

Yue-Ming Jiang

List of Publications by Year in descending order

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275
papers

10,845
citations

32410

55
h-index

66518

82
g-index

282
all docs

282
docs citations

282
times ranked

11266
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Sub-chronic Lead Exposure on Essential Element Levels in Mice. <i>Biological Trace Element Research</i> , 2023, 201, 282-293.	1.9	5
2	Naturally occurring prenylated stilbenoids: food sources, biosynthesis, applications and health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8083-8106.	5.4	4
3	Preventive treatment with sodium para-aminosalicylic acid inhibits manganese-induced apoptosis and inflammation via the MAPK pathway in rat thalamus. <i>Drug and Chemical Toxicology</i> , 2023, 46, 59-68.	1.2	5
4	Prenylated flavonoids in foods and their applications on cancer prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5067-5080.	5.4	18
5	Therapeutic Effects of Sodium Para-Aminosalicylic Acid on Cognitive Deficits and Activated ERK1/2-p90RSK/NF- κ B Inflammatory Pathway in Pb-Exposed Rats. <i>Biological Trace Element Research</i> , 2022, 200, 2807-2815.	1.9	6
6	Biosynthesis, regulation, and biological significance of fumonisins in fungi: current status and prospects. <i>Critical Reviews in Microbiology</i> , 2022, 48, 450-462.	2.7	6
7	Hydrogen-rich water maintains the color quality of fresh-cut Chinese water chestnut. <i>Postharvest Biology and Technology</i> , 2022, 183, 111743.	2.9	32
8	Structure of water-soluble polysaccharides in spore of <i>Ganoderma lucidum</i> and their anti-inflammatory activity. <i>Food Chemistry</i> , 2022, 373, 131374.	4.2	49
9	SlJM7 orchestrates tomato fruit ripening via crosstalk between H3K4me3 and DML2-mediated DNA demethylation. <i>New Phytologist</i> , 2022, 233, 1202-1219.	3.5	25
10	The role of hydrogen water in delaying ripening of banana fruit during postharvest storage. <i>Food Chemistry</i> , 2022, 373, 131590.	4.2	24
11	Evaluation of <i>Aspergillus aculeatus</i> GC-09 for the biological control of citrus blue mold caused by <i>Penicillium italicum</i> . <i>Fungal Biology</i> , 2022, 126, 201-212.	1.1	13
12	The histone H3K27 demethylase SlJM4 promotes dark- and ABA-induced leaf senescence in tomato. <i>Horticulture Research</i> , 2022, 9, .	2.9	9
13	Role of Reactive Oxygen Species against Pathogens in Relation to Postharvest Disease of Papaya Fruit. <i>Horticulturae</i> , 2022, 8, 205.	1.2	4
14	Comparative profiles of the cuticular chemicals and transpiration barrier properties in various organs of Chinese flowering cabbage and Chinese kale. <i>Physiologia Plantarum</i> , 2022, 174, e13650.	2.6	5
15	Prediction of effector proteins and their implications in pathogenicity of phytopathogenic filamentous fungi: A review. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 188-202.	3.6	9
16	Structure characterization of soybean peptides and their protective activity against intestinal inflammation. <i>Food Chemistry</i> , 2022, 387, 132868.	4.2	16
17	MicroRNAs: emerging regulators in horticultural crops. <i>Trends in Plant Science</i> , 2022, 27, 936-951.	4.3	17
18	Structure identification of walnut peptides and evaluation of cellular antioxidant activity. <i>Food Chemistry</i> , 2022, 388, 132943.	4.2	35

