

Kun-Song Chen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	C-CorA: A Cluster-Based Method for Correlation Analysis of RNA-Seq Data. <i>Horticulturae</i> , 2022 , 8, 124	2.5	
206	Linalool synthesis related PpTPS1 and PpTPS3 are activated by transcription factor PpERF61 whose expression is associated with DNA methylation during peach fruit ripening.. <i>Plant Science</i> , 2022 , 317, 111200	5.3	1
205	Comparison of physiochemical characteristics of Citrus reticulata cv. Shatangju fruit with different fruit sizes after storage. <i>Food Packaging and Shelf Life</i> , 2022 , 31, 100774	8.2	0
204	Integrative analyses of metabolome and genome-wide transcriptome reveal the regulatory network governing flavor formation in kiwifruit (<i>Actinidia chinensis</i>). <i>New Phytologist</i> , 2022 , 233, 373-389	9.8	17
203	Packaging Design to Protect Hongmeiren Orange Fruit from Mechanical Damage during Simulated and Road Transportation. <i>Horticulturae</i> , 2022 , 8, 258	2.5	2
202	Chitosan/PCL nanofibrous films developed by SBS to encapsulate thymol/HPD inclusion complexes for fruit packaging.. <i>Carbohydrate Polymers</i> , 2022 , 286, 119267	10.3	1
201	Transcriptome and DNA methylome analysis reveal new insights into methyl jasmonate-alleviated chilling injury of peach fruit after cold storage. <i>Postharvest Biology and Technology</i> , 2022 , 189, 111915	6.2	1
200	Chlorogenic acid-loaded sandwich-structured nanofibrous film developed by solution blow spinning: Characterization, release behavior and antimicrobial activity. <i>Food Packaging and Shelf Life</i> , 2022 , 32, 100854	8.2	1
199	The Interaction Between CitMYB52 and CitbHLH2 Negatively Regulates Citrate Accumulation by Activating in Citrus Fruit.. <i>Frontiers in Plant Science</i> , 2022 , 13, 848869	6.2	0
198	Transcription Factor CitERF16 Is Involved in Citrus Fruit Sucrose Accumulation by Activating .. <i>Frontiers in Plant Science</i> , 2021 , 12, 809619	6.2	0
197	Cyanidin-3-O-Glucoside improves the viability of human islet cells treated with amylin or A β -42 in vitro. <i>PLoS ONE</i> , 2021 , 16, e0258208	3.7	2
196	Citrus heat shock transcription factor CitHsfA7-mediated citric acid degradation in response to heat stress. <i>Plant, Cell and Environment</i> , 2021 , 45, 95	8.4	3
195	Biosynthetic labeling with 3-O-propargylcaffeoyl alcohol reveals in vivo cell-specific patterned lignification in loquat fruits during development and postharvest storage. <i>Horticulture Research</i> , 2021 , 8, 61	7.7	2
194	Transcriptional and epigenetic analysis reveals that NAC transcription factors regulate fruit flavor ester biosynthesis. <i>Plant Journal</i> , 2021 , 106, 785-800	6.9	12
193	The MADS-Box Transcription Factor Controls Loquat Flesh Lignification Direct Transcriptional Inhibition of. <i>Frontiers in Plant Science</i> , 2021 , 12, 652959	6.2	1
192	Cultivation Conditions Change Aroma Volatiles of Strawberry Fruit. <i>Horticulturae</i> , 2021 , 7, 81	2.5	1
191	Molecular and Hormonal Mechanisms Regulating Fleshy Fruit Ripening. <i>Cells</i> , 2021 , 10,	7.9	19

190	Synthesis of flavour-related linalool is regulated by PpbHLH1 and associated with changes in DNA methylation during peach fruit ripening. <i>Plant Biotechnology Journal</i> , 2021 , 19, 2082-2096	11.6	7
189	Three AP2/ERF family members modulate flavonoid synthesis by regulating type IV chalcone isomerase in citrus. <i>Plant Biotechnology Journal</i> , 2021 , 19, 671-688	11.6	21
