Kun-Song Chen

List of Publications by Year
in descending order

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214 papers	11,955 citations	17405 63 h-index	40881 93 g-index
214 all docs	214 docs citations	214 times ranked	9006 citing authors

#	Article	IF	Citations
1	High-resolution spatiotemporal transcriptome mapping of tomato fruit development and ripening. Nature Communications, 2018, 9, 364.	5.8	255
2	Coordinated regulation of anthocyanin biosynthesis in Chinese bayberry (Myrica rubra) fruit by a R2R3 MYB transcription factor. Planta, 2010, 231, 887-899.	1.6	254
3	Kiwifruit EIL and ERF Genes Involved in Regulating Fruit Ripening Â. Plant Physiology, 2010, 153, 1280-1292.	2.3	249
4	The role of salicylic acid in postharvest ripening of kiwifruit. Postharvest Biology and Technology, 2003, 28, 67-74.	2.9	245
5	Chilling-induced tomato flavor loss is associated with altered volatile synthesis and transient changes in DNA methylation. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, 12580-12585.	3.3	208
6	Accumulation of lignin in relation to change in activities of lignification enzymes in loquat fruit flesh after harvest. Postharvest Biology and Technology, 2006, 40, 163-169.	2.9	203
7	Transcriptomic analysis of Chinese bayberry (Myrica rubra) fruit development and ripening using RNA-Seq. BMC Genomics, 2012, 13, 19.	1.2	199
8	Global increase in DNA methylation during orange fruit development and ripening. Proceedings of the National Academy of Sciences of the United States of America, 2019, 116, 1430-1436.	3.3	190
9	Expression of Genes Associated with Aroma Formation Derived from the Fatty Acid Pathway during Peach Fruit Ripening. Journal of Agricultural and Food Chemistry, 2010, 58, 6157-6165.	2.4	184
10	Differential expression within the LOX gene family in ripening kiwifruit. Journal of Experimental Botany, 2006, 57, 3825-3836.	2.4	161
11	Transcription factor CitERF71 activates the terpene synthase gene CitTPS16 involved in the synthesis of E-geraniol in sweet orange fruit. Journal of Experimental Botany, 2017, 68, 4929-4938.	2.4	161
12	Changes in aroma-related volatiles and gene expression during low temperature storage and subsequent shelf-life of peach fruit. Postharvest Biology and Technology, 2011, 60, 7-16.	2.9	156
13	Effect of 1-MCP on postharvest quality of loquat fruit. Postharvest Biology and Technology, 2006, 40, 155-162.	2.9	149
14	A 13-lipoxygenase, TomloxC, is essential for synthesis of C5 flavour volatiles in tomato. Journal of Experimental Botany, 2014, 65, 419-428.	2.4	147
15	Downregulation of RdDM during strawberry fruit ripening. Genome Biology, 2018, 19, 212.	3.8	147
16	Ethyleneâ€ and fruit softening. Food Quality and Safety, 2017, 1, 253-267.	0.6	144
17	Functional analysis and binding affinity of tomato ethylene response factors provide insight on the molecular bases of plant differential responses to ethylene. BMC Plant Biology, 2012, 12, 190.	1.6	142
18	Effect of Non-Thermal Plasma-Activated Water on Fruit Decay and Quality in Postharvest Chinese Bayberries. Food and Bioprocess Technology, 2016, 9, 1825-1834.	2.6	142

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19	Activator- and repressor-type MYB transcription factors are involved in chilling injury induced flesh lignification in loquat via their interactions with the phenylpropanoid pathway. Journal of Experimental Botany, 2014, 65, 4349-4359.	2.4	138
20	Involvement of an ethylene response factor in chlorophyll degradation during citrus fruit degreening. Plant Journal, 2016, 86, 403-412.	2.8	130
21	A critical evaluation of the role of ethylene and <scp>MADS</scp> transcription factors in the network controlling fleshy fruit ripening. New Phytologist, 2019, 221, 1724-1741.	3.5	126
22	Effect of hot air treatment on organic acid- and sugar-metabolism in Ponkan (Citrus reticulata) fruit. Scientia Horticulturae, 2012, 147, 118-125.	1.7	124
