

Juan Yun

List of Publications by Citations

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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.

16
papers

661
citations

11
h-index

19
g-index

19
ext. papers

737
ext. citations

4.6
avg. IF

3.49
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 16 | Effects of chitosan coating enriched with cinnamon oil on qualitative properties of sweet pepper (<i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2011 , 124, 1443-1450 | 8.5 | 181 |
| 15 | Effects of chitosan-based coating and modified atmosphere packaging (MAP) on browning and shelf life of fresh-cut lotus root (<i>Nelumbo nucifera</i> Gaerth). <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 684-689 | 6.8 | 89 |
| 14 | Effect of nano-ZnO-coated active packaging on quality of fresh-cut Fuji Apple. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1947-1955 | 3.8 | 88 |
| 13 | Original article: Antifungal activities of cinnamon oil against <i>Rhizopus nigricans</i> , <i>Aspergillus flavus</i> and <i>Penicillium expansum</i> in vitro and in vivo fruit test. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1837-1842 | 3.8 | 62 |
| 12 | Natural surface coating to inactivate <i>Salmonella enterica</i> serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2015 , 193, 59-67 | 5.8 | 49 |
| 11 | ANTIFUNGAL ACTIVITIES OF CLOVE OIL AGAINST RHIZOPUS NIGRICANS, ASPERGILLUS FLAVUS AND PENICILLIUM CITRINUM IN VITRO AND IN WOUNDED FRUIT TEST. <i>Journal of Food Safety</i> , 2012 , 32, 84-93 | 2 | 45 |
| 10 | Fate of <i>E. coli</i> O157:H7, <i>Salmonella</i> spp. and potential surrogate bacteria on apricot fruit, following exposure to UV-C light. <i>International Journal of Food Microbiology</i> , 2013 , 166, 356-63 | 5.8 | 41 |
| 9 | Inactivation of <i>Salmonella enterica</i> serovar Typhimurium and quality maintenance of cherry tomatoes treated with gaseous essential oils. <i>Journal of Food Science</i> , 2013 , 78, M458-64 | 3.4 | 26 |
| 8 | The HMGB1-CXCL12 Complex Promotes Inflammatory Cell Infiltration in Uveitogenic T Cell-Induced Chronic Experimental Autoimmune Uveitis. <i>Frontiers in Immunology</i> , 2017 , 8, 142 | 8.4 | 25 |
| 7 | EXTENDING THE SHELF LIFE OF FRESH-CUT LOTUS ROOT WITH ANTIBROWNING AGENTS, CINNAMON OIL FUMIGATION AND MODERATE VACUUM PACKAGING. <i>Journal of Food Process Engineering</i> , 2012 , 35, 505-521 | 2.4 | 18 |
| 6 | Local S100A8 Levels Correlate With Recurrence of Experimental Autoimmune Uveitis and Promote Pathogenic T Cell Activity 2018 , 59, 1332-1342 | | 14 |
| 5 | HMGB1 release triggered by the interaction of live retinal cells and uveitogenic T cells is Fas/FasL activation-dependent. <i>Journal of Neuroinflammation</i> , 2015 , 12, 179 | 10.1 | 11 |
| 4 | Radiochromic film dosimetry for UV-C treatments of apple fruit. <i>Postharvest Biology and Technology</i> , 2017 , 127, 14-20 | 6.2 | 9 |
| 3 | Antimicrobial Activity of Microencapsulated Cinnamon Oil and Its Application on Cherry Tomato. <i>Advanced Materials Research</i> , 2011 , 236-238, 2307-2310 | 0.5 | 2 |
| 2 | Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporous Essential Oils. <i>ACS Symposium Series</i> , 2018 , 87-117 | 0.4 | 1 |
| 1 | Vaccination with circulating exosomes in autoimmune uveitis prevents recurrent intraocular inflammation. <i>Clinical and Experimental Ophthalmology</i> , 2021 , 49, 1069-1077 | 2.4 | 0 |