Kun-Song Chen

List of Publications by Citations

207 papers	7,598 citations	51 h-index	76 g-index
214 ext. papers	10,047 ext. citations	5.7 avg, IF	6.08 L-index

#	Paper	IF	Citations
207	Kiwifruit EIL and ERF genes involved in regulating fruit ripening. *Plant Physiology*, **2010**, 153, 1280-92	6.6	200
206	Coordinated regulation of anthocyanin biosynthesis in Chinese bayberry (Myrica rubra) fruit by a R2R3 MYB transcription factor. *Planta*, **2010**, 231, 887-99	4.7	179
205	The role of salicylic acid in postharvest ripening of kiwifruit. *Postharvest Biology and Technology*, **2003**, 28, 67-74	6.2	175
204	Transcriptomic analysis of Chinese bayberry (Myrica rubra) fruit development and ripening using RNA-Seq. *BMC Genomics*, **2012**, 13, 19	4.5	173
203	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	6.2	164
202	Effect of 1-MCP on postharvest quality of loquat fruit. *Postharvest Biology and Technology*, **2006**, 40, 155-162	6.2	136
201	Differential expression within the LOX gene family in ripening kiwifruit. *Journal of Experimental Botany*, **2006**, 57, 3825-36	7	135
200	High-resolution spatiotemporal transcriptome mapping of tomato fruit development and ripening. *Nature Communications*, **2018**, 9, 364	17.4	131
199	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	11.5	129
198	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, 6157-65	5.7	119
197	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	6.2	114
196	A 13-lipoxygenase, TomloxC, is essential for synthesis of C5 flavour volatiles in tomato. *Journal of Experimental Botany*, **2014**, 65, 419-28	7	111
195	Genetic diversity and similarity of pear (Pyrus L.) cultivars native to East Asia revealed by SSR (simple sequence repeat) markers. *Genetic Resources and Crop Evolution*, **2007**, 54, 959-971	2	104
194	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	5.3	102
193	Ethylene-induced modulation of genes associated with the ethylene signalling pathway in ripening kiwifruit. *Journal of Experimental Botany*, **2008**, 59, 2097-108	7	102
192	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, 4349-59	7	98
191	Low temperature conditioning reduces postharvest chilling injury in loquat fruit. *Postharvest Biology and Technology*, **2006**, 41, 252-259	6.2	97

190	Effect of Non-Thermal Plasma-Activated Water on Fruit Decay and Quality in Postharvest Chinese Bayberries. *Food and Bioprocess Technology*, **2016**, 9, 1825-1834	5.1	94
189	Anthocyanins from Chinese bayberry extract protect β-cells from oxidative stress-mediated injury via HO-1 upregulation. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 537-45	5.7	92
188	Involvement of an ethylene response factor in chlorophyll degradation during citrus fruit degreening. *Plant Journal*, **2016**, 86, 403-12	6.9	89
187	Lipoxygenase gene expression in ripening kiwifruit in relation to ethylene and aroma production. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2875-81	5.7	88
186	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
185	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	11.5	86
184	Effect of hot air treatment on organic acid- and sugar-metabolism in Ponkan (Citrus reticulata) fruit. *Scientia Horticulturae*, **2012**, 147, 118-125	4.1	85
183	EjAP2-1, an AP2/ERF gene, is a novel regulator of fruit lignification induced by chilling injury, via interaction with EjMYB transcription factors. *Plant Biotechnology Journal*, **2015**, 13, 1325-34	11.6	84
182	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	8.5	81
181	Cyanidin-3-glucoside-rich extract from Chinese bayberry fruit protects pancreatic β-cells and ameliorates hyperglycemia in streptozotocin-induced diabetic mice. *Journal of Medicinal Food*, **2012**, 15, 288-98	2.8	80
180	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, 6393-405	7	80
179	Biological activities of extracts from Chinese bayberry (Myrica rubra Sieb. et Zucc.): a review. *Plant Foods for Human Nutrition*, **2013**, 68, 97-106	3.9	77
178	Regulatory Mechanisms of Textural Changes in Ripening Fruits. *Critical Reviews in Plant Sciences*, **2010**, 29, 222-243	5.6	77
177	Ethylene and fruit softening. *Food Quality and Safety*, **2017**, 1, 253-267	3.8	73
176	Transcriptome and metabolome analyses of sugar and organic acid metabolism in Ponkan (Citrus reticulata) fruit during fruit maturation. *Gene*, **2015**, 554, 64-74	3.8	67
175	Quantification and purification of mangiferin from Chinese Mango (Mangifera indica L.) cultivars and its protective effect on human umbilical vein endothelial cells under H(2)O(2)-induced stress. *International Journal of Molecular Sciences*, **2012**, 13, 11260-74	6.3	67
174	A critical evaluation of the role of ethylene and MADS transcription factors in the network controlling fleshy fruit ripening. *New Phytologist*, **2019**, 221, 1724-1741	9.8	67
173	The zinc finger transcription factor SlZFP2 negatively regulates abscisic acid biosynthesis and fruit ripening in tomato. *Plant Physiology*, **2015**, 167, 931-49	6.6	64

