

# Zi-sheng Luo

## List of Publications by Citations

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187  
papers

4,495  
citations

39  
h-index

57  
g-index

194  
ext. papers

6,279  
ext. citations

6.5  
avg, IF

6.41  
L-index

#	Paper	IF	Citations
187	Hydrogen sulfide alleviates chilling injury of banana fruit by enhanced antioxidant system and proline content. <i>Scientia Horticulturae</i> , <b>2015</b> , 183, 144-151	4.1	138
186	Involvement of energy metabolism to chilling tolerance induced by hydrogen sulfide in cold-stored banana fruit. <i>Food Chemistry</i> , <b>2016</b> , 208, 272-8	8.5	134
185	Ensuring sufficient intracellular ATP supplying and friendly extracellular ATP signaling attenuates stresses, delays senescence and maintains quality in horticultural crops during postharvest life. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 76, 67-81	15.3	118
184	Employing exogenous melatonin applying confers chilling tolerance in tomato fruits by upregulating ZAT2/6/12 giving rise to promoting endogenous polyamines, proline, and nitric oxide accumulation by triggering arginine pathway activity. <i>Food Chemistry</i> , <b>2019</b> , 275, 549-556	8.5	111
183	Elevated CO delayed the chlorophyll degradation and anthocyanin accumulation in postharvest strawberry fruit. <i>Food Chemistry</i> , <b>2019</b> , 285, 163-170	8.5	100
182	ABA and UV-C effects on quality, antioxidant capacity and anthocyanin contents of strawberry fruit ( <i>Fragaria ananassa</i> Duch.). <i>Postharvest Biology and Technology</i> , <b>2014</b> , 90, 56-62	6.2	100
181	Sono-physical and sono-chemical effects of ultrasound: Primary applications in extraction and freezing operations and influence on food components. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 60, 104726	8.9	100
180	The effect of the layer-by-layer (LBL) edible coating on strawberry quality and metabolites during storage. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 147, 29-38	6.2	95
179	Effect of nitric oxide on energy metabolism in postharvest banana fruit in response to chilling stress. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 108, 21-27	6.2	91
178	Effect of brassinolide on energy status and proline metabolism in postharvest bamboo shoot during chilling stress. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 111, 240-246	6.2	87
177	Contribution of polyamines metabolism and GABA shunt to chilling tolerance induced by nitric oxide in cold-stored banana fruit. <i>Food Chemistry</i> , <b>2016</b> , 197, 333-9	8.5	87
176	Ultraviolet-C priming of strawberry leaves against subsequent <i>Mycosphaerella fragariae</i> infection involves the action of reactive oxygen species, plant hormones, and terpenes. <i>Plant, Cell and Environment</i> , <b>2019</b> , 42, 815-831	8.4	87
175	Phytochemical contents and antioxidant capacities of different parts of two sugarcane ( <i>Saccharum officinarum</i> L.) cultivars. <i>Food Chemistry</i> , <b>2014</b> , 151, 452-8	8.5	81
174	Fumigation with essential oils improves sensory quality and enhanced antioxidant ability of shiitake mushroom ( <i>Lentinus edodes</i> ). <i>Food Chemistry</i> , <b>2015</b> , 172, 692-8	8.5	71
173	Melatonin treatment maintains nutraceutical properties of pomegranate fruits during cold storage. <i>Food Chemistry</i> , <b>2020</b> , 303, 125385	8.5	71
172	Alleviation of chilling injury and browning of postharvest bamboo shoot by salicylic acid treatment. <i>Food Chemistry</i> , <b>2012</b> , 131, 456-461	8.5	68
171	Comprehensive Analysis of ABA Effects on Ethylene Biosynthesis and Signaling during Tomato Fruit Ripening. <i>PLoS ONE</i> , <b>2016</b> , 11, e0154072	3.7	68

