## Yu Ding

## List of Publications by Year in descending order

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136	3,832	31 h-index	53
papers	citations		g-index
139	139	139	3844
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Whole-plant foods and their macromolecules: untapped approaches to modulate neuroinflammation in Alzheimer's disease. Critical Reviews in Food Science and Nutrition, 2023, 63, 2388-2406.	5.4	5
2	Food Safety Risks and Contributing Factors of Cronobacter spp Engineering, 2022, 12, 128-138.	3.2	13
3	Quantum Dot Nanobeads-Labelled Lateral Flow Immunoassay Strip for Rapid and Sensitive Detection of Salmonella Typhimurium Based on Strand Displacement Loop-Mediated Isothermal Amplification. Engineering, 2022, 19, 62-70.	3.2	14
4	Protein hydrolysates from <i>Pleurotus geesteranus</i> obtained by simulated gastrointestinal digestion exhibit neuroprotective effects in H <sub>2</sub> O <sub>2</sub> â€injured PC12 cells. Journal of Food Biochemistry, 2022, 46, e13879.	1.2	5
5	Novel species-specific targets for real-time PCR detection of four common pathogenic Staphylococcus spp Food Control, 2022, 131, 108478.	2.8	21
6	Water-soluble non-starch polysaccharides of root and tuber crops: extraction, characteristics, properties, bioactivities, and applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 2309-2341.	5.4	17
7	CRISPR/Cas12a based fluorescence-enhanced lateral flow biosensor for detection of Staphylococcus aureus. Sensors and Actuators B: Chemical, 2022, 351, 130906.	4.0	51
8	The discovery of multidrug resistant Staphylococcus aureus harboring novel SaRI isolated from retail foods. Food Control, 2022, 135, 108739.	2.8	3
9	Development of a high resolution melting method based on a novel molecular target for discrimination between Bacillus cereus and Bacillus thuringiensis. Food Research International, 2022, 151, 110845.	2.9	10
10	Presence and characterization of methicillin-resistant Staphylococcus aureus co-carrying the multidrug resistance genes cfr and lsa(E) in retail food in China. International Journal of Food Microbiology, 2022, 363, 109512.	2.1	12
11	A Salmonella serogroup rapid identification system for food safety based on high throughput microfluidic chip combined with recombinase aided amplification. Sensors and Actuators B: Chemical, 2022, 357, 131402.	4.0	17
12	Cascade amplification based on PEI-functionalized metal–organic framework supported gold nanoparticles/nitrogen–doped graphene quantum dots for amperometric biosensing applications. Electrochimica Acta, 2022, 405, 139803.	2.6	16
13	Effect of Dietary Protein and Processing on Gut Microbiota—A Systematic Review. Nutrients, 2022, 14, 453.	1.7	53
14	Characterization of the Novel Phage vB_VpaP_FE11 and Its Potential Role in Controlling Vibrio parahaemolyticus Biofilms. Viruses, 2022, 14, 264.	1.5	12
15	Whole <i>Agrocybe cylindracea</i> Prevented Obesity Linking with Modification of Gut Microbiota and Associated Fecal Metabolites in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2022, 66, e2100897.	1.5	7
16	A novel multiplex PCR method for simultaneous identification of hypervirulent Listeria monocytogenes clonal complex 87 and CC88 strains in China. International Journal of Food Microbiology, 2022, 366, 109558.	2.1	6
17	High-throughput microfluidic strategy based on RAA-CRISPR/Cas13a dual signal amplification for accurate identification of pathogenic Listeria. Sensors and Actuators B: Chemical, 2022, 358, 131517.	4.0	22
18	Exploration of the molecular mechanisms underlying the antibiotic resistance of <i>Helicobacter pylori</i> : A wholeâ€genome sequencingâ€based study in Southern China. Helicobacter, 2022, 27, e12879.	1.6	7

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19	Pseudotargeted Metabolomic Fingerprinting and Deep Learning for Identification and Visualization of Common Pathogens. Frontiers in Microbiology, 2022, 13, 830832.	1.5	2
20	Novel Selenium Peptides Obtained from Selenium-Enriched <i>Cordyceps militaris</i> Alleviate Neuroinflammation and Gut Microbiota Dysbacteriosis in LPS-Injured Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 3194-3206.	2.4	21
