

Zi-sheng Luo

List of Publications by Year in Descending Order

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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.

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	Epibrassinolide enhanced chilling tolerance of postharvest banana fruit by regulating energy status and pyridine nucleotide homeostasis.. <i>Food Chemistry</i> , 2022 , 382, 132273	8.5	1
186	Transcriptional regulation of KCS gene by bZIP29 and MYB70 transcription factors during ABA-stimulated wound suberization of kiwifruit (<i>Actinidia deliciosa</i>).. <i>BMC Plant Biology</i> , 2022 , 22, 23	5.3	1
185	Exogenous phytoalkaloid (PSK) alleviates chilling injury of banana by modulating metabolisms of nitric oxide, polyamine, proline, and L-aminobutyric acid.. <i>Food Chemistry</i> , 2022 , 380, 132179	8.5	1
184	Integrated natural deep eutectic solvent and pulse-ultrasonication for efficient extraction of crocins from gardenia fruits (<i>Gardenia jasminoides</i> Ellis) and its bioactivities.. <i>Food Chemistry</i> , 2022 , 380, 132216	8.5	2
183	Shape-controlled fabrication of zein and peach gum polysaccharide based complex nanoparticles by anti-solvent precipitation for curcumin-loaded Pickering emulsion stabilization. <i>Sustainable Chemistry and Pharmacy</i> , 2022 , 25, 100565	3.9	1
182	Spatial distribution and time-course of polyphenol accumulation in grape berry (<i>Vitis labruscana</i> cv. 'Kyoho') <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104353	4.1	2
181	The action of RED light: Specific elevation of pelargonidin-based anthocyanin through ABA-related pathway in strawberry. <i>Postharvest Biology and Technology</i> , 2022 , 186, 111835	6.2	0
180	Potential epigenetic regulation of RNA 5' terminal NAD decapping associated with cellular energy status of postharvest <i>Fragaria</i> and <i>Ananassa</i> in response to <i>Botrytis cinerea</i> invasion. <i>Postharvest Biology and Technology</i> , 2022 , 186, 111840	6.2	2
179	Melatonin confers enhanced polyamine metabolism and cell tolerance in <i>Vitis vinifera</i> against oxidative damage: Quantitative proteomic evidence. <i>Postharvest Biology and Technology</i> , 2022 , 184, 111756	6.2	1
178	Effect of advanced/hybrid oxidation process involving ultrasonication and ultraviolet radiation (sonophotolysis) on anthocyanin stability: Degradation kinetics and mechanism. <i>Food Chemistry</i> , 2022 , 370, 131083	8.5	0
177	Generation and characterization of nanobubbles in ionic liquid for a green extraction of polyphenols from <i>Carya cathayensis</i> Sarg. <i>Food Chemistry</i> , 2022 , 369, 130932	8.5	3
176	Harnessing cGMP signaling pathways for improving fruits and vegetables marketability. <i>Scientia Horticulturae</i> , 2022 , 291, 110587	4.1	3
175	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> , 2022 , 370, 131042	8.5	9
174	Exogenous ABA promotes aroma biosynthesis of postharvest kiwifruit after low-temperature storage.. <i>Planta</i> , 2022 , 255, 82	4.7	
173	AchMYC2 promotes JA-mediated suberin polyphenolic accumulation via the activation of phenylpropanoid metabolism-related genes in the wound healing of kiwifruit (<i>Actinidia chinensis</i>). <i>Postharvest Biology and Technology</i> , 2022 , 188, 111896	6.2	0
172	Occurrence, detection, and dissipation of pesticide residue in plant-derived foodstuff: A state-of-the-art review.. <i>Food Chemistry</i> , 2022 , 384, 132494	8.5	5
171	Updated insights into anthocyanin stability behavior from bases to cases: Why and why not anthocyanins lose during food processing.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-33	11.5	0

