Weibo Jiang

List of Publications by Year
in descending order

118 papers	5,021 citations	70961 41 h-index	118652 62 g-index
119 all docs	119 docs citations	119 times ranked	3577 citing authors

#	Article	IF	Citations
1	Tea polyphenols (TP): a promising natural additive for the manufacture of multifunctional active food packaging films. Critical Reviews in Food Science and Nutrition, 2023, 63, 288-301.	5.4	30
2	Encapsulation of tannins and tannin-rich plant extracts by complex coacervation to improve their physicochemical properties and biological activities: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3005-3018.	5.4	8
3	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. Food Chemistry, 2022, 367, 130671.	4.2	115
4	Screening of multi-mycotoxins in fruits by ultra-performance liquid chromatography coupled to ion mobility quadrupole time-of-flight mass spectrometry. Food Chemistry, 2022, 368, 130858.	4.2	20
5	Integrative transcriptomic and metabolomic alterations unravel the effect of melatonin on mitigating postharvest chilling injury upon plum (cv.Friar) fruit. Postharvest Biology and Technology, 2022, 186, 111819.	2.9	22
6	Highly sensitive fluorescent sensing platform for imidacloprid and thiamethoxam by aggregation-induced emission of the Zr(â…£) metalÂâ˜Âorganic framework. Food Chemistry, 2022, 375, 131879.	4.2	15
7	Effect of p-coumarate esters resistant against postharvest Botrytis cinerea infection in apple fruit. Scientia Horticulturae, 2022, 297, 110926.	1.7	4
8	Methyl salicylate affects the lipophilic and hydrophilic antioxidant capacities of apricot by regulating carotenoid biosynthesis and phenolic metabolism. Food Chemistry, 2022, 385, 132709.	4.2	3
9	Postharvest vibration-induced apple quality deterioration is associated with the energy dissipation system. Food Chemistry, 2022, 386, 132767.	4.2	8
10	Phytochemical compositions, health-promoting properties and food applications of crabapples: A review. Food Chemistry, 2022, 386, 132789.	4.2	16
11	Transcriptomics integrated with metabolomics reveals underlying mechanisms of cold-induced flesh bleeding in plum (cv. Friar) fruit during storage. Postharvest Biology and Technology, 2022, 192, 112032.	2.9	8
12	Analysis of film-forming properties of chitosan with different molecular weights and its adhesion properties with different postharvest fruit surfaces. Food Chemistry, 2022, 395, 133605.	4.2	29
13	Metalâ€“organic framework for the extraction and detection of pesticides from food commodities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1009-1035.	5.9	44
14	Zirconium(â…£)-based metal-organic framework for determination of imidacloprid and thiamethoxam pesticides from fruits by UPLC-MS/MS. Food Chemistry, 2021, 344, 128650.	4.2	32
15	Improving the performance of edible food packaging films by using nanocellulose as an additive. International Journal of Biological Macromolecules, 2021, 166, 288-296.	3.6	141
16	The alleviation of cold-stimulated flesh reddening in â€˜Friarâ€™ plum fruit by the elevated CO2 with polyvinyl chloride (PVC) packaging. Scientia Horticulturae, 2021, 281, 109997.	1.7	11
17	Epsilon-poly-l-lysine (Îµ-PL) exhibits multifaceted antifungal mechanisms of action that control postharvest Alternaria rot. International Journal of Food Microbiology, 2021, 348, 109224.	2.1	40
18	Preharvest methyl salicylate treatment enhance the chilling tolerance and improve the postharvest quality of apricot during low temperature storage. Postharvest Biology and Technology, 2021, 177, 111535.	2.9	26

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19	Advances in biochemical mechanisms and control technologies to treat chilling injury in postharvest fruits and vegetables. Trends in Food Science and Technology, 2021, 113, 355-365.	7.8	87
20	Potential Hypolipidemic Effects of Banana Condensed Tannins Through the Interaction with Digestive Juice Components Related to Lipid Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 8703-8713.	2.4	4
21	The anti-obesogenic effects of dietary berry fruits: A review. Food Research International, 2021, 147, 110539.	2.9	26
22	UV-C treatment controls brown rot in postharvest nectarine by regulating ROS metabolism and anthocyanin synthesis. Postharvest Biology and Technology, 2021, 180, 111613.	2.9	40
23	Near freezing temperature storage alleviates cell wall polysaccharide degradation and softening of apricot (Prunus armeniaca L.) fruit after simulated transport vibration. Scientia Horticulturae, 2021, 288, 110296.	1.7	17
24	Characterization of the direct interaction between apple condensed tannins and cholesterol in vitro. Food Chemistry, 2020, 309, 125762.	4.2	20
25	Development of antioxidant chitosan film with banana peels extract and its application as coating in maintaining the storage quality of apple. International Journal of Biological Macromolecules, 2020, 154, 1205-1214.	3.6	172
26	Alteration of flesh color and enhancement of bioactive substances via the stimulation of anthocyanin biosynthesis in â€˜Friarâ€™ plum fruit by low temperature and the removal. Food Chemistry, 2020, 310, 125862.	4.2	29
27	Antioxidant and antibacterial chitosan film with tea polyphenols-mediated green synthesis silver nanoparticle via a novel one-pot method. International Journal of Biological Macromolecules, 2020, 155, 1252-1261.	3.6	127
28	Preparation, characterization and in vitro hypoglycemic activity of banana condensed tanninâ€“inulin conjugate. Food and Function, 2020, 11, 7973-7986.	2.1	14
29	Banana condensed tannins scavenge glyphosate in aqueous solution through non-covalent interactions. LWT - Food Science and Technology, 2020, 131, 109697.	2.5	6
30	Multiple 1-MCP treatment more effectively alleviated postharvest nectarine chilling injury than conventional one-time 1-MCP treatment by regulating ROS and energy metabolism. Food Chemistry, 2020, 330, 127256.	4.2	62
31	Applications of nitric oxide and melatonin in improving postharvest fruit quality and the separate and crosstalk biochemical mechanisms. Trends in Food Science and Technology, 2020, 99, 531-541.	7.8	114
32	Preharvest chitosan oligochitosan and salicylic acid treatments enhance phenol metabolism and maintain the postharvest quality of apricots (Prunus armeniaca L.). Scientia Horticulturae, 2020, 267, 109334.	1.7	37
33	Analyses of microstructure and cell wall polysaccharides of flesh tissues provide insights into cultivar difference in mealy patterns developed in apple fruit. Food Chemistry, 2020, 321, 126707.	4.2	34
34	Characterizing the Interactions of Dietary Condensed Tannins with Bile Salts. Journal of Agricultural and Food Chemistry, 2019, 67, 9543-9550.	2.4	20
35	In vitro studies on the interactions of blood lipid levelâ€related biological molecules with gallic acid and tannic acid. Journal of the Science of Food and Agriculture, 2019, 99, 6882-6892.	1.7	17
36	Characterization of the interactions between apple condensed tannins and biologically important metal ions [Fe2+ (3d6), Cu2+ (3d9) and Zn2+ (3d10)]. LWT - Food Science and Technology, 2019, 114, 108384.	2.5	14