21	Determination of Antiviral Mechanism of Centenarian Gut-Derived Limosilactobacillus fermentum Against Norovirus. Frontiers in Nutrition, 2022, 9, 812623.	1.6	4
22	Advances in improvement strategies of digital nucleic acid amplification for pathogen detection. TrAC - Trends in Analytical Chemistry, 2022, 149, 116568.	5.8	11
23	A microfluidic genoserotyping strategy for fast and objective identification of common Salmonella serotypes isolated from retail food samples in China. Analytica Chimica Acta, 2022, 1201, 339657.	2.6	8
24	A novel Bacillus cereus bacteriophage DLn1 and its endolysin as biocontrol agents against Bacillus cereus in milk. International Journal of Food Microbiology, 2022, 369, 109615.	2.1	14
25	Detection of emetic Bacillus cereus and the emetic toxin cereulide in food matrices: Progress and perspectives. Trends in Food Science and Technology, 2022, 123, 322-333.	7.8	13
26	Controlled PAH-mediated method with enhanced optical properties for simple, stable immunochromatographic assays. Biosensors and Bioelectronics, 2022, 206, 114150.	5.3	6
27	Integrated Multi-Omics for Novel Aging Biomarkers and Antiaging Targets. Biomolecules, 2022, 12, 39.	1.8	20
28	Microbial Communities and Physiochemical Properties of Four Distinctive Traditionally Fermented Vegetables from North China and Their Influence on Quality and Safety. Foods, 2022, 11, 21.	1.9	8
29	Polysaccharide from Agrocybe cylindracea prevents diet-induced obesity through inhibiting inflammation mediated by gut microbiota and associated metabolites. International Journal of Biological Macromolecules, 2022, 209, 1430-1438.	3.6	36
30	Microbiologic risk factors of recurrent choledocholithiasis post-endoscopic sphincterotomy. World Journal of Gastroenterology, 2022, 28, 1257-1271.	1.4	5
31	Differentiation of Bacillus cereus and Bacillus thuringiensis Using Genome-Guided MALDI-TOF MS Based on Variations in Ribosomal Proteins. Microorganisms, 2022, 10, 918.	1.6	4
32	Exploration of the Molecular Mechanisms Underlying the Anti-Photoaging Effect of Limosilactobacillus fermentum XJC60. Frontiers in Cellular and Infection Microbiology, 2022, 12, 838060.	1.8	9
33	Multiplex PCR identification of the major Pseudomonas aeruginosa serogroups using specific novel target genes. LWT - Food Science and Technology, 2022, 163, 113567.	2.5	3
34	Real-time PCR identification of Listeria monocytogenes serotype 4c using primers for novel target genes obtained by comparative genomic analysis. LWT - Food Science and Technology, 2021, 138, 110774.	2.5	10
35	Mining of novel target genes through pan-genome analysis for multiplex PCR differentiation of the major Listeria monocytogenes serotypes. International Journal of Food Microbiology, 2021, 339, 109026.	2.1	8
36	Advances in our understanding and distribution of the <i>Cronobacter</i> genus in China. Journal of Food Science, 2021, 86, 276-283.	1.5	13

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37	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. Trends in Food Science and Technology, 2021, 108, 164-176.	7.8	66
38	Isolation and characterization of a novel Escherichia coli Kayfunavirus phage DY1. Virus Research, 2021, 293, 198274.	1.1	16
39	Identification of Novel Sensitive and Reliable Serovar-Specific Targets for PCR Detection of Salmonella Serovars Hadar and Albany by Pan-Genome Analysis. Frontiers in Microbiology, 2021, 12, 605984.	1.5	8
40	Isolation and characterization of new phage vB_CtuP_A24 and application to control Cronobacter spp. in infant milk formula and lettuce. Food Research International, 2021, 141, 110109.	2.9	20
41	Cas12aFDet: A CRISPR/Cas12a-based fluorescence platform for sensitive and specific detection of Listeria monocytogenes serotype 4c. Analytica Chimica Acta, 2021, 1151, 338248.	2.6	44
42	Role of fliC on biofilm formation, adhesion, and cell motility in Cronobacter malonaticus and regulation of luxS. Food and Chemical Toxicology, 2021, 149, 111940.	1.8	15
