Penicillium expansum: biology, omics, and mana
postharvest pathogen causing blue mould of pome fruit

Molecular Plant Pathology

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Citation Report

#	Article	IF	Citations
1	Penicillium expansum: biology, omics, and management tools for a global postharvest pathogen causing blue mould of pome fruit. Molecular Plant Pathology, 2020, 21, 1391-1404.	2.0	71
2	Cinnamon Oil Inhibits Penicillium expansum Growth by Disturbing the Carbohydrate Metabolic Process. Journal of Fungi (Basel, Switzerland), 2021, 7, 123.	1.5	14
3	Molecular Characterization of Penicillium expansum Isolated from Grapes and its Management by Leaf Extract of Chenopodium murale. International Journal of Phytopathology, 2021, 10, 29-35.	0.1	6
4	Increased Organic Fertilizer and Reduced Chemical Fertilizer Increased Fungal Diversity and the Abundance of Beneficial Fungi on the Grape Berry Surface in Arid Areas. Frontiers in Microbiology, 2021, 12, 628503.	1.5	11
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16	Recent advances in postharvest technology of Asia pears fungi disease control: A review. Physiological and Molecular Plant Pathology, 2022, 117, 101771.	1.3	14
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