170	Effects of hydrogen sulfide on yellowing and energy metabolism in broccoli. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 129, 136-142	6.2	65
169	Transcriptome profiling of postharvest strawberry fruit in response to exogenous auxin and abscisic acid. <i>Planta</i> , <b>2016</b> , 243, 183-97	4.7	59
168	Intake of stigmasterol and ßsitosterol alters lipid metabolism and alleviates NAFLD in mice fed a high-fat western-style diet. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , <b>2018</b> , 1863, 1274-1284	5	58
167	Recent advances in scaling-up of non-conventional extraction techniques: Learning from successes and failures. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2020</b> , 127, 115895	14.6	56
166	Effect of Exogenous Nitro Oxide on Chilling Tolerance, Polyamine, Proline, and ßAminobutyric Acid in Bamboo Shoots ( <i>Phyllostachys praecox</i> f. <i>prevernalis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5607-5613	5.7	55
165	Effects of nano-TiO <sub>2</sub> -LDPE packaging on postharvest quality and antioxidant capacity of strawberry ( <i>Fragaria ananassa</i> Duch.) stored at refrigeration temperature. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 1116-1123	4.3	54
164	The aroma volatile repertoire in strawberry fruit: a review. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 4395-4402	4.3	53
163	Ultrasonic-assisted extraction and purification of phenolic compounds from sugarcane ( <i>Saccharum officinarum</i> L.) rinds. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 970-976	5.4	52
162	Trends of utilizing mushroom polysaccharides (MPs) as potent nutraceutical components in food and medicine: A comprehensive review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 92, 94-110	15.3	52
161	Effects of elevated CO <sub>2</sub> on energy metabolism and ßaminobutyric acid shunt pathway in postharvest strawberry fruit. <i>Food Chemistry</i> , <b>2018</b> , 265, 281-289	8.5	52
160	Transcriptomic Analysis Reveals Possible Influences of ABA on Secondary Metabolism of Pigments, Flavonoids and Antioxidants in Tomato Fruit during Ripening. <i>PLoS ONE</i> , <b>2015</b> , 10, e0129598	3.7	50
159	Ginger essential oil-based microencapsulation as an efficient delivery system for the improvement of Jujube ( <i>Ziziphus jujuba</i> Mill.) fruit quality. <i>Food Chemistry</i> , <b>2020</b> , 306, 125628	8.5	50
158	Effect of heat treatment on lignification of postharvest bamboo shoots ( <i>Phyllostachys praecox</i> f. <i>prevernalis</i> ). <i>Food Chemistry</i> , <b>2012</b> , 135, 2182-7	8.5	47
157	Recent advances in polysaccharides stabilized emulsions for encapsulation and delivery of bioactive food ingredients: A review. <i>Carbohydrate Polymers</i> , <b>2020</b> , 242, 116388	10.3	46
156	Label-free quantitative proteomics to investigate strawberry fruit proteome changes under controlled atmosphere and low temperature storage. <i>Journal of Proteomics</i> , <b>2015</b> , 120, 44-57	3.9	44
155	Accumulation of lignin and involvement of enzymes in bamboo shoot during storage. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 635-640	3.4	43
154	Effect of exogenous sucrose on anthocyanin synthesis in postharvest strawberry fruit. <i>Food Chemistry</i> , <b>2019</b> , 289, 112-120	8.5	42
153	Use of 1-methylcyclopropene for alleviating chilling injury and lignification of bamboo shoot ( <i>Phyllostachys praecox</i> f. <i>prevernalis</i> ) during cold storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2008</b> , 88, 151-157	4.3	41

