Kunsong Chen

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2377382/publications.pdf

Version: 2024-02-01

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	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
2	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
3	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
4	Non-Destructive Detection of Damaged Strawberries after Impact Based on Analyzing Volatile Organic Compounds. Sensors, 2022, 22, 427.	3.8	7
5	Hydroxylation decoration patterns of flavonoids in horticultural crops: chemistry, bioactivity, and biosynthesis. Horticulture Research, 2022, 9, .	6.3	32
6	C-CorA: A Cluster-Based Method for Correlation Analysis of RNA-Seq Data. Horticulturae, 2022, 8, 124.	2.8	1
7	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
8	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
9	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
10	Packaging Design to Protect Hongmeiren Orange Fruit from Mechanical Damage during Simulated and Road Transportation. Horticulturae, 2022, 8, 258.	2.8	10
11	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
12	Chitosan/PCL nanofibrous films developed by SBS to encapsulate thymol/HPÎ²CD inclusion complexes for fruit packaging. Carbohydrate Polymers, 2022, 286, 119267.	10.2	36
13	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
14	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
15	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
16	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
17	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
18	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

#	Article	IF	Citations
19	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
20	Transcriptional and epigenetic analysis reveals that NAC transcription factors regulate fruit flavor ester biosynthesis. Plant Journal, 2021, 106, 785-800.	5.7	65
21	Cultivation Conditions Change Aroma Volatiles of Strawberry Fruit. Horticulturae, 2021, 7, 81.	2.8	5
22	Molecular and Hormonal Mechanisms Regulating Fleshy Fruit Ripening. Cells, 2021, 10, 1136.	4.1	96
23	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
24	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
25	The Isolation and Identification of Anthocyanin-Related GSTs in Chrysanthemum. Horticulturae, 2021, 7, 231.	2.8	7
26	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
27	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
28	Elucidation of myricetin biosynthesis in Morella rubra of the Myricaceae. Plant Journal, 2021, 108, 411-425.	5.7	14
29	Application of Solution Blow Spinning for Rapid Fabrication of Gelatin/Nylon 66 Nanofibrous Film. Foods, 2021, 10, 2339.	4.3	15
30	Role of the tomato fruit ripening regulator MADS-RIN in resistance to Botrytis cinerea infection. Food Quality and Safety, 2021, 5, .	1.8	7
31	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
32	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
33	Transcription Factor CitERF16 Is Involved in Citrus Fruit Sucrose Accumulation by Activating CitSWEET11d. Frontiers in Plant Science, 2021, 12, 809619.	3.6	9
34	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
35	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. Food Chemistry, 2020, 312, 126124.	8.2	24
36	Roles of RIN and ethylene in tomato fruit ripening and ripeningâ€associated traits. New Phytologist, 2020, 226, 460-475.	7.3	98

#	Article	IF	Citations
37	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
38	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
39	CircPlant: An Integrated Tool for circRNA Detection and Functional Prediction in Plants. Genomics, Proteomics and Bioinformatics, 2020, 18, 352-358.	6.9	13
40	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
41	ETHYLENE RESPONSE FACTOR39â€“MYB8 complex regulates low-temperature-induced lignification of loquat fruit. Journal of Experimental Botany, 2020, 71, 3172-3184.	4.8	54
42	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
43	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
44	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
45	Label-free visualization of lignin deposition in loquats using complementary stimulated and spontaneous Raman microscopy. Horticulture Research, 2019, 6, 72.	6.3	16
46	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
47	Peach Carboxylesterase PpCXE1 Is Associated with Catabolism of Volatile Esters. Journal of Agricultural and Food Chemistry, 2019, 67, 5189-5196.	5.2	32
48	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
49	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
50	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
51	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
52	Effect of Ethylene on Cell Wall and Lipid Metabolism during Alleviation of Postharvest Chilling Injury in Peach. Cells, 2019, 8, 1612.	4.1	51
53	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
54	UDP-glucosyltransferase PpUGT85A2 controls volatile glycosylation in peach. Journal of Experimental Botany, 2019, 70, 925-936.	4.8	59

#	Article	IF	Citations
55	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. Food Chemistry, 2019, 282, 9-17.	8.2	41
56	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
57	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
58	High-resolution spatiotemporal transcriptome mapping of tomato fruit development and ripening. Nature Communications, 2018, 9, 364.	12.8	255
59	Downregulation of RdDM during strawberry fruit ripening. Genome Biology, 2018, 19, 212.	8.8	147
60	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
61	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
62	Label-free visualization of fruit lignification: Raman molecular imaging of loquat lignified cells. Plant Methods, 2018, 14, 58.	4.3	30
63	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
64	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
65	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
66	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
67	Protective effect of cyanidin-3-O-glucoside on neonatal porcine islets. Journal of Endocrinology, 2017, 235, 237-249.	2.6	17
68	Quantitative visualization of pectin distribution maps of peach fruits. Scientific Reports, 2017, 7, 9275.	3.3	15
69	UVâ€B irradiation differentially regulates terpene synthases and terpene content of peach. Plant, Cell and Environment, 2017, 40, 2261-2275.	5.7	95
70	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
71	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
72	Effects of Combined Heat and Preservative Treatment on Storability of Ponkan Fruit (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	2.6	8

#	Article	IF	Citations
73	Anti-Obesity and Hypoglycemic Effects of Poncirus trifoliata L. Extracts in High-Fat Diet C57BL/6 Mice. Molecules, 2016, 21, 453.	3.8	21
74	Low Temperature Induced Changes in Citrate Metabolism in Ponkan (Citrus reticulata Blanco cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	2.5	33
75	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
76	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
77	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
78	Effects of flavonoid-rich Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A^y mice. Food and Function, 2016, 7, 3130-3140.	4.6	38
79	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
80	Phenolic Composition from Different Loquat (Eriobotrya japonica Lindl.) Cultivars Grown in China and Their Antioxidant Properties. Molecules, 2015, 20, 542-555.	3.8	46
81	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
82	A NAC transcription factor, EjNAC1 , affects lignification of loquat fruit by regulating lignin. Postharvest Biology and Technology, 2015, 102, 25-31.	6.0	64
83	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
84	Physicochemical characterisation of four cherry species (Prunus spp.) grown in China. Food Chemistry, 2015, 173, 855-863.	8.2	66
85	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
86	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
87	Transcriptome and metabolome analyses of sugar and organic acid metabolism in Ponkan (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.2	105
88	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
89	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
90	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

#	Article	IF	Citations
91	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
92	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
93	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
94	Regulatory Mechanisms of Textural Changes in Ripening Fruits. Critical Reviews in Plant Sciences, 2010, 29, 222-243.	5.7	120
95	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
96	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
97	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
98	Differential expression within the LOX gene family in ripening kiwifruit. Journal of Experimental Botany, 2006, 57, 3825-3836.	4.8	161
99	Acetylsalicylic acid alleviates chilling injury of postharvest loquat (Eriobotrya japonica Lindl.) fruit. European Food Research and Technology, 2006, 223, 533-539.	3.3	73
100	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. Postharvest Biology and Technology, 2006, 41, 252-259.	6.0	112