Liping

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2581654/publications.pdf

Version: 2024-02-01

15	371	932766	996533
papers	citations	10	15
		h-index	g-index

15	15	15	316
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of purslane (Portulaca oleracea L.) extract on anti-browning of fresh-cut potato slices during storage. Food Chemistry, 2019, 283, 445-453.	4.2	107
2	Effect of high oxygen pretreatment of whole tuber on anti-browning of fresh-cut potato slices during storage. Food Chemistry, 2019, 301, 125287.	4.2	54
3	Novel browning alleviation technology for fresh-cut products: Preservation effect of the combination of Sonchus oleraceus L. extract and ultrasound in fresh-cut potatoes. Food Chemistry, 2021, 348, 129132.	4.2	48
4	Cod peptides inhibit browning in fresh-cut potato slices: A potential anti-browning agent of random peptides for regulating food properties. Postharvest Biology and Technology, 2018, 146, 36-42.	2.9	44
5	Enrichment of soybean dietary fiber and protein fortified rice grain by dry flour extrusion cooking: the physicochemical, pasting, taste, palatability, cooking and starch digestibility properties. RSC Advances, 2018, 8, 26682-26690.	1.7	23
6	Integrated transcriptomic and metabolomic analysis of cultivar differences provides insights into the browning mechanism of fresh-cut potato tubers. Postharvest Biology and Technology, 2022, 188, 111905.	2.9	16
7	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. Carbohydrate Polymers, 2019, 225, 115236.	5.1	12
8	A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. Journal of Horticultural Science and Biotechnology, 2017, 92, 261-269.	0.9	11
9	Depression of Fungal Polygalacturonase Activity in Solanum lycopersicum Contributes to Antagonistic Yeast-Mediated Fruit Immunity to Botrytis. Journal of Agricultural and Food Chemistry, 2019, 67, 3293-3304.	2.4	11
10	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. Food Chemistry, 2021, 337, 127992.	4.2	11
11	A novel mitigator of enzymatic browningâ€"hawthorn leaf extract and its application in the preservation of fresh-cut potatoes. Food Quality and Safety, 2021, 5, .	0.6	10
12	Novel alternative for controlling enzymatic browning: Catalase and its application in freshâ€¢cut potatoes. Journal of Food Science, 2021, 86, 3529-3539.	1.5	10
13	N -Acetylglucosamine Promotes Tomato Plant Growth by Shaping the Community Structure and Metabolism of the Rhizosphere Microbiome. Microbiology Spectrum, 2022, 10, .	1.2	6
14	Fungus Polygalacturonase-Generated Oligogalacturonide Restrains Fruit Softening in Ripening Tomato. Journal of Agricultural and Food Chemistry, 2022, 70, 759-769.	2.4	5
15	Persimmon peel deastringency by CO2 and ethanol combination: Product quality and polyphenols bioavailability. Journal of Food Processing and Preservation, 2018, 42, e13665.	0.9	3