152	Extending shelf-life of persimmon ( <i>Diospyros kaki</i> L.) fruit by hot air treatment. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 149-154	3.4	41
151	β-sitosterol and stigmasterol ameliorate dextran sulfate sodium-induced colitis in mice fed a high fat Western-style diet. <i>Food and Function</i> , <b>2017</b> , 8, 4179-4186	6.1	40
150	Trends of polyphenolics and anthocyanins accumulation along ripening stages of wild edible fruits of Indian Himalayan region. <i>Scientific Reports</i> , <b>2019</b> , 9, 5894	4.9	40
149	Effects of Stigmasterol and β-sitosterol on Nonalcoholic Fatty Liver Disease in a Mouse Model: A Lipidomic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3417-3425	5.7	40
148	Optimization model for ultrasonic-assisted and scale-up extraction of anthocyanins from <i>Pyrus communis</i> 'Starkrimson' fruit peel. <i>Food Chemistry</i> , <b>2019</b> , 297, 124993	8.5	39
147	Impact of Exogenous Melatonin Application on Chilling Injury in Tomato Fruits During Cold Storage. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 741-750	5.1	38
146	Melatonin treatment promotes endogenous melatonin accumulation and triggers GABA shunt pathway activity in tomato fruits during cold storage. <i>Scientia Horticulturae</i> , <b>2019</b> , 254, 222-227	4.1	37
145	Lotus Flavonoids and Phenolic Acids: Health Promotion and Safe Consumption Dosages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 458-471	16.4	37
144	Preharvest Ultraviolet C Irradiation Increased the Level of Polyphenol Accumulation and Flavonoid Pathway Gene Expression in Strawberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 9970-9979	5.7	34
143	Potential link between fruit yield, quality parameters and phytohormonal changes in preharvest UV-C treated strawberry. <i>Plant Physiology and Biochemistry</i> , <b>2017</b> , 116, 80-90	5.4	33
142	Interaction and binding mechanism of cyanidin-3-O-glucoside to ovalbumin in varying pH conditions: A spectroscopic and molecular docking study. <i>Food Chemistry</i> , <b>2020</b> , 320, 126616	8.5	33
141	Ultrasonic impact on viscosity and extraction efficiency of polyethylene glycol: A greener approach for anthocyanins recovery from purple sweet potato. <i>Food Chemistry</i> , <b>2019</b> , 283, 59-67	8.5	33
140	Phytosterols and their derivatives: Potential health-promoting uses against lipid metabolism and associated diseases, mechanism, and safety issues. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1243-1267	16.4	31
139	Contribution of abscisic acid to aromatic volatiles in cherry tomato ( <i>Solanum lycopersicum</i> L.) fruit during postharvest ripening. <i>Plant Physiology and Biochemistry</i> , <b>2018</b> , 130, 205-214	5.4	31
138	Nanomaterial-based biosensors for sensing key foodborne pathogens: Advances from recent decades. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1465-1487	16.4	30
137	Effect of superatmospheric oxygen exposure on strawberry ( <i>Fragaria × ananassa</i> Fuch.) volatiles, sensory and chemical attributes. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 142, 60-71	6.2	30
136	Integrated analysis of high-throughput sequencing data shows abscisic acid-responsive genes and miRNAs in strawberry receptacle fruit ripening. <i>Horticulture Research</i> , <b>2019</b> , 6, 26	7.7	29
135	Comprehensive RNA-Seq Analysis on the Regulation of Tomato Ripening by Exogenous Auxin. <i>PLoS ONE</i> , <b>2016</b> , 11, e0156453	3.7	29

