Jingi Yoo

List of Publications by Year in descending order

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		1684188	1588992	
8	86	5	8	
papers	citations	h-index	g-index	
8	8	8	41	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Characterization of Fruit Quality Attributes and Cell Wall Metabolism in 1-Methylcyclopropene (1-MCP)-Treated â€~Summer King' and â€~Green Ball' Apples During Cold Storage. Frontiers in Plant Scier 2019, 10, 1513.	nc 8, 6	27
2	Effects of 1-methylcyclopropene (1-MCP) and polyethylene (PE) film liner treatments on the fruit quality of cold-stored †Gamhong' apples. Horticulture Environment and Biotechnology, 2018, 59, 51-57.	2.1	24
3	Effect of Preharvest Sprayable 1-Methylcyclopropene (1-MCP) Treatment on Fruit Quality Attributes in Cold Stored â€~Gamhong' Apples. Protected Horticulture and Plant Factory, 2013, 22, 279-283.	0.4	15
4	Effect of Preharvest and Postharvest 1-Methylcyclopropene (1-MCP) Treatments on Fruit Quality Attributes in Cold-stored 'Fuji' Apples. Horticultural Science and Technology, 2015, 33, 542-549.	0.6	8
5	Effects of aminoethoxyvinylglycine (AVG) and 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes in cold-stored†Jonathan†Mapples. Korean Journal of Food Preservation, 2016, 23, 453-458.	0.5	5
6	Estimation of storability for Korean apples (Malus domestica) using Md-ACS1 and Md-ACO1 DNA marker. Korean Journal of Food Preservation, 2017, 24, 891-897.	0.5	4
7	Effect of cold storage and 1-methylcyclopropene treatment on fruit storage potential of â€~Summer Prince' and â€~Summer King' apples. Korean Journal of Food Preservation, 2020, 27, 137-144.	0.5	2
8	Effect of application time of 1-methylcyclopropene treatment on fruit quality attributes in â€ [™] apples during simulated marketing period. Korean Journal of Food Preservation, 2021, 28, 318-324.	0.5	1