

# Xiaohong Kou

## List of Publications by Year in descending order

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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	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
2	Toxicology of respiratory system: Profiling chemicals in PM10 for molecular targets and adverse outcomes. <i>Environment International</i> , 2022, 159, 107040.	10.0	4
3	Propyl Gallate Treatment Improves the Postharvest Quality of Winter Jujube ( <i>Zizyphus jujuba</i> Mill. cv.) Tj ETQq1 1 0.784314 rgBT /Ove 237.	4.3	12
4	Mechanism of biochanin A alleviating PM <sub>2.5</sub> -induced oxidative damage based on an <i>XRCC1</i> knockout BEAS-2B cell model. <i>Food and Function</i> , 2022, 13, 5102-5114.	4.6	1
5	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
6	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
7	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
8	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
9	Biochanin A alleviates oxidative damage caused by the urban particulate matter. <i>Food and Function</i> , 2021, 12, 1958-1972.	4.6	12
10	Investigation on the biological activity of anthocyanins and polyphenols in blueberry. <i>Journal of Food Science</i> , 2021, 86, 614-627.	3.1	25
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	Review Research Progress in Detection Technology of Polycyclic Aromatic Hydrocarbons. <i>Journal of the Electrochemical Society</i> , 2021, 168, 057528.	2.9	7
13	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
14	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
15	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021, 357, 129747.	8.2	26
16	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
17	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
18	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

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19	Transcriptome Profiling of Abscisic Acid-Related Pathways in SNAC4/9-Silenced Tomato Fruits. Transactions of Tianjin University, 2020, 27, 473.	6.4	3
20	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against <i>Botrytis cinerea</i> in Postharvest Blueberries. Journal of Agricultural and Food Chemistry, 2020, 68, 13632-13640.	5.2	16
21	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by <i>Botrytis cinerea</i> . Journal of the Science of Food and Agriculture, 2020, 100, 4272-4281.	3.5	41
22	Amelioration of PM2.5-induced lung toxicity in rats by nutritional supplementation with biochanin A. Ecotoxicology and Environmental Safety, 2020, 202, 110878.	6.0	15
23	Antioxidant Activities of Yinchenhao ( <i>Artemisiae Capillaris</i> ) Leaves. Current Topics in Nutraceutical Research, 2020, 18, 386-391.	0.1	0
24	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). Food Chemistry, 2019, 270, 385-394.	8.2	103
25	Selection and mechanism exploration for salt-tolerant genes in tomato. Journal of Horticultural Science and Biotechnology, 2019, 94, 171-183.	1.9	4
26	Effects of Exogenous Trehalose on the Metabolism of Sugar and Abscisic Acid in Tomato Seedlings Under Salt Stress. Transactions of Tianjin University, 2019, 25, 451-471.	6.4	34
27	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. Food Chemistry, 2019, 298, 125019.	8.2	21
28	Recent advances in aflatoxin B1 detection based on nanotechnology and nanomaterials-A review. Analytica Chimica Acta, 2019, 1069, 1-27.	5.4	149
29	Changes in Sugar Metabolism and Fruit Quality of Different Pear Cultivars During Cold Storage. Transactions of Tianjin University, 2019, 25, 389-399.	6.4	3
30	iTRAQ based proteomic analysis of PM <sub>2.5</sub> induced lung damage. RSC Advances, 2019, 9, 11707-11717.	3.6	11
31	Biochanin A protects against PM <sub>2.5</sub> -induced acute pulmonary cell injury by interacting with the target protein MEK5. Food and Function, 2019, 10, 7188-7203.	4.6	9
32	Preservation of Ginkgo biloba seeds by coating with chitosan/nano-TiO <sub>2</sub> and chitosan/nano-SiO <sub>2</sub> films. International Journal of Biological Macromolecules, 2019, 126, 917-925.	7.5	64
33	Effect of Ginkgo biloba seed exopleura extract and chitosan coating on the postharvest quality of ginkgo seed. Journal of the Science of Food and Agriculture, 2019, 99, 3124-3133.	3.5	5
34	Edible Oil Production From Microalgae: A Review. European Journal of Lipid Science and Technology, 2018, 120, 1700428.	1.5	41
35	Biochanin A and CPe-III Peptide Improved Hepatic Inflammation by Regulating the Hepatic Lipid Metabolic Pathways in Diet-Induced Obese Mice. Transactions of Tianjin University, 2018, 24, 234-243.	6.4	7
36	Engineering nanomaterials-based biosensors for food safety detection. Biosensors and Bioelectronics, 2018, 106, 122-128.	10.1	253

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37	Characterization of Climacteric and Non-Climacteric Fruit Ripening. <i>Methods in Molecular Biology</i> , 2018, 1744, 89-102.	0.9	5
38	A Fluorescent Biofunctional DNA Hydrogel Prepared by Enzymatic Polymerization. <i>Advanced Healthcare Materials</i> , 2018, 7, 1700998.	7.6	65
39	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
40	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
41	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
42	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
43	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
44	Potential Lipid-Lowering Mechanisms of Biochanin A. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3842-3850.	5.2	35
45	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
46	Divergent functions of <i>SNAC4</i> and possible mechanisms for tomato adaptation to abiotic stresses. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 11-24.	1.9	4
47	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
48	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
49	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
50	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
51	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
52	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
53	Antitumor and Immunomodulatory Activity of <i>Pleurotus eryngii</i> Extract. <i>Journal of Food Biochemistry</i> , 2015, 39, 19-27.	2.9	7
54	Quantitative assessment of bioactive compounds and the antioxidant activity of 15 jujube cultivars. <i>Food Chemistry</i> , 2015, 173, 1037-1044.	8.2	96

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55	Effects of CaCl <sub>2</sub> dipping and pullulan coating on the development of brown spot on "Huangguan" <sup>TM</sup> pears during cold storage. <i>Postharvest Biology and Technology</i> , 2015, 99, 63-72.	6.0	58
56	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
57	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
58	Arabidopsis AtNAP regulates fruit senescence. <i>Journal of Experimental Botany</i> , 2012, 63, 6139-6147.	4.8	109
59	Effects of ripening, 1- $\alpha$ -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
60	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