Xian Li

List of Publications by Year in descending order

106 papers	5,209 citations	71102 41 h-index	98798 67 g-index
108 all docs	108 docs citations	108 times ranked	5156 citing authors

#	Article	IF	Citations
1	Anthocyaninsâ€™ effects on diabetes mellitus and islet transplantation. Critical Reviews in Food Science and Nutrition, 2023, 63, 12102-12125.	10.3	6
2	Citrus flavonoids and their antioxidant evaluation. Critical Reviews in Food Science and Nutrition, 2022, 62, 3833-3854.	10.3	71
3	Optimal model establishment of whole-process management data for CAR-T therapy in Chinaâ€”how should this be done?. Cellular and Molecular Immunology, 2022, 19, 122-124.	10.5	0
4	Hydroxylation decoration patterns of flavonoids in horticultural crops: chemistry, bioactivity, and biosynthesis. Horticulture Research, 2022, 9, .	6.3	32
5	Transcriptomic Analysis of Root Restriction Effects on the Primary Metabolites during Grape Berry Development and Ripening. Genes, 2022, 13, 281.	2.4	4
6	Unravelling the consecutive glycosylation and methylation of flavonols in peach in response to UVâ€B irradiation. Plant, Cell and Environment, 2022, 45, 2158-2175.	5.7	13
7	Two Myricetin-Derived Flavonols from Morella rubra Leaves as Potent Î±-Glucosidase Inhibitors and Structure-Activity Relationship Study by Computational Chemistry. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-16.	4.0	7
8	Evaluation of Antioxidant Capacity and Gut Microbiota Modulatory Effects of Different Kinds of Berries. Antioxidants, 2022, 11, 1020.	5.1	13
9	Anti-diabetic effects of natural antioxidants from fruits. Trends in Food Science and Technology, 2021, 117, 3-14.	15.1	72
10	Three AP2/ERF family members modulate flavonoid synthesis by regulating type IV chalcone isomerase in citrus. Plant Biotechnology Journal, 2021, 19, 671-688.	8.3	99
11	Comprehensive Profiling of Phenolic Compounds in White and Red Chinese Bayberries (Morella) Tj ETQq1 1 0.784314 rgBT /Overlock Networking. Journal of Agricultural and Food Chemistry, 2021, 69, 741-749.	5.2	18
12	The MADS-Box Transcription Factor EjAGL65 Controls Loquat Flesh Lignification via Direct Transcriptional Inhibition of EjMYB8. Frontiers in Plant Science, 2021, 12, 652959.	3.6	6
13	Genome-Wide Analysis of MYB Gene Family in Chinese Bayberry (Morella rubra) and Identification of Members Regulating Flavonoid Biosynthesis. Frontiers in Plant Science, 2021, 12, 691384.	3.6	40
14	Synthesis of flavourâ€related linalool is regulated by PpbHLH1 and associated with changes in DNA methylation during peach fruit ripening. Plant Biotechnology Journal, 2021, 19, 2082-2096.	8.3	35
15	Elucidation of myricetin biosynthesis in Morella rubra of the Myricaceae. Plant Journal, 2021, 108, 411-425.	5.7	14
16	Polymethoxyflavones in Citrus Regulate Lipopolysaccharide-Induced Oscillating Decay of Circadian Rhythm Genes by Inhibiting Nlrp3 Expression. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-15.	4.0	1
17	Tangeretin maintains antioxidant activity by reducing CUL3 mediated NRF2 ubiquitination. Food Chemistry, 2021, 365, 130470.	8.2	21
18	The chemistry, distribution, and metabolic modifications of fruit flavonols. Fruit Research, 2021, 1, 1-11.	2.0	6

#	Article	IF	Citations
19	Cyanidin-3-O-Glucoside improves the viability of human islet cells treated with amylin or AÎ²1-42 in vitro. PLoS ONE, 2021, 16, e0258208.	2.5	7
20	Lignin as a MALDI matrix for small molecules: a proof of concept. Analyst, The, 2021, 146, 7573-7582.	3.5	1
21	Fisetin inhibits the proliferation, migration and invasion of pancreatic cancer by targeting PI3K/AKT/mTOR signaling. Aging, 2021, 13, 24753-24767.	3.1	25
22	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. Food Chemistry, 2020, 312, 126124.	8.2	24