188	Comprehensive Profiling of Phenolic Compounds in White and Red Chinese Bayberries (Sieb. et Zucc.) and Their Developmental Variations Using Tandem Mass Spectral Molecular Networking. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 741-749	5.7	5
187	The Isolation and Identification of Anthocyanin-Related GSTs in Chrysanthemum. <i>Horticulturae</i> , 2021 , 7, 231	2.5	1
186	Volatile Profile and Biosynthesis of Post-harvest Apples are Affected by the Mechanical Damage. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9716-9724	5.7	2
185	A tomato LATERAL ORGAN BOUNDARIES transcription factor, , predominantly regulates cell wall and softening components of ripening. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2021 , 118,	11.5	3
184	Application of solution blow spinning to rapidly fabricate natamycin-loaded gelatin/zein/polyurethane antimicrobial nanofibers for food packaging. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100721	8.2	8
183	Elucidation of myricetin biosynthesis in <i>Morella rubra</i> of the Myricaceae. <i>Plant Journal</i> , 2021 , 108, 411-425	5.9	2
182	The effect of NH on phosphoenolpyruvate carboxykinase gene expression, metabolic flux and citrate content of citrus juice sacs. <i>Plant Physiology and Biochemistry</i> , 2021 , 167, 123-131	5.4	0
181	The effect of indirect plasma-processed air pretreatment on the microbial loads, decay, and metabolites of Chinese bayberries. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111998	5.4	3
180	DNA hypermethylation associated with the development of temperature-dependent postharvest chilling injury in peach fruit. <i>Postharvest Biology and Technology</i> , 2021 , 181, 111645	6.2	1
179	An EjbHLH14-EjHB1-EjPRX12 module involved in methyl jasmonate alleviation of low temperature-induced lignin deposition in loquat fruit. <i>Journal of Experimental Botany</i> , 2021 ,	7	3
178	CircPlant: An Integrated Tool for circRNA Detection and Functional Prediction in Plants. <i>Genomics, Proteomics and Bioinformatics</i> , 2020 , 18, 352-358	6.5	5
177	Research advance in regulation of fruit quality characteristics by microRNAs. <i>Food Quality and Safety</i> , 2020 , 4, 1-8	3.8	6
176	The strawberry transcription factor FaRAV1 positively regulates anthocyanin accumulation by activation of FaMYB10 and anthocyanin pathway genes. <i>Plant Biotechnology Journal</i> , 2020 , 18, 2267-2279	11.6	24
175	ETHYLENE RESPONSE FACTOR39-MYB8 complex regulates low-temperature-induced lignification of loquat fruit. <i>Journal of Experimental Botany</i> , 2020 , 71, 3172-3184	7	17
174	High CO ₂ /hypoxia-induced softening of persimmon fruit is modulated by DkERF8/16 and DkNAC9 complexes. <i>Journal of Experimental Botany</i> , 2020 , 71, 2690-2700	7	8
173	Postharvest precooling of fruit and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020 , 100, 278-291	15.3	30

172	Effects of cushioning materials and temperature on quality damage of ripe peaches according to the vibration test. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100518	8.2	15
171	DNA demethylation is involved in the regulation of temperature-dependent anthocyanin accumulation in peach. <i>Plant Journal</i> , 2020 , 102, 965-976	6.9	16
170	Effect of salicylic acid treatment on sensory quality, flavor-related chemicals and gene expression in peach fruit after cold storage. <i>Postharvest Biology and Technology</i> , 2020 , 161, 111089	6.2	20
169	Involvement of MdUGT75B1 and MdUGT71B1 in flavonol galactoside/glucoside biosynthesis in apple fruit. <i>Food Chemistry</i> , 2020 , 312, 126124	8.5	11
168	Transcriptome and methylome analysis reveals effects of ripening on and off the vine on flavor quality of tomato fruit. <i>Postharvest Biology and Technology</i> , 2020 , 162, 111096	6.2	20