172	Ethylene signal transduction elements involved in chilling injury in non-climacteric loquat fruit. *Journal of Experimental Botany*, **2010**, 61, 179-90	7	62
171	Downregulation of RdDM during strawberry fruit ripening. *Genome Biology*, **2018**, 19, 212	18.3	62
170	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	7	61
169	DNA quantification using EvaGreen and a real-time PCR instrument. *Analytical Biochemistry*, **2006**, 356, 303-5	3.1	61
168	Transcriptomic and metabolic analyses provide new insights into chilling injury in peach fruit. *Plant, Cell and Environment*, **2017**, 40, 1531-1551	8.4	60
167	Phenolic composition and antioxidant properties of different peach [Prunus persica (L.) Batsch] cultivars in China. *International Journal of Molecular Sciences*, **2015**, 16, 5762-78	6.3	58
166	Expression of ethylene response genes during persimmon fruit astringency removal. *Planta*, **2012**, 235, 895-906	4.7	58
165	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	4.1	58
164	Acetylsalicylic acid alleviates chilling injury of postharvest loquat (Eriobotrya japonica Lindl.) fruit. *European Food Research and Technology*, **2006**, 223, 533-539	3.4	58
163	Identification of proanthocyanidins from litchi (Litchi chinensis Sonn.) pulp by LC-ESI-Q-TOF-MS and their antioxidant activity. *PLoS ONE*, **2015**, 10, e0120480	3.7	57
162	Purification and anti-tumour activity of cyanidin-3-O-glucoside from Chinese bayberry fruit. *Food Chemistry*, **2012**, 131, 1287-1294	8.5	56
161	Hypoglycemic and hypolipidemic effects of neohesperidin derived from Citrus aurantium L. in diabetic KK-A(y) mice. *Food and Function*, **2015**, 6, 878-86	6.1	55
160	Postharvest responses of Chinese bayberry fruit. *Postharvest Biology and Technology*, **2005**, 37, 241-251	6.2	55
159	UV-B irradiation differentially regulates terpene synthases and terpene content of peach. *Plant, Cell and Environment*, **2017**, 40, 2261-2275	8.4	54
158	Physicochemical characterisation of four cherry species (Prunus spp.) grown in China. *Food Chemistry*, **2015**, 173, 855-63	8.5	52
157	Ethylene-related genes show a differential response to low temperature during Hayward kiwifruit ripening. *Postharvest Biology and Technology*, **2009**, 52, 9-15	6.2	52
156	Transcriptome Analysis Identifies a Zinc Finger Protein Regulating Starch Degradation in Kiwifruit. *Plant Physiology*, **2018**, 178, 850-863	6.6	51
155	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

154	An assessment of genetic variability and relationships within Asian pears based on AFLP (amplified fragment length polymorphism) markers. *Scientia Horticulturae*, **2008**, 116, 374-380	4.1	51
153	Purification of naringin and neohesperidin from Huyou (Citrus changshanensis) fruit and their effects on glucose consumption in human HepG2 cells. *Food Chemistry*, **2012**, 135, 1471-8	8.5	50
152	DWARF overexpression induces alteration in phytohormone homeostasis, development, architecture and carotenoid accumulation in tomato. *Plant Biotechnology Journal*, **2016**, 14, 1021-33	11.6	50
151	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	5.1	47
150	Systemic Induction of Photosynthesis via Illumination of the Shoot Apex Is Mediated Sequentially by Phytochrome B, Auxin and Hydrogen Peroxide in Tomato. *Plant Physiology*, **2016**, 172, 1259-1272	6.6	46
149	CitAP2.10 activation of the terpene synthase CsTPS1 is associated with the synthesis of (+)-valencene in 'Newhall' orange. *Journal of Experimental Botany*, **2016**, 67, 4105-15	7	46
148	A NAC transcription factor, EjNAC1, affects lignification of loquat fruit by regulating lignin. *Postharvest Biology and Technology*, **2015**, 102, 25-31	6.2	46
147	Postharvest temperature influences volatile lactone production via regulation of acyl-CoA oxidases in peach fruit. *Plant, Cell and Environment*, **2012**, 35, 534-45	8.4	46
146	Determination of oleanolic acid, ursolic acid and amygdalin in the flower of Eriobotrya japonica Lindl. by HPLC. *Biomedical Chromatography*, **2007**, 21, 755-61	1.7	46
145	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	5.1	45
144	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	1.7	43
143	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, 1780-9	8.4	43
142	Isolation, classification and transcription profiles of the AP2/ERF transcription factor superfamily in citrus. *Molecular Biology Reports*, **2014**, 41, 4261-71	2.8	42
141	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	2.7	42
140	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	5.1	42
139	Two novel anoxia-induced ethylene response factors that interact with promoters of deastringency-related genes from persimmon. *PLoS ONE*, **2014**, 9, e97043	3.7	41
138	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	6.2	41
137	Flavonoids, phenolics, and antioxidant capacity in the flower of Eriobotrya japonica Lindl. *International Journal of Molecular Sciences*, **2011**, 12, 2935-45	6.3	41

