Kunsong Chen

List of Publications by Year
in descending order

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100	4,923	87888	110387
papers	citations	38 h-index	64 g-index

102	102	102	4377
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	High-resolution spatiotemporal transcriptome mapping of tomato fruit development and ripening. Nature Communications, 2018, 9, 364.	12.8	255
2	Chilling-induced tomato flavor loss is associated with altered volatile synthesis and transient changes in DNA methylation. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, 12580-12585.	7.1	208
3	Global increase in DNA methylation during orange fruit development and ripening. Proceedings of the National Academy of Sciences of the United States of America, 2019, 116, 1430-1436.	7.1	190
4	Expression of Genes Associated with Aroma Formation Derived from the Fatty Acid Pathway during Peach Fruit Ripening. Journal of Agricultural and Food Chemistry, 2010, 58, 6157-6165.	5.2	184
5	Differential expression within the LOX gene family in ripening kiwifruit. Journal of Experimental Botany, 2006, 57, 3825-3836.	4.8	161
6	Transcription factor CitERF71 activates the terpene synthase gene CitTPS16 involved in the synthesis of E-geraniol in sweet orange fruit. Journal of Experimental Botany, 2017, 68, 4929-4938.	4.8	161
7	Downregulation of RdDM during strawberry fruit ripening. Genome Biology, 2018, 19, 212.	8.8	147
8	Effect of Non-Thermal Plasma-Activated Water on Fruit Decay and Quality in Postharvest Chinese Bayberries. Food and Bioprocess Technology, 2016, 9, 1825-1834.	4.7	142
9	A critical evaluation of the role of ethylene and <scp>MADS</scp> transcription factors in the network controlling fleshy fruit ripening. New Phytologist, 2019, 221, 1724-1741.	7.3	126
10	Regulatory Mechanisms of Textural Changes in Ripening Fruits. Critical Reviews in Plant Sciences, 2010, 29, 222-243.	5.7	120
11	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. Postharvest Biology and Technology, 2006, 41, 252-259.	6.0	112
12	Transcriptome and metabolome analyses of sugar and organic acid metabolism in Ponkan (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.2	105
13	Bioactive components and antioxidant capacity of Chinese bayberry (Myrica rubra Sieb. and Zucc.) fruit in relation to fruit maturity and postharvest storage. European Food Research and Technology, 2008, 227, 1091-1097.	3.3	101
14	Integrative analyses of metabolome and genomeâ€wide transcriptome reveal the regulatory network governing flavor formation in kiwifruit (Actinidia chinensis). New Phytologist, 2022, 233, 373-389.	7.3	100
15	Three AP2/ERF family members modulate flavonoid synthesis by regulating type IV chalcone isomerase in citrus. Plant Biotechnology Journal, 2021, 19, 671-688.	8.3	99
16	Roles of RIN and ethylene in tomato fruit ripening and ripeningâ€associated traits. New Phytologist, 2020, 226, 460-475.	7.3	98
17	Molecular and Hormonal Mechanisms Regulating Fleshy Fruit Ripening. Cells, 2021, 10, 1136.	4.1	96
18	UVâ€B irradiation differentially regulates terpene synthases and terpene content of peach. Plant, Cell and Environment, 2017, 40, 2261-2275.	5.7	95