170	The spatial distribution and migration of three typical fungicides in postharvest satsuma mandarin (Marc.) fruit.. <i>Food Science and Technology International</i> , 2022 , 10820132221096995	2.6	0
169	Acidified glycerol as a one-step efficient green extraction and preservation strategy for anthocyanin from blueberry pomace: New insights into extraction and stability protection mechanism with molecular dynamic simulation. <i>Food Chemistry</i> , 2022 , 133226	8.5	0
168	FaLEC2 repressing FaLOX2 promoter involved in the metabolism of LOX-derived volatiles during strawberry ripening. <i>Scientia Horticulturae</i> , 2022 , 303, 111188	4.1	0
167	Rethinking of botanical volatile organic compounds applied in food preservation: Challenges in acquisition, application, microbial inhibition and stimulation. <i>Trends in Food Science and Technology</i> , 2022 , 125, 166-184	15.3	2
166	Ultrasonic-assisted green extraction of peach gum polysaccharide for blue-emitting carbon dots synthesis. <i>Sustainable Chemistry and Pharmacy</i> , 2021 , 24, 100555	3.9	0
165	Functional hydrogel for fast, precise and inhibition-free point-of-care bacteria analysis in crude food samples. <i>Biomaterials</i> , 2021 , 280, 121278	15.6	1
164	Amphiphilic and Biocompatible DNA Origami-Based Emulsion Formation and Nanopore Release for Anti-Melanogenesis Therapy (Small 45/2021). <i>Small</i> , 2021 , 17, 2170239	11	
163	Amphiphilic and Biocompatible DNA Origami-Based Emulsion Formation and Nanopore Release for Anti-Melanogenesis Therapy. <i>Small</i> , 2021 , 17, e2104831	11	1
162	Application of Nanomaterials in Isothermal Nucleic Acid Amplification. <i>Small</i> , 2021 , e2102711	11	3
161	Interference-free Detection of Caffeine in Complex Matrices Using a Nanochannel Electrode Modified with Binary Hydrophilic-Hydrophobic PDMS. <i>ACS Sensors</i> , 2021 , 6, 1604-1612	9.2	2
160	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> , 2021 , 1-21	11.5	11
159	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2476-2507	16.4	6
158	Insight into rice (<i>Oryza sativa</i> L.) cooking: Phenolic composition, inhibition of α -amylase and α -glucosidase, and starch physicochemical and functional properties. <i>Food Bioscience</i> , 2021 , 40, 100917	4.9	7
157	Plant volatile organic compound (E)-2-hexenal facilitates <i>Botrytis cinerea</i> infection of fruits by inducing sulfate assimilation. <i>New Phytologist</i> , 2021 , 231, 432-446	9.8	10
156	Elevated CO ₂ alleviates browning development by modulating metabolisms of membrane lipids, proline, and GABA in fresh-cut Asian pear fruit. <i>Scientia Horticulturae</i> , 2021 , 281, 109932	4.1	6
155	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> , 2021 , 281, 109925	4.1	14
154	Exogenous phytosulfokine application delays senescence and promotes antioxidant nutrient accumulation in strawberry fruit during cold storage by triggering endogenous phytosulfokine signaling. <i>Postharvest Biology and Technology</i> , 2021 , 175, 111473	6.2	4
153	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> , 2021 , 144, 111220	5.4	22

