

Zi-sheng Luo

List of Publications by Year in descending order

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Version: 2024-02-01

192
papers

8,313
citations

36203

51
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69108

77
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194
all docs

194
docs citations

194
times ranked

5915
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Preservation of Shiitake Mushroom (<i>Lentinus Edodes</i>): Techniques, Research Advances and Influence on Quality Traits. <i>Food Reviews International</i> , 2023, 39, 2742-2775.	4.3	6
2	Functions of Melatonin during Postharvest of Horticultural Crops. <i>Plant and Cell Physiology</i> , 2023, 63, 1764-1786.	1.5	51
3	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> , 2023, 63, 8639-8671.	5.4	6
4	The spatial distribution and migration of three typical fungicides in postharvest satsuma mandarin (<i>Citrus unshiu</i> Marc.) fruit. <i>Food Science and Technology International</i> , 2023, 29, 510-517.	1.1	3
5	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> , 2022, 62, 6204-6224.	5.4	48
6	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.	4.2	5
7	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.	4.2	12
8	Harnessing cGMP signaling pathways for improving fruits and vegetables marketability. <i>Scientia Horticulturae</i> , 2022, 291, 110587.	1.7	4
9	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.	4.2	44
10	Application of Nanomaterials in Isothermal Nucleic Acid Amplification. <i>Small</i> , 2022, 18, e2102711.	5.2	25
11	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.	2.9	16
12	Functional hydrogel for fast, precise and inhibition-free point-of-care bacteria analysis in crude food samples. <i>Biomaterials</i> , 2022, 280, 121278.	5.7	20
13	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.	1.6	15
14	Spatial distribution and time-course of polyphenol accumulation in grape berry (<i>Vitis labruscana</i> cv.)	1.9	6
15	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.	2.9	9
16	Potential epigenetic regulation of RNA 5' terminal NAD decapping associated with cellular energy status of postharvest <i>Fragaria</i> — ananassa in response to <i>Botrytis cinerea</i> invasion. <i>Postharvest Biology and Technology</i> , 2022, 186, 111840.	2.9	16
17	Epibrassinolide enhanced chilling tolerance of postharvest banana fruit by regulating energy status and pyridine nucleotide homeostasis. <i>Food Chemistry</i> , 2022, 382, 132273.	4.2	20
18	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.	1.6	6

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19	Exogenous phytoalkaloids (PSKs) alleviate chilling injury of banana by modulating metabolisms of nitric oxide, polyamine, proline, and β -aminobutyric acid. <i>Food Chemistry</i> , 2022, 380, 132179.	4.2	18
20	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.	4.2	60
21	Conventional and Emerging Techniques for Detection of Foodborne Pathogens in Horticulture Crops: a Leap to Food Safety. <i>Food and Bioprocess Technology</i> , 2022, 15, 1248-1267.	2.6	12
22	Bioactive peptides of plant origin: distribution, functionality, and evidence of benefits in food and health. <i>Food and Function</i> , 2022, 13, 3133-3158.	2.1	13
23	Exogenous ABA promotes aroma biosynthesis of postharvest kiwifruit after low-temperature storage. <i>Planta</i> , 2022, 255, 82.	1.6	5
24	Optimization and Mechanism of Phytochemicals Extraction from <i>Camellia Oleifera</i> Shells Using Novel Biosurfactant Nanobubbles Solution Coupled with Ultrasonication. <i>Food and Bioprocess Technology</i> , 2022, 15, 1101-1114.	2.6	13
25	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.	2.9	12
26	Occurrence, detection, and dissipation of pesticide residue in plant-derived foodstuff: A state-of-the-art review. <i>Food Chemistry</i> , 2022, 384, 132494.	4.2	39
27	Elevated CO ₂ Enhanced the Antioxidant Activity and Downregulated Cell Wall Metabolism of Wolfberry (<i>Lycium barbarum</i> L.). <i>Antioxidants</i> , 2022, 11, 16.	2.2	10
28	Influence of the Red LEDs Light Irradiation on the Quality and Chemical Attributes of Postharvest Table Grape (<i>Vitis vinifera</i> L.) During Storage. <i>Food and Bioprocess Technology</i> , 2022, 15, 1436-1447.	2.6	7
29	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, 390, 133226.	4.2	6
30	FaLEC2 repressing FaLOX2 promoter involved in the metabolism of LOX-derived volatiles during strawberry ripening. <i>Scientia Horticulturae</i> , 2022, 303, 111188.	1.7	4
31	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.	7.8	25
32	When smartphone enters food safety: A review in on-site analysis for foodborne pathogens using smartphone-assisted biosensors. <i>Food Chemistry</i> , 2022, 394, 133534.	4.2	35
33	Fumigation of SO ₂ in combination with elevated CO ₂ regulate sugar and energy metabolism in postharvest strawberry fruit. <i>Postharvest Biology and Technology</i> , 2022, 192, 112021.	2.9	13
34	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.	2.9	33
35	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.	2.6	44
36	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.	1.7	7

