNAC9 transcription factors show contrasting effects on tomato carotenoids biosynthesis and softening. <i>Postharvest Biology and Technology</i> , 2018, 144, 9-19.	6.0	41
15	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by <i>Botrytis cinerea</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4272-4281.	3.5	41
16	Potential Lipid-Lowering Mechanisms of Biochanin A. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3842-3850.	5.2	35
17	Effects of Exogenous Trehalose on the Metabolism of Sugar and Abscisic Acid in Tomato Seedlings Under Salt Stress. <i>Transactions of Tianjin University</i> , 2019, 25, 451-471.	6.4	34
18	Auxin Response Factors Are Ubiquitous in Plant Growth and Development, and Involved in Crosstalk between Plant Hormones: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1360.	2.5	30

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19	Nutritional constituent and health benefits of chickpea ( <i>Cicer arietinum</i> L.): A review. <i>Food Research International</i> , 2021, 150, 110790.	6.2	29
20	NAC transcription factors SNAC4 and SNAC9 synergistically regulate tomato fruit ripening by affecting expression of genes involved in ethylene and abscisic acid metabolism and signal transduction. <i>Postharvest Biology and Technology</i> , 2021, 178, 111555.	6.0	27
21	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021, 357, 129747.	8.2	26
22	Effects of Processing and Storage Preservation Technologies on Nutritional Quality and Biological Activities of Edible Fungi: A Review. <i>Journal of Food Process Engineering</i> , 2017, 40, e12437.	2.9	25
23	Investigation on the biological activity of anthocyanins and polyphenols in blueberry. <i>Journal of Food Science</i> , 2021, 86, 614-627.	3.1	25
24	Lipid metabolism potential and mechanism of CPe-III from chickpea ( <i>Cicer arietinum</i> L.). <i>Food Research International</i> , 2018, 104, 126-133.	6.2	23
25	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. <i>Food Chemistry</i> , 2019, 298, 125019.	8.2	21
26	Antioxidant and antitumor effects and immunomodulatory activities of crude and purified polyphenol extract from blueberries. <i>Frontiers of Chemical Science and Engineering</i> , 2016, 10, 108-119.	4.4	19
27	Physiological and metabolic analysis of winter jujube after postharvest treatment with calcium chloride and a composite film. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 703-717.	3.5	18
28	Effects of Edible Coatings on Quality and Antioxidant Activity of <i>Zizyphus Jujuba</i> Miller cv. Dongzao During Storage. <i>Transactions of Tianjin University</i> , 2017, 23, 51-61.	6.4	16
29	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against <i>Botrytis cinerea</i> in Postharvest Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13632-13640.	5.2	16
30	Preparation of $\hat{\pm}$ -Linolenic-Acid-Loaded Water-in-Oil-in-Water Microemulsion and Its Potential as a Fluorescent Delivery Carrier with a Free Label. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13020-13030.	5.2	15
31	Amelioration of PM <sub>2.5</sub> -induced lung toxicity in rats by nutritional supplementation with biochanin A. <i>Ecotoxicology and Environmental Safety</i> , 2020, 202, 110878.	6.0	15
32	Biochanin A alleviates oxidative damage caused by the urban particulate matter. <i>Food and Function</i> , 2021, 12, 1958-1972.	4.6	12
33	Propyl Gallate Treatment Improves the Postharvest Quality of Winter Jujube ( <i>Zizyphus jujuba</i> Mill. cv.) Tj ETQq1 1 0.784314 rgBT /Over 237.	4.3	12
34	Effects of nonthermal preservation technologies on antioxidant activity of fruits and vegetables: A review. <i>Food Science and Technology International</i> , 2016, 22, 440-458.	2.2	11
35	iTRAQ based proteomic analysis of PM <sub>2.5</sub> induced lung damage. <i>RSC Advances</i> , 2019, 9, 11707-11717.	3.6	11
36	A tolerant lactic acid bacteria, <i>Lactobacillus paracasei</i> , and its immunoregulatory function. <i>Canadian Journal of Microbiology</i> , 2014, 60, 729-736.	1.7	10