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19	Identification of Proanthocyanidins from Litchi (Litchi chinensis Sonn.) Pulp by LC-ESI-Q-TOF-MS and Their Antioxidant Activity. PLoS ONE, 2015, 10, e0120480.	2.5	93
20	Phenolic Composition and Antioxidant Properties of Different Peach [Prunus persica (L.) Batsch] Cultivars in China. International Journal of Molecular Sciences, 2015, 16, 5762-5778.	4.1	85
21	The strawberry transcription factor FaRAV1 positively regulates anthocyanin accumulation by activation of FaMYB10 and anthocyanin pathway genes. Plant Biotechnology Journal, 2020, 18, 2267-2279.	8.3	82
22	Genome-Wide Identification, Expression Patterns, and Functional Analysis of UDP Glycosyltransferase Family in Peach (Prunus persica L. Batsch). Frontiers in Plant Science, 2017, 8, 389.	3.6	76
23	Involvement of multiple phytoene synthase genes in tissue- and cultivar-specific accumulation of carotenoids in loquat. Journal of Experimental Botany, 2013, 65, 4679-4689.	4.8	75
24	Acetylsalicylic acid alleviates chilling injury of postharvest loquat (Eriobotrya japonica Lindl.) fruit. European Food Research and Technology, 2006, 223, 533-539.	3.3	73
25	Systemic induction of photosynthesis via illumination of the shoot apex is mediated by phytochrome B. Plant Physiology, 2016, 172, pp.01202.2016.	4.8	73
26	An ETHYLENE RESPONSE FACTOR-MYB Transcription Complex Regulates Furaneol Biosynthesis by Activating QUINONE OXIDOREDUCTASE Expression in Strawberry. Plant Physiology, 2018, 178, 189-201.	4.8	70
27	Physicochemical characterisation of four cherry species (Prunus spp.) grown in China. Food Chemistry, 2015, 173, 855-863.	8.2	66
28	The MrWD40-1 Gene of Chinese Bayberry (Myrica rubra) Interacts with MYB and bHLH to Enhance Anthocyanin Accumulation. Plant Molecular Biology Reporter, 2013, 31, 1474-1484.	1.8	65
29	Transcriptional and epigenetic analysis reveals that NAC transcription factors regulate fruit flavor ester biosynthesis. Plant Journal, 2021, 106, 785-800.	5.7	65
30	A NAC transcription factor, EjNAC1 , affects lignification of loquat fruit by regulating lignin. Postharvest Biology and Technology, 2015, 102, 25-31.	6.0	64
31	UDP-glucosyltransferase PpUGT85A2 controls volatile glycosylation in peach. Journal of Experimental Botany, 2019, 70, 925-936.	4.8	59
32	CmMYB#7, an R3 MYB transcription factor, acts as a negative regulator of anthocyanin biosynthesis in chrysanthemum. Journal of Experimental Botany, 2019, 70, 3111-3123.	4.8	55
33	ETHYLENE RESPONSE FACTOR39â€“MYB8 complex regulates low-temperature-induced lignification of loquat fruit. Journal of Experimental Botany, 2020, 71, 3172-3184.	4.8	54
34	Phytochemical Characterization of Chinese Bayberry (Myrica rubra Sieb. et Zucc.) of 17 Cultivars and Their Antioxidant Properties. International Journal of Molecular Sciences, 2015, 16, 12467-12481.	4.1	52
35	Effect of Ethylene on Cell Wall and Lipid Metabolism during Alleviation of Postharvest Chilling Injury in Peach. Cells, 2019, 8, 1612.	4.1	51
36	Effect of salicylic acid treatment on sensory quality, flavor-related chemicals and gene expression in peach fruit after cold storage. Postharvest Biology and Technology, 2020, 161, 111089.	6.0	48

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37	Phenolic Composition from Different Loquat (Eriobotrya japonica Lindl.) Cultivars Grown in China and Their Antioxidant Properties. Molecules, 2015, 20, 542-555.	3.8	46
38	Differential Expression of Organic Acid Degradation-Related Genes During Fruit Development of Navel Oranges (Citrus sinensis) in Two Habitats. Plant Molecular Biology Reporter, 2013, 31, 1131-1140.	1.8	44
39	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. Food Chemistry, 2019, 282, 9-17.	8.2	41
40	A tomato LATERAL ORGAN BOUNDARIES transcription factor, SlLOB1 , predominantly regulates cell wall and softening components of ripening. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	7.1	41
41	Genome-Wide Analysis of MYB Gene Family in Chinese Bayberry (Morella rubra) and Identification of Members Regulating Flavonoid Biosynthesis. Frontiers in Plant Science, 2021, 12, 691384.	3.6	40
42	Integration of Metabolite Profiling and Transcriptome Analysis Reveals Genes Related to Volatile Terpenoid Metabolism in Finger Citron (C. medica var. sarcodactylis). Molecules, 2019, 24, 2564.	3.8	39
43	Effects of flavonoid-rich Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A^ymice. Food and Function, 2016, 7, 3130-3140.	4.6	38
44	Identification of a lipase gene with a role in tomato fruit shortâ€chain fatty acidâ€derived flavor volatiles by genomeâ€wide association. Plant Journal, 2020, 104, 631-644.	5.7	37
45	Chitosan/PCL nanofibrous films developed by SBS to encapsulate thymol/HPÎ²CD inclusion complexes for fruit packaging. Carbohydrate Polymers, 2022, 286, 119267.	10.2	36
46	Synthesis of flavourâ€related linalool is regulated by PpbHLH1 and associated with changes in DNA methylation during peach fruit ripening. Plant Biotechnology Journal, 2021, 19, 2082-2096.	8.3	35
47	E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. Sensors, 2018, 18, 765.	3.8	34
48	Low Temperature Induced Changes in Citrate Metabolism in Ponkan (Citrus reticulata Blanco cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	33
49	Combination of the biocontrol yeast Cryptococcus laurentii with UV-C treatment for control of postharvest diseases of tomato fruit. BioControl, 2013, 58, 269-281.	2.0	32
50	Peach Carboxylesterase PpCXE1 Is Associated with Catabolism of Volatile Esters. Journal of Agricultural and Food Chemistry, 2019, 67, 5189-5196.	5.2	32
51	Hydroxylation decoration patterns of flavonoids in horticultural crops: chemistry, bioactivity, and biosynthesis. Horticulture Research, 2022, 9, .	6.3	32
52	Label-free visualization of fruit lignification: Raman molecular imaging of loquat lignified cells. Plant Methods, 2018, 14, 58.	4.3	30
53	Transcriptome analysis provides insights into the regulation of metabolic processes during postharvest cold storage of loquat (Eriobotrya japonica) fruit. Horticulture Research, 2019, 6, 49.	6.3	29
54	Effects of cushioning materials and temperature on quality damage of ripe peaches according to the vibration test. Food Packaging and Shelf Life, 2020, 25, 100518.	7.5	28