167	Roles of RIN and ethylene in tomato fruit ripening and ripening-associated traits. <i>New Phytologist</i> , 2020 , 226, 460-475	9.8	35
166	Application of electronic nose and GCMS for detection of strawberries with vibrational damage. <i>Food Quality and Safety</i> , 2020 , 4, 181-192	3.8	2
165	Identification of a lipase gene with a role in tomato fruit short-chain fatty acid-derived flavor volatiles by genome-wide association. <i>Plant Journal</i> , 2020 , 104, 631-644	6.9	8
164	Citrus CitERF6 Contributes to Citric Acid Degradation Upregulation of , Encoding ATP-Citrate Lyase Subunit β <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10081-10087	5.7	3
163	Label-free visualization of lignin deposition in loquats using complementary stimulated and spontaneous Raman microscopy. <i>Horticulture Research</i> , 2019 , 6, 72	7.7	11
162	Combination Strategy of Reactive and Catalytic Matrices for Qualitative and Quantitative Profiling of -Glycans in MALDI-MS. <i>Analytical Chemistry</i> , 2019 , 91, 9251-9258	7.8	12
161	Peach Carboxylesterase PpCXE1 Is Associated with Catabolism of Volatile Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5189-5196	5.7	14
160	EjHAT1 Participates in Heat Alleviation of Loquat Fruit Lignification by Suppressing the Promoter Activity of Key Lignin Monomer Synthesis Gene EjCAD5. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5204-5211	5.7	8
159	CmMYB#7, an R3 MYB transcription factor, acts as a negative regulator of anthocyanin biosynthesis in chrysanthemum. <i>Journal of Experimental Botany</i> , 2019 , 70, 3111-3123	7	23
158	Ternary complex EjbHLH1-EjMYB2-EjAP2-1 retards low temperature-induced flesh lignification in loquat fruit. <i>Plant Physiology and Biochemistry</i> , 2019 , 139, 731-737	5.4	5
157	High-CO/Hypoxia-Responsive Transcription Factors DkERF24 and DkWRKY1 Interact and Activate Promoter. <i>Plant Physiology</i> , 2019 , 180, 621-633	6.6	17
156	Transcriptome analysis provides insights into the regulation of metabolic processes during postharvest cold storage of loquat () fruit. <i>Horticulture Research</i> , 2019 , 6, 49	7.7	14
155	Morphology and cell wall composition changes in lignified cells from loquat fruit during postharvest storage. <i>Postharvest Biology and Technology</i> , 2019 , 157, 110975	6.2	12

154	Auto- and mutual-regulation between two CitERFs contribute to ethylene-induced citrus fruit degreening. <i>Food Chemistry</i> , 2019 , 299, 125163	8.5	16
153	Off-flavor caused by cold storage is related to induced activity of LOX and HPL in young coconut fruit. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108329	5.4	9
152	The persimmon (Cheng) genome provides new insights into the inheritance of astringency and ancestral evolution. <i>Horticulture Research</i> , 2019 , 6, 138	7.7	18
151	Genome-Wide Identification and Functional Analysis of Carboxylesterase and Methylsterase Gene Families in Peach (L. Batsch). <i>Frontiers in Plant Science</i> , 2019 , 10, 1511	6.2	7
150	UDP-glucosyltransferase PpUGT85A2 controls volatile glycosylation in peach. <i>Journal of Experimental Botany</i> , 2019 , 70, 925-936	7	26
149	Comprehensive structural characterization of phenolics in litchi pulp using tandem mass spectral molecular networking. <i>Food Chemistry</i> , 2019 , 282, 9-17	8.5	27
148	Global increase in DNA methylation during orange fruit development and ripening. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2019 , 116, 1430-1436	11.5	86