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19	Methylcyclopentadienyl Manganese Tricarbonyl Alter Behavior and Cause Ultrastructural Changes in the Substantia Nigra of Rats: Comparison with Inorganic Manganese Chloride. <i>Neurochemical Research</i> , 2022, 47, 2198-2210.	1.6	4
20	Energy homeostasis mediated by the $\text{LcSnRK1}\beta$ \rightarrow $\text{LcbZIP1}/3$ signaling pathway modulates litchi fruit senescence. <i>Plant Journal</i> , 2022, 111, 698-712.	2.8	8
21	Sodium para-aminosalicylic acid ameliorates lead-induced hippocampal neuronal apoptosis by suppressing the activation of the IP3R-Ca^{2+} -ASK1-p38 signaling pathway. <i>Ecotoxicology and Environmental Safety</i> , 2022, 241, 113829.	2.9	5
22	Sodium P-aminosalicylic Acid Inhibits Manganese-Induced Neuroinflammation in BV2 Microglial Cells via NLRP3-CASP1 Inflammasome Pathway. <i>Biological Trace Element Research</i> , 2021, 199, 3423-3432.	1.9	12
23	Impact of Lead Exposure on Thyroid Status and IQ Performance among School-age Children Living Nearby a Lead-Zinc Mine in China. <i>NeuroToxicology</i> , 2021, 82, 177-185.	1.4	6
24	Effects of hydrogen water treatment on antioxidant system of litchi fruit during the pericarp browning. <i>Food Chemistry</i> , 2021, 336, 127618.	4.2	58
25	Redox regulation of glutathione peroxidase by thioredoxin in longan fruit in relation to senescence and quality deterioration. <i>Food Chemistry</i> , 2021, 345, 128664.	4.2	9
26	Plumbagin attenuates traumatic tracheal stenosis in rats and inhibits lung fibroblast proliferation and differentiation via $\text{TGF-}\beta 1/\text{Smad}$ and Akt/mTOR pathways. <i>Bioengineered</i> , 2021, 12, 4475-4488.	1.4	12
27	Molecular mechanisms of aluminum neurotoxicity: Update on adverse effects and therapeutic strategies. <i>Advances in Neurotoxicology</i> , 2021, 5, 1-34.	0.7	40
28	Protective Effects of Sodium Para-aminosalicylic Acid on Manganese-Induced Damage in Rat Pancreas. <i>Biological Trace Element Research</i> , 2021, 199, 3759-3771.	1.9	1
29	Sodium P-aminosalicylic Acid Attenuates Manganese-Induced Neuroinflammation in BV2 Microglia by Modulating $\text{NF-}\kappa\text{B}$ Pathway. <i>Biological Trace Element Research</i> , 2021, 199, 4688-4699.	1.9	8
30	An update of prenylated phenolics: Food sources, chemistry and health benefits. <i>Trends in Food Science and Technology</i> , 2021, 108, 197-213.	7.8	35
31	Genome-wide identification, characterization and expression profile of glutaredoxin gene family in relation to fruit ripening and response to abiotic and biotic stresses in banana (<i>Musa acuminata</i>). <i>International Journal of Biological Macromolecules</i> , 2021, 170, 636-651.	3.6	16
32	Metabolic variations in the pulp of four litchi cultivars during pulp breakdown. <i>Food Research International</i> , 2021, 140, 110080.	2.9	6
33	Methionine Sulfoxide Reductase B Regulates the Activity of Ascorbate Peroxidase of Banana Fruit. <i>Antioxidants</i> , 2021, 10, 310.	2.2	13
34	Insights into the roles of melatonin in maintaining quality and extending shelf life of postharvest fruits. <i>Trends in Food Science and Technology</i> , 2021, 109, 569-578.	7.8	60
35	Signal transduction associated with lead-induced neurological disorders: A review. <i>Food and Chemical Toxicology</i> , 2021, 150, 112063.	1.8	25
36	Effect of natural antimicrobial agent (MicroGARD) combined with edible coating (NatureSeal) treatment on fresh-cut butternut squash. <i>Journal of Food Science</i> , 2021, 86, 2035-2044.	1.5	3

