Yue-Ming Jiang

List of Publications by Year
in descending order

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275	10,845	28274	58581
papers	citations	55 h-index	82 g-index

282	282	282	10481
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Title is missing!. Plant Growth Regulation, 2003, 39, 171-174.	3.4	233
2	Extraction of Polyphenolics from Plant Material for Functional Foodsâ€"Engineering and Technology. Food Reviews International, 2005, 21, 139-166.	8.4	200
3	Role of anthocyanins, polyphenol oxidase and phenols in lychee pericarp browning. Journal of the Science of Food and Agriculture, 2000, 80, 305-310.	3.5	197
4	Banana ethylene response factors are involved in fruit ripening through their interactions with ethylene biosynthesis genes. Journal of Experimental Botany, 2013, 64, 2499-2510.	4.8	173
5	Delay of Postharvest Browning in Litchi Fruit by Melatonin via the Enhancing of Antioxidative Processes and Oxidation Repair. Journal of Agricultural and Food Chemistry, 2018, 66, 7475-7484.	5.2	169
6	Enzymatic browning and antioxidant activities in harvested litchi fruit as influenced by apple polyphenols. Food Chemistry, 2015, 171, 191-199.	8.2	168
7	Antimicrobial activity of bacteriocin-producing lactic acid bacteria isolated from cheeses and yogurts. AMB Express, 2012, 2, 48.	3.0	161
8	Influence of culture media, pH and temperature on growth and bacteriocin production of bacteriocinogenic lactic acid bacteria. AMB Express, 2018, 8, 10.	3.0	154
9	New insights on bioactivities and biosynthesis of flavonoid glycosides. Trends in Food Science and Technology, 2018, 79, 116-124.	15.1	152
10	Structure characterisation of polysaccharides in vegetable â€œokraâ€•and evaluation of hypoglycemic activity. Food Chemistry, 2018, 242, 211-216.	8.2	147
11	Low-temperature conditioning induces chilling tolerance in stored mango fruit. Food Chemistry, 2017, 219, 76-84.	8.2	140
12	Prenylated flavonoids, promising nutraceuticals with impressive biological activities. Trends in Food Science and Technology, 2015, 44, 93-104.	15.1	131
13	In Vivo Measurement of Brain GABA Concentrations by Magnetic Resonance Spectroscopy in Smelters Occupationally Exposed to Manganese. Environmental Health Perspectives, 2011, 119, 219-224.	6.0	130
14	Brain magnetic resonance imaging and manganese concentrations in red blood cells of smelting workers: Search for biomarkers of manganese exposure. NeuroToxicology, 2007, 28, 126-135.	3.0	125
15	Anti-diabetic activities of phenolic compounds in muscadine against alpha-glucosidase and pancreatic lipase. LWT - Food Science and Technology, 2012, 46, 164-168.	5.2	125
16	Effective Treatment of Manganese-Induced Occupational Parkinsonism With p-Aminosalicylic Acid: A Case of 17-Year Follow-Up Study. Journal of Occupational and Environmental Medicine, 2006, 48, 644-649.	1.7	121
17	Energy status of ripening and postharvest senescent fruit of litchi (Litchi chinensis Sonn.). BMC Plant Biology, 2013, 13, 55.	3.6	116
18	Structure, bioactivity, and synthesis of methylated flavonoids. Annals of the New York Academy of Sciences, 2017, 1398, 120-129.	3.8	115

#	Article	IF	Citations
19	Reduction of postharvest anthracnose and enhancement of disease resistance in ripening mango fruit by nitric oxide treatment. Postharvest Biology and Technology, 2014, 97, 115-122.	6.0	113
20	Increased expression of native cytosolic Cu/Zn superoxide dismutase and ascorbate peroxidase improves tolerance to oxidative and chilling stresses in cassava (Manihot esculenta Crantz). BMC Plant Biology, 2014, 14, 208.	3.6	105