147	A critical evaluation of the role of ethylene and MADS transcription factors in the network controlling fleshy fruit ripening. <i>New Phytologist</i> , 2019 , 221, 1724-1741	9.8	67
146	High-resolution spatiotemporal transcriptome mapping of tomato fruit development and ripening. <i>Nature Communications</i> , 2018 , 9, 364	17.4	131
145	A transcription factor network responsive to high CO ₂ /hypoxia is involved in deastringency in persimmon fruit. <i>Journal of Experimental Botany</i> , 2018 , 69, 2061-2070	7	22
144	Glycosidically bound volatiles as affected by ripening stages of Satsuma mandarin fruit. <i>Food Chemistry</i> , 2018 , 240, 1097-1105	8.5	29
143	Tomato CRY1a plays a critical role in the regulation of phytohormone homeostasis, plant development, and carotenoid metabolism in fruits. <i>Plant, Cell and Environment</i> , 2018 , 41, 354-366	8.4	28
142	An ETHYLENE RESPONSE FACTOR-MYB Transcription Complex Regulates Furaneol Biosynthesis by Activating Expression in Strawberry. <i>Plant Physiology</i> , 2018 , 178, 189-201	6.6	28
141	E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. <i>Sensors</i> , 2018 , 18,	3.8	18
140	Rapid and Non-Destructive Detection of Decay in Peach Fruit at the Cold Environment Using a Self-Developed Handheld Electronic-Nose System. <i>Food Analytical Methods</i> , 2018 , 11, 2990-3004	3.4	13
139	Transcriptome Analysis Identifies a Zinc Finger Protein Regulating Starch Degradation in Kiwifruit. <i>Plant Physiology</i> , 2018 , 178, 850-863	6.6	51
138	DkNAC7, a novel high-CO ₂ /hypoxia-induced NAC transcription factor, regulates persimmon fruit de-astringency. <i>PLoS ONE</i> , 2018 , 13, e0194326	3.7	5
137	Downregulation of RdDM during strawberry fruit ripening. <i>Genome Biology</i> , 2018 , 19, 212	18.3	62

136	Glycosylamines-based reactive matrix designed for imaging acidity in Ponkan fruit using matrix assisted laser desorption/ionization mass spectrometry imaging. <i>Analytica Chimica Acta</i> , 2018 , 1041, 78-86	6.6	4
135	EjMYB4 is a transcriptional activator of 4-Coumarate:coenzyme A ligase involved in lignin biosynthesis in loquat (<i>Eriobotrya japonica</i>). <i>Plant Growth Regulation</i> , 2018 , 86, 413-421	3.2	1
134	Feasibility Study on Quantitative Pixel-Level Visualization of Internal Quality at Different Cross Sections Inside Postharvest Loquat Fruit. <i>Food Analytical Methods</i> , 2017 , 10, 287-297	3.4	9
133	SIMYB1 and SIMYB2, two new MYB genes from tomato, transcriptionally regulate cellulose biosynthesis in tobacco. <i>Journal of Integrative Agriculture</i> , 2017 , 16, 65-75	3.2	6
132	Involvement of PAL, C4H, and 4CL in Chilling Injury-induced Flesh Lignification of Loquat Fruit. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017 , 52, 127-131	2.4	20
131	Cytological and molecular characterization of carotenoid accumulation in normal and high-lycopene mutant oranges. <i>Scientific Reports</i> , 2017 , 7, 761	4.9	23
130	Development of High Quality EST-SSR Markers Without Stutter Bands in Peach and Their Application in Cultivar Discrimination and Hybrid Authentication. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017 , 52, 24-30	2.4	2
129	Transcriptomic and metabolic analyses provide new insights into chilling injury in peach fruit. <i>Plant, Cell and Environment</i> , 2017 , 40, 1531-1551	8.4	60
128	Hypoxia-responsive ERFs involved in postdeastringency softening of persimmon fruit. <i>Plant Biotechnology Journal</i> , 2017 , 15, 1409-1419	11.6	24
127	EjNAC3 transcriptionally regulates chilling-induced lignification of loquat fruit via physical interaction with an atypical CAD-like gene. <i>Journal of Experimental Botany</i> , 2017 , 68, 5129-5136	7	40