23	Genetic diversity and similarity of pear (Pyrus L.) cultivars native to East Asia revealed by SSR (simple) Tj ETQq1 1 0.784314 rgBT /Ove	0.8	121
24	Regulatory Mechanisms of Textural Changes in Ripening Fruits. Critical Reviews in Plant Sciences, 2010, 29, 222-243.	2.7	120
25	Lipoxygenase Gene Expression in Ripening Kiwifruit in Relation to Ethylene and Aroma Production. Journal of Agricultural and Food Chemistry, 2009, 57, 2875-2881.	2.4	117
26	Biological Activities of Extracts from Chinese Bayberry (Myrica rubra Sieb. et Zucc.): A Review. Plant Foods for Human Nutrition, 2013, 68, 97-106.	1.4	113
27	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. Postharvest Biology and Technology, 2006, 41, 252-259.	2.9	112
28	Ethylene-induced modulation of genes associated with the ethylene signalling pathway in ripening kiwifruit. Journal of Experimental Botany, 2008, 59, 2097-2108.	2.4	112
29	Ej<scp>AP</scp>2â€1, an <scp>AP</scp>2/<scp>ERF</scp> gene, is a novel regulator of fruit lignification induced by chilling injury, via interaction with Ej<scp>MYB</scp> transcription factors. Plant Biotechnology Journal, 2015, 13, 1325-1334.	4.1	112
30	Ethylene-responsive transcription factors interact with promoters of ADH and PDC involved in persimmon (Diospyros kaki) fruit de-astringency. Journal of Experimental Botany, 2012, 63, 6393-6405.	2.4	110
31	Transcriptome Analysis Identifies a Zinc Finger Protein Regulating Starch Degradation in Kiwifruit. Plant Physiology, 2018, 178, 850-863.	2.3	109
32	Anthocyanins from Chinese Bayberry Extract Protect Î² Cells from Oxidative Stress-Mediated Injury via HO-1 Upregulation. Journal of Agricultural and Food Chemistry, 2011, 59, 537-545.	2.4	106
33	Plastid structure and carotenogenic gene expression in red- and white-fleshed loquat (Eriobotrya) Tj ETQq1 1 0.784314 rgBT /Overloc	2.4	105
34	Transcriptome and metabolome analyses of sugar and organic acid metabolism in Ponkan (Citrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.0	105
35	Integrative analyses of metabolome and genomeâ€wide transcriptome reveal the regulatory network governing flavor formation in kiwifruit (Actinidia chinensis). New Phytologist, 2022, 233, 373-389.	3.5	100
36	Three AP2/ERF family members modulate flavonoid synthesis by regulating type IV chalcone isomerase in citrus. Plant Biotechnology Journal, 2021, 19, 671-688.	4.1	99

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37	Roles of RIN and ethylene in tomato fruit ripening and ripeningâ€associated traits. New Phytologist, 2020, 226, 460-475.	3.5	98
38	Cyanidin-3-Glucoside-Rich Extract from Chinese Bayberry Fruit Protects Pancreatic Î² Cells and Ameliorates Hyperglycemia in Streptozotocin-Induced Diabetic Mice. Journal of Medicinal Food, 2012, 15, 288-298.	0.8	97
39	Molecular and Hormonal Mechanisms Regulating Fleshy Fruit Ripening. Cells, 2021, 10, 1136.	1.8	96
40	UVâ€B irradiation differentially regulates terpene synthases and terpene content of peach. Plant, Cell and Environment, 2017, 40, 2261-2275.	2.8	95
41	Identification of Proanthocyanidins from Litchi (Litchi chinensis Sonn.) Pulp by LC-ESI-Q-TOF-MS and Their Antioxidant Activity. PLoS ONE, 2015, 10, e0120480.	1.1	93
42	Transcriptomic and metabolic analyses provide new insights into chilling injury in peach fruit. Plant, Cell and Environment, 2017, 40, 1531-1551.	2.8	92
43	Contents and antioxidant capacity of limonin and nomilin in different tissues of citrus fruit of four cultivars during fruit growth and maturation. Food Chemistry, 2005, 93, 599-605.	4.2	88
44	Quantification and Purification of Mangiferin from Chinese Mango (Mangifera indica L.) Cultivars and Its Protective Effect on Human Umbilical Vein Endothelial Cells under H2O2-induced Stress. International Journal of Molecular Sciences, 2012, 13, 11260-11274.	1.8	86
