

Xueyuan Han

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

321
citations

1040056

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15
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15
docs citations

15
times ranked

280
citing authors

#	ARTICLE	IF	CITATIONS
1	Proteomics analysis to understand the ABA stimulation of wound suberization in kiwifruit. <i>Journal of Proteomics</i> , 2018, 173, 42-51.	2.4	56
2	Stimulatory involvement of abscisic acid in wound suberization of postharvest kiwifruit. <i>Scientia Horticulturae</i> , 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. <i>Journal of Experimental Botany</i> , 2020, 71, 305-317.	4.8	37
4	High oxygen facilitates wound induction of suberin polyphenolics in kiwifruit. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2223-2230.	3.5	30
5	One novel strawberry MADS-box transcription factor FaMADS1a acts as a negative regulator in fruit ripening. <i>Scientia Horticulturae</i> , 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. <i>Frontiers in Plant Science</i> , 2019, 10, 1650.	3.6	24
7	Influence of different carbohydrate sources on physicochemical properties and metabolites of fermented greengage (<i>Prunus mume</i>) wines. <i>LWT - Food Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7390-7398.	5.2	18
9	Interaction of abscisic acid and auxin on gene expression involved in banana ripening. <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	2.1	12
10	Influence of different yeast strains on the quality of fermented greengage (<i>Prunus mume</i>) alcoholic beverage and the optimization of fermentation conditions. <i>LWT - Food Science and Technology</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Food Science and Nutrition</i> , 2021, 9, 6099-6108.	3.4	8
13	Effect of baking technique for rice wine production and the characteristics of baked rice wine. <i>Journal of the Science of Food and Agriculture</i> , 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 (<i>Actinidia deliciosa</i>). <i>BMC Plant Biology</i> , 2022, 22, 23.	3.6	6
15	Exogenous ABA promotes aroma biosynthesis of postharvest kiwifruit after low-temperature storage. <i>Planta</i> , 2022, 255, 82.	3.2	5