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37	Transcriptome, degradome and physiological analysis provide new insights into the mechanism of inhibition of litchi fruit senescence by melatonin. <i>Plant Science</i> , 2021, 308, 110926.	1.7	23
38	Identification of prenylated phenolics in mulberry leaf and their neuroprotective activity. <i>Phytomedicine</i> , 2021, 90, 153641.	2.3	17
39	Structure identification of soybean peptides and their immunomodulatory activity. <i>Food Chemistry</i> , 2021, 359, 129970.	4.2	30
40	Characterization of polysaccharide structure in <i>Citrus reticulata</i> "Chachi"™ peel during storage and their bioactivity. <i>Carbohydrate Research</i> , 2021, 508, 108398.	1.1	19
41	Fumonisin B1 induced aggressiveness and infection mechanism of <i>Fusarium proliferatum</i> on banana fruit. <i>Environmental Pollution</i> , 2021, 288, 117793.	3.7	18
42	Association of lead and cadmium exposure with kidney stone incidence: A study on the non-occupational population in Nandan of China. <i>Journal of Trace Elements in Medicine and Biology</i> , 2021, 68, 126852.	1.5	11
43	UHPLC-MS/MS Analysis on Flavonoids Composition in <i>Astragalus membranaceus</i> and Their Antioxidant Activity. <i>Antioxidants</i> , 2021, 10, 1852.	2.2	18
44	Correlation of ADIPOQ Gene Single Nucleotide Polymorphisms with Bone Strength Index in Middle-Aged and the Elderly of Guangxi Mulam Ethnic Group. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 13034.	1.2	1
45	Inhibition effect of super atmospheric O ₂ packaging on H ₂ O ₂ -production and the key enzymes of lignin biosynthesis in fresh-cut Chinese cabbage. <i>Postharvest Biology and Technology</i> , 2020, 159, 111027.	2.9	9
46	MicroRNA528, a hub regulator modulating ROS homeostasis via targeting of a diverse set of genes encoding copper-containing proteins in monocots. <i>New Phytologist</i> , 2020, 225, 385-399.	3.5	56
47	Lignin Nanoparticles: Green Synthesis in a β -Valerolactone/Water Binary Solvent and Application to Enhance Antimicrobial Activity of Essential Oils. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 714-722.	3.2	57
48	Sodium Para-aminosalicylic Acid Reverses Changes of Glutamate Turnover in Manganese-Exposed Rats. <i>Biological Trace Element Research</i> , 2020, 197, 544-554.	1.9	18
49	Effect of blue light on primary metabolite and volatile compound profiling in the peel of red pitaya. <i>Postharvest Biology and Technology</i> , 2020, 160, 111059.	2.9	27
50	Flavan-3-ols and 2-diglycosyloxybenzoates from the leaves of <i>Averrhoa carambola</i> . <i>Food Chemistry</i> , 2020, 140, 104442.	1.1	6
51	Evolution of physiological characteristics and nutritional quality in fresh goji berry (<i>Lycium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2020, 44, e14835.	0.9	9
52	Manganese induced nervous injury by α -synuclein accumulation via ATP-sensitive K(+) channels and GABA receptors. <i>Toxicology Letters</i> , 2020, 332, 164-170.	0.4	14
53	Revealing Further Insights on Chilling Injury of Postharvest Bananas by Untargeted Lipidomics. <i>Foods</i> , 2020, 9, 894.	1.9	31
54	Sodium para-aminosalicylic acid inhibits manganese-induced NLRP3 inflammasome-dependent pyroptosis by inhibiting NF- κ B pathway activation and oxidative stress. <i>Journal of Neuroinflammation</i> , 2020, 17, 343.	3.1	47