134	Unveiling the Mechanisms for the Plant Volatile Organic Compound Linalool To Control Gray Mold on Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9265-9276	5.7	28
133	Effect of nano-TiO <sub>2</sub> -LDPE packaging on microbiological and physicochemical quality of Pacific white shrimp during chilled storage. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1567-1573	2.8	28
132	Nitric oxide delays chlorophyll degradation and enhances antioxidant activity in banana fruits after cold storage. <i>Acta Physiologiae Plantarum</i> , <b>2015</b> , 37, 1	2.6	27
131	Comparative Transcriptome Analysis Reveals the Influence of Abscisic Acid on the Metabolism of Pigments, Ascorbic Acid and Folic Acid during Strawberry Fruit Ripening. <i>PLoS ONE</i> , <b>2015</b> , 10, e0130037	3.7	27
130	SlAREB1 transcriptional activation of NOR is involved in abscisic acid-modulated ethylene biosynthesis during tomato fruit ripening. <i>Plant Science</i> , <b>2018</b> , 276, 239-249	5.3	26
129	Hydrogen peroxide accelerated the lignification process of bamboo shoots by activating the phenylpropanoid pathway and programmed cell death in postharvest storage. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 153, 79-86	6.2	25
128	Role of exogenous melatonin in table grapes: First evidence on contribution to the phenolics-oriented response. <i>Food Chemistry</i> , <b>2020</b> , 329, 127155	8.5	25
127	Anthocyanins, multi-functional natural products of industrial relevance: Recent biotechnological advances. <i>Biotechnology Advances</i> , <b>2020</b> , 43, 107600	17.8	25
126	Sonication-synergistic natural deep eutectic solvent as a green and efficient approach for extraction of phenolic compounds from peels of <i>Carya cathayensis</i> Sarg. <i>Food Chemistry</i> , <b>2021</b> , 355, 129577	8.5	25
125	Direct saponification preparation and analysis of free and conjugated phytosterols in sugarcane ( <i>Saccharum officinarum</i> L.) by reversed-phase high-performance liquid chromatography. <i>Food Chemistry</i> , <b>2015</b> , 181, 9-14	8.5	24
124	Effect of Nano-SiO <sub>2</sub> /Chitosan Complex Coating on the Physicochemical Characteristics and Preservation Performance of Green Tomato. <i>Molecules</i> , <b>2019</b> , 24,	4.8	24
123	Developmental and stress regulation on expression of a novel miRNA, Fan-miR73, and its target ABI5 in strawberry. <i>Scientific Reports</i> , <b>2016</b> , 6, 28385	4.9	23
122	Protein-polysaccharide complex coated W/O/W emulsion as secondary microcapsule for hydrophilic arbutin and hydrophobic coumaric acid. <i>Food Chemistry</i> , <b>2019</b> , 300, 125171	8.5	23
121	Improvement of phenolic compounds extraction from high-starch lotus ( <i>Nelumbo nucifera</i> G.) seed kernels using glycerol: New insights to amylose/amylopectin - Phenolic relationships. <i>Food Chemistry</i> , <b>2019</b> , 274, 933-941	8.5	23
120	Involvement of abscisic acid in postharvest water-deficit stress associated with the accumulation of anthocyanins in strawberry fruit. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 111, 99-105	6.2	22
119	Exogenous application of phyto-sulfokine [(PSK)] delays yellowing and preserves nutritional quality of broccoli florets during cold storage. <i>Food Chemistry</i> , <b>2020</b> , 333, 127481	8.5	22
118	Natural deep eutectic solvent enhanced pulse-ultrasonication assisted extraction as a multi-stability protective and efficient green strategy to extract anthocyanin from blueberry pomace. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111220	5.4	22
117	Morphological and quality characterization of grape berry and rachis in response to postharvest 1-methylcyclopropene and elevated oxygen and carbon dioxide atmospheres. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 153, 107-117	6.2	21

116	Novel multi-phase nano-emulsion preparation for co-loading hydrophilic arbutin and hydrophobic coumaric acid using hydrocolloids. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 92-101	10.6	21
115	Valorization of lotus byproduct (Receptaculum Nelumbinis) under green extraction condition. <i>Food and Bioproducts Processing</i> , <b>2019</b> , 115, 110-117	4.9	20
114	Extraction optimization, antidiabetic and antiglycation potentials of aqueous glycerol extract from rice ( <i>Oryza sativa</i> L.) bran. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 103, 147-154	5.4	20
113	Delaying the biosynthesis of aromatic secondary metabolites in postharvest strawberry fruit exposed to elevated CO atmosphere. <i>Food Chemistry</i> , <b>2020</b> , 306, 125611	8.5	20
112	Antioxidant and tyrosinase inhibitory activity of <i>Rosa roxburghii</i> fruit and identification of main bioactive phytochemicals by UPLC-Triple-TOF/MS. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 897-905	3.8	19
111	Proteomic Response and Quality Maintenance in Postharvest Fruit of Strawberry ( <i>Fragaria ×ananassa</i> ) to Exogenous Cytokinin. <i>Scientific Reports</i> , <b>2016</b> , 6, 27094	4.9	19
110	Effect of UV-C treatment on modulating antioxidative system and proline metabolism of bamboo shoots subjected to chilling stress. <i>Acta Physiologiae Plantarum</i> , <b>2015</b> , 37, 1	2.6	18
109	Recovery of lotus ( <i>Nelumbo nucifera</i> Gaertn.) seedpod flavonoids using polar macroporous resins: The updated understanding on adsorption/desorption mechanisms and the involved intermolecular attractions and bonding. <i>Food Chemistry</i> , <b>2019</b> , 299, 125108	8.5	18
108	Pre-harvest UV-C irradiation triggers VOCs accumulation with alteration of antioxidant enzymes and phytohormones in strawberry leaves. <i>Journal of Plant Physiology</i> , <b>2017</b> , 218, 265-274	3.6	18
107	Exogenous application of phyto-sulfokine [(PSK)] delays senescence in broccoli florets during cold storage by ensuring intracellular ATP availability and avoiding intracellular ROS accumulation. <i>Scientia Horticulturae</i> , <b>2021</b> , 276, 109745	4.1	18
106	Exogenous sucrose treatment accelerates postharvest tomato fruit ripening through the influence on its metabolism and enhancing ethylene biosynthesis and signaling. <i>Acta Physiologiae Plantarum</i> , <b>2016</b> , 38, 1	2.6	17
105	Involvement of three annexin genes in the ripening of strawberry fruit regulated by phytohormone and calcium signal transduction. <i>Plant Cell Reports</i> , <b>2016</b> , 35, 733-43	5.1	17
104	Preharvest UV-C treatment affected postharvest senescence and phytochemicals alternation of strawberry fruit with the possible involvement of abscisic acid regulation. <i>Food Chemistry</i> , <b>2019</b> , 299, 125138	8.5	17
103	Impact of nano-CaCO <sub>3</sub> -LDPE packaging on quality of fresh-cut sugarcane. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 3273-80	4.3	17
102	Effect of hot air treatment on quality and ripening of Chinese bayberry fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 443-448	4.3	17
101	Effect of Light-Emitting Diodes (LEDs) on the Quality of Fruits and Vegetables During Postharvest Period: a Review. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 388-414	5.1	17
100	Effect of nano-SiO <sub>2</sub> -LDPE packaging on biochemical, sensory, and microbiological quality of Pacific white shrimp <i>Penaeus vannamei</i> during chilled storage. <i>Fisheries Science</i> , <b>2015</b> , 81, 983-993	1.9	16
99	Effect of nano-ZnO-packaging on chilling tolerance and pectin metabolism of peaches during cold storage. <i>Scientia Horticulturae</i> , <b>2017</b> , 225, 128-133	4.1	16

