

Jun-wei Wang

List of Publications by Year in descending order

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papers

427
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759233

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1199594

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264
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#	ARTICLE	IF	CITATIONS
1	Low temperature conditioning alleviates peel browning by modulating energy and lipid metabolisms of "Nanguo" pears during shelf life after cold storage. <i>Postharvest Biology and Technology</i> , 2017, 131, 10-15.	6.0	79
2	Changed activities of enzymes crucial to membrane lipid metabolism accompany pericarp browning in "Nanguo" pears during refrigeration and subsequent shelf life at room temperature. <i>Postharvest Biology and Technology</i> , 2016, 117, 1-8.	6.0	77
3	1-Methylcyclopropene alleviates peel browning of "Nanguo" pears by regulating energy, antioxidant and lipid metabolisms after long term refrigeration. <i>Scientia Horticulturae</i> , 2019, 247, 254-263.	3.6	41
4	Effect of ATP treatment on enzymes involved in energy and lipid metabolisms accompany peel browning of "Nanguo" pears during shelf life after low temperature storage. <i>Scientia Horticulturae</i> , 2018, 240, 446-452.	3.6	33
5	Effect of low temperature storage on energy and lipid metabolisms accompanying peel browning of "Nanguo" pears during shelf life. <i>Postharvest Biology and Technology</i> , 2018, 139, 75-81.	6.0	32
6	Effects of intermittent warming on aroma-related esters of 1-methylcyclopropene-treated "Nanguo" pears during ripening at room temperature. <i>Scientia Horticulturae</i> , 2015, 185, 82-89.	3.6	28
7	Proteomic analysis of peel browning of "Nanguo" pears after low-temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2460-2467.	3.5	28
8	Effect of intermittent warming on alleviation of peel browning of "Nanguo" pears by regulation energy and lipid metabolisms after cold storage. <i>Postharvest Biology and Technology</i> , 2018, 142, 99-106.	6.0	27
9	Calcium inhibited peel browning by regulating enzymes in membrane metabolism of "Nanguo" pears during post-ripeness after refrigerated storage. <i>Scientia Horticulturae</i> , 2019, 244, 15-21.	3.6	26
10	Glycine betaine alleviated peel browning in cold-stored "Nanguo" pears during shelf life by regulating phenylpropanoid and soluble sugar metabolisms. <i>Scientia Horticulturae</i> , 2020, 262, 109100.	3.6	23
11	Influence of long-term cold storage on phenylpropanoid and soluble sugar metabolisms accompanied with peel browning of "Nanguo" pears during subsequent shelf life. <i>Scientia Horticulturae</i> , 2020, 260, 108888.	3.6	18
12	Preharvest spraying calcium ameliorated aroma weakening and kept higher aroma-related genes expression level in postharvest "Nanguo" pears after long-term refrigerated storage. <i>Scientia Horticulturae</i> , 2019, 247, 287-295.	3.6	15