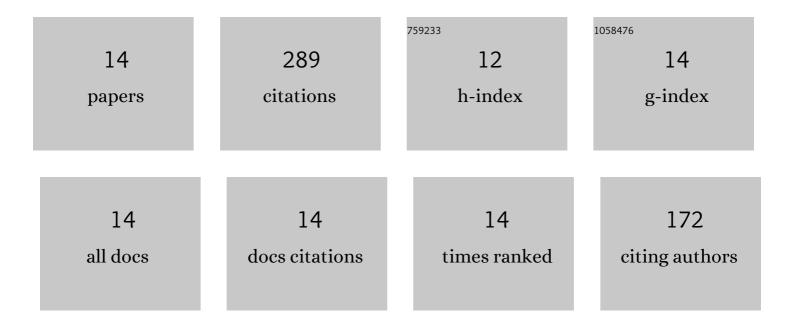
Dongying

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2427368/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Low intensity white light-emitting diodes (LED) application to delay senescence and maintain quality of postharvest pakchoi (Brassica campestris L. ssp. chinensis (L.) Makino var. communis Tsen et Lee). Scientia Horticulturae, 2020, 262, 109060.	3.6	39
2	Effect of folic acid on the postharvest physiology of broccoli during storage. Food Chemistry, 2021, 339, 127981.	8.2	32
3	Mechanism underlying sodium isoascorbate inhibition of browning of fresh-cut mushroom (Agaricus) Tj ETQq1	1 0.78431 6.0	4 rgBT /Oved
4	Ascorbic acid treatment inhibits wound healing of fresh-cut potato strips by controlling phenylpropanoid metabolism. Postharvest Biology and Technology, 2021, 181, 111644.	6.0	28
5	Effect of methyl jasmonate on the quality of harvested broccoli after simulated transport. Food Chemistry, 2020, 319, 126561.	8.2	24
6	Integrated Analysis of Transcriptomic and Metabolomic Data Reveals the Mechanism by Which LED Light Irradiation Extends the Postharvest Quality of Pak-choi (Brassica campestris L. ssp. chinensis (L.)) Tj ETQq	00 0. ngBT	/Ovæslock 10
7	Lipidomics reveals the difference of membrane lipid catabolism between chilling injury sensitive and non-sensitive green bell pepper in response to chilling. Postharvest Biology and Technology, 2021, 182, 111714.	6.0	22
8	Effect of low-temperature conditioning combined with methyl jasmonate treatment on the chilling resistance of eggplant (Solanum melongena L.) fruit. Journal of Food Science and Technology, 2019, 56, 4658-4666.	2.8	21
9	Effect of ozone on the activity of antioxidant and chlorophyllâ€degrading enzymes during postharvest storage of coriander (<i>Coriandrum sativum</i> L.). Journal of Food Processing and Preservation, 2019, 43, e14020.	2.0	15
10	1-Methylcyclopropene maintains the postharvest quality of hardy kiwifruit (Actinidia aruguta). Journal of Food Measurement and Characterization, 2021, 15, 3036-3044.	3.2	15
11	Vacuum packaging and ascorbic acid synergistically maintain the quality and flavor of fresh-cut potatoes. LWT - Food Science and Technology, 2022, 162, 113356.	5.2	15
12	Repairing ability and mechanism of methyl jasmonate and salicylic acid on mechanically damaged sweet cherries. Scientia Horticulturae, 2022, 292, 110567.	3.6	13
13	Whole-transcriptome RNA sequencing highlights the molecular mechanisms associated with the maintenance of postharvest quality in broccoli by red LED irradiation. Postharvest Biology and Technology, 2022, 188, 111878.	6.0	6
14	The Garbage Enzyme with Chinese Hoenylocust Fruits Showed Better Properties and Application than When Using the Garbage Enzyme Alone. Foods, 2021, 10, 2656.	4.3	5