21	Fatty acid activation in carcinogenesis and cancer development: Essential roles of longâ€'chain acylâ€'CoA synthetases (Review). Oncology Letters, 2018, 16, 1390-1396.	1.8	105
22	Cardiovascular Toxicities Upon Manganese Exposure. Cardiovascular Toxicology, 2005, 5, 345-354.	2.7	104
23	Respiratory activity and mitochondrial membrane associated with fruit senescence in postharvest peaches in response to UV-C treatment. Food Chemistry, 2014, 161, 16-21.	8.2	102
24	Identification of a novel phenolic compound in litchi (Litchi chinensis Sonn.) pericarp and bioactivity evaluation. Food Chemistry, 2013, 136, 563-568.	8.2	98
25	Phomopsis longanae Chi-induced pericarp browning and disease development of harvested longan fruit in association with energy status. Postharvest Biology and Technology, 2014, 93, 24-28.	6.0	95
26	Responses of banana fruit to treatment with 1-methylcyclopropene. Plant Growth Regulation, 1999, 28, 77-82.	3.4	93
27	Identification of flavonoids in litchi (Litchi chinensis Sonn.) leaf and evaluation of anticancer activities. Journal of Functional Foods, 2014, 6, 555-563.	3.4	92
28	Effects of Chilling Temperatures on Ethylene Binding by Banana Fruit. Plant Growth Regulation, 2004, 43, 109-115.	3.4	90
29	Structural Identification of (1â†'6)-Î±-<scp>d</scp>-Glucan, a Key Responsible for the Health Benefits of Longan, and Evaluation of Anticancer Activity. Biomacromolecules, 2013, 14, 1999-2003.	5.4	90
30	Chelation therapy of manganese intoxication with para-aminosalicylic acid (PAS) in Spragueâ€"Dawley rats. NeuroToxicology, 2009, 30, 240-248.	3.0	89
31	Effect of Abscisic Acid on Banana Fruit Ripening in Relation to the Role of Ethylene. Journal of Plant Growth Regulation, 2000, 19, 106-111.	5.1	88
32	An inclusion complex of eugenol into Î²-cyclodextrin: Preparation, and physicochemical and antifungal characterization. Food Chemistry, 2016, 196, 324-330.	8.2	87
33	Structure identification of a polysaccharide purified from Lycium barbarium fruit. International Journal of Biological Macromolecules, 2016, 82, 696-701.	7.5	86
34	Vulnerability of welders to manganese exposure â€" A neuroimaging study. NeuroToxicology, 2014, 45, 285-292.	3.0	85
35	Histone deacetylase HD2 interacts with ERF1 and is involved in longan fruit senescence. Journal of Experimental Botany, 2012, 63, 441-454.	4.8	83
36	Cross-Kingdom Small RNAs Among Animals, Plants and Microbes. Cells, 2019, 8, 371.	4.1	80

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37	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. Free Radical Biology and Medicine, 2015, 84, 171-184.	2.9	78
38	Banana sRNAome and degradome identify microRNAs functioning in differential responses to temperature stress. BMC Genomics, 2019, 20, 33.	2.8	78
39	Structure identification of a polysaccharide purified from litchi (Litchi chinensis Sonn.) pulp. Carbohydrate Polymers, 2016, 137, 570-575.	10.2	75
40	The incidence and risk factors for central lymph node metastasis in cN0 papillary thyroid microcarcinoma: a meta-analysis. European Archives of Oto-Rhino-Laryngology, 2017, 274, 1327-1338.	1.6	74
41	Monitoring of organophosphorus pesticides in vegetables using monoclonal antibody-based direct competitive ELISA followed by HPLCâ€“MS/MS. Food Chemistry, 2012, 131, 1569-1576.	8.2	73
42	Effects of short-term anoxia treatment on browning of fresh-cut Chinese water chestnut in relation to antioxidant activity. Food Chemistry, 2012, 132, 1191-1196.	8.2	73
