Pengmin Li

List of Publications by Year in descending order

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48 papers	2,492 citations	218592 26 h-index	197736 49 g-index
49 all docs	49 docs citations	49 times ranked	2697 citing authors

#	Article	IF	Citations
1	Frequently asked questions about chlorophyll fluorescence, the sequel. Photosynthesis Research, 2017, 132, 13-66.	1.6	419
2	Developmental changes of carbohydrates, organic acids, amino acids, and phenolic compounds in â€˜Honeycrispâ€™ apple flesh. Food Chemistry, 2010, 123, 1013-1018.	4.2	273
3	Two MYB transcription factors regulate flavonoid biosynthesis in pear fruit (Pyrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	2.4	137
4	Effects of high temperature coupled with high light on the balance between photooxidation and photoprotection in the sun-exposed peel of apple. Planta, 2008, 228, 745-756.	1.6	116
5	Phenolic compounds and antioxidant activity in red-fleshed apples. Journal of Functional Foods, 2015, 18, 1086-1094.	1.6	115
6	Sugar metabolism and accumulation in the fruit of transgenic apple trees with decreased sorbitol synthesis. Horticulture Research, 2018, 5, 60.	2.9	112
7	Heterogeneous behavior of PSII in soybean (Glycine max) leaves with identical PSII photochemistry efficiency under different high temperature treatments. Journal of Plant Physiology, 2009, 166, 1607-1615.	1.6	93
8	MdUGT88F1-Mediated Phloridzin Biosynthesis Regulates Apple Development and Valsa Canker Resistance. Plant Physiology, 2019, 180, 2290-2305.	2.3	82
9	Anthocyanin contributes more to hydrogen peroxide scavenging than other phenolics in apple peel. Food Chemistry, 2014, 152, 205-209.	4.2	79
10	Primary and secondary metabolism in the sunâ€exposed peel and the shaded peel of apple fruit. Physiologia Plantarum, 2013, 148, 9-24.	2.6	78
11	Anthocyanin concentration depends on the counterbalance between its synthesis and degradation in plum fruit at high temperature. Scientific Reports, 2017, 7, 7684.	1.6	65
12	Photosynthetic performance during leaf expansion in Malus micromalus probed by chlorophyll a fluorescence and modulated 820nm reflection. Journal of Photochemistry and Photobiology B: Biology, 2014, 137, 144-150.	1.7	58
13	Genome-wide identification of glycosyltransferases converting phloretin to phloridzin in Malus species. Plant Science, 2017, 265, 131-145.	1.7	53
14	Extraction, identification, and antioxidant and anticancer tests of seven dihydrochalcones from Malus â€˜Red Splendorâ€™ fruit. Food Chemistry, 2017, 231, 324-331.	4.2	52
15	Comparison of thermotolerance of sun-exposed peel and shaded peel of â€˜Fujiâ€™ apple. Environmental and Experimental Botany, 2009, 66, 110-116.	2.0	47
16	The shaded side of apple fruit becomes more sensitive to photoinhibition with fruit development. Physiologia Plantarum, 2008, 134, 282-292.	2.6	45
17	Red â€˜Anjouâ€™ pear has a higher photoprotective capacity than green â€˜Anjouâ€™. Physiologia Plantarum, 2008, 134, 486-498.	2.6	44
18	Reactive oxygen species produced via plasma membrane NADPH oxidase regulate anthocyanin synthesis in apple peel. Planta, 2014, 240, 1023-1035.	1.6	40