23	Polymethoxyflavones from citrus inhibited gastric cancer cell proliferation through inducing apoptosis by upregulating RARÎ², both in vitro and in vivo. Food and Chemical Toxicology, 2020, 146, 111811.	3.6	25
24	LC-Q-TOF-MS Characterization of Polyphenols from White Bayberry Fruit and Its Antidiabetic Effect in KK-A^y Mice. ACS Omega, 2020, 5, 17839-17849.	3.5	17
25	Molecular insights into pathogenesis and targeted therapy of peripheral T cell lymphoma. Experimental Hematology and Oncology, 2020, 9, 30.	5.0	15
26	Functional analysis of PpRHM1 and PpRHM2 involved in UDP-l-rhamnose biosynthesis in Prunus persica. Plant Physiology and Biochemistry, 2020, 155, 658-666.	5.8	5
27	Transcriptomic Analysis of Root Restriction Effects on Phenolic Metabolites during Grape Berry Development and Ripening. Journal of Agricultural and Food Chemistry, 2020, 68, 9090-9099.	5.2	20
28	Beneficial Regulatory Effects of Polymethoxyflavoneâ€"Rich Fraction from Ougan (Citrus reticulata) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Antioxidants, 2020, 9, 831.	5.1	27
29	Î±-Glucosidase inhibitors from Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit: molecular docking and interaction mechanism of flavonols with different B-ring hydroxylations. RSC Advances, 2020, 10, 29347-29361.	3.6	29
30	Characterization of a caffeoyl-CoA O-methyltransferase-like enzyme involved in biosynthesis of polymethoxylated flavones in Citrus reticulata. Journal of Experimental Botany, 2020, 71, 3066-3079.	4.8	39
31	Isoquercitrin induces apoptosis and autophagy in hepatocellular carcinoma cells via AMPK/mTOR/p70S6K signaling pathway. Aging, 2020, 12, 24318-24332.	3.1	37
32	EjHAT1 Participates in Heat Alleviation of Loquat Fruit Lignification by Suppressing the Promoter Activity of Key Lignin Monomer Synthesis Gene EjCAD5. Journal of Agricultural and Food Chemistry, 2019, 67, 5204-5211.	5.2	21
33	Identification of phenolic compounds from a unique citrus species, finger lime (Citrus australasica) and their inhibition of LPS-induced NO-releasing in BV-2â€ cell line. Food and Chemical Toxicology, 2019, 129, 54-63.	3.6	38
34	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. Food Chemistry, 2019, 282, 9-17.	8.2	41
35	PpMYB15 and PpMYBF1 Transcription Factors Are Involved in Regulating Flavonol Biosynthesis in Peach Fruit. Journal of Agricultural and Food Chemistry, 2019, 67, 644-652.	5.2	47
36	Characteristics and immune-enhancing activity of pectic polysaccharides from sweet cherry (Prunus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	71

#	Article	IF	Citations
37	A transcription factor network responsive to high CO2/hypoxia is involved in deastringency in persimmon fruit. Journal of Experimental Botany, 2018, 69, 2061-2070.	4.8	34
38	Systematic evaluation of bioactive components and antioxidant capacity of some new and common bayberry cultivars using an in vitro gastrointestinal digestion method. Food Research International, 2018, 103, 326-334.	6.2	20
39	Transcriptomic Analyses of Root Restriction Effects on Phytohormone Content and Signal Transduction during Grape Berry Development and Ripening. International Journal of Molecular Sciences, 2018, 19, 2300.	4.1	12
40	EjNAC3 transcriptionally regulates chilling-induced lignification of loquat fruit via physical interaction with an atypical CAD-like gene. Journal of Experimental Botany, 2017, 68, 5129-5136.	4.8	52
41	Neohesperidin Exerts Lipid-Regulating Effects in vitro and in vivo via Fibroblast Growth Factor 21 and AMP-Activated Protein Kinase/Sirtuin Type 1/Peroxisome Proliferator-Activated Receptor Gamma Coactivator 1Î± Signaling Axis. Pharmacology, 2017, 100, 115-126.	2.2	29
42	Protective effect of cyanidin-3-O-glucoside on neonatal porcine islets. Journal of Endocrinology, 2017, 235, 237-249.	2.6	17