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55	Chemical composition of the cuticular membrane in guava fruit (<i>Psidium guajava</i> L.) affects barrier property to transpiration. <i>Plant Physiology and Biochemistry</i> , 2020, 155, 589-595.	2.8	15
56	Alleviation of pericarp browning in harvested litchi fruit by synephrine hydrochloride in relation to membrane lipids metabolism. <i>Postharvest Biology and Technology</i> , 2020, 166, 111223.	2.9	29
57	Characterization and function of banana DORN1s during fruit ripening and cold storage. <i>Postharvest Biology and Technology</i> , 2020, 167, 111236.	2.9	14
58	Detection of toxic methylenecyclopropylglycine and hypoglycin A in litchi aril of three Chinese cultivars. <i>Food Chemistry</i> , 2020, 327, 127013.	4.2	5
59	Unveiling the complexity of the litchi transcriptome and pericarp browning by single-molecule long-read sequencing. <i>Postharvest Biology and Technology</i> , 2020, 168, 111252.	2.9	11
60	Choline chloride alleviates the pericarp browning of harvested litchi fruit by inhibiting energy deficiency mediated programmed cell death. <i>Postharvest Biology and Technology</i> , 2020, 167, 111224.	2.9	14
61	Deciphering the Metabolic Pathways of Pitaya Peel after Postharvest Red Light Irradiation. <i>Metabolites</i> , 2020, 10, 108.	1.3	13
62	Substrate specificity change of a flavonoid prenyltransferase AhPT1 induced by metal ion. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 264-275.	3.6	10
63	Regulation of browning and senescence of litchi fruit mediated by phenolics and energy status: A postharvest comparison on three different cultivars. <i>Postharvest Biology and Technology</i> , 2020, 168, 111280.	2.9	20
64	New insights into the evolution of host specificity of three <i>Penicillium</i> species and the pathogenicity of <i>P. italicum</i> involving the infection of Valencia orange (<i>Citrus sinensis</i>). <i>Virulence</i> , 2020, 11, 748-768.	1.8	8
65	Silencing Dicer-Like Genes Reduces Virulence and sRNA Generation in <i>Penicillium italicum</i> , the Cause of Citrus Blue Mold. <i>Cells</i> , 2020, 9, 363.	1.8	22
66	Identification of two novel prenylated flavonoids in mulberry leaf and their bioactivities. <i>Food Chemistry</i> , 2020, 315, 126236.	4.2	45
67	Melatonin Enhances Cold Tolerance by Regulating Energy and Proline Metabolism in Litchi Fruit. <i>Foods</i> , 2020, 9, 454.	1.9	66
68	The antioxidant activity and neuroprotective mechanism of isoliquiritigenin. <i>Free Radical Biology and Medicine</i> , 2020, 152, 207-215.	1.3	35
69	Histone demethylase SLMJ6 promotes fruit ripening by removing H3K27 methylation of ripening-related genes in tomato. <i>New Phytologist</i> , 2020, 227, 1138-1156.	3.5	66
70	Involvement of miRNA-mediated anthocyanin and energy metabolism in the storability of litchi fruit. <i>Postharvest Biology and Technology</i> , 2020, 165, 111200.	2.9	18
71	Redox Regulation of the NOR Transcription Factor Is Involved in the Regulation of Fruit Ripening in Tomato. <i>Plant Physiology</i> , 2020, 183, 671-685.	2.3	39
72	Comparative volatile compounds and primary metabolites profiling of pitaya fruit peel after ozone treatment. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2610-2621.	1.7	23