98	Impact of elevated O and CO atmospheres on chemical attributes and quality of strawberry ( <i>Fragaria Ananassa</i> Duch.) during storage. <i>Food Chemistry</i> , <b>2020</b> , 307, 125550	8.5	15
97	Role of exogenous melatonin involved in phenolic metabolism of <i>Zizyphus jujuba</i> fruit. <i>Food Chemistry</i> , <b>2021</b> , 341, 128268	8.5	15
96	Effect of high carbon dioxide treatment on reactive oxygen species accumulation and antioxidant capacity in fresh-cut pear fruit during storage. <i>Scientia Horticulturae</i> , <b>2021</b> , 281, 109925	4.1	14
95	Moderation of respiratory cascades and energy metabolism of fresh-cut pear fruit in response to high CO <sub>2</sub> controlled atmosphere. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 172, 111379	6.2	14
94	Preharvest Ultraviolet C Treatment Affected Senescence of Stored Strawberry Fruit with a Potential Role of MicroRNAs in the Activation of the Antioxidant System. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12188-12197	5.7	14
93	Exogenous adenosine triphosphate application retards cap browning in <i>Agaricus bisporus</i> during low temperature storage. <i>Food Chemistry</i> , <b>2019</b> , 293, 285-290	8.5	13
92	Effects of Exogenous Abscisic Acid on Bioactive Components and Antioxidant Capacity of Postharvest Tomato during Ripening. <i>Molecules</i> , <b>2020</b> , 25,	4.8	13
91	Green recovery of phenolic compounds from rice byproduct (rice bran) using glycerol based on viscosity, conductivity and density. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1363-1371	3.8	13
90	UHPLC analysis of major functional components in six types of Chinese teas: Constituent profile and origin consideration. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 52-57	5.4	13
89	Phytosterols extraction from hickory ( <i>Carya cathayensis</i> Sarg.) husk with a green direct citric acid hydrolysis extraction method. <i>Food Chemistry</i> , <b>2020</b> , 315, 126217	8.5	12
88	Extraction optimization by response surface methodology: Purification and characterization of phytosterol from sugarcane ( <i>Saccharum officinarum</i> L.) rind. <i>Journal of Separation Science</i> , <b>2014</b> , 37, 1308-1314	3.4	12
87	Purification and identification of rice bran ( <i>Oryza sativa</i> L.) phenolic compounds with in-vitro antioxidant and antidiabetic activity using macroporous resins. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 715-722	3.8	12
86	Extraction and Characterization of Phenolic Compounds from Bamboo Shoot Shell Under Optimized Ultrasonic-Assisted Conditions: a Potential Source of Nutraceutical Compounds. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1741-1755	5.1	11
85	Effect of water, metallic ions, fatty acid and temperature on oxidative stability of 1-octacosanol from sugarcane rind. <i>Food Chemistry</i> , <b>2015</b> , 182, 171-7	8.5	11
84	Integrated Treatment of CaCl <sub>2</sub> , Citric Acid and Sorbitol Reduces Loss of Quality of Button Mushroom ( <i>Agaricus Bisporus</i> ) during Postharvest Storage. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2008-2016	2.1	11
83	Ultrasonic-assisted modifications of macroporous resin to improve anthocyanin purification from a <i>Pyrus communis</i> var. Starkrimson extract. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 62, 104853	8.9	11
82	A comprehensive review on phenolic compounds from edible mushrooms: Occurrence, biological activity, application and future prospective. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-21	11.5	11
81	Nanoporous hydrogel for direct digital nucleic acid amplification in untreated complex matrices for single bacteria counting. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 184, 113199	11.8	11