43	Natural Occurrence, Analysis, and Prevention of Mycotoxins in Fruits and their Processed Products. Critical Reviews in Food Science and Nutrition, 2014, 54, 64-83.	10.3	73
44	Metabolomic analyses of banana during postharvest senescence by 1H-high resolution-NMR. Food Chemistry, 2017, 218, 406-412.	8.2	70
45	Identification of a flavonoid C -glycoside as potent antioxidant. Free Radical Biology and Medicine, 2017, 110, 92-101.	2.9	68
46	Production of quercetin, kaempferol and their glycosidic derivatives from the aqueous-organic extracted residue of litchi pericarp with Aspergillus awamori. Food Chemistry, 2014, 145, 220-227.	8.2	67
47	Combined Salicyclic Acid and Ultrasound Treatments for Reducing the Chilling Injury on Peach Fruit. Journal of Agricultural and Food Chemistry, 2012, 60, 1209-1212.	5.2	66
48	Melatonin Enhances Cold Tolerance by Regulating Energy and Proline Metabolism in Litchi Fruit. Foods, 2020, 9, 454.	4.3	66
49	Histone demethylase SlJMJ6 promotes fruit ripening by removing H3K27 methylation of ripeningâ€related genes in tomato. New Phytologist, 2020, 227, 1138-1156.	7.3	66
50	Effect of oxalic acid on ripening attributes of banana fruit during storage. Postharvest Biology and Technology, 2013, 84, 22-27.	6.0	65
51	Comparative transcriptomic and metabolic analysis reveals the effect of melatonin on delaying anthracnose incidence upon postharvest banana fruit peel. BMC Plant Biology, 2019, 19, 289.	3.6	65
52	Comparative analysis of pigments in red and yellow banana fruit. Food Chemistry, 2018, 239, 1009-1018.	8.2	64
53	EFFECT OF HIGHâ€PRESSURE HOMOGENIZATION ON THE FUNCTIONAL PROPERTY OF PEANUT PROTEIN. Journal of Food Process Engineering, 2011, 34, 2191-2204.	2.9	63
54	Sodium para-aminosalicylate delays pericarp browning of litchi fruit by inhibiting ROS-mediated senescence during postharvest storage. Food Chemistry, 2019, 278, 552-559.	8.2	63

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55	Î²-Aminobutyric acid induces resistance of mango fruit to postharvest anthracnose caused by Colletotrichum gloeosporioides and enhances activity of fruit defense mechanisms. Scientia Horticulturae, 2013, 160, 78-84.	3.6	62
56	Insights into the roles of melatonin in maintaining quality and extending shelf life of postharvest fruits. Trends in Food Science and Technology, 2021, 109, 569-578.	15.1	60
57	Proteomic analysis of differentially expressed proteins involved in ethylene-induced chilling tolerance in harvested banana fruit. Frontiers in Plant Science, 2015, 6, 845.	3.6	58
58	Effects of hydrogen water treatment on antioxidant system of litchi fruit during the pericarp browning. Food Chemistry, 2021, 336, 127618.	8.2	58
59	Lignin Nanoparticles: Green Synthesis in a Î³-Valerolactone/Water Binary Solvent and Application to Enhance Antimicrobial Activity of Essential Oils. ACS Sustainable Chemistry and Engineering, 2020, 8, 714-722.	6.7	57
60	1-Methylcyclopropene treatment effects on intact and fresh-cut apple. Journal of Horticultural Science and Biotechnology, 2002, 77, 19-21.	1.9	56
61	Micro<scp>RNA</scp>528, a hub regulator modulating <scp>ROS</scp> homeostasis via targeting of a diverse set of genes encoding copperâ€containing proteins in monocots. New Phytologist, 2020, 225, 385-399.	7.3	56
62	Enhanced chilling tolerance of banana fruit treated with malic acid prior to low-temperature storage. Postharvest Biology and Technology, 2016, 111, 209-213.	6.0	54
