

Jun Wang

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

45
papers

6,235
citations

19
h-index

47
g-index

47
ext. papers

7,266
ext. citations

5.4
avg, IF

5.26
L-index

#	Paper	IF	Citations
45	SOAP2: an improved ultrafast tool for short read alignment. <i>Bioinformatics</i> , 2009 , 25, 1966-7	7.2	2784
44	WEGO: a web tool for plotting GO annotations. <i>Nucleic Acids Research</i> , 2006 , 34, W293-7	20.1	2180
43	Biosynthesis of anthocyanins and their regulation in colored grapes. <i>Molecules</i> , 2010 , 15, 9057-91	4.8	310
42	Anthocyanins and their variation in red wines I. Monomeric anthocyanins and their color expression. <i>Molecules</i> , 2012 , 17, 1571-601	4.8	217
41	Free and glycosidically bound aroma compounds in cherry (<i>Prunus avium</i> L.). <i>Food Chemistry</i> , 2014 , 152, 29-36	8.5	97
40	Anthocyanins profile of grape berries of <i>Vitis amurensis</i> , its hybrids and their wines. <i>International Journal of Molecular Sciences</i> , 2010 , 11, 2212-28	6.3	70
39	Light-induced Variation in Phenolic Compounds in Cabernet Sauvignon Grapes (L.) Involves Extensive Transcriptome Reprogramming of Biosynthetic Enzymes, Transcription Factors, and Phytohormonal Regulators. <i>Frontiers in Plant Science</i> , 2017 , 8, 547	6.2	58
38	Effects of climatic conditions and soil properties on Cabernet Sauvignon berry growth and anthocyanin profiles. <i>Molecules</i> , 2014 , 19, 13683-703	4.8	57
37	Effect of training systems on fatty acids and their derived volatiles in Cabernet Sauvignon grapes and wines of the north foot of Mt. Tianshan. <i>Food Chemistry</i> , 2015 , 181, 198-206	8.5	43
36	Free and glycosidically bound volatile compounds in sun-dried raisins made from different fragrance intensities grape varieties using a validated HS-SPME with GC-MS method. <i>Food Chemistry</i> , 2017 , 228, 125-135	8.5	36
35	Phenolic profiles of <i>Vitis davidii</i> and <i>Vitis quinquangularis</i> species native to China. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6016-27	5.7	33
34	Light response and potential interacting proteins of a grape flavonoid 3'-hydroxylase gene promoter. <i>Plant Physiology and Biochemistry</i> , 2015 , 97, 70-81	5.4	25
33	Effects of cluster thinning on vine photosynthesis, berry ripeness and flavonoid composition of Cabernet Sauvignon. <i>Food Chemistry</i> , 2018 , 248, 101-110	8.5	25
32	Transcriptome comparison of Cabernet Sauvignon grape berries from two regions with distinct climate. <i>Journal of Plant Physiology</i> , 2015 , 178, 43-54	3.6	24
31	Comparison of phenolic and chromatic characteristics of dry red wines made from native Chinese grape species and <i>Vitis vinifera</i> . <i>International Journal of Food Properties</i> , 2017 , 20, 2134-2146	3	24
30	Effect of drying method and cultivar on sensory attributes, textural profiles, and volatile characteristics of grape raisins. <i>Drying Technology</i> , 2021 , 39, 495-506	2.6	21
29	Comparison of transcriptional expression patterns of carotenoid metabolism in 'Cabernet Sauvignon' grapes from two regions with distinct climate. <i>Journal of Plant Physiology</i> , 2017 , 213, 75-86	3.6	19

