

# Chunhua Zhou

## List of Publications by Year in descending order

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17  
papers

829  
citations

777949

13  
h-index

993246

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17  
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docs citations

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times ranked

1127  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Different Harvest Times on Nutritional Component of Herbaceous Peony Flower Petals. <i>Journal of Chemistry</i> , 2020, 2020, 1-7.	0.9	6
2	Research Advances on Biosynthesis, Regulation, and Biological Activities of Apocarotenoid Aroma in Horticultural Plants. <i>Journal of Chemistry</i> , 2020, 2020, 1-11.	0.9	10
3	Biochemical and Gene Expression Involved in Red Blush Color Development in "Ambrosia"™ Apple. <i>Journal of the American Society for Horticultural Science</i> , 2019, 144, 164-171.	0.5	3
4	Herbaceous peony seed oil: A rich source of unsaturated fatty acids and Î³-tocopherol. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 532-542.	1.0	46
5	Shade Ameliorates High Temperature-induced Inhibition of Growth in Herbaceous Peony ( <i>Paeonia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlook	0.2	16
6	Molecular cloning and expression of squalene synthase and 2,3-oxidosqualene cyclase genes in persimmon ( <i>Diospyros kaki</i> L.) fruits. <i>Molecular Biology Reports</i> , 2012, 39, 1125-1132.	1.0	7
7	Carotenoids in Fruits of Different Persimmon Cultivars. <i>Molecules</i> , 2011, 16, 624-636.	1.7	55
8	Molecular Cloning and Expression of Phytoene Synthase, Lycopene Beta-cyclase, and Beta-carotene Hydroxylase Genes in Persimmon ( <i>Diospyros kaki</i> L.) Fruits. <i>Plant Molecular Biology Reporter</i> , 2011, 29, 345-351.	1.0	36
9	Carotenoid Accumulation and Carotenogenic Genes Expression During Two Types of Persimmon Fruit ( <i>Diospyros kaki</i> L.) Development. <i>Plant Molecular Biology Reporter</i> , 2011, 29, 646-654.	1.0	43
10	Cloning of phytoene desaturase and expression analysis of carotenogenic genes in persimmon ( <i>Diospyros kaki</i> L.) fruits. <i>Molecular Biology Reports</i> , 2011, 38, 3935-3943.	1.0	20
11	Flavonoids, Phenolics, and Antioxidant Capacity in the Flower of <i>Eriobotrya japonica</i> Lindl.. <i>International Journal of Molecular Sciences</i> , 2011, 12, 2935-2945.	1.8	47
12	Herbaceous Peony ( <i>Paeonia lactiflora</i> Pall.) as an Alternative Source of Oleanolic and Ursolic Acids. <i>International Journal of Molecular Sciences</i> , 2011, 12, 655-667.	1.8	16
13	Variation of Oleanolic and Ursolic Acid in the Flesh of Persimmon Fruit among Different Cultivars. <i>Molecules</i> , 2010, 15, 6580-6587.	1.7	33
14	Determination of oleanolic acid, ursolic acid and amygdalin in the flower of <i>Eriobotrya japonica</i> Lindl. by HPLC. <i>Biomedical Chromatography</i> , 2007, 21, 755-761.	0.8	55
15	Bioactive compounds and antioxidant capacities in different edible tissues of citrus fruit of four species. <i>Food Chemistry</i> , 2007, 104, 1338-1344.	4.2	254
16	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. <i>Postharvest Biology and Technology</i> , 2006, 41, 252-259.	2.9	112
17	Postharvest responses of Chinese bayberry fruit. <i>Postharvest Biology and Technology</i> , 2005, 37, 241-251.	2.9	70