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73	Comparative metabolites profiling of harvested papaya (<i>Carica papaya</i> L.) peel in response to chilling stress. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6868-6881.	1.7	21
74	Identification of moracin N in mulberry leaf and evaluation of antioxidant activity. <i>Food and Chemical Toxicology</i> , 2019, 132, 110730.	1.8	32
75	Apple polyphenols delay senescence and maintain edible quality in litchi fruit during storage. <i>Postharvest Biology and Technology</i> , 2019, 157, 110976.	2.9	44
76	Synergistic interaction of natamycin with carboxymethyl chitosan for controlling <i>Alternaria alternata</i> , a cause of black spot rot in postharvest jujube fruit. <i>Postharvest Biology and Technology</i> , 2019, 156, 110919.	2.9	21
77	Fibroin Delays Chilling Injury of Postharvest Banana Fruit via Enhanced Antioxidant Capability during Cold Storage. <i>Metabolites</i> , 2019, 9, 152.	1.3	23
78	Changes in Metabolisms of Antioxidant and Cell Wall in Three Pummelo Cultivars during Postharvest Storage. <i>Biomolecules</i> , 2019, 9, 319.	1.8	10
79	Comparative transcriptomic and metabolic analysis reveals the effect of melatonin on delaying anthracnose incidence upon postharvest banana fruit peel. <i>BMC Plant Biology</i> , 2019, 19, 289.	1.6	65
80	1-Methylcyclopropene (1-MCP) slows ripening of kiwifruit and affects energy status, membrane fatty acid contents and cell membrane integrity. <i>Postharvest Biology and Technology</i> , 2019, 156, 110941.	2.9	45
81	Exogenous procyanidin treatment delays senescence of harvested banana fruit by enhancing antioxidant responses and in vivo procyanidin content. <i>Postharvest Biology and Technology</i> , 2019, 158, 110999.	2.9	30
82	Icariin as a Preservative to Maintain the Fruit Quality of Banana During Postharvest Storage. <i>Food and Bioprocess Technology</i> , 2019, 12, 1766-1775.	2.6	13
83	$\hat{1}^2$ -Aminobutyric Acid Priming Acquisition and Defense Response of Mango Fruit to <i>Colletotrichum gloeosporioides</i> Infection Based on Quantitative Proteomics. <i>Cells</i> , 2019, 8, 1029.	1.8	32
84	Combination of Transcriptomic, Proteomic, and Metabolomic Analysis Reveals the Ripening Mechanism of Banana Pulp. <i>Biomolecules</i> , 2019, 9, 523.	1.8	26
85	Cell wall proteome analysis of banana fruit softening using iTRAQ technology. <i>Journal of Proteomics</i> , 2019, 209, 103506.	1.2	26
86	Lycopene cyclases determine high $\hat{1}^{\pm}/\hat{1}^2$ -carotene ratio and increased carotenoids in bananas ripening at high temperatures. <i>Food Chemistry</i> , 2019, 283, 131-140.	4.2	25
87	Cover Image, Volume 99, Issue 5. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, i-i.	1.7	0
88	Secretome Profiling Reveals Virulence-Associated Proteins of <i>Fusarium proliferatum</i> during Interaction with Banana Fruit. <i>Biomolecules</i> , 2019, 9, 246.	1.8	25
89	Effects of Different Carbon Sources on Fumonisin Production and FUM Gene Expression by <i>Fusarium proliferatum</i> . <i>Toxins</i> , 2019, 11, 289.	1.5	16
90	Preventive impacts of PAS-Na on the slow growth and activated inflammatory responses in Mn-exposed rats. <i>Journal of Trace Elements in Medicine and Biology</i> , 2019, 54, 134-141.	1.5	14

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91	Integrated Transcriptomic, Proteomic, and Metabolomics Analysis Reveals Peel Ripening of Harvested Banana under Natural Condition. <i>Biomolecules</i> , 2019, 9, 167.	1.8	38
92	Determination of H ⁺ and Ca ²⁺ fluxes in cold-stored banana fruit using non-invasive micro-test technology. <i>Postharvest Biology and Technology</i> , 2019, 153, 169-175.	2.9	13
93	Cytosporone B as a Biological Preservative: Purification, Fungicidal Activity and Mechanism of Action against <i>Geotrichum citri-aurantii</i> . <i>Biomolecules</i> , 2019, 9, 125.	1.8	11
94	Pericarp and seed of litchi and longan fruits: constituent, extraction, bioactive activity, and potential utilization. <i>Journal of Zhejiang University: Science B</i> , 2019, 20, 503-512.	1.3	36
95	Mechanism of Cell Wall Polysaccharides Modification in Harvested "Shatangju"™ Mandarin (Citrus Tj ETQq1 1,0784314,rgBT /Ove	1.8	22
96	Cross-Kingdom Small RNAs Among Animals, Plants and Microbes. <i>Cells</i> , 2019, 8, 371.	1.8	80
97	Immunomodulatory mechanism of β -D-glucan isolated from banana. <i>RSC Advances</i> , 2019, 9, 6995-7003.	1.7	15
98	Comparative profiling of primary metabolites and volatile compounds in Satsuma mandarin peel after ozone treatment. <i>Postharvest Biology and Technology</i> , 2019, 153, 1-12.	2.9	23
99	Effects of combined high pressure and enzymatic treatments on physicochemical and antioxidant properties of peanut proteins. <i>Food Science and Nutrition</i> , 2019, 7, 1417-1425.	1.5	22
100	LcNAC13 Physically Interacts with LcR1MYB1 to Coregulate Anthocyanin Biosynthesis-Related Genes during Litchi Fruit Ripening. <i>Biomolecules</i> , 2019, 9, 135.	1.8	44
101	Changes in pericarp metabolite profiling of four litchi cultivars during browning. <i>Food Research International</i> , 2019, 120, 339-351.	2.9	23
102	Non-Toxic and Ultra-Small Biosilver Nanoclusters Trigger Apoptotic Cell Death in Fluconazole-Resistant <i>Candida albicans</i> via Ras Signaling. <i>Biomolecules</i> , 2019, 9, 47.	1.8	13
103	Genome-wide identification, characterization and expression analysis of NF-Y gene family in relation to fruit ripening in banana. <i>Postharvest Biology and Technology</i> , 2019, 151, 98-110.	2.9	29
104	Proteomic and transcriptomic analysis to unravel the influence of high temperature on banana fruit during postharvest storage. <i>Functional and Integrative Genomics</i> , 2019, 19, 467-486.	1.4	25
105	Effect of morin on the degradation of water-soluble polysaccharides in banana during softening. <i>Food Chemistry</i> , 2019, 287, 346-353.	4.2	19
106	Effect of Ozone Treatment on Flavonoid Accumulation of Satsuma Mandarin (<i>Citrus unshiu</i> Marc.) during Ambient Storage. <i>Biomolecules</i> , 2019, 9, 821.	1.8	20
107	Chemical Composition of the Cuticle Membrane of Pitaya Fruits (<i>Hylocereus Polyrhizus</i>). <i>Agriculture (Switzerland)</i> , 2019, 9, 250.	1.4	12
108	New insights into fumonisin production and virulence of <i>Fusarium proliferatum</i> underlying different carbon sources. <i>Food Research International</i> , 2019, 116, 397-407.	2.9	12

