

Shiping Tian

List of Publications by Year in descending order

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94
papers

7,494
citations

36303

51
h-index

54911

84
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95
all docs

95
docs citations

95
times ranked

5082
citing authors

#	ARTICLE	IF	CITATIONS
1	Function of pH-dependent transcription factor PacC in regulating development, pathogenicity, and mycotoxin biosynthesis of phytopathogenic fungi. <i>FEBS Journal</i> , 2022, 289, 1723-1730.	4.7	25
2	Protein sulfenylation contributes to oxidative burst-triggered responses during the interaction between <i>Botrytis cinerea</i> and <i>Nicotiana benthamiana</i> . <i>Journal of Proteomics</i> , 2022, 251, 104423.	2.4	6
3	Highly efficient removal of patulin using immobilized enzymes of <i>Pseudomonas aeruginosa</i> TF-06 entrapped in calcium alginate beads. <i>Food Chemistry</i> , 2022, 377, 131973.	8.2	17
4	Mushroom alcohol controls gray mold caused by <i>Botrytis cinerea</i> in harvested fruit via activating the genes involved in jasmonic acid signaling pathway. <i>Postharvest Biology and Technology</i> , 2022, 186, 111843.	6.0	14
5	m ⁶ A-mediated regulation of crop development and stress responses. <i>Plant Biotechnology Journal</i> , 2022, 20, 1447-1455.	8.3	31
6	Molecular mechanisms underlying multi-level defense responses of horticultural crops to fungal pathogens. <i>Horticulture Research</i> , 2022, 9, uhac066.	6.3	29
7	Application of -omic technologies in postharvest pathology: recent advances and perspectives. <i>Current Opinion in Food Science</i> , 2022, 45, 100820.	8.0	6
8	Sodium pyrosulfite inhibits the pathogenicity of <i>Botrytis cinerea</i> by interfering with antioxidant system and sulfur metabolism pathway. <i>Postharvest Biology and Technology</i> , 2022, 189, 111936.	6.0	8
9	Effects of 1-methylcyclopropene on disease resistance of red-fleshed kiwifruit during long-term cold storage and the possible mechanisms. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2021, 49, 182-195.	1.3	3
10	Luteolin-induced activation of the phenylpropanoid metabolic pathway contributes to quality maintenance and disease resistance of sweet cherry. <i>Food Chemistry</i> , 2021, 342, 128309.	8.2	38
11	The transcription factor SHY5 regulates the ripening of tomato fruit at both the transcriptional and translational levels. <i>Horticulture Research</i> , 2021, 8, 83.	6.3	42
12	N6-methyladenosine RNA modification regulates strawberry fruit ripening in an ABA-dependent manner. <i>Genome Biology</i> , 2021, 22, 168.	8.8	72
13	Characterization of a short-chain dehydrogenase/reductase and its function in patulin biodegradation in apple juice. <i>Food Chemistry</i> , 2021, 348, 129046.	8.2	44
14	<sc>PeMetR</sc>-mediated sulfur assimilation is essential for virulence and patulin biosynthesis in <i>Penicillium expansum</i>. <i>Environmental Microbiology</i> , 2021, 23, 5555-5568.	3.8	10
15	Molecular basis for optimizing sugar metabolism and transport during fruit development. <i>ABIOTECH</i> , 2021, 2, 330-340.	3.9	25
16	Arginine Methyltransferase PeRmtC Regulates Development and Pathogenicity of <i>Penicillium expansum</i> via Mediating Key Genes in Conidiation and Secondary Metabolism. <i>Journal of Fungi (Basel)</i> , 2021, 7, 1013. https://doi.org/10.3390/jof7101013	10.1	137
17	Magnolol inhibits gray mold on postharvest fruit by inducing autophagic activity of <i>Botrytis cinerea</i> . <i>Postharvest Biology and Technology</i> , 2021, 180, 111596.	6.0	32
18	Advances and Strategies for Controlling the Quality and Safety of Postharvest Fruit. <i>Engineering</i> , 2021, 7, 1177-1184.	6.7	51