43	Mining and evaluating novel serovar-specific Salmonella C1 serogroup genes by polymerase chain reaction analysis. LWT - Food Science and Technology, 2021, 141, 110821.	2.5	5
44	Incidence, toxin gene profiling, antimicrobial susceptibility, and genetic diversity of Bacillus cereus isolated from quick-frozen food in China. LWT - Food Science and Technology, 2021, 140, 110824.	2.5	15
45	Phenotypic properties and genotyping analysis of Bacillus cereus group isolates from dairy and potato products. LWT - Food Science and Technology, 2021, 140, 110853.	2.5	7
46	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2882-2913.	5.9	36
47	Evolutionary Mechanism of Immunological Cross-Reactivity Between Different GII.17 Variants. Frontiers in Microbiology, 2021, 12, 653719.	1.5	1
48	A Novel Gene vp0610 Negatively Regulates Biofilm Formation in Vibrio parahaemolyticus. Frontiers in Microbiology, 2021, 12, 656380.	1.5	4
49	Prevalence, antibiotic susceptibility and genetic diversity of Campylobacter jejuni isolated from retail food in China. LWT - Food Science and Technology, 2021, 143, 111098.	2.5	5
50	An ultrasensitive CRISPR/Cas12a based electrochemical biosensor for Listeria monocytogenes detection. Biosensors and Bioelectronics, 2021, 179, 113073.	5.3	151
51	Novel phage vB_CtuP_B1 for controlling Cronobacter malonaticus and Cronobacter turicensis in ready-to-eat lettuce and powered infant formula. Food Research International, 2021, 143, 110255.	2.9	14
52	Loop-mediated isothermal amplification (LAMP) for rapid detection of Salmonella in foods based on new molecular targets. LWT - Food Science and Technology, 2021, 142, 110999.	2.5	23
53	An Investigation on the Occurrence and Molecular Characterization of <i>Bacillus cereus</i> in Meat and Meat Products in China. Foodborne Pathogens and Disease, 2021, 18, 306-314.	0.8	21
54	Bacterial community and composition of different traditional fermented dairy products in China, South Africa, and Sri Lanka by high-throughput sequencing of 16S rRNA genes. LWT - Food Science and Technology, 2021, 144, 111209.	2.5	12

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55	Evaluation of the Cholesterol-Lowering Mechanism of Enterococcus faecium Strain 132 and Lactobacillus paracasei Strain 201 in Hypercholesterolemia Rats. Nutrients, 2021, 13, 1982.	1.7	16
56	Identification of new serovar-specific detection targets against salmonella B serogroup using large-scale comparative genomics. Food Control, 2021, 124, 107862.	2.8	5
57	Proteomics analysis mediated by quorum sensing luxS involved in oxidative stress in Cronobacter malonaticus. LWT - Food Science and Technology, 2021, 147, 111576.	2.5	4
58	Genetic Diversity and Population Structure of Vibrio parahaemolyticus Isolated From Clinical and Food Sources. Frontiers in Microbiology, 2021, 12, 708795.	1.5	6
59	Genomic Analysis and Stability Evaluation of the Phenol-Degrading Bacterium Acinetobacter sp. DW-1 During Water Treatment. Frontiers in Microbiology, 2021, 12, 687511.	1.5	6
60	Microbial Communities and Physicochemical Characteristics of Traditional Dajiang and Sufu in North China Revealed by High-Throughput Sequencing of 16S rRNA. Frontiers in Microbiology, 2021, 12, 665243.	1.5	6
61	Amplified electrochemical antibiotic aptasensing based on electrochemically deposited AuNPs coordinated with PEI-functionalized Fe-based metal-organic framework. Mikrochimica Acta, 2021, 188, 286.	2.5	19
62	Metagenomics-Based Analysis of the Age-Related Cumulative Effect of Antibiotic Resistance Genes in Gut Microbiota. Antibiotics, 2021, 10, 1006.	1.5	12
63	Bacterial Diversity and Community in Regional Water Microbiota between Different Towns in World's Longevity Township Jiaoling, China. Diversity, 2021, 13, 361.	0.7	2
64	Recent Advances in Glycosidase Probes Used in Escherichia Coli Detection. Current Medicinal Chemistry, 2021, 28, 5386-5410.	1.2	2
65	Development and Application of a Novel Rapid and Throughput Method for Broad-Spectrum Anti-Foodborne Norovirus Antibody Testing. Frontiers in Microbiology, 2021, 12, 670488.	1.5	3
