Shan Jin

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3517684/publications.pdf

Version: 2024-02-01

16	500	623734 14	940533 16
papers	citations	h-index	g-index

16	16	16	325
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterization of EPG waveforms for the tea green leafhopper, Empoasca vitis GÃ¶the (Hemiptera:) Tj ETQq1 1 0.784314 rgBT /Ove 2012, 58, 1235-1244.	2.0	90
2	Genetic basis of high aroma and stress tolerance in the oolong tea cultivar genome. Horticulture Research, 2021, 8, 107.	6.3	80
3	R2R3-MYB transcription factor family in tea plant (Camellia sinensis): Genome-wide characterization, phylogeny, chromosome location, structure and expression patterns. Genomics, 2021, 113, 1565-1578.	2.9	45
4	Comparison of Metabolome and Transcriptome of Flavonoid Biosynthesis Pathway in a Purple-Leaf Tea Germplasm Jinmingzao and a Green-Leaf Tea Germplasm Huangdan reveals Their Relationship with Genetic Mechanisms of Color Formation. International Journal of Molecular Sciences, 2020, 21, 4167.	4.1	40
5	Identification of the Origin of White Tea Based on Mineral Element Content. Food Analytical Methods, 2017, 10, 191-199.	2.6	36
6	Chromatin accessibility and translational landscapes of tea plants under chilling stress. Horticulture Research, 2021, 8, 96.	6.3	28
7	Identification and Expression Analyses of SBP-Box Genes Reveal Their Involvement in Abiotic Stress and Hormone Response in Tea Plant (Camellia sinensis). International Journal of Molecular Sciences, 2018, 19, 3404.	4.1	25
8	Widely Targeted Metabolomic and Transcriptomic Analyses of a Novel Albino Tea Mutant of â€œRouguiâ€• Forests, 2020, 11, 229.	2.1	25
9	Comparative Analysis of Volatile Compounds in Tieguanyin with Different Types Based on HSâ€“SPMEâ€“GCâ€“MS. Foods, 2022, 11, 1530.	4.3	25
10	Exploration of a Method of Distinguishing Different Nongxiang Tieguanyin Tea Grades Based on Aroma Determined by GC-MS Combined with Chemometrics. Molecules, 2019, 24, 1707.	3.8	23
11	Macro-composition quantification combined with metabolomics analysis uncovered key dynamic chemical changes of aging white tea. Food Chemistry, 2022, 366, 130593.	8.2	17
12	Lipidomics analysis unravels changes from flavor precursors in different processing treatments of purpleâ€leaf tea. Journal of the Science of Food and Agriculture, 2022, 102, 3730-3741.	3.5	17
13	Application of NaOH-HCl-Modified Apple Pomace to Binding Epigallocatechin Gallate. Food and Bioprocess Technology, 2016, 9, 917-923.	4.7	16
14	Aroma analysis of Fuyun 6 and Jinguanyin black tea in the Fu'an area based on E-nose and GCâ€“MS. European Food Research and Technology, 2022, 248, 947-961.	3.3	15
15	Genomes of singleâ€and doubleâ€petal jasmines (Jasminum sambac) provide insights into their divergence time and structural variations. Plant Biotechnology Journal, 2022, 20, 1232-1234.	8.3	11
16	Comparative transcriptomic analysis of resistant and susceptible tea cultivars in response to Empoasca onukii (Matsuda) damage. Planta, 2020, 252, 10.	3.2	7