126	Citrus CmTPS1 is associated with formation of sesquiterpene bicyclogermacrene. <i>Scientia Horticulturae</i> , 2017 , 226, 133-140	4.1	4
125	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 1 β Signaling Axis. <i>Pharmacology</i> , 2017 , 100, 115-126	2.3	19
124	Protective effect of cyanidin-3-O-glucoside on neonatal porcine islets. <i>Journal of Endocrinology</i> , 2017 , 235, 237-249	4.7	12
123	UV-B irradiation differentially regulates terpene synthases and terpene content of peach. <i>Plant, Cell and Environment</i> , 2017 , 40, 2261-2275	8.4	54
122	Citrus CitNAC62 cooperates with CitWRKY1 to participate in citric acid degradation via up-regulation of CitAco3. <i>Journal of Experimental Botany</i> , 2017 , 68, 3419-3426	7	33
121	A novel ethylene responsive factor CitERF13 plays a role in photosynthesis regulation. <i>Plant Science</i> , 2017 , 256, 112-119	5.3	11
120	Ethylene and fruit softening. <i>Food Quality and Safety</i> , 2017 , 1, 253-267	3.8	73
119	Transcription factor CitERF71 activates the terpene synthase gene CitTPS16 involved in the synthesis of E-geraniol in sweet orange fruit. <i>Journal of Experimental Botany</i> , 2017 , 68, 4929-4938	7	61

118	Genome-Wide Identification, Expression Patterns, and Functional Analysis of UDP Glycosyltransferase Family in Peach (<i>L. Batsch</i>). <i>Frontiers in Plant Science</i> , 2017 , 8, 389	6.2	28
117	Differential Sensitivity of Fruit Pigmentation to Ultraviolet Light between Two Peach Cultivars. <i>Frontiers in Plant Science</i> , 2017 , 8, 1552	6.2	29
116	DkMYB6 is involved in persimmon fruit destringency, via transcriptional activation on both DkPDC and DkERF. <i>Postharvest Biology and Technology</i> , 2016 , 111, 161-167	6.2	12
115	Effect of Non-Thermal Plasma-Activated Water on Fruit Decay and Quality in Postharvest Chinese Bayberries. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1825-1834	5.1	94
114	Chilling-induced tomato flavor loss is associated with altered volatile synthesis and transient changes in DNA methylation. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2016 , 113, 12580-12585	11.5	129
113	Study on the quantitative measurement of firmness distribution maps at the pixel level inside peach pulp. <i>Computers and Electronics in Agriculture</i> , 2016 , 130, 48-56	6.5	20
112	Systemic Induction of Photosynthesis via Illumination of the Shoot Apex Is Mediated Sequentially by Phytochrome B, Auxin and Hydrogen Peroxide in Tomato. <i>Plant Physiology</i> , 2016 , 172, 1259-1272	6.6	46
111	The Citrus transcription factor, CitERF13, regulates citric acid accumulation via a protein-protein interaction with the vacuolar proton pump, CitVHA-c4. <i>Scientific Reports</i> , 2016 , 6, 20151	4.9	29
110	Effects of flavonoid-rich Chinese bayberry (<i>Morella rubra</i> Sieb. et Zucc.) fruit extract on regulating glucose and lipid metabolism in diabetic KK-A(y) mice. <i>Food and Function</i> , 2016 , 7, 3130-40	6.1	29
109	CitAP2.10 activation of the terpene synthase CstPS1 is associated with the synthesis of (+)-valencene in 'Newhall' orange. <i>Journal of Experimental Botany</i> , 2016 , 67, 4105-15	7	46
108	Isolation, classification and transcription profiles of the Ethylene Response Factors (ERFs) in ripening kiwifruit. <i>Scientia Horticulturae</i> , 2016 , 199, 209-215	4.1	19
107	EjMYB8 Transcriptionally Regulates Flesh Lignification in Loquat Fruit. <i>PLoS ONE</i> , 2016 , 11, e0154399	3.7	19
