Liping

List of Publications by Citations

13 papers	177 citations	6 h-index	13 g-index
15 ext. papers	268 ext. citations	6 avg, IF	3.2 L-index

#	Paper	IF	Citations
13	Effect of purslane (Portulaca oleracea L.) extract on anti-browning of fresh-cut potato slices during storage. *Food Chemistry*, **2019**, 283, 445-453	8.5	62
12	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	6.2	28
11	Effect of high oxygen pretreatment of whole tuber on anti-browning of fresh-cut potato slices during storage. *Food Chemistry*, **2019**, 301, 125287	8.5	26
10	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	8.5	16
9	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	3.7	14
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	1.9	8
7	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. *Carbohydrate Polymers*, **2019**, 225, 115236	10.3	6
6	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. *Food Chemistry*, **2021**, 337, 127992	8.5	4
5	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	5.7	3
4	Novel alternative for controlling enzymatic browning: Catalase and its application in fresh-cut potatoes. *Journal of Food Science*, **2021**, 86, 3529-3539	3.4	3
3	Persimmon peel deastringency by CO2 and ethanol combination: Product quality and polyphenols bioavailability. *Journal of Food Processing and Preservation*, **2018**, 42, e13665	2.1	2
2	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	6.2	2
1	A novel mitigator of enzymatic browning: Hawthorn leaf extract and its application in the preservation of fresh-cut potatoes. *Food Quality and Safety*, **2021**, 5,	3.8	1