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19	Antifungal effects of hinokitiol on development of <i>Botrytis cinerea</i> in vitro and in vivo. <i>Postharvest Biology and Technology</i> , 2020, 159, 111038.	6.0	58
20	Efficacy of methyl thujate in inhibiting <i>Penicillium expansum</i> growth and possible mechanism involved. <i>Postharvest Biology and Technology</i> , 2020, 161, 111070.	6.0	37
21	SIFERL Interacts with S-Adenosylmethionine Synthetase to Regulate Fruit Ripening. <i>Plant Physiology</i> , 2020, 184, 2168-2181.	4.8	19
22	p-Coumaric acid induces antioxidant capacity and defense responses of sweet cherry fruit to fungal pathogens. <i>Postharvest Biology and Technology</i> , 2020, 169, 111297.	6.0	42
23	Regulatory network of fruit ripening: current understanding and future challenges. <i>New Phytologist</i> , 2020, 228, 1219-1226.	7.3	75
24	Versatile Roles of the Receptor-Like Kinase Feronia in Plant Growth, Development and Host-Pathogen Interaction. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7881.	4.1	25
25	Molecular basis and regulation of pathogenicity and patulin biosynthesis in <i>Penicillium expansum</i> . <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3416-3438.	11.7	66
26	Antagonistic Yeasts: A Promising Alternative to Chemical Fungicides for Controlling Postharvest Decay of Fruit. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020, 6, 158.	3.5	79
27	The Pattern and Function of DNA Methylation in Fungal Plant Pathogens. <i>Microorganisms</i> , 2020, 8, 227.	3.6	26
28	Ribonucleoside Diphosphate Reductase Plays an Important Role in Patulin Degradation by <i>Enterobacter cloacae</i> subsp. <i>dissolvens</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5232-5240.	5.2	22
29	SIREM1 Triggers Cell Death by Activating an Oxidative Burst and Other Regulators. <i>Plant Physiology</i> , 2020, 183, 717-732.	4.8	34
30	RNA methylomes reveal the m6A-mediated regulation of DNA demethylase gene SIDML2 in tomato fruit ripening. <i>Genome Biology</i> , 2019, 20, 156.	8.8	174
31	Production, Signaling, and Scavenging Mechanisms of Reactive Oxygen Species in Fruit-Pathogen Interactions. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2994.	4.1	90
32	Efficacy of rapamycin in modulating autophagic activity of <i>Botrytis cinerea</i> for controlling gray mold. <i>Postharvest Biology and Technology</i> , 2019, 150, 158-165.	6.0	41
33	Dissection of patulin biosynthesis, spatial control and regulation mechanism in <i>Penicillium expansum</i> . <i>Environmental Microbiology</i> , 2019, 21, 1124-1139.	3.8	91
34	Effect of natamycin on <i>Botrytis cinerea</i> and <i>Penicillium expansum</i> Postharvest pathogens of grape berries and jujube fruit. <i>Postharvest Biology and Technology</i> , 2019, 151, 134-141.	6.0	83
35	The modes of action of epsilon-polylysine ($\hat{\mu}$ -PL) against <i>Botrytis cinerea</i> in jujube fruit. <i>Postharvest Biology and Technology</i> , 2019, 147, 1-9.	6.0	56
36	Enhancement of biocontrol efficacy of <i>Cryptococcus laurentii</i> by cinnamic acid against <i>Penicillium italicum</i> in citrus fruit. <i>Postharvest Biology and Technology</i> , 2019, 149, 42-49.	6.0	51