152	Effects of inside-out heat-shock via microwave on the fruit softening and quality of persimmon during postharvest storage. <i>Food Chemistry</i> , 2021 , 349, 129161	8.5	5
151	Nanoporous hydrogel for direct digital nucleic acid amplification in untreated complex matrices for single bacteria counting. <i>Biosensors and Bioelectronics</i> , 2021 , 184, 113199	11.8	11
150	Moderation of respiratory cascades and energy metabolism of fresh-cut pear fruit in response to high CO ₂ controlled atmosphere. <i>Postharvest Biology and Technology</i> , 2021 , 172, 111379	6.2	14
149	Effect of Light-Emitting Diodes (LEDs) on the Quality of Fruits and Vegetables During Postharvest Period: a Review. <i>Food and Bioprocess Technology</i> , 2021 , 14, 388-414	5.1	17
148	Exogenous 24-epibrassinolide activates detoxification enzymes to promote degradation of boscalid in cherry tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2210-2217	4.3	4
147	Novel bind-then-release model based on fluorescence spectroscopy analysis with molecular docking simulation: New insights to zero-order release of arbutin and coumaric acid. <i>Food Hydrocolloids</i> , 2021 , 112, 106356	10.6	4
146	Involvement of energy metabolism and amino acid metabolism in quality attributes of postharvest <i>Pleurotus eryngii</i> treated with a novel phase change material. <i>Postharvest Biology and Technology</i> , 2021 , 173, 111427	6.2	7
145	Exogenous application of phytoestrogen (PE) delays senescence in broccoli florets during cold storage by ensuring intracellular ATP availability and avoiding intracellular ROS accumulation. <i>Scientia Horticulturae</i> , 2021 , 276, 109745	4.1	18
144	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> , 2021 , 141, 109898	7	11
143	Role of exogenous melatonin involved in phenolic metabolism of <i>Zizyphus jujuba</i> fruit. <i>Food Chemistry</i> , 2021 , 341, 128268	8.5	15
142	Variation in cell membrane integrity and enzyme activity of the button mushroom (<i>L. edulis</i>) during storage and transportation. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1655-1662	3.3	4
141	Solvent-free, ultrafast and ultrathin PDMS coating triggered by plasma for molecule separation and release. <i>Green Chemistry</i> , 2021 , 23, 4181-4190	10	4
140	Green Extraction of Phenolic Compounds from Lotus Seedpod (<i>Nelumbo lutea</i>) Assisted by Ultrasound Coupled with Glycerol. <i>Foods</i> , 2021 , 10,	4.9	6
139	A novel phase change coolant promoted quality attributes and glutamate accumulation in postharvest shiitake mushrooms involved in energy metabolism. <i>Food Chemistry</i> , 2021 , 351, 129227	8.5	9
138	FaMYB11 promotes the accumulation of volatile esters by regulating FaLOX5 during strawberry (<i>Fragaria × ananassa</i>) ripening. <i>Postharvest Biology and Technology</i> , 2021 , 178, 111560	6.2	5
137	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> , 2021 , 355, 129577	8.5	25
136	Sphingolipids in foodstuff: Compositions, distribution, digestion, metabolism and health effects - A comprehensive review. <i>Food Research International</i> , 2021 , 147, 110566	7	0
135	Direct detection of Pb and Cd in juice and beverage samples using PDMS modified nanochannels electrochemical sensors. <i>Food Chemistry</i> , 2021 , 356, 129632	8.5	8

134	Green and Efficient Extraction Approach for Polyphenol Recovery from Lotus Seedpods (Receptaculum Nelumbinis): Gas-Assisted Combined with Glycerol. <i>ACS Omega</i> , 2021 , 6, 26722-26731	3.9	0
133	A novel W/O/W double emulsion co-delivering brassinolide and cinnamon essential oil delayed the senescence of broccoli via regulating chlorophyll degradation and energy metabolism. <i>Food Chemistry</i> , 2021 , 356, 129704	8.5	6
132	Fabrication of Zein-Lecithin-EGCG complex nanoparticles: Characterization, controlled release in simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2021 , 365, 130542	8.5	9
131	Exogenous ATP attenuated fermentative metabolism in postharvest strawberry fruit under elevated CO ₂ atmosphere by maintaining energy status. <i>Postharvest Biology and Technology</i> , 2021 , 182, 111701	6.2	4
130	Functions of Melatonin During Postharvest of Horticultural Crops.. <i>Plant and Cell Physiology</i> , 2021 ,	4.9	5
129	Ultrasonic nebulization-assisted layer-by-layer assembly based on carboxymethyl chitosan: An emerging alternative for promoting phenylpropanoid metabolism. <i>Ultrasonics Sonochemistry</i> , 2020 , 68, 105184	8.9	5
128	Role of exogenous melatonin in table grapes: First evidence on contribution to the phenolics-oriented response. <i>Food Chemistry</i> , 2020 , 329, 127155	8.5	25
127	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> , 2020 , 19, 1243-1267	16.4	31
126	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> , 2020 , 320, 126616	8.5	33
125	Effects of Exogenous Abscisic Acid on Bioactive Components and Antioxidant Capacity of Postharvest Tomato during Ripening. <i>Molecules</i> , 2020 , 25,	4.8	13
124	Exogenous application of phyto-sulfokine [(PSK)] delays yellowing and preserves nutritional quality of broccoli florets during cold storage. <i>Food Chemistry</i> , 2020 , 333, 127481	8.5	22
123	Nanomaterial-based biosensors for sensing key foodborne pathogens: Advances from recent decades. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1465-1487	16.4	30
122	Effects of elevated CO on pigment metabolism of postharvest mandarin fruit for degreening. <i>Food Chemistry</i> , 2020 , 318, 126462	8.5	10
121	Chitosan-based melatonin bilayer coating for maintaining quality of fresh-cut products. <i>Carbohydrate Polymers</i> , 2020 , 235, 115973	10.3	10
120	FaMYB9 is involved in the regulation of C6 volatile biosynthesis in strawberry. <i>Plant Science</i> , 2020 , 293, 110422	5.3	7
119	Phytosterols extraction from hickory (<i>Carya cathayensis</i> Sarg.) husk with a green direct citric acid hydrolysis extraction method. <i>Food Chemistry</i> , 2020 , 315, 126217	8.5	12
118	Recent advances in polysaccharides stabilized emulsions for encapsulation and delivery of bioactive food ingredients: A review. <i>Carbohydrate Polymers</i> , 2020 , 242, 116388	10.3	46
117	Enhancing stability and bioaccessibility of chlorogenic acid using complexation with amylopectin: A comprehensive evaluation of complex formation, properties, and characteristics. <i>Food Chemistry</i> , 2020 , 311, 125879	8.5	7