#	Article	IF	Citations
19	Differential Regulation of Anthocyanin Synthesis in Apple Peel under Different Sunlight Intensities. International Journal of Molecular Sciences, 2019, 20, 6060.	1.8	36
20	Structure-antioxidant capacity relationship of dihydrochalcone compounds in Malus. Food Chemistry, 2019, 275, 354-360.	4.2	36
21	Genome-Wide Identification and Analysis of Apple NITRATE TRANSPORTER 1/PEPTIDE TRANSPORTER Family (NPF) Genes Reveals MdNPF6.5 Confers High Capacity for Nitrogen Uptake under Low-Nitrogen Conditions. International Journal of Molecular Sciences, 2018, 19, 2761.	1.8	34
22	Photoprotection mechanism in the â€˜Fujiâ€™ apple peel at different levels of photooxidative sunburn. Physiologia Plantarum, 2015, 154, 54-65.	2.6	33
23	The elevated anthocyanin level in the shaded peel of â€˜Anjouâ€™ pear enhances its tolerance to high temperature under high light. Plant Science, 2009, 177, 418-426.	1.7	31
24	Response of phenolic compounds in â€˜Golden Deliciousâ€™ and â€˜Red Deliciousâ€™ apples peel to fruit bagging and subsequent sunlight re-exposure. Scientia Horticulturae, 2014, 168, 161-167.	1.7	31
25	High Temperature Induced Anthocyanin Inhibition and Active Degradation in Malus profusion. Frontiers in Plant Science, 2017, 8, 1401.	1.7	31
26	PbGA2ox8 induces vascular-related anthocyanin accumulation and contributes to red stripe formation on pear fruit. Horticulture Research, 2019, 6, 137.	2.9	30
27	Relationships between Structure and Antioxidant Capacity and Activity of Glycosylated Flavonols. Foods, 2021, 10, 849.	1.9	27
28	Different effects of light irradiation on the photosynthetic electron transport chain during apple tree leaf dehydration. Plant Physiology and Biochemistry, 2012, 55, 16-22.	2.8	25
29	High-efficient utilization and uptake of N contribute to higher NUE of â€˜Qinguanâ€™ apple under drought and N-deficient conditions compared with â€˜Honeycrispâ€™. Tree Physiology, 2019, 39, 1880-1895.	1.4	24
30	Competition between anthocyanin and kaempferol glycosides biosynthesis affects pollen tube growth and seed set of Malus. Horticulture Research, 2021, 8, 173.	2.9	24
31	Comparison of phenolic metabolism and primary metabolism between green â€˜Anjouâ€™ pear and its bud mutation, red â€˜Anjouâ€™. Physiologia Plantarum, 2014, 150, 339-354.	2.6	23
32	The role of anthocyanin in photoprotection and its relationship with the xanthophyll cycle and the antioxidant system in apple peel depends on the light conditions. Physiologia Plantarum, 2013, 149, 354-366.	2.6	17
33	Photoinhibition-Like Damage to the Photosynthetic Apparatus in Plant Leaves Induced by Submergence Treatment in the Dark. PLoS ONE, 2014, 9, e89067.	1.1	17
34	Thermotolerance of apple tree leaves probed by chlorophyll a fluorescence and modulated 820 nm reflection during seasonal shift. Journal of Photochemistry and Photobiology B: Biology, 2015, 152, 347-356.	1.7	16
35	Effects of relative air humidity on the phenolic compounds contents and coloration in the â€˜Fujiâ€™ apple (Malus domestica Borkh.) peel. Scientia Horticulturae, 2016, 201, 18-23.	1.7	15
36	Biosynthesis of the Dihydrochalcone Sweetener Trilobatin Requires Phloretin Glycosyltransferase2. Plant Physiology, 2020, 184, 738-752.	2.3	15

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37	Characterization of phenolic compounds and active anthocyanin degradation in crabapple (Malus) Tj ETQq1 1 0.784314 rgBT /Overlo	0.7	13
38	Phenolic compounds as biochemical markers of senescence in woody ornamental flowers of Malus crabapple. Horticulture Environment and Biotechnology, 2018, 59, 1-10.	0.7	13
39	Dihydrochalcones inMalusinhibit bacterial growth by reducing cell membrane integrity. Food and Function, 2020, 11, 6517-6527.	2.1	13
40	Linkage map and QTL mapping of red flesh locus in apple using a R1R1â€Ã—â€R6R6 population. Horticultural Plant Journal, 2021, 7, 393-400.	2.3	13
41	Partitioning of absorbed light energy differed between the sun-exposed side and the shaded side of apple fruits under high light conditions. Plant Physiology and Biochemistry, 2012, 60, 12-17.	2.8	12
42	The apple FERONIA receptorâ€like kinase MdMRLK2 negatively regulates Valsa canker resistance by suppressing defence responses and hypersensitive reaction. Molecular Plant Pathology, 2022, 23, 1170-1186.	2.0	12
43	Selection of reliable reference genes for quantitative real-time PCR analysis in plum (Prunus salicina) Tj ETQq1 1 0.784314 rgBT /Over	1.7	11
44	Nighttime Temperatures and Sunlight Intensities Interact to Influence Anthocyanin Biosynthesis and Photooxidative Sunburn in â€œFujiâ€•Apple. Frontiers in Plant Science, 2021, 12, 694954.	1.7	7
45	Characterization of quercetin and its glycoside derivatives in Malus germplasm. Horticulture Environment and Biotechnology, 2018, 59, 909-917.	0.7	5
46	Visible light regulates anthocyanin synthesis via malate dehydrogenases and the ethylene signaling pathway in plum (<scp>Prunus salicina</scp> L.). Physiologia Plantarum, 2021, 172, 1739-1749.	2.6	5
47	Inhibitory properties of polyphenols in Malus â€œWinter Redâ€•crabapple fruit on Î±â€glucosidase and Î±â€amylase using improved methods. Journal of Food Biochemistry, 2021, 45, e13942.	1.2	4
48	Kaempferol inhibits the growth of Helicobacter pylori in a manner distinct from antibiotics. Journal of Food Biochemistry, 2022, 46, e14210.	1.2	3