

Jingi Yoo

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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1684188
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docs citations

8
times ranked

41
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of application time of 1-methylcyclopropene treatment on fruit quality attributes in 'Fuji' apples during simulated marketing period. Korean Journal of Food Preservation, 2021, 28, 318-324.	0.5	1
2	Effect of cold storage and 1-methylcyclopropene treatment on fruit storage potential of 'Summer Prince' and 'Summer King' apples. Korean Journal of Food Preservation, 2020, 27, 137-144.	0.5	2
3	Characterization of Fruit Quality Attributes and Cell Wall Metabolism in 1-Methylcyclopropene (1-MCP)-Treated 'Summer King' and 'Green Ball' Apples During Cold Storage. Frontiers in Plant Science, 2019, 10, 1513.	0.6	27
4	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
5	Estimation of storability for Korean apples (<i>Malus domestica</i>) using Md-ACS1 and Md-ACO1 DNA marker. Korean Journal of Food Preservation, 2017, 24, 891-897.	0.5	4
6	Effects of aminoethoxyvinylglycine (AVG) and 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes in cold-stored 'Jonathan' apples. Korean Journal of Food Preservation, 2016, 23, 453-458.	0.5	5
7	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
8	Effect of Preharvest Sprayable 1-Methylcyclopropene (1-MCP) Treatment on Fruit Quality Attributes in Cold Stored 'Gamhong' Apples. Protected Horticulture and Plant Factory, 2013, 22, 279-283.	0.4	15