63	Phenolics from strawberry cv. Falandi and their antioxidant and Î±-glucosidase inhibitory activities. Food Chemistry, 2016, 194, 857-863.	8.2	54
64	Novel hapten synthesis for antibody production and development of an enzyme-linked immunosorbent assay for determination of furaltadone metabolite 3-amino-5-morpholinomethyl-2-oxazolidinone (AMOZ). Talanta, 2013, 103, 306-313.	5.5	53
65	The combined effects of phenylurea and gibberellins on quality maintenance and shelf life extension of banana fruit during storage. Scientia Horticulturae, 2014, 167, 36-42.	3.6	53
66	Differential responses of four biosynthetic pathways of aroma compounds in postharvest strawberry (FragariaÃ—ananassa Duch.) under interaction of light and temperature. Food Chemistry, 2017, 221, 356-364.	8.2	52
67	Fibroin treatment inhibits chilling injury of banana fruit via energy regulation. Scientia Horticulturae, 2019, 248, 8-13.	3.6	50
68	Endolichenic Fungi: A Hidden Reservoir of Next Generation Biopharmaceuticals. Trends in Biotechnology, 2017, 35, 808-813.	9.3	49
69	Structure of water-soluble polysaccharides in spore of Ganoderma lucidum and their anti-inflammatory activity. Food Chemistry, 2022, 373, 131374.	8.2	49
70	Comparative transcriptome and metabolome provides new insights into the regulatory mechanisms of accelerated senescence in litchi fruit after cold storage. Scientific Reports, 2016, 6, 19356.	3.3	48
71	Ethylene regulation of fruit ripening: Molecular aspects. Plant Growth Regulation, 2000, 30, 193-200.	3.4	47
72	Effects of 1-methylcyclopropene and gibberellic acid on ripening of Chinese jujube(Zizyphus jujuba M) in relation to quality. Journal of the Science of Food and Agriculture, 2004, 84, 31-35.	3.5	47

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73	Sodium para-aminosalicylic acid inhibits manganese-induced NLRP3 inflammasome-dependent pyroptosis by inhibiting NF-Î¹B pathway activation and oxidative stress. Journal of Neuroinflammation, 2020, 17, 343.	7.2	47
74	Phytochemical analyses of Ziziphus jujuba Mill. var. spinosa seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. Analyst, The, 2013, 138, 6881.	3.5	45
75	1-Methylcyclopropene (1-MCP) slows ripening of kiwifruit and affects energy status, membrane fatty acid contents and cell membrane integrity. Postharvest Biology and Technology, 2019, 156, 110941.	6.0	45
76	Identification of two novel prenylated flavonoids in mulberry leaf and their bioactivities. Food Chemistry, 2020, 315, 126236.	8.2	45
77	Evidence for altered hippocampal volume and brain metabolites in workers occupationally exposed to lead: A study by magnetic resonance imaging and 1H magnetic resonance spectroscopy. Toxicology Letters, 2008, 181, 118-125.	0.8	44
78	1-Methylcyclopropene reduces chilling injury of harvested okra (Hibiscus esculentus L.) pods. Scientia Horticulturae, 2012, 141, 42-46.	3.6	44
79	Prooxidant activities of quercetin, p-courmaric acid and their derivatives analysed by quantitative structureâ€“activity relationship. Food Chemistry, 2012, 131, 508-512.	8.2	44
80	Effect of pyrogallol on the physiology and biochemistry of litchi fruit during storage. Chemistry Central Journal, 2013, 7, 19.	2.6	44
81	Apple polyphenols delay senescence and maintain edible quality in litchi fruit during storage. Postharvest Biology and Technology, 2019, 157, 110976.	6.0	44
82	LcNAC13 Physically Interacts with LcR1MYB1 to Coregulate Anthocyanin Biosynthesis-Related Genes during Litchi Fruit Ripening. Biomolecules, 2019, 9, 135.	4.0	44