80	Black rice ( <i>Oryza sativa</i> L.) processing: Evaluation of physicochemical properties, in vitro starch digestibility, and phenolic functions linked to type 2 diabetes. <i>Food Research International</i> , <b>2021</b> , 141, 109898	7	11
79	Suppression of Cell Wall Degrading Enzymes and their Encoding Genes in Button Mushrooms ( <i>Agaricus bisporus</i> ) by CaCl and Citric Acid. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 54-59	3.9	10
78	Aroma volatiles, sensory and chemical attributes of strawberry ( <i>Fragaria</i> × <i>Ananassa</i> Duch.) achenes and receptacle. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2614-2622	3.8	10
77	Effects of Heat Treatment on Quality and Browning of Fresh-Cut Sugarcane. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 688-696	2.1	10
76	Effects of elevated CO on pigment metabolism of postharvest mandarin fruit for degreening. <i>Food Chemistry</i> , <b>2020</b> , 318, 126462	8.5	10
75	Chitosan-based melatonin bilayer coating for maintaining quality of fresh-cut products. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115973	10.3	10
74	Three Transcription Activators of ABA Signaling Positively Regulate Suberin Monomer Synthesis by Activating Cytochrome P450 in Kiwifruit. <i>Frontiers in Plant Science</i> , <b>2019</b> , 10, 1650	6.2	10
73	Plant volatile organic compound (E)-2-hexenal facilitates <i>Botrytis cinerea</i> infection of fruits by inducing sulfate assimilation. <i>New Phytologist</i> , <b>2021</b> , 231, 432-446	9.8	10
72	Tannic acid directed synthesis of FeO@TA@P(NVP-co-NIPAM) magnetic microspheres for polyphenol extraction. <i>Food Chemistry</i> , <b>2019</b> , 283, 530-538	8.5	9
71	Positive Regulation of the Transcription of AchnKCS by a bZIP Transcription Factor in Response to ABA-Stimulated Suberization of Kiwifruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7390-7398	5.7	9
70	Effect of relative humidity and temperature on absorption kinetics of two types of oxygen scavengers for packaged food. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1390-1395	3.8	9
69	Effect of hot-air treatment on the ripening of Qingnail Plum ( <i>Prunus salicina</i> Lindl.). <i>Journal of Horticultural Science and Biotechnology</i> , <b>2010</b> , 85, 12-16	1.9	9
68	A novel phase change coolant promoted quality attributes and glutamate accumulation in postharvest shiitake mushrooms involved in energy metabolism. <i>Food Chemistry</i> , <b>2021</b> , 351, 129227	8.5	9
67	Fabrication of Zein-Lecithin-EGCG complex nanoparticles: Characterization, controlled release in simulated gastrointestinal digestion. <i>Food Chemistry</i> , <b>2021</b> , 365, 130542	8.5	9
66	UPLC-Triple-TOF/MS characterization of phenolic constituents and the influence of natural deep eutectic solvents on extraction of <i>Carya cathayensis</i> Sarg. peels: Composition, extraction mechanism and in vitro biological activities. <i>Food Chemistry</i> , <b>2022</b> , 370, 131042	8.5	9
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