## **Zheng-Yang Zhao**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3453069/publications.pdf

Version: 2024-02-01

37 1,177 20 papers citations h-index

32 g-index

42 42 all docs docs citations

42 times ranked 1084 citing authors

#	Article	IF	CITATIONS
1	Genome Wide Identification and Characterization of Apple WD40 Proteins and Expression Analysis in Response to ABA, Drought, and Low Temperature. Horticulturae, 2022, 8, 141.	2.8	4
2	Soil phytoremediation reveals alteration in soil microbial metabolic activities along time gradient of cover crop mulching. Environmental Research, 2022, 209, 112884.	7.5	7
3	GC-MS Metabolite and Transcriptome Analyses Reveal the Differences of Volatile Synthesis and Gene Expression Profiling between Two Apple Varieties. International Journal of Molecular Sciences, 2022, 23, 2939.	4.1	9
4	Brassinosteroids are involved in volatile compounds biosynthesis related to MdBZR1 in â€~Ruixue' (Malus × domestica Borkh.) fruit. Postharvest Biology and Technology, 2022, 189, 111931.	6.0	6
5	The MdBBX22–miR858– <i>MdMYB9/11/12</i> module regulates proanthocyanidin biosynthesis in apple peel. Plant Biotechnology Journal, 2022, 20, 1683-1700.	8.3	28
6	Physiological Characteristics of Sunburn Peel after Apple Debagged. Molecules, 2022, 27, 3775.	3.8	5
7	The spatio-temporal change in soil P and P-solubilizing bacteria under clover mulching in apple orchards of Loess Plateau. Chemosphere, 2022, 304, 135334.	8.2	5
8	Evaluation of Physiological Characteristics, Soluble Sugars, Organic Acids and Volatile Compounds in †Orin†Apples (Malus domestica) at Different Ripening Stages. Molecules, 2021, 26, 807.	3.8	23
9	Identification, Comparison and Classification of Volatile Compounds in Peels of 40 Apple Cultivars by $HSa \in SPME$ with $GCa \in MS$ . Foods, 2021, 10, 1051.	4.3	29
10	Transcriptome and metabolite profiling analyses provide insight into volatile compounds of the apple cultivar â€~Ruixue' and its parents during fruit development. BMC Plant Biology, 2021, 21, 231.	3.6	33
11	Metabolomic insights into the browning of the peel of bagging  Rui Xue' apple fruit. BMC Plant Biology, 2021, 21, 209.	3.6	16
12	Overexpression of the Apple (Malus $\tilde{A}$ — domestica) MdERF100 in Arabidopsis Increases Resistance to Powdery Mildew. International Journal of Molecular Sciences, 2021, 22, 5713.	4.1	13
13	Evaluation of the volatile profiles in pulp of 85 apple cultivars (Malus domestica) by HS–SPME combined with GC–MS. Journal of Food Measurement and Characterization, 2021, 15, 4215-4225.	3.2	15
14	MdBBX21, a B-Box Protein, Positively Regulates Light-Induced Anthocyanin Accumulation in Apple Peel. Frontiers in Plant Science, 2021, 12, 774446.	3.6	14
15	mdm-miR828 Participates in the Feedback Loop to Regulate Anthocyanin Accumulation in Apple Peel. Frontiers in Plant Science, 2020, 11, 608109.	3.6	22
16	Mulching practices alter soil microbial functional diversity and benefit to soil quality in orchards on the Loess Plateau. Journal of Environmental Management, 2020, 271, 110985.	7.8	34
17	The diversity of microbial community and function varied in response to different agricultural residues composting. Science of the Total Environment, 2020, 715, 136983.	8.0	86
18	Effect of environmental factors on skin pigmentation and taste in three apple cultivars. Acta Physiologiae Plantarum, 2020, 42, 1.	2.1	24