136	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	7	40
135	Citrus leaf volatiles as affected by developmental stage and genetic type. *International Journal of Molecular Sciences*, **2013**, 14, 17744-66	6.3	40
134	Phytochemical Characterization of Chinese Bayberry (Myrica rubra Sieb. et Zucc.) of 17 Cultivars and Their Antioxidant Properties. *International Journal of Molecular Sciences*, **2015**, 16, 12467-81	6.3	39
133	A Novel bHLH Transcription Factor Involved in Regulating Anthocyanin Biosynthesis in Chrysanthemums (Chrysanthemum morifolium Ramat.). *PLoS ONE*, **2015**, 10, e0143892	3.7	38
132	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	1.7	36
131	Codon usage patterns in Chinese bayberry (Myrica rubra) based on RNA-Seq data. *BMC Genomics*, **2013**, 14, 732	4.5	36
130	Expression of expansin genes during postharvest lignification and softening of 'Luoyangqing' and 'Baisha' loquat fruit under different storage conditions. *Postharvest Biology and Technology*, **2008**, 49, 46-53	6.2	36
129	Differential expression of kiwifruit ERF genes in response to postharvest abiotic stress. *Postharvest Biology and Technology*, **2012**, 66, 1-7	6.2	35
128	Roles of RIN and ethylene in tomato fruit ripening and ripening-associated traits. *New Phytologist*, **2020**, 226, 460-475	9.8	35
127	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	4.1	34
126	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	5.1	34
125	Citrus CitNAC62 cooperates with CitWRKY1 to participate in citric acid degradation via up-regulation of CitAco3. *Journal of Experimental Botany*, **2017**, 68, 3419-3426	7	33
124	Ethanol vapour treatment alleviates postharvest decay and maintains fruit quality in Chinese bayberry. *Postharvest Biology and Technology*, **2007**, 46, 195-198	6.2	32
123	Roles of APETALA2/Ethylene-Response Factors in Regulation of Fruit Quality. *Critical Reviews in Plant Sciences*, **2016**, 35, 120-130	5.6	32
122	Postharvest precooling of fruit and vegetables: A review. *Trends in Food Science and Technology*, **2020**, 100, 278-291	15.3	30
121	Phenolic composition from different loquat (Eriobotrya japonica Lindl.) cultivars grown in China and their antioxidant properties. *Molecules*, **2015**, 20, 542-55	4.8	30
120	Glycosidically bound volatiles as affected by ripening stages of Satsuma mandarin fruit. *Food Chemistry*, **2018**, 240, 1097-1105	8.5	29
119	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	4.9	29