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37	Inhibitory effects of methyl thujate on mycelial growth of <i>Botrytis cinerea</i> and possible mechanisms. <i>Postharvest Biology and Technology</i> , 2018, 142, 46-54.	6.0	100
38	Variable-angle epifluorescence microscopy characterizes protein dynamics in the vicinity of plasma membrane in plant cells. <i>BMC Plant Biology</i> , 2018, 18, 43.	3.6	13
39	The pH-responsive PacC transcription factor plays pivotal roles in virulence and patulin biosynthesis in <i>Penicillium expansum</i> . <i>Environmental Microbiology</i> , 2018, 20, 4063-4078.	3.8	81
40	The mode of action of remorin1 in regulating fruit ripening at transcriptional and post-transcriptional levels. <i>New Phytologist</i> , 2018, 219, 1406-1420.	7.3	30
41	Post-transcriptional regulation of fruit ripening and disease resistance in tomato by the vacuolar protease SIVPE3. <i>Genome Biology</i> , 2017, 18, 47.	8.8	51
42	LaeA regulation of secondary metabolism modulates virulence in <i>Penicillium expansum</i> and is mediated by sucrose. <i>Molecular Plant Pathology</i> , 2017, 18, 1150-1163.	4.2	93
43	iTRAQ-based quantitative proteomic analysis reveals the role of the tonoplast in fruit senescence. <i>Journal of Proteomics</i> , 2016, 146, 80-89.	2.4	23
44	The MADS-Box transcription factor Bcmads1 is required for growth, sclerotia production and pathogenicity of <i>Botrytis cinerea</i> . <i>Scientific Reports</i> , 2016, 6, 33901.	3.3	53
45	A Tomato Vacuolar Invertase Inhibitor Mediates Sucrose Metabolism and Influences Fruit Ripening. <i>Plant Physiology</i> , 2016, 172, 1596-1611.	4.8	141
46	Induced resistance to control postharvest decay of fruit and vegetables. <i>Postharvest Biology and Technology</i> , 2016, 122, 82-94.	6.0	305
47	Synergistic action of antioxidative systems contributes to the alleviation of senescence in kiwifruit. <i>Postharvest Biology and Technology</i> , 2016, 111, 15-24.	6.0	63
48	Effects of carbon, nitrogen and ambient pH on patulin production and related gene expression in <i>Penicillium expansum</i> . <i>International Journal of Food Microbiology</i> , 2015, 206, 102-108.	4.7	83
49	Mechanism of H ₂ O ₂ -induced oxidative stress regulating viability and biocontrol ability of <i>Rhodotorula glutinis</i> . <i>International Journal of Food Microbiology</i> , 2015, 193, 152-158.	4.7	32
50	Genomic Characterization Reveals Insights Into Patulin Biosynthesis and Pathogenicity in <i>Penicillium</i> Species. <i>Molecular Plant-Microbe Interactions</i> , 2015, 28, 635-647.	2.6	152
51	Effect of Cinnamic Acid for Controlling Gray Mold on Table Grape and Its Possible Mechanisms of Action. <i>Current Microbiology</i> , 2015, 71, 396-402.	2.2	55
52	Control of brown rot on jujube and peach fruits by trisodium phosphate. <i>Postharvest Biology and Technology</i> , 2015, 99, 93-98.	6.0	42
53	Tomato nuclear proteome reveals the involvement of specific E2 ubiquitin-conjugating enzymes in fruit ripening. <i>Genome Biology</i> , 2014, 15, 548.	8.8	91
54	Mechanism of <i>Penicillium expansum</i> in response to exogenous nitric oxide based on proteomics analysis. <i>Journal of Proteomics</i> , 2014, 103, 47-56.	2.4	24