43	Antioxidant Capacity, Anticancer Ability and Flavonoids Composition of 35 Citrus (Citrus reticulata) Tj ETQq1 1 0.784314 rgBT /Overl	3.8	87
44	Characterization and Purification of Bergamottin from Citrus grandis (L.) Osbeck cv. Yongjiazaoxiangyou and Its Antiproliferative Activity and Effect on Glucose Consumption in HepG2 cells. Molecules, 2017, 22, 1227.	3.8	29
45	Nutritional and Composition of Fruit Cultivars. , 2016, , 371-394.		18
46	Biological Activities of Extracts from Loquat (Eriobotrya japonica Lindl.): A Review. International Journal of Molecular Sciences, 2016, 17, 1983.	4.1	95
47	Anti-Obesity and Hypoglycemic Effects of Poncirus trifoliata L. Extracts in High-Fat Diet C57BL/6 Mice. Molecules, 2016, 21, 453.	3.8	21
48	Purification of Flavonoids from Chinese Bayberry (Morella rubra Sieb. et Zucc.) Fruit Extracts and Î±-Glucosidase Inhibitory Activities of Different Fractionations. Molecules, 2016, 21, 1148.	3.8	24
49	The Growth of SGC-7901 Tumor Xenografts Was Suppressed by Chinese Bayberry Anthocyanin Extract through Upregulating KLF6 Gene Expression. Nutrients, 2016, 8, 599.	4.1	21
50	EjODO1, a MYB Transcription Factor, Regulating Lignin Biosynthesis in Developing Loquat (Eriobotrya) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.6	25
51	Regulation of loquat fruit low temperature response and lignification involves interaction of heat shock factors and genes associated with lignin biosynthesis. Plant, Cell and Environment, 2016, 39, 1780-1789.	5.7	65
52	Effect of Non-Thermal Plasma-Activated Water on Fruit Decay and Quality in Postharvest Chinese Bayberries. Food and Bioprocess Technology, 2016, 9, 1825-1834.	4.7	142
53	Effects of flavonoid-rich Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A^y mice. Food and Function, 2016, 7, 3130-3140.	4.6	38
54	EjMYB8 Transcriptionally Regulates Flesh Lignification in Loquat Fruit. PLoS ONE, 2016, 11, e0154399.	2.5	27

#	Article	IF	Citations
55	Involvement of DkTGA1 Transcription Factor in Anaerobic Response Leading to Persimmon Fruit Postharvest De-Astringency. PLoS ONE, 2016, 11, e0155916.	2.5	10
56	Ej<scp>AP</scp>2â€¦1, an <scp>AP</scp>2/<scp>ERF</scp> gene, is a novel regulator of fruit lignification induced by chilling injury, via interaction with Ej<scp>MYB</scp> transcription factors. Plant Biotechnology Journal, 2015, 13, 1325-1334.	8.3	112
57	Bioassayâ€Based Isolation and Identification of Phenolics from Sweet Cherry That Promote Active Glucose Consumption by HepG2 Cells. Journal of Food Science, 2015, 80, C234-40.	3.1	19
58	Phytochemical Characterization of Chinese Bayberry (Myrica rubra Sieb. et Zucc.) of 17 Cultivars and Their Antioxidant Properties. International Journal of Molecular Sciences, 2015, 16, 12467-12481.	4.1	52
59	Phenolic Composition from Different Loquat (Eriobotrya japonica Lindl.) Cultivars Grown in China and Their Antioxidant Properties. Molecules, 2015, 20, 542-555.	3.8	46
60	Identification of Proanthocyanidins from Litchi (Litchi chinensis Sonn.) Pulp by LC-ESI-Q-TOF-MS and Their Antioxidant Activity. PLoS ONE, 2015, 10, e0120480.	2.5	93
61	Phylogeny of Morella rubra and Its Relatives (Myricaceae) and Genetic Resources of Chinese Bayberry Using RAD Sequencing. PLoS ONE, 2015, 10, e0139840.	2.5	18
62	A NAC transcription factor, EjNAC1 , affects lignification of loquat fruit by regulating lignin. Postharvest Biology and Technology, 2015, 102, 25-31.	6.0	64
63	Ougan (Citrus reticulata cv. Suavissima) flavedo extract suppresses cancer motility by interfering with epithelial-to-mesenchymal transition in SKOV3 cells. Chinese Medicine, 2015, 10, 14.	4.0	9
64	Effects of flavonoids-rich Chinese bayberry (Myrica rubra Sieb. et Zucc.) pulp extracts on glucose consumption in human HepG2 cells. Journal of Functional Foods, 2015, 14, 144-153.	3.4	55