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55	Genome-Wide Identification and Functional Analysis of Carboxylesterase and Methylesterase Gene Families in Peach (Prunus persica L. Batsch). Frontiers in Plant Science, 2019, 10, 1511.	3.6	27
56	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. Food Chemistry, 2020, 312, 126124.	8.2	24
57	Combination Strategy of Reactive and Catalytic Matrices for Qualitative and Quantitative Profiling of N-Glycans in MALDI-MS. Analytical Chemistry, 2019, 91, 9251-9258.	6.5	23
58	Rapid and Non-Destructive Detection of Decay in Peach Fruit at the Cold Environment Using a Self-Developed Handheld Electronic-Nose System. Food Analytical Methods, 2018, 11, 2990-3004.	2.6	22
59	Linalool synthesis related PpTPS1 and PpTPS3 are activated by transcription factor PpERF61 whose expression is associated with DNA methylation during peach fruit ripening. Plant Science, 2022, 317, 111200.	3.6	22
60	Anti-Obesity and Hypoglycemic Effects of Poncirus trifoliata L. Extracts in High-Fat Diet C57BL/6 Mice. Molecules, 2016, 21, 453.	3.8	21
61	EjHAT1 Participates in Heat Alleviation of Loquat Fruit Lignification by Suppressing the Promoter Activity of Key Lignin Monomer Synthesis Gene EjCAD5. Journal of Agricultural and Food Chemistry, 2019, 67, 5204-5211.	5.2	21
62	Comprehensive Profiling of Phenolic Compounds in White and Red Chinese Bayberries (Morella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Networking. Journal of Agricultural and Food Chemistry, 2021, 69, 741-749.	5.2	18
63	Heat shock transcription factors expression during fruit development and under hot air stress in Ponkan (Citrus reticulata Blanco cv. Ponkan) fruit. Gene, 2015, 559, 129-136.	2.2	17
64	Protective effect of cyanidin-3-O-glucoside on neonatal porcine islets. Journal of Endocrinology, 2017, 235, 237-249.	2.6	17
65	Label-free visualization of lignin deposition in loquats using complementary stimulated and spontaneous Raman microscopy. Horticulture Research, 2019, 6, 72.	6.3	16
66	Transcriptome and DNA methylome analysis reveal new insights into methyl jasmonate-alleviated chilling injury of peach fruit after cold storage. Postharvest Biology and Technology, 2022, 189, 111915.	6.0	16
67	An EjbHLH14-EjHB1-EjPRX12 module is involved in methyl jasmonate alleviation of chilling-induced lignin deposition in loquat fruit. Journal of Experimental Botany, 2022, 73, 1668-1682.	4.8	16
68	Quantitative visualization of pectin distribution maps of peach fruits. Scientific Reports, 2017, 7, 9275.	3.3	15
69	Volatile Profile and Biosynthesis of Post-harvest Apples are Affected by the Mechanical Damage. Journal of Agricultural and Food Chemistry, 2021, 69, 9716-9724.	5.2	15
70	Application of Solution Blow Spinning for Rapid Fabrication of Gelatin/Nylon 66 Nanofibrous Film. Foods, 2021, 10, 2339.	4.3	15
71	Involvement of CitCHX and CitDIC in Developmental-Related and Postharvest-Hot-Air Driven Citrate Degradation in Citrus Fruits. PLoS ONE, 2015, 10, e0119410.	2.5	15
72	Elucidation of myricetin biosynthesis in Morella rubra of the Myricaceae. Plant Journal, 2021, 108, 411-425.	5.7	14

