

# Liping

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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 | Integrated transcriptomic and metabolomic analysis of cultivar differences provides insights into the browning mechanism of fresh-cut potato tubers. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 188, 111905                               | 6.3  | 2         |
| 12 | Novel browning alleviation technology for fresh-cut products: Preservation effect of the combination of <i>Sonchus oleraceus</i> L. extract and ultrasound in fresh-cut potatoes. <i>Food Chemistry</i> , <b>2021</b> , 348, 129132                      | 8.5  | 16        |
| 11 | Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , <b>2021</b> , 337, 127992   | 8.5  | 4         |
| 10 | A novel mitigator of enzymatic browning Hawthorn leaf extract and its application in the preservation of fresh-cut potatoes. <i>Food Quality and Safety</i> , <b>2021</b> , 5,   | 3.8  | 1         |
| 9  | Novel alternative for controlling enzymatic browning: Catalase and its application in fresh-cut potatoes. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3529-3539   | 3.4  | 3         |
| 8  | Effect of purslane ( <i>Portulaca oleracea</i> L.) extract on anti-browning of fresh-cut potato slices during storage. <i>Food Chemistry</i> , <b>2019</b> , 283, 445-453  | 8.5  | 62        |
| 7  | Effect of high oxygen pretreatment of whole tuber on anti-browning of fresh-cut potato slices during storage. <i>Food Chemistry</i> , <b>2019</b> , 301, 125287  | 8.5  | 26        |
| 6  | Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. <i>Carbohydrate Polymers</i> , <b>2019</b> , 225, 115236   | 10.3 | 6         |
| 5  | Depression of Fungal Polygalacturonase Activity in <i>Solanum lycopersicum</i> Contributes to Antagonistic Yeast-Mediated Fruit Immunity to <i>Botrytis</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 3293-3304            | 5.7  | 3         |
| 4  | 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.. <i>RSC Advances</i> , <b>2018</b> , 8, 26682-26690 | 3.7  | 14        |
| 3  | Cod peptides inhibit browning in fresh-cut potato slices: A potential anti-browning agent of random peptides for regulating food properties. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 146, 36-42  | 6.2  | 28        |
| 2  | Persimmon peel deastringency by CO <sub>2</sub> and ethanol combination: Product quality and polyphenols bioavailability. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13665  | 2.1  | 2         |
| 1  | A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. <i>Journal of Horticultural Science and Biotechnology</i> , <b>2017</b> , 92, 261-269   | 1.9  | 8         |