118	Effects of flavonoid-rich Chinese bayberry (Morella rubra Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A(y) mice. *Food and Function*, **2016**, 7, 3130-40	6.1	29
117	Differential Sensitivity of Fruit Pigmentation to Ultraviolet Light between Two Peach Cultivars. *Frontiers in Plant Science*, **2017**, 8, 1552	6.2	29
116	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	8.4	28
115	An ETHYLENE RESPONSE FACTOR-MYB Transcription Complex Regulates Furaneol Biosynthesis by Activating Expression in Strawberry. *Plant Physiology*, **2018**, 178, 189-201	6.6	28
114	Genome-Wide Identification, Expression Patterns, and Functional Analysis of UDP Glycosyltransferase Family in Peach (L. Batsch). *Frontiers in Plant Science*, **2017**, 8, 389	6.2	28
113	Effects of acetylsalicylic acid on kiwifruit ethylene biosynthesis and signaling components. *Postharvest Biology and Technology*, **2013**, 83, 27-33	6.2	27
112	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. *Food Chemistry*, **2019**, 282, 9-17	8.5	27
111	The identification of a MYB transcription factor controlling anthocyanin biosynthesis regulation in Chrysanthemum flowers. *Scientia Horticulturae*, **2015**, 194, 278-285	4.1	26
110	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	2.7	26
109	Comparative analysis of flower volatiles from nine citrus at three blooming stages. *International Journal of Molecular Sciences*, **2013**, 14, 22346-67	6.3	26
108	Characterization of Starch Degradation Related Genes in Postharvest Kiwifruit. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	26
107	UDP-glucosyltransferase PpUGT85A2 controls volatile glycosylation in peach. *Journal of Experimental Botany*, **2019**, 70, 925-936	7	26
106	Hypoxia-responsive ERFs involved in postdeastringency softening of persimmon fruit. *Plant Biotechnology Journal*, **2017**, 15, 1409-1419	11.6	24
105	The strawberry transcription factor FaRAV1 positively regulates anthocyanin accumulation by activation of FaMYB10 and anthocyanin pathway genes. *Plant Biotechnology Journal*, **2020**, 18, 2267-2279	11.6	24
104	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	1.7	24
103	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, 8684-97	6.3	24
102	Cytological and molecular characterization of carotenoid accumulation in normal and high-lycopene mutant oranges. *Scientific Reports*, **2017**, 7, 761	4.9	23
101	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	7	23

100	Analysis of diversity and relationships among Chinese orchid cultivars using EST-SSR markers. *Biochemical Systematics and Ecology*, **2010**, 38, 93-102	1.4	23
99	Low Temperature Induced Changes in Citrate Metabolism in Ponkan (Citrus reticulata Blanco cv. Ponkan) Fruit during Maturation. *PLoS ONE*, **2016**, 11, e0156703	3.7	23
98	A transcription factor network responsive to high CO2/hypoxia is involved in deastringency in persimmon fruit. *Journal of Experimental Botany*, **2018**, 69, 2061-2070	7	22
97	Three AP2/ERF family members modulate flavonoid synthesis by regulating type IV chalcone isomerase in citrus. *Plant Biotechnology Journal*, **2021**, 19, 671-688	11.6	21
96	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	2.4	20
95	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	6.5	20
94	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	6.2	20
93	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	6.2	20
92	Isolation, classification and transcription profiles of the Ethylene Response Factors (ERFs) in ripening kiwifruit. *Scientia Horticulturae*, **2016**, 199, 209-215	4.1	19
91	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 1Signaling Axis. *Pharmacology*, **2017**, 100, 115-126	2.3	19
90	EjMYB8 Transcriptionally Regulates Flesh Lignification in Loquat Fruit. *PLoS ONE*, **2016**, 11, e0154399	3.7	19
89	Molecular and Hormonal Mechanisms Regulating Fleshy Fruit Ripening. *Cells*, **2021**, 10,	7.9	19
88	E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. *Sensors*, **2018**, 18,	3.8	18
87	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	4.1	18
86	The persimmon (Cheng) genome provides new insights into the inheritance of astringency and ancestral evolution. *Horticulture Research*, **2019**, 6, 138	7.7	18
85	High-CO/Hypoxia-Responsive Transcription Factors DkERF24 and DkWRKY1 Interact and Activate Promoter. *Plant Physiology*, **2019**, 180, 621-633	6.6	17
84	ETHYLENE RESPONSE FACTOR39-MYB8 complex regulates low-temperature-induced lignification of loquat fruit. *Journal of Experimental Botany*, **2020**, 71, 3172-3184	7	17
83	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	3.7	17