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19	Mulching practices alter the bacterial-fungal community and network in favor of soil quality in a semiarid orchard system. Science of the Total Environment, 2020, 725, 138527.	8.0	70
20	Comparison of textural and ultrastructural characteristics of four apple cultivars with different textures during cold storage. International Journal of Food Properties, 2019, 22, 659-669.	3.0	5
21	Effects of soil water stress on fruit yield, quality and their relationship with sugar metabolism in †Gala' apple. Scientia Horticulturae, 2019, 258, 108753.	3.6	55
22	Transcriptome Analysis of Apple Leaves in Response to Powdery Mildew (Podosphaera leucotricha) Infection. International Journal of Molecular Sciences, 2019, 20, 2326.	4.1	41
23	Transcriptome profiling of anthocyanin biosynthesis in the peel of â€~Granny Smith' apples (Malus) Tj ETQq1 1	0.784314 2.8	1 rgBT /Ove
24	Potassium fertilization arrests malate accumulation and alters soluble sugar metabolism in apple fruit. Biology Open, 2018, 7, .	1.2	19
25	Transcriptome Profiling Reveals Transcriptional Regulation by DNA Methyltransferase Inhibitor 5-Aza-2′-Deoxycytidine Enhancing Red Pigmentation in Bagged "Granny Smith―Apples (Malus domestica). International Journal of Molecular Sciences, 2018, 19, 3133.	4.1	19
26	Analysis of $\hat{I}^2$ -Galactosidase During Fruit Development and Ripening in Two Different Texture Types of Apple Cultivars. Frontiers in Plant Science, 2018, 9, 539.	3.6	43
27	The effect of promoter methylation on MdMYB1 expression determines the level of anthocyanin accumulation in skins of two non-red apple cultivars. BMC Plant Biology, 2018, 18, 108.	3.6	40
28	Effects of drought stress on photosynthesis and photosynthetic electron transport chain in young apple tree leaves. Biology Open, 2018, 7, .	1.2	173
29	Trehalose 6-phosphate signal is closely related to sorbitol in apple fruit ( <i>Malus domestica</i> ) Tj ETQq1 1 0.784	1314 rgBT 1.2	/ <mark>O</mark> verlock 1
30	Identification of MicroRNAs and Their Targets Associated with Fruit-Bagging and Subsequent Sunlight Re-exposure in the "Granny Smith―Apple Exocarp Using High-Throughput Sequencing. Frontiers in Plant Science, 2016, 7, 27.	3.6	56
31	Expression Profiling of Several Gene Families Involved in Anthocyanin Biosynthesis in Apple (Malus) Tj ETQq1 1 0.7 449-464.	84314 rgf 5.1	3T /Overla <mark>c</mark> k 36
32	Effect of Debagging Time on Pigment Patterns in the Peel and Sugar and Organic Acid Contents in the Pulp of †Golden Delicious†and †Qinguan†Apple Fruit at Mid and Late Stages of Development. PLoS Ol 2016, 11, e0165050.	<b>VE</b> .5	9
33	Anthocyanin accumulation and related gene family expression in the skin of dark-grown red and non-red apples (Malus domestica Borkh.) in response to sunlight. Scientia Horticulturae, 2015, 189, 66-73.	3.6	18
34	The effect of fruit bagging on the color, phenolic compounds and expression of the anthocyanin biosynthetic and regulatory genes on the $\hat{a}\in Granny$ Smith $\hat{a}\in M$ apples. European Food Research and Technology, 2013, 237, 875-885.	3.3	29
35	Effects of fruit bagging on anthocyanins, sugars, organic acids, and color properties of †Granny Smith' and †Golden Delicious' during fruit maturation. European Food Research and Technology, 2013, 236, 329-339.	3.3	40

Fruit Coloration and Anthocyanin Biosynthesis after Bag Removal in Non-Red and Red Apples (Malus  $\tilde{A}$ —) Tj ETQq0 9.9 rgBT /Qyerlock 10.0 rgBT /Qyer

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#	Article	IF	CITATIONS
37	Pathogen-induced MdWRKY1 in â€~Qinguan' Apple Enhances Disease Resistance. Journal of Plant Biology, 2011, 54, 150-158.	2.1	24