116	Ultrasonic-assisted modifications of macroporous resin to improve anthocyanin purification from a <i>Pyrus communis</i> var. Starkrimson extract. <i>Ultrasonics Sonochemistry</i> , 2020 , 62, 104853	8.9	11
115	Exogenous L-aminobutyric acid application attenuates <i>Aspergillus</i> decay, minimizes aflatoxin B accumulation, and maintains nutritional quality in fresh-in-hull pistachio kernels. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2130-2135	4.3	3
114	Fabrication and characterization of water-soluble phytosterol ester nanodispersion by emulsification-evaporation combined ultrasonic method. <i>Journal of Food Engineering</i> , 2020 , 276, 109895 ⁶	6	8
113	Anthocyanins, multi-functional natural products of industrial relevance: Recent biotechnological advances. <i>Biotechnology Advances</i> , 2020 , 43, 107600	17.8	25
112	High Carbon Dioxide Treatment Modulates Sugar Metabolism and Maintains the Quality of Fresh-Cut Pear Fruit. <i>Molecules</i> , 2020 , 25,	4.8	2
111	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> , 2020 , 307, 125550	8.5	15
110	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> , 2020 , 306, 125628	8.5	50
109	Delaying the biosynthesis of aromatic secondary metabolites in postharvest strawberry fruit exposed to elevated CO atmosphere. <i>Food Chemistry</i> , 2020 , 306, 125611	8.5	20
108	Melatonin treatment maintains nutraceutical properties of pomegranate fruits during cold storage. <i>Food Chemistry</i> , 2020 , 303, 125385	8.5	71
107	Sono-physical and sono-chemical effects of ultrasound: Primary applications in extraction and freezing operations and influence on food components. <i>Ultrasonics Sonochemistry</i> , 2020 , 60, 104726	8.9	100
106	Recent advances in scaling-up of non-conventional extraction techniques: Learning from successes and failures. <i>TrAC - Trends in Analytical Chemistry</i> , 2020 , 127, 115895	14.6	56
105	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> , 2019 , 12, 1741-1755	5.1	11
104	Elevated CO delayed the chlorophyll degradation and anthocyanin accumulation in postharvest strawberry fruit. <i>Food Chemistry</i> , 2019 , 285, 163-170	8.5	100
103	Integrated analysis of high-throughput sequencing data shows abscisic acid-responsive genes and miRNAs in strawberry receptacle fruit ripening. <i>Horticulture Research</i> , 2019 , 6, 26	7.7	29
102	Tannic acid directed synthesis of FeO@TA@P(NVP-co-NIPAM) magnetic microspheres for polyphenol extraction. <i>Food Chemistry</i> , 2019 , 283, 530-538	8.5	9
101	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> , 2019 , 67, 7390-7398 ⁷	5.7	9
100	Optimization model for ultrasonic-assisted and scale-up extraction of anthocyanins from <i>Pyrus communis</i> 'Starkrimson' fruit peel. <i>Food Chemistry</i> , 2019 , 297, 124993	8.5	39
99	Systematically quantitative proteomics and metabolite profiles offer insight into fruit ripening behavior in \square . <i>RSC Advances</i> , 2019 , 9, 14093-14108	3.7	6