45	Phenolic Composition and Antioxidant Properties of Different Peach [Prunus persica (L.) Batsch] Cultivars in China. International Journal of Molecular Sciences, 2015, 16, 5762-5778.	1.8	85
46	CitAP2.10activation of the terpene synthaseCsTPS1is associated with the synthesis of (+)-valencene in â€˜Newhallâ€™ orange. Journal of Experimental Botany, 2016, 67, 4105-4115.	2.4	85
47	Hypoglycemic and hypolipidemic effects of neohesperidin derived from Citrus aurantium L. in diabetic KK-A^ymice. Food and Function, 2015, 6, 878-886.	2.1	83
48	<scp>DWARF</scp> overexpression induces alteration in phytohormone homeostasis, development, architecture and carotenoid accumulation in tomato. Plant Biotechnology Journal, 2016, 14, 1021-1033.	4.1	83
49	The strawberry transcription factor FaRAV1 positively regulates anthocyanin accumulation by activation of FaMYB10 and anthocyanin pathway genes. Plant Biotechnology Journal, 2020, 18, 2267-2279.	4.1	82
50	Purification of naringin and neohesperidin from Huyou (Citrus changshanensis) fruit and their effects on glucose consumption in human HepG2 cells. Food Chemistry, 2012, 135, 1471-1478.	4.2	81
51	Postharvest precooling of fruit and vegetables: A review. Trends in Food Science and Technology, 2020, 100, 278-291.	7.8	81
52	Isolation, classification and transcription profiles of the AP2/ERF transcription factor superfamily in citrus. Molecular Biology Reports, 2014, 41, 4261-4271.	1.0	80
53	The Zinc Finger Transcription Factor SlZFP2 Negatively Regulates Abscisic Acid Biosynthesis and Fruit Ripening in Tomato. Plant Physiology, 2015, 167, 931-949.	2.3	80
54	Preferential accumulation of orange-colored carotenoids in Ponkan (Citrus reticulata) fruit peel following postharvest application of ethylene or ethephon. Scientia Horticulturae, 2010, 126, 229-235.	1.7	77

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55	Genome-Wide Identification, Expression Patterns, and Functional Analysis of UDP Glycosyltransferase Family in Peach (Prunus persica L. Batsch). Frontiers in Plant Science, 2017, 8, 389.	1.7	76
56	Involvement of multiple phytoene synthase genes in tissue- and cultivar-specific accumulation of carotenoids in loquat. Journal of Experimental Botany, 2013, 65, 4679-4689.	2.4	75
57	A Novel bHLH Transcription Factor Involved in Regulating Anthocyanin Biosynthesis in Chrysanthemums (Chrysanthemum morifolium Ramat.). PLoS ONE, 2015, 10, e0143892.	1.1	75
58	Acetylsalicylic acid alleviates chilling injury of postharvest loquat (Eriobotrya japonica Lindl.) fruit. European Food Research and Technology, 2006, 223, 533-539.	1.6	73
59	Systemic induction of photosynthesis via illumination of the shoot apex is mediated by phytochrome B. Plant Physiology, 2016, 172, pp.01202.2016.	2.3	73
60	DNA quantification using EvaGreen and a real-time PCR instrument. Analytical Biochemistry, 2006, 356, 303-305.	1.1	71
61	Postharvest responses of Chinese bayberry fruit. Postharvest Biology and Technology, 2005, 37, 241-251.	2.9	70
62	Purification and anti-tumour activity of cyanidin-3-O-glucoside from Chinese bayberry fruit. Food Chemistry, 2012, 131, 1287-1294.	4.2	70
63	An ETHYLENE RESPONSE FACTOR-MYB Transcription Complex Regulates Furaneol Biosynthesis by Activating QUINONE OXIDOREDUCTASE Expression in Strawberry. Plant Physiology, 2018, 178, 189-201.	2.3	70
64	Ethylene signal transduction elements involved in chilling injury in non-climacteric loquat fruit. Journal of Experimental Botany, 2010, 61, 179-190.	2.4	69
65	Expression of ethylene response genes during persimmon fruit astringency removal. Planta, 2012, 235, 895-906.	1.6	66
66	Physicochemical characterisation of four cherry species (Prunus spp.) grown in China. Food Chemistry, 2015, 173, 855-863.	4.2	66
67	Citrus CitNAC62 cooperates with CitWRKY1 to participate in citric acid degradation via up-regulation of CitAco3. Journal of Experimental Botany, 2017, 68, 3419-3426.	2.4	66