83	Effect of oxalic acid on antibrowning of banana (Musa spp., AAA group, cv. â€˜Brazilâ€™) fruit during storage. Scientia Horticulturae, 2013, 160, 208-212.	3.6	43
84	Production and Characterization of a Single-Chain Variable Fragment Linked Alkaline Phosphatase Fusion Protein for Detection of O,O-Diethyl Organophosphorus Pesticides in a One-Step Enzyme-Linked Immunosorbent Assay. Journal of Agricultural and Food Chemistry, 2012, 60, 5076-5083.	5.2	41
85	Carotenoids and volatile profiles of yellow- and red-fleshed papaya fruit in relation to the expression of carotenoid cleavage dioxygenase genes. Postharvest Biology and Technology, 2015, 109, 114-119.	6.0	40
86	Novel synthesized 2, 4-DAPG analogues: antifungal activity, mechanism and toxicology. Scientific Reports, 2016, 6, 32266.	3.3	40
87	Comparison of miRNA Evolution and Function in Plants and Animals. MicroRNA (Shariqah, United Arab) Tj ETQq1 1 0.784314 rgBT /Ov	1.2	40
88	Molecular mechanisms of aluminum neurotoxicity: Update on adverse effects and therapeutic strategies. Advances in Neurotoxicology, 2021, 5, 1-34.	1.9	40
89	Redox regulation of methionine in calmodulin affects the activity levels of senescence-related transcription factors in litchi. Biochimica Et Biophysica Acta - General Subjects, 2017, 1861, 1140-1151.	2.4	39
90	Redox Regulation of the NOR Transcription Factor Is Involved in the Regulation of Fruit Ripening in Tomato. Plant Physiology, 2020, 183, 671-685.	4.8	39

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91	Structure characteristics of an acidic polysaccharide purified from banana (Musa nana Lour.) pulp and its enzymatic degradation. International Journal of Biological Macromolecules, 2017, 101, 299-303.	7.5	38
92	Integrated Transcriptomic, Proteomic, and Metabolomics Analysis Reveals Peel Ripening of Harvested Banana under Natural Condition. Biomolecules, 2019, 9, 167.	4.0	38
93	Combined modified atmosphere packaging and low temperature storage delay lignification and improve the defense response of minimally processed water bamboo shoot. Chemistry Central Journal, 2013, 7, 147.	2.6	37
94	MicroRNAs and targets in senescent litchi fruit during ambient storage and post-cold storage shelf life. BMC Plant Biology, 2015, 15, 181.	3.6	37
95	l -Cysteine hydrochloride delays senescence of harvested longan fruit in relation to modification of redox status. Postharvest Biology and Technology, 2018, 143, 35-42.	6.0	37
96	Effect of plant growth regulators on banana fruit and broccoli during storage. Scientia Horticulturae, 2012, 145, 62-67.	3.6	36
97	Structural characteristics and antioxidant activities of polysaccharides from longan seed. Carbohydrate Polymers, 2013, 92, 758-764.	10.2	36
98	Pericarp and seed of litchi and longan fruits: constituent, extraction, bioactive activity, and potential utilization. Journal of Zhejiang University: Science B, 2019, 20, 503-512.	2.8	36
99	Relationship between Sucrose Metabolism and Anthocyanin Biosynthesis During Ripening in Chinese Bayberry Fruit. Journal of Agricultural and Food Chemistry, 2014, 62, 10522-10528.	5.2	35
100	The antioxidant activity and neuroprotective mechanism of isoliquiritigenin. Free Radical Biology and Medicine, 2020, 152, 207-215.	2.9	35
101	An update of prenylated phenolics: Food sources, chemistry and health benefits. Trends in Food Science and Technology, 2021, 108, 197-213.	15.1	35
102	Structure identification of walnut peptides and evaluation of cellular antioxidant activity. Food Chemistry, 2022, 388, 132943.	8.2	35
