

Jia Xiaoyu

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

259
citations

1307366

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1125617

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14
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275
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition effect of <i>Aspergillus niger</i> and quality preservation of apple by in-package sterilization medium flow of circulating. <i>Scientia Horticulturae</i> , 2022, 293, 110708.	1.7	13
2	Quality maintenance of 1-Methylcyclopropene combined with titanium dioxide photocatalytic reaction on postharvest cherry tomatoes. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
3	Effect of pulsed controlled atmosphere with CO ₂ on the quality of watercored apple during storage. <i>Scientia Horticulturae</i> , 2021, 278, 109854.	1.7	15
4	Automatic periodical SO ₂ fumigation improves the storage quality of tender ginger. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14949.	0.9	2
5	Combination of precooling with ozone fumigation or low fluctuation of temperature for the quality modifications of postharvest sweet cherries. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15504.	0.9	4
6	1-MCP and pulsed controlled atmosphere affect internal storage disorders and desired quality of watercored 'Fuji' apples. <i>Journal of Food Safety</i> , 2021, 41, e12935.	1.1	3
7	Regulation effects of 1-MCP combined with flow microcirculation of sterilizing medium on peach shelf quality. <i>Scientia Horticulturae</i> , 2020, 260, 108867.	1.7	33
8	Effect of 100%kPa O ₂ pretreatments time on physiology and quality of vacuum packed and coated fresh-cut apples. <i>Journal of Food Safety</i> , 2020, 40, e12722.	1.1	3
9	Hemophagocytic lymphohistiocytosis followed by an episode of peritoneal dialysis associated peritonitis: a case report. <i>BMC Nephrology</i> , 2019, 20, 27.	0.8	1
10	Effect of 1-methylcyclopropene and calcium chloride treatments on quality maintenance of 'Lingwu Long' Jujube fruit. <i>Journal of Food Science and Technology</i> , 2014, 51, 700-707.	1.4	25
11	Effects of ascorbic acid and high oxygen modified atmosphere packaging during storage of fresh-cut eggplants. <i>Food Science and Technology International</i> , 2014, 20, 99-108.	1.1	24
12	Effects of poly(1,2-propylene glycol adipate) and nano-CaCO ₃ on DOP migration and mechanical properties of flexible PVC. <i>Journal of Applied Polymer Science</i> , 2012, 124, 1737-1743.	1.3	17
13	Effect of nano-ZnO-coated active packaging on quality of fresh-cut 'Fuji' apple. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1947-1955.	1.3	116
14	Automatic periodical sulfur dioxide fumigation in combination with CO ₂ enriched atmosphere extends the storage life of durian (<i>Durio zibethinus</i> Murr.). <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1