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55	Knocking Out <i>Bcsas1</i> in <i>Botrytis cinerea</i> Impacts Growth, Development, and Secretion of Extracellular Proteins, Which Decreases Virulence. <i>Molecular Plant-Microbe Interactions</i> , 2014, 27, 590-600.	2.6	81
56	Reactive oxygen species involved in regulating fruit senescence and fungal pathogenicity. <i>Plant Molecular Biology</i> , 2013, 82, 593-602.	3.9	281
57	Resistant responses of tomato fruit treated with exogenous methyl jasmonate to <i>Botrytis cinerea</i> infection. <i>Scientia Horticulturae</i> , 2012, 142, 38-43.	3.6	91
58	Effects of 1-methylcyclopropene(1-MCP) on ripening and resistance of jujube (<i>Zizyphus jujuba</i> cv.) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	5.2	93
59	Exploring Pathogenic Mechanisms of <i>Botrytis cinerea</i> Secretome under Different Ambient pH Based on Comparative Proteomic Analysis. <i>Journal of Proteome Research</i> , 2012, 11, 4249-4260.	3.7	92
60	Exogenous Calcium Improves Viability of Biocontrol Yeasts Under Heat Stress by Reducing ROS Accumulation and Oxidative Damage of Cellular Protein. <i>Current Microbiology</i> , 2012, 65, 122-127.	2.2	36
61	Increase in antioxidant gene transcripts, stress tolerance and biocontrol efficacy of <i>Candida oleophila</i> following sublethal oxidative stress exposure. <i>FEMS Microbiology Ecology</i> , 2012, 80, 578-590.	2.7	76
62	Boron improves the biocontrol activity of <i>Cryptococcus laurentii</i> against <i>Penicillium expansum</i> in jujube fruit. <i>Postharvest Biology and Technology</i> , 2012, 68, 16-21.	6.0	40
63	Unraveling the regulatory network of the MADS box transcription factor RIN in fruit ripening. <i>Plant Journal</i> , 2012, 70, 243-255.	5.7	178
64	Hydrogen Peroxide Acts on Sensitive Mitochondrial Proteins to Induce Death of a Fungal Pathogen Revealed by Proteomic Analysis. <i>PLoS ONE</i> , 2011, 6, e21945.	2.5	94
65	Effect of heat shock treatment on stress tolerance and biocontrol efficacy of <i>Metschnikowia fructicola</i> . <i>FEMS Microbiology Ecology</i> , 2011, 76, 145-155.	2.7	72
66	Defense responses of tomato fruit to exogenous nitric oxide during postharvest storage. <i>Postharvest Biology and Technology</i> , 2011, 62, 127-132.	6.0	92
67	Glycine betaine improves oxidative stress tolerance and biocontrol efficacy of the antagonistic yeast <i>Cystofilobasidium infirmominiatum</i> . <i>International Journal of Food Microbiology</i> , 2011, 146, 76-83.	4.7	93
68	Oxidative Damage Involves in the Inhibitory Effect of Nitric Oxide on Spore Germination of <i>Penicillium expansum</i> . <i>Current Microbiology</i> , 2011, 62, 229-234.	2.2	46
69	Effects of brassinosteroids on postharvest disease and senescence of jujube fruit in storage. <i>Postharvest Biology and Technology</i> , 2010, 56, 50-55.	6.0	134
70	Effects of yeast antagonists in combination with hot water treatment on postharvest diseases of tomato fruit. <i>Biological Control</i> , 2010, 54, 316-321.	3.0	48
71	Inhibitory effect of boron against <i>Botrytis cinerea</i> on table grapes and its possible mechanisms of action. <i>International Journal of Food Microbiology</i> , 2010, 138, 145-150.	4.7	119
72	Effects of chitosan and oligochitosan on growth of two fungal pathogens and physiological properties in pear fruit. <i>Carbohydrate Polymers</i> , 2010, 81, 70-75.	10.2	206