103	Structure identification of an arabinogalacturonan in Citrus reticulata Blanco â€˜Chachiensisâ€™ peel. Food Hydrocolloids, 2018, 84, 481-488.	10.7	34
104	Thalamic GABA Predicts Fine Motor Performance in Manganese-Exposed Smelter Workers. PLoS ONE, 2014, 9, e88220.	2.5	33
105	Phenolic components, antioxidant enzyme activities and anatomic structure of longan fruit pericarp following treatment with adenylate triphosphate. Scientia Horticulturae, 2014, 180, 6-13.	3.6	33
106	Quality deterioration of cut carnation flowers involves in antioxidant systems and energy status. Scientia Horticulturae, 2014, 170, 45-52.	3.6	33
107	6-Benzylaminopurine improves the quality of harvested litchi fruit. Postharvest Biology and Technology, 2018, 143, 137-142.	6.0	33
108	Expression of expansin gene, MiExpA1, and activity of galactosidase and polygalacturonase in mango fruit as affected by oxalic acid during storage at room temperature. Food Chemistry, 2012, 132, 849-854.	8.2	32

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109	Identification of sesquilignans in litchi (Litchi chinensis Sonn.) leaf and their anticancer activities. Journal of Functional Foods, 2014, 8, 26-34.	3.4	32
110	Identification of moracin N in mulberry leaf and evaluation of antioxidant activity. Food and Chemical Toxicology, 2019, 132, 110730.	3.6	32
111	Î²-Aminobutyric Acid Priming Acquisition and Defense Response of Mango Fruit to Colletotrichum gloeosporioides Infection Based on Quantitative Proteomics. Cells, 2019, 8, 1029.	4.1	32
112	Identification of an immunostimulatory polysaccharide in banana. Food Chemistry, 2019, 277, 46-53.	8.2	32
113	Hydrogen-rich water maintains the color quality of fresh-cut Chinese water chestnut. Postharvest Biology and Technology, 2022, 183, 111743.	6.0	32
114	Development of a Solid-Phase Extraction Coupling Chemiluminescent Enzyme Immunoassay for Determination of Organophosphorus Pesticides in Environmental Water Samples. Journal of Agricultural and Food Chemistry, 2012, 60, 2069-2075.	5.2	31
115	Antifungal Activity of Hypothemycin against Peronophythora Litchii In Vitro And In Vivo. Journal of Agricultural and Food Chemistry, 2013, 61, 10091-10095.	5.2	31
116	Pallidal Index as Biomarker of Manganese Brain Accumulation and Associated with Manganese Levels in Blood: A Meta-Analysis. PLoS ONE, 2014, 9, e93900.	2.5	31
117	Comparative proteomic approaches to analysis of litchi pulp senescence after harvest. Food Research International, 2015, 78, 274-285.	6.2	31
118	Sodium P -aminosalicylic acid inhibits sub-chronic manganese-induced neuroinflammation in rats by modulating MAPK and COX-2. NeuroToxicology, 2018, 64, 219-229.	3.0	31
119	Revealing Further Insights on Chilling Injury of Postharvest Bananas by Untargeted Lipidomics. Foods, 2020, 9, 894.	4.3	31
120	Energy status of kiwifruit stored under different temperatures or exposed to long-term anaerobic conditions or pure oxygen. Postharvest Biology and Technology, 2014, 98, 56-64.	6.0	30
121	Water loss from litchi (Litchi chinensis) and longan (Dimocarpus longan) fruits is biphasic and controlled by a complex pericarpal transpiration barrier. Planta, 2015, 242, 1207-1219.	3.2	30
122	Litchi Fruit LcNAC1 is a Target of LcMYC2 and Regulator of Fruit Senescence Through its Interaction with LcWRKY1. Plant and Cell Physiology, 2017, 58, 1075-1089.	3.1	30
123	Exogenous procyanidin treatment delays senescence of harvested banana fruit by enhancing antioxidant responses and in vivo procyanidin content. Postharvest Biology and Technology, 2019, 158, 110999.	6.0	30