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109	Long-term exposure to low level of fluoride induces apoptosis via p53 pathway in lymphocytes of aluminum smelter workers. <i>Environmental Science and Pollution Research</i> , 2019, 26, 2671-2680.	2.7	14
110	Molecular signatures of cytotoxic effects in human embryonic kidney 293 cells treated with single and mixture of ochratoxin A and citrinin. <i>Food and Chemical Toxicology</i> , 2019, 123, 374-384.	1.8	27
111	Sodium para-aminosalicylate delays pericarp browning of litchi fruit by inhibiting ROS-mediated senescence during postharvest storage. <i>Food Chemistry</i> , 2019, 278, 552-559.	4.2	63
112	Fibroin treatment inhibits chilling injury of banana fruit via energy regulation. <i>Scientia Horticulturae</i> , 2019, 248, 8-13.	1.7	50
113	Banana sRNAome and degradome identify microRNAs functioning in differential responses to temperature stress. <i>BMC Genomics</i> , 2019, 20, 33.	1.2	78
114	Natural Estrogen Receptor Modulators and Their Heterologous Biosynthesis. <i>Trends in Endocrinology and Metabolism</i> , 2019, 30, 66-76.	3.1	25
115	Identification of an immunostimulatory polysaccharide in banana. <i>Food Chemistry</i> , 2019, 277, 46-53.	4.2	32
116	The structure changes of water-soluble polysaccharides in papaya during ripening. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 152-156.	3.6	25
117	Complete genome sequencing of the luminescent bacterium, <i>Vibrio qinghaiensis</i> sp. Q67 using PacBio technology. <i>Scientific Data</i> , 2018, 5, 170205.	2.4	12
118	Discrimination of Single Living Rat Pancreatic β , δ , ϵ , and Pancreatic Polypeptide (PP) Cells Using Raman Spectroscopy. <i>Applied Spectroscopy</i> , 2018, 72, 706-714.	1.2	3
119	L-Cysteine hydrochloride delays senescence of harvested longan fruit in relation to modification of redox status. <i>Postharvest Biology and Technology</i> , 2018, 143, 35-42.	2.9	37
120	Sulfoxidation Regulation of <i>Musa acuminata</i> Calmodulin (MaCaM) Influences the Functions of MaCaM-Binding Proteins. <i>Plant and Cell Physiology</i> , 2018, 59, 1214-1224.	1.5	25
121	Comparative analysis of pigments in red and yellow banana fruit. <i>Food Chemistry</i> , 2018, 239, 1009-1018.	4.2	64
122	Sodium P-aminosalicylic acid inhibits sub-chronic manganese-induced neuroinflammation in rats by modulating MAPK and COX-2. <i>NeuroToxicology</i> , 2018, 64, 219-229.	1.4	31
123	Structure characterisation of polysaccharides in vegetable <i>œokra</i> and evaluation of hypoglycemic activity. <i>Food Chemistry</i> , 2018, 242, 211-216.	4.2	147
124	Sodium dichloroisocyanurate delays ripening and senescence of banana fruit during storage. <i>Chemistry Central Journal</i> , 2018, 12, 131.	2.6	8
125	6-Benzylaminopurine improves the quality of harvested litchi fruit. <i>Postharvest Biology and Technology</i> , 2018, 143, 137-142.	2.9	33
126	Banana MaABI5 is involved in ABA-induced cold tolerance through interaction with a RING E3 ubiquitin ligase, MaC3HC4-1. <i>Scientia Horticulturae</i> , 2018, 237, 239-246.	1.7	14