28	Comparison of distinct transcriptional expression patterns of flavonoid biosynthesis in Cabernet Sauvignon grapes from east and west China. <i>Plant Physiology and Biochemistry</i> , 2014 , 84, 45-56	5.4	19
27	Dissecting the Variations of Ripening Progression and Flavonoid Metabolism in Grape Berries Grown under Double Cropping System. <i>Frontiers in Plant Science</i> , 2017 , 8, 1912	6.2	19
26	Evolution of flavonols in berry skins of different grape cultivars during ripening and a comparison of two vintages. <i>European Food Research and Technology</i> , 2012 , 235, 1187-1197	3.4	18
25	Rain-Shelter Cultivation Modifies Carbon Allocation in the Polyphenolic and Volatile Metabolism of <i>Vitis vinifera</i> L. Chardonnay Grapes. <i>PLoS ONE</i> , 2016 , 11, e0156117	3.7	16
24	Comparative physiological, metabolomic, and transcriptomic analyses reveal developmental stage-dependent effects of cluster bagging on phenolic metabolism in Cabernet Sauvignon grape berries. <i>BMC Plant Biology</i> , 2019 , 19, 583	5.3	15
23	Rootstock-Mediated Effects on Cabernet Sauvignon Performance: Vine Growth, Berry Ripening, Flavonoids, and Aromatic Profiles. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	13
22	Changes in global aroma profiles of Cabernet Sauvignon in response to cluster thinning. <i>Food Research International</i> , 2019 , 122, 56-65	7	11
21	The free and enzyme-released volatile compounds of distinctive <i>Vitis amurensis</i> var. Zuoshanyi grapes in China. <i>European Food Research and Technology</i> , 2015 , 240, 985-997	3.4	11
20	Modulation of volatile compound metabolome and transcriptome in grape berries exposed to sunlight under dry-hot climate. <i>BMC Plant Biology</i> , 2020 , 20, 59	5.3	11
19	Molecular and biochemical characterization of the UDP-glucose: Anthocyanin 5-O-glucosyltransferase from <i>Vitis amurensis</i> . <i>Phytochemistry</i> , 2015 , 117, 363-372	4	10
18	Expression of structural genes related to anthocyanin biosynthesis of <i>Vitis amurensis</i> . <i>Journal of Forestry Research</i> , 2016 , 27, 647-657	2	10
17	Effects of Basal Defoliation on Wine Aromas: A Meta-Analysis. <i>Molecules</i> , 2018 , 23,	4.8	10
16	Flavonoid and aromatic profiles of two <i>Vitis vinifera</i> L. teinturier grape cultivars. <i>Australian Journal of Grape and Wine Research</i> , 2018 , 24, 379-389	2.4	8
15	Transcription Factor VviMYB86 Oppositely Regulates Proanthocyanidin and Anthocyanin Biosynthesis in Grape Berries. <i>Frontiers in Plant Science</i> , 2020 , 11, 613677	6.2	7
14	Influence of attenuated reflected solar radiation from the vineyard floor on volatile compounds in Cabernet Sauvignon grapes and wines of the north foot of Mt. Tianshan. <i>Food Research International</i> , 2020 , 137, 109688	7	6
13	Optimization of Sample Preparation and Phloroglucinol Analysis of Marselan Grape Skin Proanthocyanidins using HPLC-DADESI- MS/MS. <i>South African Journal of Enology and Viticulture</i> , 2016 , 33,	3.1	5
12	Influence of the harvest date on berry compositions and wine profiles of <i>Vitis vinifera</i> L. cv. 'Cabernet Sauvignon' under a semiarid continental climate over two consecutive years. <i>Food Chemistry</i> , 2019 , 292, 237-246	8.5	3
11	The influence of rootstocks on the scions' aromatic profiles of <i>Vitis vinifera</i> L. cv. Chardonnay. <i>Scientia Horticulturae</i> , 2020 , 272, 109517	4.1	3

10	Effects of gibberellic acid (GA) application before anthesis on rachis elongation and berry quality and aroma and flavour compounds in <i>Vitis vinifera</i> L. 'Cabernet Franc' and 'Cabernet Sauvignon' grapes. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3729-3740	4.3	3
9	Distal leaf removal made balanced source-sink vines, delayed ripening, and increased flavonol composition in Cabernet Sauvignon grapes and wines in the semi-arid Xinjiang. <i>Food Chemistry</i> , 2022 , 366, 130582	8.5	3
8	The Effect of Light Intensity on the Expression of in Grapevine Calluses and Analysis of Its Promoter Activity. <i>Genes</i> , 2020 , 11,	4.2	2
7	The Effect of Cluster Position Determined by Vineyard Row Orientation on Grape Flavonoids and Aroma Profiles of <i>Vitis vinifera</i> L. cv. Cabernet Sauvignon and Italian Riesling in the North Foot of Tianshan Mountains. <i>South African Journal of Enology and Viticulture</i> , 2021 , 42,	3.1	2
6	Effects of sunlight exclusion on leaf gas exchange, berry composition, and wine flavour profile of Cabernet-Sauvignon from the foot of the north side of Mount Tianshan and a semi-arid continental climate. <i>Oeno One</i> , 2021 , 55, 267-283	3.3	2
5	Differential influence of timing and duration of bunch bagging on volatile organic compounds in Cabernet Sauvignon berries (<i>Vitis vinifera</i> L.). <i>Australian Journal of Grape and Wine Research</i> ,	2.4	2
4	Microclimate changes caused by black inter-row mulch decrease flavonoids concentrations in grapes and wines under semi-arid climate. <i>Food Chemistry</i> , 2021 , 361, 130064	8.5	2
3	Influence of cluster positions in the canopy and row orientation on the flavonoid and volatile compound profiles in <i>Vitis vinifera</i> L. Cabernet franc and Chardonnay berries. <i>Food Research International</i> , 2021 , 143, 110306	7	1
2	Effect of the Seasonal Climatic Variations on the Accumulation of Fruit Volatiles in Four Grape Varieties Under the Double Cropping System.. <i>Frontiers in Plant Science</i> , 2021 , 12, 809558	6.2	0
1	Cluster spatial positions varied the phenolics profiles of 'Cabernet Sauvignon' grapes and wines under a fan training system with multiple trunks.. <i>Food Chemistry</i> , 2022 , 387, 132930	8.5	0