Bing Yuan

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/336636/publications.pdf

Version: 2024-02-01

794141 686830 1,258 22 13 19 citations h-index g-index papers 23 23 23 1513 all docs docs citations times ranked citing authors

#	Article	IF	Citations
1	Roles of Natural Abscisic Acids in Fruits during Fruit Development and under Environmental Stress. Frontiers in Natural Product Chemistry, 2022, , 43-72.	0.1	O
2	Tomato SIPP2C5 Is Involved in the Regulation of Fruit Development and Ripening. Plant and Cell Physiology, 2021, 62, 1760-1769.	1.5	12
3	Overexpression of the persimmon abscisic acid βâ€glucosidase gene (<i>DkBG1</i>) alters fruit ripening in transgenic tomato. Plant Journal, 2020, 102, 1220-1233.	2.8	24
4	T-jump pyrolysis and combustion of diisopropyl methylphosphonate. Combustion and Flame, 2019, 199, 69-84.	2.8	12
5	Initial mechanisms for the unimolecular decomposition of electronically excited bisfuroxan based energetic materials. Journal of Chemical Physics, 2017, 146, 014301.	1.2	13
6	Initial mechanisms for the dissociation of carbon from electronically-excited nitrotoluene molecules. AIP Advances, 2017, 7, 125120.	0.6	0
7	Initial mechanisms for the unimolecular decomposition of electronically excited nitrogen-rich energetic materials with tetrazole rings: 1-DTE, 5-DTE, BTA, and BTH. Journal of Chemical Physics, 2016, 144, 234302.	1.2	17
8	Dynamics and fragmentation of van der Waals and hydrogen bonded cluster cations: (NH3)n and (NH3BH3)n ionized at 10.51 eV. Journal of Chemical Physics, 2016, 144, 144315.	1.2	15
9	Initial mechanisms for the unimolecular decomposition of electronically excited nitrogen-rich energetic salts with tetrazole rings: (NH4)2BT and TAGzT. Journal of Chemical Physics, 2016, 145, .	1.2	9
10	PacCYP707A2 negatively regulates cherry fruit ripening while PacCYP707A1 mediates drought tolerance. Journal of Experimental Botany, 2015, 66, 3765-3774.	2.4	57
11	Initial mechanisms for the decomposition of electronically excited energetic materials: 1,5′-BT, 5,5′-BT, and AzTT. Journal of Chemical Physics, 2015, 142, 124315.	1.2	19
12	Initial Mechanisms for the Decomposition of Electronically Excited Energetic Salts: TKX-50 and MAD-X1. Journal of Physical Chemistry A, 2015, 119, 2965-2981.	1.1	43
13	Initial decomposition mechanism for the energy release from electronically excited energetic materials: FOX-7 (1,1-diamino-2,2-dinitroethene, C2H4N4O4). Journal of Chemical Physics, 2014, 140, 074708.	1.2	37
14	Azole energetic materials: Initial mechanisms for the energy release from electronical excited nitropyrazoles. Journal of Chemical Physics, 2014, 140, 034320.	1.2	17
15	SINCED1 and SICYP707A2: key genes involved in ABA metabolism during tomato fruit ripening. Journal of Experimental Botany, 2014, 65, 5243-5255.	2.4	95
16	The role of abscisic acid in fruit ripening and responses to abiotic stress. Journal of Experimental Botany, 2013, 65, 4577-4588.	2.4	280
17	Fruit-specific RNAi-mediated suppression of SINCED1 increases both lycopene and \hat{l}^2 -carotene contents in tomato fruit. Journal of Experimental Botany, 2012, 63, 3097-3108.	2.4	163
18	Variable-Temperature Rate Coefficients of Proton-Transfer Equilibrium Reaction C2H4 + H3O+ \hat{a}^{\ddagger} , C2H5+ + H2O Measured with a Coaxial Molecular Beam Radio Frequency Ring Electrode Ion Trap. Journal of Physical Chemistry A, 2012, 116, 11596-11600.	1.1	0

#	Article	IF	CITATION
19	Variable Temperature Rate Studies for the Reaction H ₃ O ⁺ + (C ₂ H ₂) ₂ Measured with a Coaxial Molecular Beam Radio Frequency Ring Electrode Ion Trap. Journal of Physical Chemistry A, 2012, 116, 9466-9472.	1.1	1
20	Variable-Temperature Rate Coefficients for the Electron Transfer Reaction N ₂ ⁺ + H ₂ O Measured with a Coaxial Molecular Beam Radio Frequency Ring Electrode Ion Trap. Journal of Physical Chemistry A, 2011, 115, 25-29.	1.1	6
21	Cloning of 9- <i>cis</i> -epoxycarotenoid dioxygenase (NCED) gene and the role of ABA on fruit ripening. Plant Signaling and Behavior, 2009, 4, 460-463.	1.2	20
22	The role of ABA in triggering ethylene biosynthesis and ripening of tomato fruit. Journal of Experimental Botany, 2009, 60, 1579-1588.	2.4	416