68	The MrWD40-1 Gene of Chinese Bayberry (Myrica rubra) Interacts with MYB and bHLH to Enhance Anthocyanin Accumulation. Plant Molecular Biology Reporter, 2013, 31, 1474-1484.	1.0	65
69	Regulation of loquat fruit low temperature response and lignification involves interaction of heat shock factors and genes associated with lignin biosynthesis. Plant, Cell and Environment, 2016, 39, 1780-1789.	2.8	65
70	Transcriptional and epigenetic analysis reveals that NAC transcription factors regulate fruit flavor ester biosynthesis. Plant Journal, 2021, 106, 785-800.	2.8	65
71	A NAC transcription factor, EjNAC1 , affects lignification of loquat fruit by regulating lignin. Postharvest Biology and Technology, 2015, 102, 25-31.	2.9	64
72	The role of MrbHLH1 and MrMYB1 in regulating anthocyanin biosynthetic genes in tobacco and Chinese bayberry (Myrica rubra) during anthocyanin biosynthesis. Plant Cell, Tissue and Organ Culture, 2013, 115, 285-298.	1.2	60

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73	An assessment of genetic variability and relationships within Asian pears based on AFLP (amplified) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	59
74	UDP-glucosyltransferase PpUGT85A2 controls volatile glycosylation in peach. Journal of Experimental Botany, 2019, 70, 925-936.	2.4	59
75	Postharvest temperature influences volatile lactone production via regulation of acylâ€CoA oxidases in peach fruit. Plant, Cell and Environment, 2012, 35, 534-545.	2.8	58
76	Intermittent warming alleviated the loss of peach fruit aroma-related esters by regulation of AAT during cold storage. Postharvest Biology and Technology, 2012, 74, 42-48.	2.9	57
77	Differential Sensitivity of Fruit Pigmentation to Ultraviolet Light between Two Peach Cultivars. Frontiers in Plant Science, 2017, 8, 1552.	1.7	57
78	DNA demethylation is involved in the regulation of temperatureâ€dependent anthocyanin accumulation in peach. Plant Journal, 2020, 102, 965-976.	2.8	56
79	Determination of oleanolic acid, ursolic acid and amygdalin in the flower ofEriobotrya japonica Lindl. by HPLC. Biomedical Chromatography, 2007, 21, 755-761.	0.8	55
80	Effects of flavonoids-rich Chinese bayberry (Myrica rubra Sieb. et Zucc.) pulp extracts on glucose consumption in human HepG2 cells. Journal of Functional Foods, 2015, 14, 144-153.	1.6	55
81	CmMYB#7, an R3 MYB transcription factor, acts as a negative regulator of anthocyanin biosynthesis in chrysanthemum. Journal of Experimental Botany, 2019, 70, 3111-3123.	2.4	55
82	Effects of phenolic-rich litchi (Litchi chinensis Sonn.) pulp extracts on glucose consumption in human HepG2 cells. Journal of Functional Foods, 2014, 7, 621-629.	1.6	54
83	ETHYLENE RESPONSE FACTOR39â€“MYB8 complex regulates low-temperature-induced lignification of loquat fruit. Journal of Experimental Botany, 2020, 71, 3172-3184.	2.4	54
84	Ethylene-related genes show a differential response to low temperature during â€˜Haywardâ€™ kiwifruit ripening. Postharvest Biology and Technology, 2009, 52, 9-15.	2.9	53
85	Phytochemical Characterization of Chinese Bayberry (Myrica rubra Sieb. et Zucc.) of 17 Cultivars and Their Antioxidant Properties. International Journal of Molecular Sciences, 2015, 16, 12467-12481.	1.8	52
86	EjNAC3 transcriptionally regulates chilling-induced lignification of loquat fruit via physical interaction with an atypical CAD-like gene. Journal of Experimental Botany, 2017, 68, 5129-5136.	2.4	52
87	Citrus Leaf Volatiles as Affected by Developmental Stage and Genetic Type. International Journal of Molecular Sciences, 2013, 14, 17744-17766.	1.8	51
88	Two Novel Anoxia-Induced Ethylene Response Factors That Interact with Promoters of Deastringency-Related Genes from Persimmon. PLoS ONE, 2014, 9, e97043.	1.1	50