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127	Effect of manganese on neural endocrine hormones in serum of welders and smelters. <i>Journal of Trace Elements in Medicine and Biology</i> , 2018, 50, 1-7.	1.5	16
128	Delay of Postharvest Browning in Litchi Fruit by Melatonin via the Enhancing of Antioxidative Processes and Oxidation Repair. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7475-7484.	2.4	169
129	Structure identification of an arabinogalacturonan in <i>Citrus reticulata</i> Blanco "Chachiensis"™ peel. <i>Food Hydrocolloids</i> , 2018, 84, 481-488.	5.6	34
130	Comparison of miRNA Evolution and Function in Plants and Animals. <i>MicroRNA (Sharjah, United Arab)</i> 10(1): 1-10	0.6	40
131	Morin as a Preservative for Delaying Senescence of Banana. <i>Biomolecules</i> , 2018, 8, 52.	1.8	10
132	New insights on bioactivities and biosynthesis of flavonoid glycosides. <i>Trends in Food Science and Technology</i> , 2018, 79, 116-124.	7.8	152
133	Flavonoids isolated from the fresh sweet fruit of <i>Averrhoa carambola</i> , commonly known as star fruit. <i>Phytochemistry</i> , 2018, 153, 156-162.	1.4	23
134	Fatty acid activation in carcinogenesis and cancer development: Essential roles of long-chain acyl-CoA synthetases (Review). <i>Oncology Letters</i> , 2018, 16, 1390-1396.	0.8	105
135	Influence of culture media, pH and temperature on growth and bacteriocin production of bacteriocinogenic lactic acid bacteria. <i>AMB Express</i> , 2018, 8, 10.	1.4	154
136	Proteomic profiling of 24-epibrassinolide-induced chilling tolerance in harvested banana fruit. <i>Journal of Proteomics</i> , 2018, 187, 1-12.	1.2	29
137	Redox regulation of methionine in calmodulin affects the activity levels of senescence-related transcription factors in litchi. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2017, 1861, 1140-1151.	1.1	39
138	Litchi Fruit LcNAC1 is a Target of LcMYC2 and Regulator of Fruit Senescence Through its Interaction with LcWRKY1. <i>Plant and Cell Physiology</i> , 2017, 58, 1075-1089.	1.5	30
139	Structure, bioactivity, and synthesis of methylated flavonoids. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 120-129.	1.8	115
140	Proteomics analysis of <i>Fusarium proliferatum</i> under various initial pH during fumonisin production. <i>Journal of Proteomics</i> , 2017, 164, 59-72.	1.2	22
141	Identification of a flavonoid C-glycoside as potent antioxidant. <i>Free Radical Biology and Medicine</i> , 2017, 110, 92-101.	1.3	68
142	Structure characteristics of an acidic polysaccharide purified from banana (<i>Musa nana</i> Lour.) pulp and its enzymatic degradation. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 299-303.	3.6	38
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