66	First report of the optrA-carrying multidrug resistance genomic island in Campylobacter jejuni isolated from pigeon meat. International Journal of Food Microbiology, 2021, 354, 109320.	2.1	12
67	Quantitative detection of aflatoxin B1 using quantum dots-based immunoassay in a recyclable gravity-driven microfluidic chip. Biosensors and Bioelectronics, 2021, 190, 113394.	5.3	22
68	Molecular characterisation of antimicrobial resistance determinants and class 1 integrons of Salmonella enterica subsp. enterica serotype Enteritidis strains from retail food in China. Food Control, 2021, 128, 108191.	2.8	8
69	Occurrence, molecular characterization, and antimicrobial susceptibility of Yersinia enterocolitica isolated from retail food samples in China. LWT - Food Science and Technology, 2021, 150, 111876.	2.5	11
70	Evolutionary Divergence of the Novel Staphylococcal Species Staphylococcus argenteus. Frontiers in Microbiology, 2021, 12, 769642.	1.5	4
71	Pediococcus pentosaceus IM96 Exerts Protective Effects against Enterohemorrhagic Escherichia coli O157:H7 Infection In Vivo. Foods, 2021, 10, 2945.	1.9	9
72	Recent advances in enzyme-enhanced immunosensors. Biotechnology Advances, 2021, 53, 107867.	6.0	21

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73	Imbalanced Dermic Microbiome Aggravates Inflammation in Toenail Paronychia. Frontiers in Cellular and Infection Microbiology, 2021, $11,781927$ .	1.8	1
74	Characteristics of Antibiotic Resistance Genes and Antibiotic-Resistant Bacteria in Full-Scale Drinking Water Treatment System Using Metagenomics and Culturing. Frontiers in Microbiology, 2021, 12, 798442.	1.5	12
75	Molecular Characterization of Rifampicin-Resistant Staphylococcus aureus Isolates from Retail Foods in China. Antibiotics, 2021, 10, 1487.	1.5	1
76	Off-on fluorogenic substrate harnessing ESIPT and AIE features for in situ and long-term tracking of β-glucuronidase in Escherichia coli. Sensors and Actuators B: Chemical, 2020, 304, 127242.	4.0	27
77	Prevalence, abundance, serovars and antimicrobial resistance of Salmonella isolated from retail raw poultry meat in China. Science of the Total Environment, 2020, 713, 136385.	3.9	63
78	Characterization of class 1 integrons harboring blaVEB-1 in Vibrio parahaemolyticus isolated from ready-to-eat foods in China. International Journal of Food Microbiology, 2020, 318, 108473.	2.1	6
79	Prevalence, virulence, antimicrobial resistance, and molecular characterization of fluoroquinolone resistance of Vibrio parahaemolyticus from different types of food samples in China. International Journal of Food Microbiology, 2020, 317, 108461.	2.1	33
80	Assessment and molecular characterization of Bacillus cereus isolated from edible fungi in China. BMC Microbiology, 2020, 20, 310.	1.3	11
81	A database for risk assessment and comparative genomic analysis of foodborne Vibrio parahaemolyticus in China. Scientific Data, 2020, 7, 321.	2.4	8
82	Cronobacter spp. isolated from aquatic products in China: Incidence, antibiotic resistance, molecular characteristic and CRISPR diversity. International Journal of Food Microbiology, 2020, 335, 108857.	2.1	19
83	Prevalence, Virulence Feature, Antibiotic Resistance and MLST Typing of Bacillus cereus Isolated From Retail Aquatic Products in China. Frontiers in Microbiology, 2020, 11, 1513.	1.5	23
84	Preparation of Antioxidant Protein Hydrolysates from Pleurotus geesteranus and Their Protective Effects on H2O2 Oxidative Damaged PC12 Cells. Molecules, 2020, 25, 5408.	1.7	24
85	Food-Borne Vibrio parahaemolyticus in China: Prevalence, Antibiotic Susceptibility, and Genetic Characterization. Frontiers in Microbiology, 2020, 11, 1670.	1.5	31
86	Isolation and Characterization of Bacillus cereus Phage vB_BceP-DLc1 Reveals the Largest Member of the $\hat{1} 29$ -Like Phages. Microorganisms, 2020, 8, 1750.	1.6	15
87	Insights into Cronobacter sakazakii Biofilm Formation and Control Strategies in the Food Industry. Engineering, 2020, 6, 393-405.	3.2	60
88	Campylobacter jejuni Biofilm Formation Under Aerobic Conditions and Inhibition by ZnO Nanoparticles. Frontiers in Microbiology, 2020, 11, 207.	1.5	31