82	, a MYB Transcription Factor, Regulating Lignin Biosynthesis in Developing Loquat () Fruit. *Frontiers in Plant Science*, **2016**, 7, 1360	6.2	17
81	Integrative analyses of metabolome and genome-wide transcriptome reveal the regulatory network governing flavor formation in kiwifruit (Actinidia chinensis). *New Phytologist*, **2022**, 233, 373-389	9.8	17
80	CrMYB73 , a PH -like gene, contributes to citric acid accumulation in citrus fruit. *Scientia Horticulturae*, **2015**, 197, 212-217	4.1	16
79	Auto- and mutual-regulation between two CitERFs contribute to ethylene-induced citrus fruit degreening. *Food Chemistry*, **2019**, 299, 125163	8.5	16
78	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	2.4	16
77	DNA demethylation is involved in the regulation of temperature-dependent anthocyanin accumulation in peach. *Plant Journal*, **2020**, 102, 965-976	6.9	16
76	Isolation and expression of NAC genes during persimmon fruit postharvest astringency removal. *International Journal of Molecular Sciences*, **2015**, 16, 1894-906	6.3	15
75	HYDROPHILIC AND LIPOPHILIC ANTIOXIDANT ACTIVITY OF LOQUAT FRUITS. *Journal of Food Biochemistry*, **2012**, 36, 621-626	3.3	15
74	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	8.2	15
73	Anti-Obesity and Hypoglycemic Effects of Poncirus trifoliata L. Extracts in High-Fat Diet C57BL/6 Mice. *Molecules*, **2016**, 21, 453	4.8	15
72	Peach Carboxylesterase PpCXE1 Is Associated with Catabolism of Volatile Esters. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5189-5196	5.7	14
71	Transcriptome analysis provides insights into the regulation of metabolic processes during postharvest cold storage of loquat () fruit. *Horticulture Research*, **2019**, 6, 49	7.7	14
70	Expression of ROP/RAC GTPase genes in postharvest loquat fruit in association with senescence and cold regulated lignification. *Postharvest Biology and Technology*, **2009**, 54, 9-14	6.2	14
69	Two FAD s Are Associated with Peach Fruit Volatile Formation. *International Journal of Molecular Sciences*, **2016**, 17, 464	6.3	14
68	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	3.4	13
67	Bagging treatment influences production of C6 aldehydes and biosynthesis-related gene expression in peach fruit skin. *Molecules*, **2014**, 19, 13461-72	4.8	13
66	Ethylene biosynthesis and expression of related genes in loquat fruit at different developmental and ripening stages. *Scientia Horticulturae*, **2011**, 130, 452-458	4.1	13
65	Involvement of CitCHX and CitDIC in developmental-related and postharvest-hot-air driven citrate degradation in citrus fruits. *PLoS ONE*, **2015**, 10, e0119410	3.7	13

64	Volatiles Production and Lipoxygenase Gene Expression in Kiwifruit Peel and Flesh During Fruit Ripening. *Journal of the American Society for Horticultural Science*, **2009**, 134, 472-477	2.3	13
63	DkMYB6 is involved in persimmon fruit deastringency, via transcriptional activation on both DkPDC and DkERF. *Postharvest Biology and Technology*, **2016**, 111, 161-167	6.2	12
62	Combination Strategy of Reactive and Catalytic Matrices for Qualitative and Quantitative Profiling of -Glycans in MALDI-MS. *Analytical Chemistry*, **2019**, 91, 9251-9258	7.8	12
61	Morphology and cell wall composition changes in lignified cells from loquat fruit during postharvest storage. *Postharvest Biology and Technology*, **2019**, 157, 110975	6.2	12
60	Fragrance discrimination of Chinese Cymbidium species and cultivars using an electronic nose. *Scientia Horticulturae*, **2014**, 172, 271-277	4.1	12
59	Protective effect of cyanidin-3-O-glucoside on neonatal porcine islets. *Journal of Endocrinology*, **2017**, 235, 237-249	4.7	12
58	Scent profiling of Cymbidium ensifolium by electronic nose. *Scientia Horticulturae*, **2011**, 128, 306-310	4.1	12
57	Transcriptional and epigenetic analysis reveals that NAC transcription factors regulate fruit flavor ester biosynthesis. *Plant Journal*, **2021**, 106, 785-800	6.9	12
56	Label-free visualization of lignin deposition in loquats using complementary stimulated and spontaneous Raman microscopy. *Horticulture Research*, **2019**, 6, 72	7.7	11
55	A novel ethylene responsive factor CitERF13 plays a role in photosynthesis regulation. *Plant Science* , **2017**, 256, 112-119	5.3	11
54	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. *Food Chemistry*, **2020**, 312, 126124	8.5	11
53	Involvement of DkTGA1 Transcription Factor in Anaerobic Response Leading to Persimmon Fruit Postharvest De-Astringency. *PLoS ONE*, **2016**, 11, e0155916	3.7	10
52	Involvement of Both Subgroups A and B of Expansin Genes in Kiwifruit Fruit Ripening. *Hortscience: A Publication of the American Society for Hortcultural Science*, **2007**, 42, 315-319	2.4	10
51	Feasibility Study on Quantitative Pixel-Level Visualization of Internal Quality at Different Cross Sections Inside Postharvest Loquat Fruit. *Food Analytical Methods*, **2017**, 10, 287-297	3.4	9
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