89	Identification and quantification of gallotannins in mango (Mangifera indica L.) kernel and peel and their antiproliferative activities. Journal of Functional Foods, 2014, 8, 282-291.	1.6	50
90	Characterization of Starch Degradation Related Genes in Postharvest Kiwifruit. International Journal of Molecular Sciences, 2016, 17, 2112.	1.8	49

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91	The Citrus transcription factor, CitERF13, regulates citric acid accumulation via a protein-protein interaction with the vacuolar proton pump, CitVHA-c4. Scientific Reports, 2016, 6, 20151.	1.6	49
92	Chemopreventive effect of flavonoids from Ougan (Citrus reticulata cv. Suavissima) fruit against cancer cell proliferation and migration. Journal of Functional Foods, 2014, 10, 511-519.	1.6	48
93	Effect of salicylic acid treatment on sensory quality, flavor-related chemicals and gene expression in peach fruit after cold storage. Postharvest Biology and Technology, 2020, 161, 111089.	2.9	48
94	Flavonoids, Phenolics, and Antioxidant Capacity in the Flower of Eriobotrya japonica Lindl.. International Journal of Molecular Sciences, 2011, 12, 2935-2945.	1.8	47
95	Improved peach peel color development by fruit bagging. Enhanced expression of anthocyanin biosynthetic and regulatory genes using white non-woven polypropylene as replacement for yellow paper. Scientia Horticulturae, 2015, 184, 142-148.	1.7	47
96	Roles of APETALA2/Ethylene-Response Factors in Regulation of Fruit Quality. Critical Reviews in Plant Sciences, 2016, 35, 120-130.	2.7	47
97	Phenolic Composition from Different Loquat (Eriobotrya japonica Lindl.) Cultivars Grown in China and Their Antioxidant Properties. Molecules, 2015, 20, 542-555.	1.7	46
98	The identification of a MYB transcription factor controlling anthocyanin biosynthesis regulation in Chrysanthemum flowers. Scientia Horticulturae, 2015, 194, 278-285.	1.7	46
99	Differential Expression of Organic Acid Degradation-Related Genes During Fruit Development of Navel Oranges (Citrus sinensis) in Two Habitats. Plant Molecular Biology Reporter, 2013, 31, 1131-1140.	1.0	44
100	Tomato CRY1a plays a critical role in the regulation of phytohormone homeostasis, plant development, and carotenoid metabolism in fruits. Plant, Cell and Environment, 2018, 41, 354-366.	2.8	44
101	Codon usage patterns in Chinese bayberry (Myrica rubra) based on RNA-Seq data. BMC Genomics, 2013, 14, 732.	1.2	42
102	Glycosidically bound volatiles as affected by ripening stages of Satsuma mandarin fruit. Food Chemistry, 2018, 240, 1097-1105.	4.2	41
103	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. Food Chemistry, 2019, 282, 9-17.	4.2	41
104	A tomato LATERAL ORGAN BOUNDARIES transcription factor, SlLOB1 , predominantly regulates cell wall and softening components of ripening. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	3.3	41
105	Expression of expansin genes during postharvest lignification and softening of â€˜Luoyangqingâ€™ and â€˜Baishaâ€™ loquat fruit under different storage conditions. Postharvest Biology and Technology, 2008, 49, 46-53.	2.9	40
106	Differential expression of kiwifruit ERF genes in response to postharvest abiotic stress. Postharvest Biology and Technology, 2012, 66, 1-7.	2.9	40
107	Hypoxiaâ€responsive <scp>ERF</scp>s involved in postdeastringency softening of persimmon fruit. Plant Biotechnology Journal, 2017, 15, 1409-1419.	4.1	40
108	The persimmon (Diospyros oleifera Cheng) genome provides new insights into the inheritance of astringency and ancestral evolution. Horticulture Research, 2019, 6, 138.	2.9	39

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109	Effects of acetylsalicylic acid on kiwifruit ethylene biosynthesis and signaling components. Postharvest Biology and Technology, 2013, 83, 27-33.	2.9	38
110	Effects of flavonoid-rich Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A^ymice. Food and Function, 2016, 7, 3130-3140.	2.1	38