89	Abundant and Diverse RNA Viruses in Insects Revealed by RNA-Seq Analysis: Ecological and Evolutionary Implications. MSystems, 2020, 5, .	1.7	66
90	Prevalence, genetic analysis and CRISPR typing of Cronobacter spp. isolated from meat and meat products in China. International Journal of Food Microbiology, 2020, 321, 108549.	2.1	21

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91	A review on mushroom-derived bioactive peptides: Preparation and biological activities. Food Research International, 2020, 134, 109230.	2.9	67
92	Staphylococcus argenteus isolated from retail foods in China: Incidence, antibiotic resistance, biofilm formation and toxin gene profile. Food Microbiology, 2020, 91, 103531.	2.1	20
93	The Genomic Context for the Evolution and Transmission of Community-Associated Staphylococcus aureus ST59 Through the Food Chain. Frontiers in Microbiology, 2020, 11, 422.	1.5	21
94	Presence and Characterization of a Novel cfr-Carrying Tn558 Transposon Derivative in Staphylococcus delphini Isolated From Retail Food. Frontiers in Microbiology, 2020, 11, 598990.	1.5	3
95	Multiplex PCR for the Identification of Pathogenic Listeria in Flammulina velutipes Plant Based on Novel Specific Targets Revealed by Pan-Genome Analysis. Frontiers in Microbiology, 2020, 11, 634255.	1.5	9
96	Sequential treatment with bicarbonate and lowâ€temperature to potentiate both biomass and lipid productivity in <i>Nannochloropsis oceanica</i> . Journal of Chemical Technology and Biotechnology, 2019, 94, 3413-3419.	1.6	22
97	Genome characterization of the novel lytic Vibrio parahaemolyticus phage vB_VpP_BA6. Archives of Virology, 2019, 164, 2627-2630.	0.9	8
98	First detection of the plasmid-mediated colistin resistance gene mcr-1 in virulent Vibrio parahaemolyticus. International Journal of Food Microbiology, 2019, 308, 108290.	2.1	28
99	Cronobacter sakazakii, Cronobacter malonaticus, and Cronobacter dublinensis Genotyping Based on CRISPR Locus Diversity. Frontiers in Microbiology, 2019, 10, 1989.	1.5	10
100	Genetic characteristics and virulence of Listeria monocytogenes isolated from fresh vegetables in China. BMC Microbiology, 2019, 19, 119.	1.3	31
101	Prevalence and genetic diversity of human sapovirus associated with sporadic acute gastroenteritis in South China from 2013 to 2017. Journal of Medical Virology, 2019, 91, 1759-1764.	2.5	5
102	Bacillus cereus Isolated From Vegetables in China: Incidence, Genetic Diversity, Virulence Genes, and Antimicrobial Resistance. Frontiers in Microbiology, 2019, 10, 948.	1.5	66
103	Isolation, Potential Virulence, and Population Diversity of Listeria monocytogenes From Meat and Meat Products in China. Frontiers in Microbiology, 2019, 10, 946.	1.5	57
104	Phenotypic and genotypic characterization of PVL-positive Staphylococcus aureus isolated from retail foods in China. International Journal of Food Microbiology, 2019, 304, 119-126.	2.1	26
105	Genome sequencing and characterization of three Bacillus cereus-specific phages, DK1, DK2, and DK3. Archives of Virology, 2019, 164, 1927-1929.	0.9	8
106	Prevalence and Characterization of Staphylococcus aureus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2019, 10, 641.	1.5	78
107	Prevalence, Antibiotic Susceptibility, and Molecular Characterization of Cronobacter spp. Isolated From Edible Mushrooms in China. Frontiers in Microbiology, 2019, 10, 283.	1.5	35
108	Comparative Genomic Analysis Reveals the Potential Risk of Vibrio parahaemolyticus Isolated From Ready-To-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 186.	1.5	25

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109	Cold Tolerance Regulated by the Pyruvate Metabolism in Vibrio parahaemolyticus. Frontiers in Microbiology, 2019, 10, 178.	1.5	14
110	A whole-cell electron tomography model of vacuole biogenesis in Arabidopsis root cells. Nature Plants, 2019, 5, 95-105.	4.7	89
111	Complete genome analysis of a novel phage GW1 lysing Cronobacter. Archives of Virology, 2019, 164, 625-628.	0.9	10