65	Hypoglycemic and hypolipidemic effects of neohesperidin derived from Citrus aurantium L. in diabetic KK-A^y mice. Food and Function, 2015, 6, 878-886.	4.6	83
66	Physicochemical characterisation of four cherry species (Prunus spp.) grown in China. Food Chemistry, 2015, 173, 855-863.	8.2	66
67	Phenolic Composition and Antioxidant Properties of Different Peach [Prunus persica (L.) Batsch] Cultivars in China. International Journal of Molecular Sciences, 2015, 16, 5762-5778.	4.1	85
68	Cyanidin-3-O-Glucoside Enhanced the Function of Syngeneic Mouse Islets Transplanted Under the Kidney Capsule or Into the Portal Vein. Transplantation, 2015, 99, 508-514.	1.0	19
69	Activator- and repressor-type MYB transcription factors are involved in chilling injury induced flesh lignification in loquat via their interactions with the phenylpropanoid pathway. Journal of Experimental Botany, 2014, 65, 4349-4359.	4.8	138
70	Effects of phenolic-rich litchi (Litchi chinensis Sonn.) pulp extracts on glucose consumption in human HepG2 cells. Journal of Functional Foods, 2014, 7, 621-629.	3.4	54
71	Identification and quantification of gallotannins in mango (Mangifera indica L.) kernel and peel and their antiproliferative activities. Journal of Functional Foods, 2014, 8, 282-291.	3.4	50
72	Simultaneous Purification of Limonin, Nomilin and Isoobacunoic Acid from Pomelo Fruit (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	13

#	Article	IF	Citations
73	Chemopreventive effect of flavonoids from Ougan (Citrus reticulata cv. Suavissima) fruit against cancer cell proliferation and migration. Journal of Functional Foods, 2014, 10, 511-519.	3.4	48
74	Biological Activities of Extracts from Chinese Bayberry (Myrica rubra Sieb. et Zucc.): A Review. Plant Foods for Human Nutrition, 2013, 68, 97-106.	3.2	113
75	Characterization, Purification of Poncirin from Edible Citrus Ougan (Citrus reticulate cv. Suavissima) and Its Growth Inhibitory Effect on Human Gastric Cancer Cells SGC-7901. International Journal of Molecular Sciences, 2013, 14, 8684-8697.	4.1	31
76	Analysis of Expressed Sequence Tags from Chinese Bayberry Fruit (Myrica rubra Sieb. and Zucc.) at Different Ripening Stages and Their Association with Fruit Quality Development. International Journal of Molecular Sciences, 2013, 14, 3110-3123.	4.1	8
77	Codon usage patterns in Chinese bayberry (Myrica rubra) based on RNA-Seq data. BMC Genomics, 2013, 14, 732.	2.8	42
78	Quantification and Purification of Mangiferin from Chinese Mango (Mangifera indica L.) Cultivars and Its Protective Effect on Human Umbilical Vein Endothelial Cells under H2O2-induced Stress. International Journal of Molecular Sciences, 2012, 13, 11260-11274.	4.1	86
79	Development and characterization of 109 polymorphic ESTâ€SSRs derived from the Chinese bayberry (Myrica rubra, Myricaceae) transcriptome. American Journal of Botany, 2012, 99, e501-7.	1.7	7
80	Cyanidin-3-Glucoside-Rich Extract from Chinese Bayberry Fruit Protects Pancreatic Î² Cells and Ameliorates Hyperglycemia in Streptozotocin-Induced Diabetic Mice. Journal of Medicinal Food, 2012, 15, 288-298.	1.5	97
81	Purification of naringin and neohesperidin from Huyou (Citrus changshanensis) fruit and their effects on glucose consumption in human HepG2 cells. Food Chemistry, 2012, 135, 1471-1478.	8.2	81
82	Transcriptomic analysis of Chinese bayberry (Myrica rubra) fruit development and ripening using RNA-Seq. BMC Genomics, 2012, 13, 19.	2.8	199
83	HYDROPHILIC AND LIPOPHILIC ANTIOXIDANT ACTIVITY OF LOQUAT FRUITS. Journal of Food Biochemistry, 2012, 36, 621-626.	2.9	18
84	Purification and anti-tumour activity of cyanidin-3-O-glucoside from Chinese bayberry fruit. Food Chemistry, 2012, 131, 1287-1294.	8.2	70