106	Involvement of DkTGA1 Transcription Factor in Anaerobic Response Leading to Persimmon Fruit Postharvest De-Astringency. <i>PLoS ONE</i> , 2016 , 11, e0155916	3.7	10
105	Two β FADs Are Associated with Peach Fruit Volatile Formation. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 464	6.3	14
104	Characterization of Starch Degradation Related Genes in Postharvest Kiwifruit. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	26
103	Anti-Obesity and Hypoglycemic Effects of <i>Poncirus trifoliata</i> L. Extracts in High-Fat Diet C57BL/6 Mice. <i>Molecules</i> , 2016 , 21, 453	4.8	15
102	Low Temperature Induced Changes in Citrate Metabolism in Ponkan (<i>Citrus reticulata</i> Blanco cv. Ponkan) Fruit during Maturation. <i>PLoS ONE</i> , 2016 , 11, e0156703	3.7	23
101	, a MYB Transcription Factor, Regulating Lignin Biosynthesis in Developing Loquat () Fruit. <i>Frontiers in Plant Science</i> , 2016 , 7, 1360	6.2	17

100	Involvement of an ethylene response factor in chlorophyll degradation during citrus fruit degreening. <i>Plant Journal</i> , 2016 , 86, 403-12	6.9	89
99	Regulation of loquat fruit low temperature response and lignification involves interaction of heat shock factors and genes associated with lignin biosynthesis. <i>Plant, Cell and Environment</i> , 2016 , 39, 1780-94	8.4	43
98	DWARF overexpression induces alteration in phytohormone homeostasis, development, architecture and carotenoid accumulation in tomato. <i>Plant Biotechnology Journal</i> , 2016 , 14, 1021-33	11.6	50
97	Roles of APETALA2/Ethylene-Response Factors in Regulation of Fruit Quality. <i>Critical Reviews in Plant Sciences</i> , 2016 , 35, 120-130	5.6	32
96	Heat shock transcription factors expression during fruit development and under hot air stress in Ponkan (<i>Citrus reticulata</i> Blanco cv. Ponkan) fruit. <i>Gene</i> , 2015 , 559, 129-36	3.8	9
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. <i>Scientia Horticulturae</i> , 2015 , 184, 142-148	4.1	34
94	Isolation and expression of NAC genes during persimmon fruit postharvest astringency removal. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 1894-906	6.3	15
93	Phenolic composition and antioxidant properties of different peach [<i>Prunus persica</i> (L.) Batsch] cultivars in China. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 5762-78	6.3	58
92	CrMYB73, a PH-like gene, contributes to citric acid accumulation in citrus fruit. <i>Scientia Horticulturae</i> , 2015 , 197, 212-217	4.1	16
91	The identification of a MYB transcription factor controlling anthocyanin biosynthesis regulation in <i>Chrysanthemum</i> flowers. <i>Scientia Horticulturae</i> , 2015 , 194, 278-285	4.1	26
90	Transcriptome and metabolome analyses of sugar and organic acid metabolism in Ponkan (<i>Citrus reticulata</i>) fruit during fruit maturation. <i>Gene</i> , 2015 , 554, 64-74	3.8	67
89	EjAP2-1, an AP2/ERF gene, is a novel regulator of fruit lignification induced by chilling injury, via interaction with EjMYB transcription factors. <i>Plant Biotechnology Journal</i> , 2015 , 13, 1325-34	11.6	84
88	Phytochemical Characterization of Chinese Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) of 17 Cultivars and Their Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 12467-81	6.3	39
87	Phenolic composition from different loquat (<i>Eriobotrya japonica</i> Lindl.) cultivars grown in China and their antioxidant properties. <i>Molecules</i> , 2015 , 20, 542-55	4.8	30
86	Identification of proanthocyanidins from litchi (<i>Litchi chinensis</i> Sonn.) pulp by LC-ESI-Q-TOF-MS and their antioxidant activity. <i>PLoS ONE</i> , 2015 , 10, e0120480	3.7	57