112	Identification of the Potential Biological Preservative Tetramycin A-Producing Strain and Enhancing Its Production. Frontiers in Microbiology, 2019, 10, 2925.	1.5	6
113	A Study on Prevalence and Characterization of Bacillus cereus in Ready-to-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 3043.	1.5	84
114	Reconstituting the History of Cronobacter Evolution Driven by Differentiated CRISPR Activity. Applied and Environmental Microbiology, 2018, 84, .	1.4	20
115	Staphylococcus aureus Isolated From Retail Meat and Meat Products in China: Incidence, Antibiotic Resistance and Genetic Diversity. Frontiers in Microbiology, 2018, 9, 2767.	1.5	142
116	Isolation and Transcriptome Analysis of Phenol-Degrading Bacterium From Carbon–Sand Filters in a Full-Scale Drinking Water Treatment Plant. Frontiers in Microbiology, 2018, 9, 2162.	1.5	15
117	Novel Multidrug-Resistant <i>Cronobacter sakazakii</i> Emerging Infectious Diseases, 2018, 24, 2121-2124.	2.0	37
118	Prevalence, Potential Virulence, and Genetic Diversity of Listeria monocytogenes Isolates From Edible Mushrooms in Chinese Markets. Frontiers in Microbiology, 2018, 9, 1711.	1.5	48
119	Prevalence, Virulence Genes, Antimicrobial Susceptibility, and Genetic Diversity of Bacillus cereus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2018, 9, 533.	1.5	112
120	Prevalence and Molecular and Antimicrobial Characteristics of Cronobacter spp. Isolated From Raw Vegetables in China. Frontiers in Microbiology, 2018, 9, 1149.	1.5	49
121	Prevalence and Characterization of Staphylococcus aureus Isolated From Retail Vegetables in China. Frontiers in Microbiology, 2018, 9, 1263.	1.5	45
122	MONENSIN SENSITIVITY1 (MON1)/CALCIUM CAFFEINE ZINC SENSITIVITY1 (CCZ1)-Mediated Rab7 Activation Regulates Tapetal Programmed Cell Death and Pollen Development. Plant Physiology, 2017, 173, 206-218.	2.3	25
123	Analysis of Exocyst-Positive Organelle (EXPO)-Mediated Unconventional Protein Secretion (UPS) in Plant Cells. Methods in Molecular Biology, 2017, 1662, 231-241.	0.4	2
124	Ectopic expression of NnPER1, a <i>Nelumbo nucifera</i> 1 ysteine peroxiredoxin antioxidant, enhances seed longevity and stress tolerance in Arabidopsis. Plant Journal, 2016, 88, 608-619.	2.8	48
125	Protein Co-localization Studies: Issues and Considerations. Molecular Plant, 2016, 9, 1221-1223.	3.9	5
126	Unconventional protein secretion in plants: a critical assessment. Protoplasma, 2016, 253, 31-43.	1.0	96

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#	Article	IF	CITATION
127	Arabidopsis COG Complex Subunits COG3 and COG8 Modulate Golgi Morphology, Vesicle Trafficking Homeostasis and Are Essential for Pollen Tube Growth. PLoS Genetics, 2016, 12, e1006140.	1.5	33
128	Phosphatidylserine Synthase Controls Cell Elongation Especially in the Uppermost Internode in Rice by Regulation of Exocytosis. PLoS ONE, 2016, 11, e0153119.	1.1	22
129	EXPO and Autophagosomes are Distinct Organelles in Plants. Plant Physiology, 2015, 169, pp.00953.2015.	2.3	43
130	Unconventional protein secretion (UPS) pathways in plants. Current Opinion in Cell Biology, 2014, 29, 107-115.	2.6	78
131	Exo70E2 is essential for exocyst subunit recruitment and EXPO formation in both plants and animals. Molecular Biology of the Cell, 2014, 25, 412-426.	0.9	71
132	<i>N</i> â€linked glycosylation of At <scp>VSR</scp> 1 is important for vacuolar protein sorting in <scp>A</scp> rabidopsis. Plant Journal, 2014, 80, 977-992.	2.8	31
133	Activation of the Rab7 GTPase by the MON1-CCZ1 Complex Is Essential for PVC-to-Vacuole Trafficking and Plant Growth in <i>Arabidopsis</i> . Plant Cell, 2014, 26, 2080-2097.	3.1	192
134	ARA7(Q69L) expression in transgenic Arabidopsis cells induces the formation of enlarged multivesicular bodies. Journal of Experimental Botany, 2013, 64, 2817-2829.	2.4	47
135	Unconventional protein secretion. Trends in Plant Science, 2012, 17, 606-615.	4.3	147
136	EXPO, an Exocyst-Positive Organelle Distinct from Multivesicular Endosomes and Autophagosomes, Mediates Cytosol to Cell Wall Exocytosis in <i>Arabidopsis</i> and Tobacco Cells Â. Plant Cell, 2011, 22, 4009-4030.	3.1	229