111	Identification of a lipase gene with a role in tomato fruit shortâ€chain fatty acidâ€derived flavor volatiles by genomeâ€wide association. Plant Journal, 2020, 104, 631-644.	2.8	37
112	Chitosan/PCL nanofibrous films developed by SBS to encapsulate thymol/HPÎ²CD inclusion complexes for fruit packaging. Carbohydrate Polymers, 2022, 286, 119267.	5.1	36
113	Roles of abscisic acid in regulating ripening and quality of strawberry, a model non-climacteric fruit. Horticulture Research, 2022, 9, .	2.9	36
114	CrMYB73 , a PH -like gene, contributes to citric acid accumulation in citrus fruit. Scientia Horticulturae, 2015, 197, 212-217.	1.7	35
115	Synthesis of flavourâ€related linalool is regulated by PpbHLH1 and associated with changes in DNA methylation during peach fruit ripening. Plant Biotechnology Journal, 2021, 19, 2082-2096.	4.1	35
116	Ethanol vapour treatment alleviates postharvest decay and maintains fruit quality in Chinese bayberry. Postharvest Biology and Technology, 2007, 46, 195-198.	2.9	34
117	Differential activation of anthocyanin biosynthesis in Arabidopsis and tobacco over-expressing an R2R3 MYB from Chinese bayberry. Plant Cell, Tissue and Organ Culture, 2013, 113, 491-499.	1.2	34
118	A transcription factor network responsive to high CO2/hypoxia is involved in deastringency in persimmon fruit. Journal of Experimental Botany, 2018, 69, 2061-2070.	2.4	34
119	E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. Sensors, 2018, 18, 765.	2.1	34
120	High-CO₂/Hypoxia-Responsive Transcription Factors DkERF24 and DkWRKY1 Interact and Activate DkPDC2 Promoter. Plant Physiology, 2019, 180, 621-633.	2.3	34
121	Application of solution blow spinning to rapidly fabricate natamycin-loaded gelatin/zein/polyurethane antimicrobial nanofibers for food packaging. Food Packaging and Shelf Life, 2021, 29, 100721.	3.3	34
122	Comparative Analysis of Flower Volatiles from Nine Citrus at Three Blooming Stages. International Journal of Molecular Sciences, 2013, 14, 22346-22367.	1.8	33
123	Low Temperature Induced Changes in Citrate Metabolism in Ponkan (Citrus reticulata Blanco cv.) Tj ETQq1 1 0.784314 rgBT /Overloc	1.1	33
124	Differential Expression of the CBF Gene Family During Postharvest Cold Storage and Subsequent Shelf-Life of Peach Fruit. Plant Molecular Biology Reporter, 2013, 31, 1358-1367.	1.0	32
125	Peach Carboxylesterase PpCXE1 Is Associated with Catabolism of Volatile Esters. Journal of Agricultural and Food Chemistry, 2019, 67, 5189-5196.	2.4	32
126	Characterization, Purification of Poncirin from Edible Citrus Ougan (Citrus reticulate cv. Suavissima) and Its Growth Inhibitory Effect on Human Gastric Cancer Cells SGC-7901. International Journal of Molecular Sciences, 2013, 14, 8684-8697.	1.8	31

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127	Auto- and mutual-regulation between two CitERFs contribute to ethylene-induced citrus fruit degreening. Food Chemistry, 2019, 299, 125163.	4.2	31
128	Transcriptome and methylome analysis reveals effects of ripening on and off the vine on flavor quality of tomato fruit. Postharvest Biology and Technology, 2020, 162, 111096.	2.9	31
129	Neohesperidin Exerts Lipid-Regulating Effects in vitro and in vivo via Fibroblast Growth Factor 21 and AMP-Activated Protein Kinase/Sirtuin Type 1/Peroxisome Proliferator-Activated Receptor Gamma Coactivator 1Î± Signaling Axis. Pharmacology, 2017, 100, 115-126.	0.9	29
130	Transcriptome analysis provides insights into the regulation of metabolic processes during postharvest cold storage of loquat (Eriobotrya japonica) fruit. Horticulture Research, 2019, 6, 49.	2.9	29
131	Isolation, classification and transcription profiles of the Ethylene Response Factors (ERFs) in ripening kiwifruit. Scientia Horticulturae, 2016, 199, 209-215.	1.7	28