85	Separation and purification of neohesperidin from the albedo of Citrus reticulata cv. Suavissima by combination of macroporous resin and highâ€speed counterâ€current chromatography. Journal of Separation Science, 2012, 35, 128-136.	2.5	38
86	Ethylene biosynthesis and expression of related genes in loquat fruit at different developmental and ripening stages. Scientia Horticulturae, 2011, 130, 452-458.	3.6	15
87	Flavonoids, Phenolics, and Antioxidant Capacity in the Flower of Eriobotrya japonica Lindl.. International Journal of Molecular Sciences, 2011, 12, 2935-2945.	4.1	47
88	Coordinated regulation of anthocyanin biosynthesis in Chinese bayberry (Myrica rubra) fruit by a R2R3 MYB transcription factor. Planta, 2010, 231, 887-899.	3.2	254
89	Ethylene signal transduction elements involved in chilling injury in non-climacteric loquat fruit. Journal of Experimental Botany, 2010, 61, 179-190.	4.8	69
90	Regulatory Mechanisms of Textural Changes in Ripening Fruits. Critical Reviews in Plant Sciences, 2010, 29, 222-243.	5.7	120

#	Article	IF	Citations
91	Expression of ROP/RAC GTPase genes in postharvest loquat fruit in association with senescence and cold regulated lignification. Postharvest Biology and Technology, 2009, 54, 9-14.	6.0	17
92	Bioactive components and antioxidant capacity of Chinese bayberry (Myrica rubra Sieb. and Zucc.) fruit in relation to fruit maturity and postharvest storage. European Food Research and Technology, 2008, 227, 1091-1097.	3.3	101
93	Characterization of cDNAs associated with lignification and their expression profiles in loquat fruit with different lignin accumulation. Planta, 2008, 227, 1243-1254.	3.2	141
94	Expression of expansin genes during postharvest lignification and softening of â€˜Luoyangqingâ€™ and â€˜Baishaâ€™ loquat fruit under different storage conditions. Postharvest Biology and Technology, 2008, 49, 46-53.	6.0	40
95	Myrosinase in horseradish (Armoracia rusticana) root: Isolation of a full-length cDNA and its heterologous expression in Spodoptera frugiperda insect cells. Plant Science, 2007, 172, 1095-1102.	3.6	8
96	Carotenoids in White- and Red-Fleshed Loquat Fruits. Journal of Agricultural and Food Chemistry, 2007, 55, 7822-7830.	5.2	81
97	Determination of 9(10H)â€Acridone by HPLC with Fluorescence Detection. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 245-254.	1.0	1
98	Determination of oleanolic acid, ursolic acid and amygdalin in the flower ofEriobotrya japonica Lindl. by HPLC. Biomedical Chromatography, 2007, 21, 755-761.	1.7	55
99	Ethanol vapour treatment alleviates postharvest decay and maintains fruit quality in Chinese bayberry. Postharvest Biology and Technology, 2007, 46, 195-198.	6.0	34
100	Involvement of Both Subgroups A and B of Expansin Genes in Kiwifruit Fruit Ripening. Hortscience: A Publication of the American Society for Hortcultural Science, 2007, 42, 315-319.	1.0	12
101	Acetylsalicylic acid alleviates chilling injury of postharvest loquat (Eriobotrya japonica Lindl.) fruit. European Food Research and Technology, 2006, 223, 533-539.	3.3	73
102	Accumulation of lignin in relation to change in activities of lignification enzymes in loquat fruit flesh after harvest. Postharvest Biology and Technology, 2006, 40, 163-169.	6.0	203
103	Effect of 1-MCP on postharvest quality of loquat fruit. Postharvest Biology and Technology, 2006, 40, 155-162.	6.0	149
104	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. Postharvest Biology and Technology, 2006, 41, 252-259.	6.0	112
105	Purification and characterization of myrosinase from horseradish (Armoracia rusticana) roots. Plant Physiology and Biochemistry, 2005, 43, 503-511.	5.8	78
106	Correlation of Glucosinolate Content to Myrosinase Activity in Horseradish (Armoracia rusticana). Journal of Agricultural and Food Chemistry, 2004, 52, 6950-6955.	5.2	69