Tiejin Ying

List of Publications by Year
in descending order

32 papers	1,429 citations	331670 21 h-index	414414 32 g-index
32 all docs	32 docs citations	32 times ranked	1832 citing authors

#	Article	IF	Citations
1	Influence of UV-C treatment on antioxidant capacity, antioxidant enzyme activity and texture of postharvest shiitake (Lentinus edodes) mushrooms during storage. Postharvest Biology and Technology, 2010, 56, 209-215.	6.0	156
2	Comprehensive Analysis of ABA Effects on Ethylene Biosynthesis and Signaling during Tomato Fruit Ripening. PLoS ONE, 2016, 11, e0154072.	2.5	119
3	Contribution of polyamines metabolism and GABA shunt to chilling tolerance induced by nitric oxide in cold-stored banana fruit. Food Chemistry, 2016, 197, 333-339.	8.2	116
4	Fumigation with essential oils improves sensory quality and enhanced antioxidant ability of shiitake mushroom (Lentinus edodes). Food Chemistry, 2015, 172, 692-698.	8.2	100
5	Integrated application of nitric oxide and modified atmosphere packaging to improve quality retention of button mushroom (Agaricus bisporus). Food Chemistry, 2011, 126, 1693-1699.	8.2	90
6	Transcriptome profiling of postharvest strawberry fruit in response to exogenous auxin and abscisic acid. Planta, 2016, 243, 183-197.	3.2	86
7	Transcriptomic Analysis Reveals Possible Influences of ABA on Secondary Metabolism of Pigments, Flavonoids and Antioxidants in Tomato Fruit during Ripening. PLoS ONE, 2015, 10, e0129598.	2.5	79
8	SlAREB1 transcriptional activation of NOR is involved in abscisic acid-modulated ethylene biosynthesis during tomato fruit ripening. Plant Science, 2018, 276, 239-249.	3.6	56
9	Comparative Transcriptome Analysis Reveals the Influence of Abscisic Acid on the Metabolism of Pigments, Ascorbic Acid and Folic Acid during Strawberry Fruit Ripening. PLoS ONE, 2015, 10, e0130037.	2.5	54
10	Influence of kernel roasting on bioactive components and oxidative stability of pine nut oil. European Journal of Lipid Science and Technology, 2013, 115, 556-563.	1.5	51
11	Integrated analysis of high-throughput sequencing data shows abscisic acid-responsive genes and miRNAs in strawberry receptacle fruit ripening. Horticulture Research, 2019, 6, 26.	6.3	51
12	Contribution of abscisic acid to aromatic volatiles in cherry tomato (Solanum lycopersicum L.) fruit during postharvest ripening. Plant Physiology and Biochemistry, 2018, 130, 205-214.	5.8	49
13	Structure and composition changes in the cell wall in relation to texture of shiitake mushrooms (Lentinula edodes) stored in modified atmosphere packaging. Journal of the Science of Food and Agriculture, 2010, 90, 742-749.	3.5	47
14	Comprehensive RNA-Seq Analysis on the Regulation of Tomato Ripening by Exogenous Auxin. PLoS ONE, 2016, 11, e0156453.	2.5	44
15	Developmental and stress regulation on expression of a novel miRNA, Fan-miR73 and its target ABI5 in strawberry. Scientific Reports, 2016, 6, 28385.	3.3	39
16	Functional Properties and Bioactivities of Pine Nut (Pinus gerardiana) Protein Isolates and Its Enzymatic Hydrolysates. Food and Bioprocess Technology, 2013, 6, 2109-2117.	4.7	30
17	Effects of Exogenous Abscisic Acid on Bioactive Components and Antioxidant Capacity of Postharvest Tomato during Ripening. Molecules, 2020, 25, 1346.	3.8	30
18	Involvement of three annexin genes in the ripening of strawberry fruit regulated by phytohormone and calcium signal transduction. Plant Cell Reports, 2016, 35, 733-743.	5.6	26

#	Article	IF	Citations
19	Characterization of a chitin-glucan complex from the fruiting body of Termitomyces albuminosus (Berk.) Heim. International Journal of Biological Macromolecules, 2019, 134, 131-138.	7.5	24
20	Exogenous sucrose treatment accelerates postharvest tomato fruit ripening through the influence on its metabolism and enhancing ethylene biosynthesis and signaling. Acta Physiologiae Plantarum, 2016, 38, 1.	2.1	23
21	Isolation, molecular characterization and antioxidant activity of a water-soluble polysaccharide extracted from the fruiting body of Termitornyces albuminosus (Berk.) Heim. International Journal of Biological Macromolecules, 2019, 122, 115-126.	7.5	23
22	Secondary metabolism associated with softening of shiitake mushroom (Lentinula edodes) induced by O₂ depletion and <scp>CO</scp>₂ accumulation. International Journal of Food Science and Technology, 2017, 52, 2303-2310.	2.7	19
23	Positive Regulation of the Transcription of AchnKCS by a bZIP Transcription Factor in Response to ABA-Stimulated Suberization of Kiwifruit. Journal of Agricultural and Food Chemistry, 2019, 67, 7390-7398.	5.2	18
24	Detachment-accelerated ripening and senescence of strawberry (FragariaÂÃ—Âananassa Duch. cv. Akihime) fruit and the regulation role of multiple phytohormones. Acta Physiologiae Plantarum, 2014, 36, 2441-2451.	2.1	17
25	The effect and mechanism of ultrasonic treatment on the postharvest texture of shiitake mushrooms (Lentinula edodes). International Journal of Food Science and Technology, 2018, 53, 1847-1854.	2.7	17
26	Effect of relative humidity and temperature on absorption kinetics of two types of oxygen scavengers for packaged food. International Journal of Food Science and Technology, 2013, 48, 1390-1395.	2.7	13
27	Integrated Treatment of CaCl2 , Citric Acid and Sorbitol Reduces Loss of Quality of Button Mushroom (Agaricus Bisporus) during Postharvest Storage. Journal of Food Processing and Preservation, 2015, 39, 2008-2016.	2.0	13
28	Suppression of Cell Wall Degrading Enzymes and their Encoding Genes in Button Mushrooms (Agaricus bisporus) by CaCl2 and Citric Acid. Plant Foods for Human Nutrition, 2017, 72, 54-59.	3.2	13
29	Interaction of abscisic acid and auxin on gene expression involved in banana ripening. Acta Physiologiae Plantarum, 2018, 40, 1.	2.1	12
30	Changes in quality of low-moisture conditioned pine nut (Pinus gerardiana) under near freezing temperature storage. CYTA - Journal of Food, 2013, 11, 216-222.	1.9	6
31	Ultrastructure characteristics and quality changes of low-moisture Chilgoza pine nut (Pinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.9	6
32	Isolation and Identification of Lactic Acid Bacteria from Xiaoshan Pickle Radish, a Traditional Fermented Vegetable. Food Science and Technology Research, 2017, 23, 129-136.	0.6	2