Xiumin Fu

List of Publications by Citations

33 papers	1,131 citations	19 h-index	33 g-index
33 ext. papers	1,569 ext. citations	6.3 avg, IF	4.41 L-index

#	Paper	IF	Citations
33	Plastid structure and carotenogenic gene expression in red- and white-fleshed loquat (Eriobotrya japonica) fruits. *Journal of Experimental Botany*, **2012**, 63, 341-54	7	88
32	Regulation of formation of volatile compounds of tea (Camellia sinensis) leaves by single light wavelength. *Scientific Reports*, **2015**, 5, 16858	4.9	79
31	Formation of Volatile Tea Constituent Indole During the Oolong Tea Manufacturing Process. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5011-9	5.7	76
30	Does Enzymatic Hydrolysis of Glycosidically Bound Volatile Compounds Really Contribute to the Formation of Volatile Compounds During the Oolong Tea Manufacturing Process?. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 6905-14	5.7	75
29	Formation of (E)-nerolidol in tea (Camellia sinensis) leaves exposed to multiple stresses during tea manufacturing. *Food Chemistry*, **2017**, 231, 78-86	8.5	71
28	Proteolysis of chloroplast proteins is responsible for accumulation of free amino acids in dark-treated tea (Camellia sinensis) leaves. *Journal of Proteomics*, **2017**, 157, 10-17	3.9	69
27	Studies on the Biochemical Formation Pathway of the Amino Acid l-Theanine in Tea (Camellia sinensis) and Other Plants. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7210-7216	5.7	66
26	Recent Advances in the Emission and Functions of Plant Vegetative Volatiles. *Molecules*, **2016**, 21, 124	4.8	65
25	Involvement of multiple phytoene synthase genes in tissue- and cultivar-specific accumulation of carotenoids in loquat. *Journal of Experimental Botany*, **2014**, 65, 4679-89	7	51
24	Dual mechanisms regulating glutamate decarboxylases and accumulation of gamma-aminobutyric acid in tea (Camellia sinensis) leaves exposed to multiple stresses. *Scientific Reports*, **2016**, 6, 23685	4.9	50
23	Does oolong tea (Camellia sinensis) made from a combination of leaf and stem smell more aromatic than leaf-only tea? Contribution of the stem to oolong tea aroma. *Food Chemistry*, **2017**, 237, 488-498	8.5	45
22	Formation and emission of linalool in tea (Camellia sinensis) leaves infested by tea green leafhopper (Empoasca (Matsumurasca) onukii Matsuda). *Food Chemistry*, **2017**, 237, 356-363	8.5	43
21	Biosynthesis of Jasmine Lactone in Tea (Camellia sinensis) Leaves and Its Formation in Response to Multiple Stresses. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3899-3909	5.7	39
20	Comparative analysis of pigments in red and yellow banana fruit. *Food Chemistry*, **2018**, 239, 1009-1018	8.5	39
19	Differential responses of four biosynthetic pathways of aroma compounds in postharvest strawberry (Fragaria□nanassa Duch.) under interaction of light and temperature. *Food Chemistry*, **2017**, 221, 356-364	8.5	37
18	The role of 1-deoxy-d-xylulose-5-phosphate synthase and phytoene synthase gene family in citrus carotenoid accumulation. *Plant Physiology and Biochemistry*, **2013**, 71, 67-76	5.4	35
17	Differential accumulation of specialized metabolite l-theanine in green and albino-induced yellow tea (Camellia sinensis) leaves. *Food Chemistry*, **2019**, 276, 93-100	8.5	34

16	Nonaqueous fractionation and overexpression of fluorescent-tagged enzymes reveals the subcellular sites of L-theanine biosynthesis in tea. *Plant Biotechnology Journal*, **2021**, 19, 98-108	11.6	26
15	Regulation of biosynthesis and emission of volatile phenylpropanoids/benzenoids in petunia hybrida flowers by multi-factors of circadian clock, light, and temperature. *Plant Physiology and Biochemistry*, **2016**, 107, 1-8	5.4	20
14	Visualized analysis of within-tissue spatial distribution of specialized metabolites in tea (Camellia sinensis) using desorption electrospray ionization imaging mass spectrometry. *Food Chemistry*, **2019**, 292, 204-210	8.5	19
13	Characterization of functional proteases from flowers of tea (Camellia sinensis) plants. *Journal of Functional Foods*, **2016**, 25, 149-159	5.1	16
12	Lycopene cyclases determine high /-carotene ratio and increased carotenoids in bananas ripening at high temperatures. *Food Chemistry*, **2019**, 283, 131-140	8.5	14
11	Characterization of l-Theanine Hydrolase and Subcellular Distribution of Its Specific Product Ethylamine in Tea (). *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10842-10851	5.7	14
10	The sphingolipid biosynthetic enzyme Sphingolipid delta8 desaturase is important for chilling resistance of tomato. *Scientific Reports*, **2016**, 6, 38742	4.9	13
9	Molecular Mechanisms Determining the Differential Accumulation of Carotenoids in Plant Species and Varieties. *Critical Reviews in Plant Sciences*, **2020**, 39, 125-139	5.6	10
8	Metabolism of Gallic Acid and Its Distributions in Tea () Plants at the Tissue and Subcellular Levels. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	10
7	Strategies for studying biochemical formation pathways and multilevel distributions of quality or function-related specialized metabolites in tea (). *Critical Reviews in Food Science and Nutrition*, **2020**, 1-14	11.5	9
6	Analytical method for metabolites involved in biosynthesis of plant volatile compounds. *RSC Advances*, **2017**, 7, 19363-19372	3.7	8
5	Microscopic Analyses of Fruit Cell Plastid Development in Loquat () during Fruit Ripening. *Molecules* , **2019**, 24,	4.8	4
4	Spatial differences in (Z)-3-hexen-1-ol production preferentially reduces Spodoptera litura larva attack on the young leaves of Nicotiana benthamiana. *Plant Science*, **2016**, 252, 367-373	5.3	3
3	Transformation of Salicylic Acid and Its Distribution in Tea Plants () at the Tissue and Subcellular Levels. *Plants*, **2021**, 10,	4.5	1
2	Stable Isotope-Labeled Precursor Tracing Reveals that l-Alanine is Converted to l-Theanine l-Glutamate not Ethylamine in Tea Plants .. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15354-15361	5.7	1
1	Mechanism underlying the carotenoid accumulation in shaded tea leaves.. *Food Chemistry: X*, **2022**, 14, 100323	4.7	1