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37	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.	5.6	15
38	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.	2.9	25
39	Exogenous application of phyto-sulfokine $\hat{\pm}$ (PSK $\hat{\pm}$) 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.	1.7	30
40	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.	2.9	31
41	Role of exogenous melatonin involved in phenolic metabolism of <i>Zizyphus jujuba</i> fruit. <i>Food Chemistry</i> , 2021, 341, 128268.	4.2	42
42	Variation in cell membrane integrity and enzyme activity of the button mushroom (<i>Agaricus bisporus</i>) during storage and transportation. <i>Journal of Food Science and Technology</i> , 2021, 58, 1655-1662.	1.4	5
43	Solvent-free, ultrafast and ultrathin PDMS coating triggered by plasma for molecule separation and release. <i>Green Chemistry</i> , 2021, 23, 4181-4190.	4.6	6
44	Green Extraction of Phenolic Compounds from Lotus Seedpod (<i>Receptaculum Nelumbinis</i>) Assisted by Ultrasound Coupled with Glycerol. <i>Foods</i> , 2021, 10, 239.	1.9	11
45	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.	4.0	13
46	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.	5.9	27
47	Insight into rice (<i>Oryza sativa</i> L.) cooking: Phenolic composition, inhibition of $\hat{\pm}$ -amylase and $\hat{\pm}$ -glucosidase, and starch physicochemical and functional properties. <i>Food Bioscience</i> , 2021, 40, 100917.	2.0	15
48	Plant volatile organic compound (<i>E</i> -hexenal) facilitates <i>Botrytis cinerea</i> infection of fruits by inducing sulfate assimilation. <i>New Phytologist</i> , 2021, 231, 432-446.	3.5	32
49	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.	1.7	28
50	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.	1.7	37
51	Exogenous phyto-sulfokine $\hat{\pm}$ application delays senescence and promotes antioxidant nutrient accumulation in strawberry fruit during cold storage by triggering endogenous phyto-sulfokine $\hat{\pm}$ signaling. <i>Postharvest Biology and Technology</i> , 2021, 175, 111473.	2.9	8
52	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.	2.5	65
53	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.	4.2	22
54	Nanoporous hydrogel for direct digital nucleic acid amplification in untreated complex matrices for single bacteria counting. <i>Biosensors and Bioelectronics</i> , 2021, 184, 113199.	5.3	27

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55	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.	4.2	32
56	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.	2.9	13
57	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.	4.2	96
58	Sphingolipids in foodstuff: Compositions, distribution, digestion, metabolism and health effects – A comprehensive review. <i>Food Research International</i> , 2021, 147, 110566.	2.9	13
59	Direct detection of Pb ²⁺ and Cd ²⁺ in juice and beverage samples using PDMS modified nanochannels electrochemical sensors. <i>Food Chemistry</i> , 2021, 356, 129632.	4.2	32
60	Green and Efficient Extraction Approach for Polyphenol Recovery from Lotus Seedpods (<i>Receptaculum Nelumbinis</i>): Gas-Assisted Combined with Glycerol. <i>ACS Omega</i> , 2021, 6, 26722-26731.	1.6	9
61	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.	4.2	28
62	Fabrication of Zein-Lecithin-EGCG complex nanoparticles: Characterization, controlled release in simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 365, 130542.	4.2	55
63	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.	2.9	13
64	Amphiphilic and Biocompatible DNA Origami-Based Emulsion Formation and Nanopore Release for Anti-Melanogenesis Therapy. <i>Small</i> , 2021, 17, e2104831.	5.2	8
65	Ultrasonic-assisted green extraction of peach gum polysaccharide for blue-emitting carbon dots synthesis. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 24, 100555.	1.6	11
66	Amphiphilic and Biocompatible DNA Origami-Based Emulsion Formation and Nanopore Release for Anti-Melanogenesis Therapy (<i>Small</i> 45/2021). <i>Small</i> , 2021, 17, 2170239.	5.2	0
67	Impact of elevated O ₂ and CO ₂ atmospheres on chemical attributes and quality of strawberry (<i>Fragaria × ananassa</i> Duch.) during storage. <i>Food Chemistry</i> , 2020, 307, 125550.	4.2	32
68	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.	4.2	93
69	Delaying the biosynthesis of aromatic secondary metabolites in postharvest strawberry fruit exposed to elevated CO ₂ atmosphere. <i>Food Chemistry</i> , 2020, 306, 125611.	4.2	35
70	Melatonin treatment maintains nutraceutical properties of pomegranate fruits during cold storage. <i>Food Chemistry</i> , 2020, 303, 125385.	4.2	135
71	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.	3.8	177
72	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.	4.2	18