85	A NAC transcription factor, EjNAC1, affects lignification of loquat fruit by regulating lignin. <i>Postharvest Biology and Technology</i> , 2015 , 102, 25-31	6.2	46
84	Effects of flavonoids-rich Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) pulp extracts on glucose consumption in human HepG2 cells. <i>Journal of Functional Foods</i> , 2015 , 14, 144-153	5.1	42
83	The zinc finger transcription factor SlZFP2 negatively regulates abscisic acid biosynthesis and fruit ripening in tomato. <i>Plant Physiology</i> , 2015 , 167, 931-49	6.6	64

82	Hypoglycemic and hypolipidemic effects of neohesperidin derived from <i>Citrus aurantium</i> L. in diabetic KK-A(y) mice. <i>Food and Function</i> , 2015 , 6, 878-86	6.1	55
81	Physicochemical characterisation of four cherry species (<i>Prunus</i> spp.) grown in China. <i>Food Chemistry</i> , 2015 , 173, 855-63	8.5	52
80	Involvement of CitCHX and CitDIC in developmental-related and postharvest-hot-air driven citrate degradation in citrus fruits. <i>PLoS ONE</i> , 2015 , 10, e0119410	3.7	13
79	A Novel bHLH Transcription Factor Involved in Regulating Anthocyanin Biosynthesis in <i>Chrysanthemums</i> (<i>Chrysanthemum morifolium</i> Ramat.). <i>PLoS ONE</i> , 2015 , 10, e0143892	3.7	38
78	Isolation, classification and transcription profiles of the AP2/ERF transcription factor superfamily in citrus. <i>Molecular Biology Reports</i> , 2014 , 41, 4261-71	2.8	42
77	Identification and quantification of gallotannins in mango (<i>Mangifera indica</i> L.) kernel and peel and their antiproliferative activities. <i>Journal of Functional Foods</i> , 2014 , 8, 282-291	5.1	45
76	Fragrance discrimination of Chinese <i>Cymbidium</i> species and cultivars using an electronic nose. <i>Scientia Horticulturae</i> , 2014 , 172, 271-277	4.1	12
75	Simultaneous purification of limonin, nomilin and isoobacunoic acid from pomelo fruit (<i>Citrus grandis</i>) segment membrane. <i>Journal of Food Science</i> , 2014 , 79, C1956-63	3.4	9
74	Genetic diversity of 129 spring orchid (<i>Cymbidium goeringii</i>) cultivars and its relationship to horticultural types as assessed by EST-SSR markers. <i>Scientia Horticulturae</i> , 2014 , 174, 178-184	4.1	9
73	Chemopreventive effect of flavonoids from Ougan (<i>Citrus reticulata</i> cv. <i>Suavissima</i>) fruit against cancer cell proliferation and migration. <i>Journal of Functional Foods</i> , 2014 , 10, 511-519	5.1	34
72	Two novel anoxia-induced ethylene response factors that interact with promoters of deastringency-related genes from persimmon. <i>PLoS ONE</i> , 2014 , 9, e97043	3.7	41
71	Bagging treatment influences production of C6 aldehydes and biosynthesis-related gene expression in peach fruit skin. <i>Molecules</i> , 2014 , 19, 13461-72	4.8	13
70	Activator- and repressor-type MYB transcription factors are involved in chilling injury induced flesh lignification in loquat via their interactions with the phenylpropanoid pathway. <i>Journal of Experimental Botany</i> , 2014 , 65, 4349-59	7	98
69	A 13-lipoxygenase, TomloxC, is essential for synthesis of C5 flavour volatiles in tomato. <i>Journal of Experimental Botany</i> , 2014 , 65, 419-28	7	111
68	Effects of phenolic-rich litchi (<i>Litchi chinensis</i> Sonn.) pulp extracts on glucose consumption in human HepG2 cells. <i>Journal of Functional Foods</i> , 2014 , 7, 621-629	5.1	47
67	Involvement of multiple phytoene synthase genes in tissue- and cultivar-specific accumulation of carotenoids in loquat. <i>Journal of Experimental Botany</i> , 2014 , 65, 4679-89	7	51
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