

Blistering1 Modulates *Penicillium expansum* Virulence Secretion

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Citation Report

#	ARTICLE	IF	CITATIONS
1	<i>Penicillium expansum</i> : biology, omics, and management tools for a global postharvest pathogen causing blue mould of pome fruit. <i>Molecular Plant Pathology</i> , 2020, 21, 1391-1404.	2.0	71
2	Molecular basis and regulation of pathogenicity and patulin biosynthesis in <i>Penicillium expansum</i> . <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3416-3438.	5.9	66
3	The Good, the Bad, and the Ugly: Mycotoxin Production During Postharvest Decay and Their Influence on Tritrophic Host-Pathogen-Microbe Interactions. <i>Frontiers in Microbiology</i> , 2021, 12, 611881.	1.5	16
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. <i>Frontiers in Microbiology</i> , 2021, 12, 628503.	1.5	11
5	Molecular basis of pathogenesis of postharvest pathogenic Fungi and control strategy in fruits: progress and prospect. <i>Molecular Horticulture</i> , 2021, 1, .	2.3	37
6	Delivering the goods: Fungal secretion modulates virulence during host-pathogen interactions. <i>Fungal Biology Reviews</i> , 2021, 36, 76-86.	1.9	10
7	Genomic Analyses of <i>Penicillium</i> Species Have Revealed Patulin and Citrinin Gene Clusters and Novel Loci Involved in Oxylipin Production. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 743.	1.5	6
8	Dnj1 Promotes Virulence in <i>Cryptococcus neoformans</i> by Maintaining Robust Endoplasmic Reticulum Homeostasis Under Temperature Stress. <i>Frontiers in Microbiology</i> , 2021, 12, 727039.	1.5	7
9	Metabolite changes of apple <i>Penicillium expansum</i> infection based on a UPLC-Q-TOF metabonomics approach. <i>Postharvest Biology and Technology</i> , 2021, 181, 111646.	2.9	10
10	Advances and Strategies for Controlling the Quality and Safety of Postharvest Fruit. <i>Engineering</i> , 2021, 7, 1177-1184.	3.2	51
11	Impact of the antifungal protein PgAFP on the proteome and patulin production of <i>Penicillium expansum</i> on apple-based medium. <i>International Journal of Food Microbiology</i> , 2022, 363, 109511.	2.1	3
12	More than a Virulence Factor: Patulin Is a Non-Host-Specific Toxin that Inhibits Postharvest Phytopathogens and Requires Efflux for <i>Penicillium</i> Tolerance. <i>Phytopathology</i> , 2022, 112, 1165-1174.	1.1	8
13	<i>Penicillium raperi</i> , a species isolated from Colorado cropping soils, is a potential biological control agent that produces multiple metabolites and is antagonistic against postharvest phytopathogens. <i>Mycological Progress</i> , 2022, 21, .	0.5	2
14	Microbe Related Chemical Signalling and Its Application in Agriculture. <i>International Journal of Molecular Sciences</i> , 2022, 23, 8998.	1.8	8
15	Profiling the secretomes of <i>Penicillium expansum</i> reveals that a serine carboxypeptidase (PeSCP) is required for the fungal virulence on apple fruit. <i>Physiological and Molecular Plant Pathology</i> , 2022, 122, 101897.	1.3	5
16	Early Reduction of Glucose Consumption Is a Biomarker of Kinase Inhibitor Efficacy Which Can Be Reversed with GLUT1 Overexpression in Lung Cancer Cells. <i>Molecular Imaging and Biology</i> , 0, , .	1.3	0
17	Comparative <i>Penicillium</i> spp. Transcriptomics: Conserved Pathways and Processes Revealed in Ungerminated Conidia and during Postharvest Apple Fruit Decay. <i>Microorganisms</i> , 2022, 10, 2414.	1.6	6
18	Transcriptome Analysis and Functional Characterization Reveal That PectG Gene Contributes to the Virulence of <i>Penicillium expansum</i> on Apple Fruits. <i>Foods</i> , 2023, 12, 479.	1.9	4

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19	Elicitation of Fruit Fungi Infection and Its Protective Response to Improve the Postharvest Quality of Fruits. <i>Stresses</i> , 2023, 3, 231-255.	1.8	8