Kaituo Wang

List of Publications by Year
in descending order

34 papers	1,440 citations	304743 22 h-index	361022 35 g-index
35 all docs	35 docs citations	35 times ranked	1174 citing authors

#	Article	IF	Citations
1	MADS2 regulates priming defence in postharvest peach through combined salicylic acid and abscisic acid signaling. Journal of Experimental Botany, 2022, 73, 3787-3806.	4.8	8
2	Antifungal activity of volatile organic compounds produced by Pseudomonas fluorescens ZX and potential biocontrol of blue mold decay on postharvest citrus. Food Control, 2021, 120, 107499.	5.5	58
3	PpWRKY45 is involved in methyl jasmonate primed disease resistance by enhancing the expression of jasmonate acid biosynthetic and pathogenesis-related genes of peach fruit. Postharvest Biology and Technology, 2021, 172, 111390.	6.0	31
4	Potential of Volatile Organic Compounds Emitted by <i>Pseudomonas fluorescens</i> ZX as Biological Fumigants to Control Citrus Green Mold Decay at Postharvest. Journal of Agricultural and Food Chemistry, 2021, 69, 2087-2098.	5.2	29
5	Dual function of <scp>VvWRKY18</scp> transcription factor in the Î²â€aminobutyric acidâ€activated priming defense in grapes. Physiologia Plantarum, 2021, 172, 1477-1492.	5.2	12
6	Heat Shock Protein HSP24 Is Involved in the BABA-Induced Resistance to Fungal Pathogen in Postharvest Grapes Underlying an NPR1-Dependent Manner. Frontiers in Plant Science, 2021, 12, 646147.	3.6	12
7	Sucrose metabolism and sensory evaluation in peach as influenced by Î²-aminobutyric acid (BABA)-induced disease resistance and the transcriptional mechanism involved. Postharvest Biology and Technology, 2021, 174, 111465.	6.0	11
8	Alterations in Sucrose and Phenylpropanoid Metabolism Affected by BABA-Primed Defense in Postharvest Grapes and the Associated Transcriptional Mechanism. Molecular Plant-Microbe Interactions, 2021, 34, 1250-1266.	2.6	11
9	Activation of the BABAâ€induced priming defence through redox homeostasis and the modules of TGA1 and MAPKK5 in postharvest peach fruit. Molecular Plant Pathology, 2021, 22, 1624-1640.	4.2	13
10	Volatile organic compounds produced by Pseudomonas fluorescens ZX as potential biological fumigants against gray mold on postharvest grapes. Biological Control, 2021, 163, 104754.	3.0	28
11	PpWRKY22 physically interacts with PpHOS1/PpTGA1 and positively regulates several SA-responsive PR genes to modulate disease resistance in BABA-primed peach fruit. Scientia Horticulturae, 2021, 290, 110479.	3.6	10
12	Potential modes of action of <i>Pseudomonas fluorescens</i> ZX during biocontrol of blue mold decay on postharvest citrus. Journal of the Science of Food and Agriculture, 2020, 100, 744-754.	3.5	35
13	PpHOS1, a RING E3 ubiquitin ligase, interacts with PpWRKY22 in the BABA-induced priming defense of peach fruit against Rhizopus stolonifer. Postharvest Biology and Technology, 2020, 159, 111029.	6.0	23
14	Translocation of PpNPR1 is required for Î²-aminobutyric acid-triggered resistance against Rhizopus stolonifer in peach fruit. Scientia Horticulturae, 2020, 272, 109556.	3.6	5
15	Redox status regulates subcelluar localization of PpTGA1 associated with a BABA-induced priming defence againstÂRhizopus rot in peach fruit. Molecular Biology Reports, 2020, 47, 6657-6668.	2.3	5
16	Î²-aminobutyric acid induces priming defence against Botrytis cinerea in grapefruit by reducing intercellular redox status that modifies posttranslation of VvNPR1 and its interaction with VvTGA1. Plant Physiology and Biochemistry, 2020, 156, 552-565.	5.8	15
17	Regulation of redox status contributes to priming defense against Botrytis cinerea in grape berries treated with Î²-aminobutyric acid. Scientia Horticulturae, 2019, 244, 352-364.	3.6	29
18	Biocontrol of <i>Penicillium digitatum</i> on Postharvest Citrus Fruits by <i>Pseudomonas fluorescens</i>. Journal of Food Quality, 2018, 2018, 1-10.	2.6	43

#	Article	IF	Citations
19	Induction of Direct or Priming Resistance against <i>Botrytis cinerea</i> in Strawberries by Î²-Aminobutyric Acid and Their Effects on Sucrose Metabolism. Journal of Agricultural and Food Chemistry, 2016, 64, 5855-5865.	5.2	54
20	Effects of benzothiadiazole on disease resistance and soluble sugar accumulation in grape berries and its possible cellular mechanisms involved. Postharvest Biology and Technology, 2015, 102, 51-60.	6.0	34
21	Effect of ethanol treatment on disease resistance against anthracnose rot in postharvest loquat fruit. Scientia Horticulturae, 2015, 188, 115-121.	3.6	38
22	Response of direct or priming defense against Botrytis cinerea to methyl jasmonate treatment at different concentrations in grape berries. International Journal of Food Microbiology, 2015, 194, 32-39.	4.7	69
23	Methyl jasmonate induces resistance against Penicillium citrinum in Chinese bayberry by priming of defense responses. Postharvest Biology and Technology, 2014, 98, 90-97.	6.0	94
24	Improved control of postharvest decay in Chinese bayberries by a combination treatment of ethanol vapor with hot air. Food Control, 2011, 22, 82-87.	5.5	35
25	Biological Control of Green Mould Decay in Postharvest Chinese Bayberries by Pichia membranaefaciens. Journal of Phytopathology, 2011, 159, no-no.	1.0	1
26	Effect of hot air treatment on postharvest mould decay in Chinese bayberry fruit and the possible mechanisms. International Journal of Food Microbiology, 2010, 141, 11-16.	4.7	46
27	A combination of hot air treatment and nanoâ€packing reduces fruit decay and maintains quality in postharvest Chinese bayberries. Journal of the Science of Food and Agriculture, 2010, 90, 2427-2432.	3.5	35
28	Effect of Methyl Jasmonate in Combination with Ethanol Treatment on Postharvest Decay and Antioxidant Capacity in Chinese Bayberries. Journal of Agricultural and Food Chemistry, 2010, 58, 9597-9604.	5.2	33
29	Lowâ€temperature conditioning combined with methyl jasmonate treatment reduces chilling injury of peach fruit. Journal of the Science of Food and Agriculture, 2009, 89, 1690-1696.	3.5	67
30	Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit. Journal of the Science of Food and Agriculture, 2009, 89, 2064-2070.	3.5	54
31	Effects of 1â€methylcyclopropene on oxidative damage, phospholipases and chilling injury in loquat fruit. Journal of the Science of Food and Agriculture, 2009, 89, 2214-2220.	3.5	34
32	Methyl jasmonate reduces chilling injury and enhances antioxidant enzyme activity in postharvest loquat fruit. Food Chemistry, 2009, 115, 1458-1463.	8.2	256
33	Methyl Jasmonate Reduces Decay and Enhances Antioxidant Capacity in Chinese Bayberries. Journal of Agricultural and Food Chemistry, 2009, 57, 5809-5815.	5.2	104
34	Effect of methyl jasmonate on the inhibition of Colletotrichum acutatum infection in loquat fruit and the possible mechanisms. Postharvest Biology and Technology, 2008, 49, 301-307.	6.0	100