132	Involvement of PAL, C4H, and 4CL in Chilling Injury-induced Flesh Lignification of Loquat Fruit. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 127-131.	0.5	28
133	Cytological and molecular characterization of carotenoid accumulation in normal and high-lycopene mutant oranges. Scientific Reports, 2017, 7, 761.	1.6	28
134	Effects of cushioning materials and temperature on quality damage of ripe peaches according to the vibration test. Food Packaging and Shelf Life, 2020, 25, 100518.	3.3	28
135	Two Ï‰-3 FADs Are Associated with Peach Fruit Volatile Formation. International Journal of Molecular Sciences, 2016, 17, 464.	1.8	27
136	Morphology and cell wall composition changes in lignified cells from loquat fruit during postharvest storage. Postharvest Biology and Technology, 2019, 157, 110975.	2.9	27
137	Genome-Wide Identification and Functional Analysis of Carboxylesterase and Methylesterase Gene Families in Peach (Prunus persica L. Batsch). Frontiers in Plant Science, 2019, 10, 1511.	1.7	27
138	EjMYB8 Transcriptionally Regulates Flesh Lignification in Loquat Fruit. PLoS ONE, 2016, 11, e0154399.	1.1	27
139	Pulp volatiles measured by an electronic nose are related to harvest season, TSS concentration and TSS/TA ratio among 39 peaches and nectarines. Scientia Horticulturae, 2013, 150, 146-153.	1.7	26
140	Genetic Diversity of Chinese Bayberry (Myrica rubra Sieb. et Zucc.) Accessions Revealed by Amplified Fragment Length Polymorphism. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 487-491.	0.5	26
141	Analysis of diversity and relationships among Chinese orchid cultivars using EST-SSR markers. Biochemical Systematics and Ecology, 2010, 38, 93-102.	0.6	25
142	EjODO1, a MYB Transcription Factor, Regulating Lignin Biosynthesis in Developing Loquat (Eriobotrya) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	25
143	Study on the quantitative measurement of firmness distribution maps at the pixel level inside peach pulp. Computers and Electronics in Agriculture, 2016, 130, 48-56.	3.7	24
144	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. Food Chemistry, 2020, 312, 126124.	4.2	24

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145	Combination Strategy of Reactive and Catalytic Matrices for Qualitative and Quantitative Profiling of N-Glycans in MALDI-MS. Analytical Chemistry, 2019, 91, 9251-9258.	3.2	23
146	Rapid and Non-Destructive Detection of Decay in Peach Fruit at the Cold Environment Using a Self-Developed Handheld Electronic-Nose System. Food Analytical Methods, 2018, 11, 2990-3004.	1.3	22
147	Citrus heat shock transcription factor <scp>CitHsfA7</scp>â€mediated citric acid degradation in response to heat stress. Plant, Cell and Environment, 2022, 45, 95-104.	2.8	22
148	Linalool synthesis related PpTPS1 and PpTPS3 are activated by transcription factor PpERF61 whose expression is associated with DNA methylation during peach fruit ripening. Plant Science, 2022, 317, 111200.	1.7	22
149	Standard Addition Quantitative Real-Time PCR (SAQPCR): A Novel Approach for Determination of Transgene Copy Number Avoiding PCR Efficiency Estimation. PLoS ONE, 2013, 8, e53489.	1.1	21
150	Anti-Obesity and Hypoglycemic Effects of Poncirus trifoliata L. Extracts in High-Fat Diet C57BL/6 Mice. Molecules, 2016, 21, 453.	1.7	21
151	EjHAT1 Participates in Heat Alleviation of Loquat Fruit Lignification by Suppressing the Promoter Activity of Key Lignin Monomer Synthesis Gene EjCAD5. Journal of Agricultural and Food Chemistry, 2019, 67, 5204-5211.	2.4	21
152	High CO2/hypoxia-induced softening of persimmon fruit is modulated by DkERF8/16 and DkNAC9 complexes. Journal of Experimental Botany, 2020, 71, 2690-2700.	2.4	21
153	Isolation and Expression of NAC Genes during Persimmon Fruit Postharvest Astringency Removal. International Journal of Molecular Sciences, 2015, 16, 1894-1906.	1.8	19
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