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73	Ternary complex EjbHLH1-EjMYB2-EjAP2-1 retards low temperature-induced flesh lignification in loquat fruit. Plant Physiology and Biochemistry, 2019, 139, 731-737.	5.8	13
74	CircPlant: An Integrated Tool for circRNA Detection and Functional Prediction in Plants. Genomics, Proteomics and Bioinformatics, 2020, 18, 352-358.	6.9	13
75	Unravelling the consecutive glycosylation and methylation of flavonols in peach in response to UVâ€B irradiation. Plant, Cell and Environment, 2022, 45, 2158-2175.	5.7	13
76	Hybrid Label-Free Molecular Microscopies for Simultaneous Visualization of Changes in Cell Wall Polysaccharides of Peach at Single- and Multiple-Cell Levels during Postharvest Storage. Cells, 2020, 9, 761.	4.1	12
77	Peach fruit PpNAC1 activates PpFAD3-1 transcription to provide Ï‰-3 fatty acids for the synthesis of short-chain flavor volatiles. Horticulture Research, 2022, 9, .	6.3	12
78	Biosynthetic labeling with 3-O-propargylcaffeyl alcohol reveals in vivo cell-specific patterned lignification in loquat fruits during development and postharvest storage. Horticulture Research, 2021, 8, 61.	6.3	11
79	Feasibility Study on Quantitative Pixel-Level Visualization of Internal Quality at Different Cross Sections Inside Postharvest Loquat Fruit. Food Analytical Methods, 2017, 10, 287-297.	2.6	10
80	Packaging Design to Protect Hongmeiren Orange Fruit from Mechanical Damage during Simulated and Road Transportation. Horticulturae, 2022, 8, 258.	2.8	10
81	Ougan (Citrus reticulata cv. Suavissima) flavedo extract suppresses cancer motility by interfering with epithelial-to-mesenchymal transition in SKOV3 cells. Chinese Medicine, 2015, 10, 14.	4.0	9
82	Grafting Hollow Covalent Organic Framework Nanoparticles with Thermal-Responsive Polymers for the Controlled Release of Preservatives. ACS Applied Materials & Interfaces, 2022, 14, 22982-22988.	8.0	9
83	Transcription Factor CitERF16 Is Involved in Citrus Fruit Sucrose Accumulation by Activating CitSWEET11d. Frontiers in Plant Science, 2021, 12, 809619.	3.6	9
84	Identification and Characterization of Transcripts Differentially Expressed in Peel and Juice Vesicles of Immature and Ripe Orange (Citrus sinensis) Fruit. Plant Molecular Biology Reporter, 2008, 26, 121-132.	1.8	8
85	Effects of Combined Heat and Preservative Treatment on Storability of Ponkan Fruit (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.6	8
86	Glycosylamines-based reactive matrix designed for imaging acidity in Ponkan fruit using matrix assisted laser desorption/ionization mass spectrometry imaging. Analytica Chimica Acta, 2018, 1041, 78-86.	5.4	8
87	Application of electronic nose and GCâ€“MS for detection of strawberries with vibrational damage. Food Quality and Safety, 2020, 4, 181-192.	1.8	8
88	The Interaction Between CitMYB52 and CitbHLH2 Negatively Regulates Citrate Accumulation by Activating CitALMT in Citrus Fruit. Frontiers in Plant Science, 2022, 13, 848869.	3.6	8
89	The Isolation and Identification of Anthocyanin-Related GSTs in Chrysanthemum. Horticulturae, 2021, 7, 231.	2.8	7
90	Role of the tomato fruit ripening regulator MADS-RIN in resistance to Botrytis cinerea infection. Food Quality and Safety, 2021, 5, .	1.8	7

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91	Cyanidin-3-O-Glucoside improves the viability of human islet cells treated with amylin or Aî²1-42 in vitro. PLoS ONE, 2021, 16, e0258208.	2.5	7
92	Non-Destructive Detection of Damaged Strawberries after Impact Based on Analyzing Volatile Organic Compounds. Sensors, 2022, 22, 427.	3.8	7
93	Two Myricetin-Derived Flavonols from Morella rubra Leaves as Potent Î±-Glucosidase Inhibitors and Structure-Activity Relationship Study by Computational Chemistry. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-16.	4.0	7
94	Cultivation Conditions Change Aroma Volatiles of Strawberry Fruit. Horticulturae, 2021, 7, 81.	2.8	5
95	Mechanical damages and packaging methods along the fresh fruit supply chain: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 10283-10302.	10.3	5
96	Comparative Transcriptome Analysis Revealed Two Alternative Splicing bHLHs Account for Flower Color Alteration in Chrysanthemum. International Journal of Molecular Sciences, 2021, 22, 12769.	4.1	4
97	EjMYB4 is a transcriptional activator of 4-Coumarate:coenzyme A ligase involved in lignin biosynthesis in loquat (Eriobotrya japonica). Plant Growth Regulation, 2018, 86, 413-421.	3.4	3
98	Off-flavor and Loss of Aroma in Young Coconut Fruit During Cold Storage are Associated with the Expression of Genes Derived from the LOX Pathway and <i>Badh2</i>. Horticulture Journal, 2022, 91, 209-220.	0.8	3
99	Determination of 9(10H)â€Acridone by HPLC with Fluorescence Detection. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 245-254.	1.0	1
100	C-CorA: A Cluster-Based Method for Correlation Analysis of RNA-Seq Data. Horticulturae, 2022, 8, 124.	2.8	1