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73	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.	3.8	30
74	Exogenous Î²-aminobutyric acid application attenuates <i>Aspergillus</i> decay, minimizes aflatoxin B ₁ accumulation, and maintains nutritional quality in fresh-hull pistachio kernels. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2130-2135.	1.7	5
75	Fabrication and characterization of water-soluble phytosterol ester nanodispersion by emulsification-evaporation combined ultrasonic method. <i>Journal of Food Engineering</i> , 2020, 276, 109895.	2.7	20
76	Anthocyanins, multi-functional natural products of industrial relevance: Recent biotechnological advances. <i>Biotechnology Advances</i> , 2020, 43, 107600.	6.0	62
77	High Carbon Dioxide Treatment Modulates Sugar Metabolism and Maintains the Quality of Fresh-Cut Pear Fruit. <i>Molecules</i> , 2020, 25, 4261.	1.7	8
78	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.	3.8	6
79	Role of exogenous melatonin in table grapes: First evidence on contribution to the phenolics-oriented response. <i>Food Chemistry</i> , 2020, 329, 127155.	4.2	47
80	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.	5.9	72
81	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.	4.2	74
82	Effects of Exogenous Abscisic Acid on Bioactive Components and Antioxidant Capacity of Postharvest Tomato during Ripening. <i>Molecules</i> , 2020, 25, 1346.	1.7	30
83	Exogenous application of phytosulfokine Î± (PSKÎ±) delays yellowing and preserves nutritional quality of broccoli florets during cold storage. <i>Food Chemistry</i> , 2020, 333, 127481.	4.2	28
84	Nanomaterials-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.	5.9	63
85	Effects of elevated CO ₂ on pigment metabolism of postharvest mandarin fruit for degreening. <i>Food Chemistry</i> , 2020, 318, 126462.	4.2	27
86	Chitosan-based melatonin bilayer coating for maintaining quality of fresh-cut products. <i>Carbohydrate Polymers</i> , 2020, 235, 115973.	5.1	26
87	FaMYB9 is involved in the regulation of C6 volatile biosynthesis in strawberry. <i>Plant Science</i> , 2020, 293, 110422.	1.7	20
88	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.	4.2	21
89	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.	5.8	104
90	Recent advances in polysaccharides stabilized emulsions for encapsulation and delivery of bioactive food ingredients: A review. <i>Carbohydrate Polymers</i> , 2020, 242, 116388.	5.1	105

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91	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.	7.8	98
92	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.	4.2	65
93	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.	4.2	24
94	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.	4.2	36
95	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.	2.4	63
96	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.	2.6	29
97	Elevated CO ₂ delayed the chlorophyll degradation and anthocyanin accumulation in postharvest strawberry fruit. <i>Food Chemistry</i> , 2019, 285, 163-170.	4.2	178
98	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.	2.9	51
99	Tannic acid directed synthesis of Fe ₃ O ₄ @TA@P(NVP-co-NIPAM) magnetic microspheres for polyphenol extraction. <i>Food Chemistry</i> , 2019, 283, 530-538.	4.2	14
100	Positive Regulation of the Transcription of <i>AchnKCS</i> 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.	2.4	18
101	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.	4.2	75
102	Systematically quantitative proteomics and metabolite profiles offer insight into fruit ripening behavior in <i>Fragaria</i> – <i>Ananassa</i> . <i>RSC Advances</i> , 2019, 9, 14093-14108.	1.7	9
103	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.	1.7	87
104	Exogenous adenosine triphosphate application retards cap browning in <i>Agaricus bisporus</i> during low temperature storage. <i>Food Chemistry</i> , 2019, 293, 285-290.	4.2	23
105	Effect of exogenous sucrose on anthocyanin synthesis in postharvest strawberry fruit. <i>Food Chemistry</i> , 2019, 289, 112-120.	4.2	80
106	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.	2.9	32
107	Trends of polyphenolics and anthocyanins accumulation along ripening stages of wild edible fruits of Indian Himalayan region. <i>Scientific Reports</i> , 2019, 9, 5894.	1.6	67
108	Valorization of lotus byproduct (<i>Receptaculum Nelumbinis</i>) under green extraction condition. <i>Food and Bioproducts Processing</i> , 2019, 115, 110-117.	1.8	29