98	Melatonin treatment promotes endogenous melatonin accumulation and triggers GABA shunt pathway activity in tomato fruits during cold storage. <i>Scientia Horticulturae</i> , 2019 , 254, 222-227	4.1	37
97	Exogenous adenosine triphosphate application retards cap browning in <i>Agaricus bisporus</i> during low temperature storage. <i>Food Chemistry</i> , 2019 , 293, 285-290	8.5	13
96	Effect of exogenous sucrose on anthocyanin synthesis in postharvest strawberry fruit. <i>Food Chemistry</i> , 2019 , 289, 112-120	8.5	42
95	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> , 2019 , 153, 107-117	6.2	21
94	Trends of polyphenolics and anthocyanins accumulation along ripening stages of wild edible fruits of Indian Himalayan region. <i>Scientific Reports</i> , 2019 , 9, 5894	4.9	40
93	Valorization of lotus byproduct (Receptaculum Nelumbinis) under green extraction condition. <i>Food and Bioprocess Technology</i> , 2019 , 115, 110-117	4.9	20
92	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> , 2019 , 153, 79-86	6.2	25
91	Impact of Exogenous Melatonin Application on Chilling Injury in Tomato Fruits During Cold Storage. <i>Food and Bioprocess Technology</i> , 2019 , 12, 741-750	5.1	38
90	Three Transcription Activators of ABA Signaling Positively Regulate Suberin Monomer Synthesis by Activating Cytochrome P450 in Kiwifruit. <i>Frontiers in Plant Science</i> , 2019 , 10, 1650	6.2	10
89	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> , 2019 , 92, 94-110	15.3	52
88	Protein-polysaccharide complex coated W/O/W emulsion as secondary microcapsule for hydrophilic arbutin and hydrophobic coumaric acid. <i>Food Chemistry</i> , 2019 , 300, 125171	8.5	23
87	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> , 2019 , 299, 125138	8.5	17
86	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> , 2019 , 299, 125108	8.5	18
85	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> , 2019 , 67, 9265-9276	5.7	28
84	Novel multi-phase nano-emulsion preparation for co-loading hydrophilic arbutin and hydrophobic coumaric acid using hydrocolloids. <i>Food Hydrocolloids</i> , 2019 , 93, 92-101	10.6	21
83	Cloning and characterization of an oxiranedicarboxylate hydrolase from <i>Labrys</i> sp. WH-1. <i>Journal of Zhejiang University: Science B</i> , 2019 , 20, 995-1002	4.5	1
82	Effect of Nano-SiO _x /Chitosan Complex Coating on the Physicochemical Characteristics and Preservation Performance of Green Tomato. <i>Molecules</i> , 2019 , 24,	4.8	24
81	The effect of the layer-by-layer (LBL) edible coating on strawberry quality and metabolites during storage. <i>Postharvest Biology and Technology</i> , 2019 , 147, 29-38	6.2	95

80	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> , 2019 , 274, 933-941	8.5	23
79	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> , 2019 , 54, 1363-1371	3.8	13
78	Ultrasonic impact on viscosity and extraction efficiency of polyethylene glycol: A greener approach for anthocyanins recovery from purple sweet potato. <i>Food Chemistry</i> , 2019 , 283, 59-67	8.5	33
77	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> , 2019 , 103, 147-154	5.4	20
76	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> , 2019 , 54, 715-722	3.8	12
75	UHPLC analysis of major functional components in six types of Chinese teas: Constituent profile and origin consideration. <i>LWT - Food Science and Technology</i> , 2019 , 102, 52-57	5.4	13
74	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> , 2019 , 42, 815-831	8.4	87
73	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> , 2019 , 275, 549-556	8.5	111
72	Interaction of abscisic acid and auxin on gene expression involved in banana ripening. <i>Acta Physiologiae Plantarum</i> , 2018 , 40, 1	2.6	6
71	Effect of superatmospheric oxygen exposure on strawberry (<i>Fragaria</i> <i>lananassa</i> Fuch.) volatiles, sensory and chemical attributes. <i>Postharvest Biology and Technology</i> , 2018 , 142, 60-71	6.2	30
70	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> , 2018 , 76, 67-81	15.3	118
69	The aroma volatile repertoire in strawberry fruit: a review. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4395-4402	4.3	53
68	Lotus Flavonoids and Phenolic Acids: Health Promotion and Safe Consumption Dosages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 458-471	16.4	37
67	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> , 2018 , 66, 3417-3425	5.7	40
66	SLAREB1 transcriptional activation of NOR is involved in abscisic acid-modulated ethylene biosynthesis during tomato fruit ripening. <i>Plant Science</i> , 2018 , 276, 239-249	5.3	26
65	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> , 2018 , 130, 205-214	5.4	31
64	Effect of Micro-Perforated Film Packing on Fatty Acid-Derived Volatile Metabolism of Red Globe Table Grapes. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1807-1817	5.1	7
63	Intake of stigmasterol and β -sitosterol 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> , 2018 , 1863, 1274-1284	5	58