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73	Ambient pH Stress Inhibits Spore Germination of <i>Penicillium expansum</i> by Impairing Protein Synthesis and Folding: A Proteomic-Based Study. <i>Journal of Proteome Research</i> , 2010, 9, 298-307.	3.7	78
74	Effects of preharvest application of antagonistic yeast combined with chitosan on decay and quality of harvested table grape fruit. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1838-1842.	3.5	50
75	Proteomic analysis of changes in mitochondrial protein expression during fruit senescence. <i>Proteomics</i> , 2009, 9, 4241-4253.	2.2	91
76	Changes in physiology and quality of peach fruits treated by methyl jasmonate under low temperature stress. <i>Food Chemistry</i> , 2009, 114, 1028-1035.	8.2	152
77	Oxidative Damage of Mitochondrial Proteins Contributes to Fruit Senescence: A Redox Proteomics Analysis. <i>Journal of Proteome Research</i> , 2009, 8, 2449-2462.	3.7	152
78	Functions of defense-related proteins and dehydrogenases in resistance response induced by salicylic acid in sweet cherry fruits at different maturity stages. <i>Proteomics</i> , 2008, 8, 4791-4807.	2.2	87
79	Effect of <i>Pichia membranaefaciens</i> combined with salicylic acid on controlling brown rot in peach fruit and the mechanisms involved. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1786-1793.	3.5	24
80	Effect of microbial biocontrol agents on alleviating oxidative damage of peach fruit subjected to fungal pathogen. <i>International Journal of Food Microbiology</i> , 2008, 126, 153-158.	4.7	78
81	Salicylic acid alleviated pathogen-induced oxidative stress in harvested sweet cherry fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 379-385.	6.0	122
82	Proteome Approach To Characterize Proteins Induced by Antagonist Yeast and Salicylic Acid in Peach Fruit. <i>Journal of Proteome Research</i> , 2007, 6, 1677-1688.	3.7	177
83	Crucial Role of Antioxidant Proteins and Hydrolytic Enzymes in Pathogenicity of <i>Penicillium expansum</i> . <i>Molecular and Cellular Proteomics</i> , 2007, 6, 425-438.	3.8	119
84	Effects of chitosan on control of postharvest diseases and physiological responses of tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 44, 300-306.	6.0	398
85	Induction of defense responses against <i>Alternaria</i> rot by different elicitors in harvested pear fruit. <i>Applied Microbiology and Biotechnology</i> , 2006, 70, 729-734.	3.6	149
86	Induction of H ₂ O ₂ -metabolizing enzymes and total protein synthesis by antagonistic yeast and salicylic acid in harvested sweet cherry fruit. <i>Postharvest Biology and Technology</i> , 2006, 39, 314-320.	6.0	110
87	Effects of pre- and post-harvest application of salicylic acid or methyl jasmonate on inducing disease resistance of sweet cherry fruit in storage. <i>Postharvest Biology and Technology</i> , 2005, 35, 253-262.	6.0	325
88	Interaction of antagonistic yeasts against postharvest pathogens of apple fruit and possible mode of action. <i>Postharvest Biology and Technology</i> , 2005, 36, 215-223.	6.0	144
89	Integrated control of postharvest diseases of pear fruits using antagonistic yeasts in combination with ammonium molybdate. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2605-2610.	3.5	30
90	Synergistic Effects of Combining Biocontrol Agents with Silicon against Postharvest Diseases of Jujube Fruit. <i>Journal of Food Protection</i> , 2005, 68, 544-550.	1.7	52

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91	Biocontrol of postharvest diseases on sweet cherries by four antagonistic yeasts in different storage conditions. <i>Postharvest Biology and Technology</i> , 2004, 31, 51-58.	6.0	79
92	Sodium bicarbonate enhances biocontrol efficacy of yeasts on fungal spoilage of pears. <i>International Journal of Food Microbiology</i> , 2004, 93, 297-304.	4.7	69
93	Biocontrol Efficacy of Antagonist Yeasts to Gray Mold and Blue Mold on Apples and Pears in Controlled Atmospheres. <i>Plant Disease</i> , 2002, 86, 848-853.	1.4	56
94	Postharvest biological control of grey mold and blue mold on apple by <i>Cryptococcus albidus</i> (Saito) Skinner. <i>Postharvest Biology and Technology</i> , 2001, 21, 341-350.	6.0	111