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109	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.	2.9	47
110	Impact of Exogenous Melatonin Application on Chilling Injury in Tomato Fruits During Cold Storage. <i>Food and Bioprocess Technology</i> , 2019, 12, 741-750.	2.6	74
111	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.	5.6	41
112	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.	1.3	3
113	Effect of Nano-SiO _x /Chitosan Complex Coating on the Physicochemical Characteristics and Preservation Performance of Green Tomato. <i>Molecules</i> , 2019, 24, 4552.	1.7	37
114	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.	2.9	172
115	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.	4.2	33
116	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.	1.3	17
117	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.	4.2	49
118	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.	2.5	34
119	Purification and identification of rice bran (<i>Oryza sativa</i> L.) phenolic compounds with <i>in vitro</i> antioxidant and antidiabetic activity using macroporous resins. <i>International Journal of Food Science and Technology</i> , 2019, 54, 715-722.	1.3	20
120	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.	2.5	26
121	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.	2.8	145
122	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.	4.2	190
123	Three Transcription Activators of ABA Signaling Positively Regulate Suberin Monomer Synthesis by Activating Cytochrome P450 CYP86A1 in Kiwifruit. <i>Frontiers in Plant Science</i> , 2019, 10, 1650.	1.7	24
124	Interaction of abscisic acid and auxin on gene expression involved in banana ripening. <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	1.0	12
125	Effect of superatmospheric oxygen exposure on strawberry (<i>Fragaria</i> "Ananassa Fuch.) volatiles, sensory and chemical attributes. <i>Postharvest Biology and Technology</i> , 2018, 142, 60-71.	2.9	43
126	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.	7.8	200

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127	The aroma volatile repertoire in strawberry fruit: a review. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4395-4402.	1.7	104
128	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.	5.9	71
129	Effects of Stigmasterol and $\hat{2}$ -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.	2.4	74
130	Cover Image, Volume 98, Issue 12. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, i-i.	1.7	0
131	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.	2.4	20
132	Effects of elevated CO ₂ on energy metabolism and $\hat{3}$ -aminobutyric acid shunt pathway in postharvest strawberry fruit. <i>Food Chemistry</i> , 2018, 265, 281-289.	4.2	84
133	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.	1.7	56
134	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.	2.8	49
135	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.	2.6	11
136	Intake of stigmasterol and $\hat{2}$ -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.	1.2	111
137	Effects of nanoTiO 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.	1.7	75
138	Antioxidant and tyrosinase inhibitory activity of <i>Rosa roxburghii</i> fruit and identification of main bioactive phytochemicals by UPLC-TOF/MS. <i>International Journal of Food Science and Technology</i> , 2017, 52, 897-905.	1.3	28
139	Effects of hydrogen sulfide on yellowing and energy metabolism in broccoli. <i>Postharvest Biology and Technology</i> , 2017, 129, 136-142.	2.9	93
140	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.	2.8	44
141	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.	1.4	13
142	Aroma volatiles, sensory and chemical attributes of strawberry (<i>Fragaria ananassa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tj 2614-2622.	1.3	15
143	$\hat{2}$ -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.	2.1	63
144	Pre-harvest UV-C irradiation triggers VOCs accumulation with alteration of antioxidant enzymes and phytohormones in strawberry leaves. <i>Journal of Plant Physiology</i> , 2017, 218, 265-274.	1.6	22