62	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> , 2018 , 66, 12188-12197	5.7	14
61	Effects of elevated CO on energy metabolism and β -aminobutyric acid shunt pathway in postharvest strawberry fruit. <i>Food Chemistry</i> , 2018 , 265, 281-289	8.5	52
60	Effects of nano-TiO ₂ -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> , 2017 , 97, 1116-1123	4.3	54
59	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> , 2017 , 52, 897-905	3.8	19
58	Effects of hydrogen sulfide on yellowing and energy metabolism in broccoli. <i>Postharvest Biology and Technology</i> , 2017 , 129, 136-142	6.2	65
57	Potential link between fruit yield, quality parameters and phytohormonal changes in preharvest UV-C treated strawberry. <i>Plant Physiology and Biochemistry</i> , 2017 , 116, 80-90	5.4	33
56	Suppression of Cell Wall Degrading Enzymes and their Encoding Genes in Button Mushrooms (<i>Agaricus bisporus</i>) by CaCl ₂ and Citric Acid. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 54-59	3.9	10
55	Aroma volatiles, sensory and chemical attributes of strawberry (<i>Fragaria ananassa</i> Duch.) achenes and receptacle. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2614-2622	3.8	10
54	β -sitosterol and stigmasterol ameliorate dextran sulfate sodium-induced colitis in mice fed a high fat Western-style diet. <i>Food and Function</i> , 2017 , 8, 4179-4186	6.1	40
53	Migration of Ti and Zn from Nanoparticle Modified LDPE Films into Food Simulants. <i>Food Science and Technology Research</i> , 2017 , 23, 827-834	0.8	6
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40	Effect of brassinolide on energy status and proline metabolism in postharvest bamboo shoot during chilling stress. <i>Postharvest Biology and Technology</i> , 2016 , 111, 240-246	6.2	87
39	Contribution of polyamines metabolism and GABA shunt to chilling tolerance induced by nitric oxide in cold-stored banana fruit. <i>Food Chemistry</i> , 2016 , 197, 333-9	8.5	87
38	Comprehensive Analysis of ABA Effects on Ethylene Biosynthesis and Signaling during Tomato Fruit Ripening. <i>PLoS ONE</i> , 2016 , 11, e0154072	3.7	68
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36	Preparation and purification of angiotensin-converting enzyme inhibitory peptides from hydrolysate of shrimp (<i>Litopenaeus vannamei</i>) shell waste. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1610-1617	3.8	5
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28	Effect of nano-SiO ₂ -LDPE packaging on biochemical, sensory, and microbiological quality of Pacific white shrimp <i>Penaeus vannamei</i> during chilled storage. <i>Fisheries Science</i> , 2015 , 81, 983-993	1.9	16
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25	Fumigation with essential oils improves sensory quality and enhanced antioxidant ability of shiitake mushroom (<i>Lentinus edodes</i>). <i>Food Chemistry</i> , 2015 , 172, 692-8	8.5	71
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22	Effect of nitric oxide on energy metabolism in postharvest banana fruit in response to chilling stress. <i>Postharvest Biology and Technology</i> , 2015 , 108, 21-27	6.2	91
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18	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> , 2014 , 90, 56-62	6.2	100
17	Phytochemical contents and antioxidant capacities of different parts of two sugarcane (<i>Saccharum officinarum</i> L.) cultivars. <i>Food Chemistry</i> , 2014 , 151, 452-8	8.5	81
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13	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> , 2013 , 48, 1390-1395	3.8	9
12	Effect of heat treatment on lignification of postharvest bamboo shoots (<i>Phyllostachys praecox</i> f. prevernalis.). <i>Food Chemistry</i> , 2012 , 135, 2182-7	8.5	47
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