124	Structure identification of soybean peptides and their immunomodulatory activity. Food Chemistry, 2021, 359, 129970.	8.2	30
125	Short-term anaerobic, pure oxygen and refrigerated storage conditions affect the energy status and selective gene expression in litchi fruit. LWT - Food Science and Technology, 2015, 60, 1254-1261.	5.2	29
126	Proteomic profiling of 24-epibrassinolide-induced chilling tolerance in harvested banana fruit. Journal of Proteomics, 2018, 187, 1-12.	2.4	29

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127	Genome-wide identification, characterization and expression analysis of NF-Y gene family in relation to fruit ripening in banana. Postharvest Biology and Technology, 2019, 151, 98-110.	6.0	29
128	Alleviation of pericarp browning in harvested litchi fruit by synephrine hydrochloride in relation to membrane lipids metabolism. Postharvest Biology and Technology, 2020, 166, 111223.	6.0	29
129	Effect of hypobaric storage on quality, antioxidant enzyme and antioxidant capability of the Chinese bayberry fruits. Chemistry Central Journal, 2013, 7, 4.	2.6	28
130	Development of a sensitive time-resolved fluoroimmunoassay for organophosphorus pesticides in environmental water samples. Analytical Methods, 2012, 4, 3484.	2.7	27
131	EFFECTS OF ULTRASONIC TREATMENT ON PERICARP BROWNING OF POSTHARVEST LITCHI FRUIT. Journal of Food Biochemistry, 2012, 36, 613-620.	2.9	27
132	A luminescent bacterium assay of fusaric acid produced by Fusarium proliferatum from banana. Analytical and Bioanalytical Chemistry, 2012, 402, 1347-1354.	3.7	27
133	Molecular signatures of cytotoxic effects in human embryonic kidney 293â€¯cells treated with single and mixture of ochratoxin A and citrinin. Food and Chemical Toxicology, 2019, 123, 374-384.	3.6	27
134	Effect of blue light on primary metabolite and volatile compound profiling in the peel of red pitaya. Postharvest Biology and Technology, 2020, 160, 111059.	6.0	27
135	Brain Regional Pharmacokinetics ofp-Aminosalicylic Acid and Its N-Acetylated Metabolite: Effectiveness in Chelating Brain Manganese. Drug Metabolism and Disposition, 2011, 39, 1904-1909.	3.3	26
136	Combination of Transcriptomic, Proteomic, and Metabolomic Analysis Reveals the Ripening Mechanism of Banana Pulp. Biomolecules, 2019, 9, 523.	4.0	26
137	Cell wall proteome analysis of banana fruit softening using iTRAQ technology. Journal of Proteomics, 2019, 209, 103506.	2.4	26
138	Structure-activity relationships and optimization of acyclic acylphloroglucinol analogues as novel antimicrobial agents. European Journal of Medicinal Chemistry, 2017, 125, 492-499.	5.5	25
139	The structure changes of water-soluble polysaccharides in papaya during ripening. International Journal of Biological Macromolecules, 2018, 115, 152-156.	7.5	25
140	Sulfoxidation Regulation of Musa acuminata Calmodulin (MaCaM) Influences the Functions of MaCaM-Binding Proteins. Plant and Cell Physiology, 2018, 59, 1214-1224.	3.1	25
141	Lycopene cyclases determine high Î±-Î²-carotene ratio and increased carotenoids in bananas ripening at high temperatures. Food Chemistry, 2019, 283, 131-140.	8.2	25
142	Secretome Profiling Reveals Virulence-Associated Proteins of Fusarium proliferatum during Interaction with Banana Fruit. Biomolecules, 2019, 9, 246.	4.0	25
143	Proteomic and transcriptomic analysis to unravel the influence of high temperature on banana fruit during postharvest storage. Functional and Integrative Genomics, 2019, 19, 467-486.	3.5	25
