Xuelian Zhang

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7908682/publications.pdf

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8 papers	180 citations	1478505 6 h-index	1588992 8 g-index
8 all docs	8 docs citations	8 times ranked	247 citing authors

#	Article	IF	Citations
1	Characterization of a pericarp browning related LACCASE 14-4 from longan fruit with a focus on (epi)catechin oxidative polymerization. Postharvest Biology and Technology, 2022, 185, 111802.	6.0	8
2	Laccase-Mediated Flavonoid Polymerization Leads to the Pericarp Browning of Litchi Fruit. Journal of Agricultural and Food Chemistry, 2021, 69, 15218-15230.	5.2	16
3	Quality retention and selective gene expression of Chinese flowering cabbage as affected by atmosphere gas composition. Journal of Food Processing and Preservation, 2020, 44, e14548.	2.0	4
4	In planta high levels of hydrolysable tannins inhibit peroxidase mediated anthocyanin degradation and maintain abaxially red leaves of Excoecaria Cochinchinensis. BMC Plant Biology, 2019, 19, 315.	3.6	13
5	BcXyl, a Î²-xylosidase Isolated from Brunfelsia Calycina Flowers with Anthocyanin-Î²-glycosidase Activity. International Journal of Molecular Sciences, 2019, 20, 1423.	4.1	6
6	B Type and Complex A/B Type Epicatechin Trimers Isolated from Litchi pericarp Aqueous Extract Show High Antioxidant and Anticancer Activity. International Journal of Molecular Sciences, 2018, 19, 301.	4.1	38
7	Characterization of Active Anthocyanin Degradation in the Petals of Rosa chinensis and Brunfelsia calycina Reveals the Effect of Gallated Catechins on Pigment Maintenance. International Journal of Molecular Sciences, 2017, 18, 699.	4.1	17
8	An Intracellular Laccase is Responsible for the Epicatechin Mediated Anthocyanin Degradation in Litchi Fruit Pericarp. Plant Physiology, 2015, 169, pp.00359.2015.	4.8	78