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37	Biochanin A protects against PM <sub>2.5</sub> -induced acute pulmonary cell injury by interacting with the target protein MEK5. <i>Food and Function</i> , 2019, 10, 7188-7203.	4.6	9
38	Investigation on the mechanisms of biochanin A alleviate PM10-induced acute pulmonary cell injury. <i>Ecotoxicology and Environmental Safety</i> , 2021, 228, 112953.	6.0	8
39	Effects of ripening, 1- $\epsilon$ -methylcyclopropene and ultra-high-pressure pasteurisation on the change of volatiles in Chinese pear cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 177-183.	3.5	7
40	Antitumor and Immunomodulatory Activity of <i>Leurotus eryngii</i> Extract. <i>Journal of Food Biochemistry</i> , 2015, 39, 19-27.	2.9	7
41	Biochanin A and CPe-III Peptide Improved Hepatic Inflammation by Regulating the Hepatic Lipid Metabolic Pathways in Diet-Induced Obese Mice. <i>Transactions of Tianjin University</i> , 2018, 24, 234-243.	6.4	7
42	Review Research Progress in Detection Technology of Polycyclic Aromatic Hydrocarbons. <i>Journal of the Electrochemical Society</i> , 2021, 168, 057528.	2.9	7
43	Investigating Interaction Between Biochanin A and Human Serum Albumin by Multi-spectroscopic and Molecular Simulation Methods. <i>Transactions of Tianjin University</i> , 2017, 23, 325-333.	6.4	6
44	Research advancement and commercialization of microalgae edible oil: a review. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5763-5774.	3.5	6
45	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2699-2709.	3.2	6
46	Characterization of Climacteric and Non-Climacteric Fruit Ripening. <i>Methods in Molecular Biology</i> , 2018, 1744, 89-102.	0.9	5
47	Gene Expression and Activity of Enzymes Involved in Sugar Metabolism and Accumulation During "Huangguan" and "Yali" Pear Fruit Development. <i>Transactions of Tianjin University</i> , 2018, 24, 101-110.	6.4	5
48	Effect of Ginkgo biloba seed exopleura extract and chitosan coating on the postharvest quality of ginkgo seed. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3124-3133.	3.5	5
49	Divergent functions of SNAC4 and possible mechanisms for tomato adaptation to abiotic stresses. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 11-24.	1.9	4
50	Selection and mechanism exploration for salt-tolerant genes in tomato. <i>Journal of Horticultural Science and Biotechnology</i> , 2019, 94, 171-183.	1.9	4
51	Toxicology of respiratory system: Profiling chemicals in PM10 for molecular targets and adverse outcomes. <i>Environment International</i> , 2022, 159, 107040.	10.0	4
52	CPe-III-S Metabolism in Vitro and in Vivo and Molecular Simulation of Its Metabolites Using a p53-R273H Mutant. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7095-7103.	5.2	3
53	Changes in Sugar Metabolism and Fruit Quality of Different Pear Cultivars During Cold Storage. <i>Transactions of Tianjin University</i> , 2019, 25, 389-399.	6.4	3
54	Transcriptome Profiling of Abscisic Acid-Related Pathways in SNAC4/9-Silenced Tomato Fruits. <i>Transactions of Tianjin University</i> , 2020, 27, 473.	6.4	3

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55	Identification and Evaluation of Bioactivity of Compounds from the Mushroom <i>Pleurotus nebrodensis</i> (Agaricomycetes) against Breast Cancer. <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 839-848.	1.5	3
56	Mechanism of biochanin A alleviating PM <sub>2.5</sub> -induced oxidative damage based on an XRCC1 knockout BEAS-2B cell model. <i>Food and Function</i> , 2022, 13, 5102-5114.	4.6	1
57	Age-dependent alteration in metabolism of vitamin B <sub>6</sub> , neurotransmitters, and amino acids after 4-week methylpyridoxine administration in rats. <i>Journal of Food Science</i> , 2022, 87, 466-480.	3.1	1
58	Structure Identification and Evaluation of Chemical Components from the Flos Sophorae Immaturus for Inhibitory Effects against HepG2. <i>Current Topics in Nutraceutical Research</i> , 2021, 19, 452-457.	0.1	0
59	Research Advancement of Natural Active Components in Alleviating Lung Damage Induced by PM2.5. <i>Food Reviews International</i> , 0, , 1-21.	8.4	0
60	Antioxidant Activities of Yinchenhao ( <i>Artemisiae Capillaris</i> ) Leaves. <i>Current Topics in Nutraceutical Research</i> , 2020, 18, 386-391.	0.1	0