

Dongying

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

289
citations

759233

12
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1058476

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times ranked

172
citing authors

#	ARTICLE	IF	CITATIONS
1	Repairing ability and mechanism of methyl jasmonate and salicylic acid on mechanically damaged sweet cherries. <i>Scientia Horticulturae</i> , 2022, 292, 110567.	3.6	13
2	Vacuum packaging and ascorbic acid synergistically maintain the quality and flavor of fresh-cut potatoes. <i>LWT - Food Science and Technology</i> , 2022, 162, 113356.	5.2	15
3	Whole-transcriptome RNA sequencing highlights the molecular mechanisms associated with the maintenance of postharvest quality in broccoli by red LED irradiation. <i>Postharvest Biology and Technology</i> , 2022, 188, 111878.	6.0	6
4	Effect of folic acid on the postharvest physiology of broccoli during storage. <i>Food Chemistry</i> , 2021, 339, 127981.	8.2	32
5	Mechanism underlying sodium isoascorbate inhibition of browning of fresh-cut mushroom (<i>Agaricus</i>) Tj ETQq1 1 0.784314 rgBT /Over	6.0	31
6	1-Methylcyclopropene maintains the postharvest quality of hardy kiwifruit (<i>Actinidia arguta</i>). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3036-3044.	3.2	15
7	Ascorbic acid treatment inhibits wound healing of fresh-cut potato strips by controlling phenylpropanoid metabolism. <i>Postharvest Biology and Technology</i> , 2021, 181, 111644.	6.0	28
8	Lipidomics reveals the difference of membrane lipid catabolism between chilling injury sensitive and non-sensitive green bell pepper in response to chilling. <i>Postharvest Biology and Technology</i> , 2021, 182, 111714.	6.0	22
9	The Garbage Enzyme with Chinese Hoenylocust Fruits Showed Better Properties and Application than When Using the Garbage Enzyme Alone. <i>Foods</i> , 2021, 10, 2656.	4.3	5
10	Low intensity white light-emitting diodes (LED) application to delay senescence and maintain quality of postharvest pakchoi (<i>Brassica campestris</i> L. ssp. <i>chinensis</i> (L.) Makino var. <i>communis</i> Tsen et Lee). <i>Scientia Horticulturae</i> , 2020, 262, 109060.	3.6	39
11	Effect of methyl jasmonate on the quality of harvested broccoli after simulated transport. <i>Food Chemistry</i> , 2020, 319, 126561.	8.2	24
12	Integrated Analysis of Transcriptomic and Metabolomic Data Reveals the Mechanism by Which LED Light Irradiation Extends the Postharvest Quality of Pak-choi (<i>Brassica campestris</i> L. ssp. <i>chinensis</i> (L.)) Tj ETQq0 0 0.0 BT /Over	4.0	23
13	Effect of low-temperature conditioning combined with methyl jasmonate treatment on the chilling resistance of eggplant (<i>Solanum melongena</i> L.) fruit. <i>Journal of Food Science and Technology</i> , 2019, 56, 4658-4666.	2.8	21
14	Effect of ozone on the activity of antioxidant and chlorophyll-degrading enzymes during postharvest storage of coriander (<i>Coriandrum sativum</i> L.). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14020.	2.0	15