Mindy Y Wang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Sensory-Directed Genetic and Biochemical Characterization of Volatile Terpene Production in Kiwifruit. Plant Physiology, 2020, 183, 51-66.	2.3	19
2	Genetic control of αâ€farnesene production in apple fruit and its role in fungal pathogenesis. Plant Journal, 2019, 100, 1148-1162.	2.8	26
3	<i>Alcohol acyl transferase 1</i> links two distinct volatile pathways that produce esters and phenylpropenes in apple fruit. Plant Journal, 2017, 91, 292-305.	2.8	30
4	The <i><scp>O</scp></i> â€nethyltransferase gene <i><scp>M</scp>do<scp>OMT</scp>1</i> is required for biosynthesis of methylated phenylpropenes in ripe apple fruit. Plant Journal, 2015, 82, 937-950.	2.8	35
5	Natural Variation in Monoterpene Synthesis in Kiwifruit: Transcriptional Regulation of Terpene Synthases by NAC and ETHYLENE-INSENSITIVE3-Like Transcription Factors. Plant Physiology, 2015, 167, 1243-1258.	2.3	178
6	Manipulation of flavour and aroma compound sequestration and release using a glycosyltransferase with specificity for terpene alcohols. Plant Journal, 2014, 80, 317-330.	2.8	74
7	The <i><scp>AAT</scp>1</i> locus is critical for the biosynthesis of esters contributing to â€~ripe apple' flavour in â€~Royal Gala' and â€~Granny Smith' apples. Plant Journal, 2014, 78, 903-915.	2.8	76
8	Functional Genomics Reveals That a Compact Terpene Synthase Gene Family Can Account for Terpene Volatile Production in Apple Â. Plant Physiology, 2013, 161, 787-804.	2.3	107
9	Identification, functional characterization, and regulation of the enzyme responsible for floral (E)-nerolidol biosynthesis in kiwifruit (Actinidia chinensis). Journal of Experimental Botany, 2012, 63, 1951-1967.	2.4	67
10	Dissecting the role of climacteric ethylene in kiwifruit (Actinidia chinensis) ripening using a 1-aminocyclopropane-1-carboxylic acid oxidase knockdown line. Journal of Experimental Botany, 2011, 62, 3821-3835.	2.4	157
11	Changes in volatile production and sensory quality of kiwifruit during fruit maturation in Actinidia deliciosa †Hayward' and A. chinensis †Hort16A'. Postharvest Biology and Technology, 2011, 59, 16-2	4. ^{2.9}	81
12	Identifying volatile compounds associated with sensory and fruit attributes in diploid Actinidia chinensis (kiwifruit) using multivariate analysis. Euphytica, 2011, 181, 179-195.	0.6	13
13	Characterisation of an (S)-linalool synthase from kiwifruit (Actinidia arguta) that catalyses the first committed step in the production of floral lilac compounds. Functional Plant Biology, 2010, 37, 232.	1.1	37
14	Two terpene synthases are responsible for the major sesquiterpenes emitted from the flowers of kiwifruit (Actinidia deliciosa). Journal of Experimental Botany, 2009, 60, 3203-3219.	2.4	136
15	Analysis of expressed sequence tags from Actinidia: applications of a cross species EST database for gene discovery in the areas of flavor, health, color and ripening. BMC Genomics, 2008, 9, 351.	1.2	178
16	Actinidia arguta: volatile compounds in fruit and flowers. Phytochemistry, 2003, 63, 285-301.	1.4	116
17	Kiwifruit maturation, ripening and environmental response is not affected by CENTRORADIALIS (CEN) gene-editing. New Zealand Journal of Crop and Horticultural Science, 0, , 1-17.	0.7	2