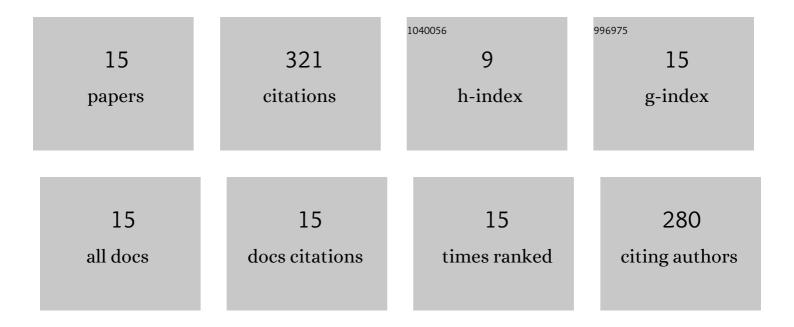
## Xueyuan Han

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7077948/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Proteomics analysis to understand the ABA stimulation of wound suberization in kiwifruit. Journal of Proteomics, 2018, 173, 42-51.	2.4	56
2	Stimulatory involvement of abscisic acid in wound suberization of postharvest kiwifruit. Scientia Horticulturae, 2017, 224, 244-250.	3.6	48
3	ABF2 and MYB transcription factors regulate feruloyl transferase FHT involved in ABA-mediated wound suberization of kiwifruit. Journal of Experimental Botany, 2020, 71, 305-317.	4.8	37
4	High oxygen facilitates wound induction of suberin polyphenolics in kiwifruit. Journal of the Science of Food and Agriculture, 2018, 98, 2223-2230.	3.5	30
5	One novel strawberry MADS-box transcription factor FaMADS1a acts as a negative regulator in fruit ripening. Scientia Horticulturae, 2018, 227, 124-131.	3.6	29
6	Three Transcription Activators of ABA Signaling Positively Regulate Suberin Monomer Synthesis by Activating Cytochrome P450 CYP86A1 in Kiwifruit. Frontiers in Plant Science, 2019, 10, 1650.	3.6	24
7	Influence of different carbohydrate sources on physicochemical properties and metabolites of fermented greengage (Prunus mume) wines. LWT - Food Science and Technology, 2020, 121, 108929.	5.2	20
8	Positive Regulation of the Transcription of <i>AchnKCS</i> by a bZIP Transcription Factor in Response to ABA-Stimulated Suberization of Kiwifruit. Journal of Agricultural and Food Chemistry, 2019, 67, 7390-7398.	5.2	18
9	Interaction of abscisic acid and auxin on gene expression involved in banana ripening. Acta Physiologiae Plantarum, 2018, 40, 1.	2.1	12
10	Influence of different yeast strains on the quality of fermented greengage (Prunus mume) alcoholic beverage and the optimization of fermentation conditions. LWT - Food Science and Technology, 2020, 126, 109292.	5.2	11
11	The volatile profiles and microbiota structures of the wheat Qus used as traditional fermentation starters of Chinese rice wine from Shaoxing region. LWT - Food Science and Technology, 2022, 154, 112649.	5.2	10
12	Effect of the joint fermentation of pyracantha powder and glutinous rice on the physicochemical characterization and functional evaluation of rice wine. Food Science and Nutrition, 2021, 9, 6099-6108.	3.4	8
13	Effect of baking technique for rice wine production and the characteristics of baked rice wine. Journal of the Science of Food and Agriculture, 2022, 102, 1498-1507.	3.5	7
14	Transcriptional regulation of KCS gene by bZIP29 and MYB70 transcription factors during ABA-stimulated wound suberization of kiwifruit (Actinidia deliciosa). BMC Plant Biology, 2022, 22, 23.	3.6	6
15	Exogenous ABA promotes aroma biosynthesis of postharvest kiwifruit after low-temperature storage. Planta, 2022, 255, 82.	3.2	5