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145	Effect of nano-ZnO-packaging on chilling tolerance and pectin metabolism of peaches during cold storage. <i>Scientia Horticulturae</i> , 2017, 225, 128-133.	1.7	25
146	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> , 2017, 65, 9970-9979.	2.4	49
147	Effect of Exogenous Nitro Oxide on Chilling Tolerance, Polyamine, Proline, and \hat{I}^3 -Aminobutyric Acid in Bamboo Shoots (<i>Phyllostachys praecox</i> f. <i>prevernalis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5607-5613.	2.4	71
148	Ultrastructure characteristics and quality changes of low-moisture Chilgoza pine nut (<i>Pinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	0.9	6
149	Characterisation of volatile compounds of farmed soft-shelled turtle (<i>Pelodiscus sinensis</i>) by solid-phase microextraction and the influence of matrix pH on the release of volatiles. <i>International Journal of Food Science and Technology</i> , 2017, 52, 275-281.	1.3	6
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153	Developmental and stress regulation on expression of a novel miRNA, Fan-miR73 and its target ABI5 in strawberry. <i>Scientific Reports</i> , 2016, 6, 28385.	1.6	39
154	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> , 2016, 38, 1.	1.0	23
155	Proteomic Response and Quality Maintenance in Postharvest Fruit of Strawberry (<i>Fragaria</i> — <i>ananassa</i>) to Exogenous Cytokinin. <i>Scientific Reports</i> , 2016, 6, 27094.	1.6	27
156	Involvement of three annexin genes in the ripening of strawberry fruit regulated by phytohormone and calcium signal transduction. <i>Plant Cell Reports</i> , 2016, 35, 733-743.	2.8	26
157	Transcriptome profiling of postharvest strawberry fruit in response to exogenous auxin and abscisic acid. <i>Planta</i> , 2016, 243, 183-197.	1.6	86
158	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.	2.9	124
159	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, 333-339.	4.2	116
160	Involvement of abscisic acid in postharvest water-deficit stress associated with the accumulation of anthocyanins in strawberry fruit. <i>Postharvest Biology and Technology</i> , 2016, 111, 99-105.	2.9	33
161	Comprehensive Analysis of ABA Effects on Ethylene Biosynthesis and Signaling during Tomato Fruit Ripening. <i>PLoS ONE</i> , 2016, 11, e0154072.	1.1	119
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164	Transcriptomic Analysis Reveals Possible Influences of ABA on Secondary Metabolism of Pigments, Flavonoids and Antioxidants in Tomato Fruit during Ripening. <i>PLoS ONE</i> , 2015, 10, e0129598.	1.1	79
165	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.	2.9	130
166	Hydrogen sulfide alleviates chilling injury of banana fruit by enhanced antioxidant system and proline content. <i>Scientia Horticulturae</i> , 2015, 183, 144-151.	1.7	209
167	Integrated Treatment of CaCl ₂ , 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> , 2015, 39, 2008-2016.	0.9	13
168	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> , 2015, 181, 9-14.	4.2	32
169	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. <i>Data in Brief</i> , 2015, 3, 185-188.	0.5	1
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171	Nitric oxide delays chlorophyll degradation and enhances antioxidant activity in banana fruits after cold storage. <i>Acta Physiologiae Plantarum</i> , 2015, 37, 1.	1.0	37
172	Label-free quantitative proteomics to investigate strawberry fruit proteome changes under controlled atmosphere and low temperature storage. <i>Journal of Proteomics</i> , 2015, 120, 44-57.	1.2	74
173	Effects of Heat Treatment on Quality and Browning of Fresh-Cut Sugarcane. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 688-696.	0.9	11
174	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.	0.7	18
175	Effect of UV-C treatment on modulating antioxidative system and proline metabolism of bamboo shoots subjected to chilling stress. <i>Acta Physiologiae Plantarum</i> , 2015, 37, 1.	1.0	21
176	Ultrasonic-assisted extraction and purification of phenolic compounds from sugarcane (<i>Saccharum</i>) rind. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 688-696.	2.5	68
177	Fumigation with essential oils improves sensory quality and enhanced antioxidant ability of shiitake mushroom (<i>Lentinus edodes</i>). <i>Food Chemistry</i> , 2015, 172, 692-698.	4.2	100
178	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> , 2015, 10, e0130037.	1.1	54
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180	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.	2.9	137

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181	Phytochemical contents and antioxidant capacities of different parts of two sugarcane (<i>Saccharum</i>) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	104
182	Detachment-accelerated ripening and senescence of strawberry (<i>Fragaria</i> — <i>Ananassa</i> Duch. cv. Akihime) fruit and the regulation role of multiple phytohormones. <i>Acta Physiologiae Plantarum</i> , 2014, 36, 2441-2451.	1.0	17
183	Impact of nano- CaCO_3 LDPE packaging on quality of fresh-cut sugarcane. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3273-3280.	1.7	24
184	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.	1.3	13
185	Effect of heat treatment on lignification of postharvest bamboo shoots (<i>Phyllostachys praecox</i> f.) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	57
186	Alleviation of chilling injury and browning of postharvest bamboo shoot by salicylic acid treatment. <i>Food Chemistry</i> , 2012, 131, 456-461.	4.2	90
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