144	Natural Estrogen Receptor Modulators and Their Heterologous Biosynthesis. Trends in Endocrinology and Metabolism, 2019, 30, 66-76.	7.1	25

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145	Signal transduction associated with lead-induced neurological disorders: A review. Food and Chemical Toxicology, 2021, 150, 112063.	3.6	25
146	SlJMJ7 orchestrates tomato fruit ripening via crosstalk between H3K4me3 and DML2â€mediated DNA demethylation. New Phytologist, 2022, 233, 1202-1219.	7.3	25
147	The sphingolipid biosynthetic enzyme Sphingolipid delta8 desaturase is important for chilling resistance of tomato. Scientific Reports, 2016, 6, 38742.	3.3	24
148	The role of hydrogen water in delaying ripening of banana fruit during postharvest storage. Food Chemistry, 2022, 373, 131590.	8.2	24
149	Development of a Broad-Specificity Monoclonal Antibody-Based Immunoaffinity Chromatography Cleanup for Organophosphorus Pesticide Determination in Environmental Samples. Journal of Agricultural and Food Chemistry, 2012, 60, 5847-5852.	5.2	23
150	Nutritional compositions and bioactivities of Dacryodes species: A review. Food Chemistry, 2014, 165, 247-255.	8.2	23
151	Proteomic Analysis of Differentially Expressed Proteins Involved in Peel Senescence in Harvested Mandarin Fruit. Frontiers in Plant Science, 2016, 7, 725.	3.6	23
152	Non-flavonoid phenolics from Averrhoa carambola fresh fruit. Journal of Functional Foods, 2017, 32, 419-425.	3.4	23
153	Comparative Transcriptome Analysis of Penicillium citrinum Cultured with Different Carbon Sources Identifies Genes Involved in Citrinin Biosynthesis. Toxins, 2017, 9, 69.	3.4	23
154	Comparative volatile compounds and primary metabolites profiling of pitaya fruit peel after ozone treatment. Journal of the Science of Food and Agriculture, 2019, 99, 2610-2621.	3.5	23
155	Flavonoids isolated from the fresh sweet fruit of Averrhoa carambola , commonly known as star fruit. Phytochemistry, 2018, 153, 156-162.	2.9	23
156	Fibroin Delays Chilling Injury of Postharvest Banana Fruit via Enhanced Antioxidant Capability during Cold Storage. Metabolites, 2019, 9, 152.	2.9	23
157	Comparative profiling of primary metabolites and volatile compounds in Satsuma mandarin peel after ozone treatment. Postharvest Biology and Technology, 2019, 153, 1-12.	6.0	23
158	Changes in pericarp metabolite profiling of four litchi cultivars during browning. Food Research International, 2019, 120, 339-351.	6.2	23
159	Transcriptome, degradome and physiological analysis provide new insights into the mechanism of inhibition of litchi fruit senescence by melatonin. Plant Science, 2021, 308, 110926.	3.6	23
160	1-Methylcyclopropene extends the shelf-life of â€˜Shatangjuâ€™ mandarin (Citrus reticulate Blanco) fruit with attached leaves. Postharvest Biology and Technology, 2012, 67, 92-95.	6.0	22
161	Proteomics analysis of Fusarium proliferatum under various initial pH during fumonisin production. Journal of Proteomics, 2017, 164, 59-72.	2.4	22
162	Carbon Sources Influence Fumonisin Production inFusarium proliferatum. Proteomics, 2017, 17, 1700070.	2.2	22

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163	Analyses of quality and metabolites levels of okra during postharvest senescence by 1 H-high resolution NMR. Postharvest Biology and Technology, 2017, 132, 171-178.	6.0	22
164	Mechanism of Cell Wall Polysaccharides Modification in Harvested â€˜Shatangjuâ€™ Mandarin (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10	4.0	22
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