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37	Cell wall polysaccharides degradation and ultrastructure modification of apricot during storage at a near freezing temperature. Food Chemistry, 2019, 300, 125194.	4.2	50
38	The multi-layer film system improved the release and retention properties of cinnamon essential oil and its application as coating in inhibition to penicillium expansion of apple fruit. Food Chemistry, 2019, 299, 125109.	4.2	119
39	Antifungal efficacy of ursolic acid in control of Alternaria alternata causing black spot rot on apple fruit and possible mechanisms involved. Scientia Horticulturae, 2019, 256, 108636.	1.7	49
40	UV treatment improved the quality of postharvest fruits and vegetables by inducing resistance. Trends in Food Science and Technology, 2019, 92, 71-80.	7.8	115
41	Preparation of a chitosan-chlorogenic acid conjugate and its application as edible coating in postharvest preservation of peach fruit. Postharvest Biology and Technology, 2019, 154, 129-136.	2.9	88
42	Physicochemical properties and functional bioactivities of different bonding state polysaccharides extracted from tomato fruit. Carbohydrate Polymers, 2019, 219, 181-190.	5.1	47
43	Near freezing point temperature storage inhibits chilling injury and enhances the shelf life quality of apricots following longâ€time cold storage. Journal of Food Processing and Preservation, 2019, 43, e13958.	0.9	15
44	Characterization of the interactions between banana condensed tannins and biologically important metal ions (Cu2+, Zn2+ and Fe2+). Food Research International, 2019, 123, 518-528.	2.9	33
45	Impact of near freezing temperature storage on postharvest quality and antioxidant capacity of two apricot (Prunus armeniaca L.) cultivars. Journal of Food Biochemistry, 2019, 43, e12857.	1.2	16
46	Near-freezing temperature storage enhances chilling tolerance in nectarine fruit through its regulation of soluble sugars and energy metabolism. Food Chemistry, 2019, 289, 426-435.	4.2	83
47	Different molecular weights chitosan coatings delay the senescence of postharvest nectarine fruit in relation to changes of redox state and respiratory pathway metabolism. Food Chemistry, 2019, 289, 160-168.	4.2	106
48	Forced Air Precooling Enhanced Storage Quality by Activating the Antioxidant System of Mango Fruits. Journal of Food Quality, 2019, 2019, 1-12.	1.4	13
49	Dehydrofreezing of peach: Blanching, Dâ€sodium erythorbate vacuum infiltration, vacuum dehydration, and nitrogen packaging affect the thawed quality of peach. Journal of Food Biochemistry, 2019, 43, e12830.	1.2	4
50	Defense Responses, Induced by p-Coumaric Acid and Methyl p-Coumarate, of Jujube (Ziziphus jujuba Mill.) Fruit against Black Spot Rot Caused by Alternaria alternata. Journal of Agricultural and Food Chemistry, 2019, 67, 2801-2810.	2.4	60
51	Comparison of non-contact blanching and traditional blanching pretreatment in improving the product quality, bioactive compounds, and antioxidant capacity of vacuum-dehydrated apricot. Journal of Food Processing and Preservation, 2019, 43, e13890.	0.9	8
52	Inhibitory Effect of Condensed Tannins from Banana Pulp on Cholesterol Esterase and Mechanisms of Interaction. Journal of Agricultural and Food Chemistry, 2019, 67, 14066-14073.	2.4	24
53	Improving postharvest quality and antioxidant capacity of sweet cherry fruit by storage at near-freezing temperature. Scientia Horticulturae, 2019, 246, 68-78.	1.7	49
54	Transcriptomic and Metabolic Profiling Reveals â€˜Green Ringâ€™ and â€˜Red Ringâ€™ on Jujube Fruit upon PostharvestAlternaria alternataInfection. Plant and Cell Physiology, 2019, 60, 844-861.	1.5	21

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55	Characterization of defense responses in the â€˜green ringâ€™ and â€˜red ringâ€™ on jujube fruit upon postharvest infection by Alternaria alternata and the activation by the elicitor treatment. Postharvest Biology and Technology, 2019, 149, 166-176.	2.9	20
56	Enhancement of quality and antioxidant metabolism of sweet cherry fruit by near-freezing temperature storage. Postharvest Biology and Technology, 2019, 147, 113-122.	2.9	71
57	Protective roles of flavonoids and flavonoid-rich plant extracts against urolithiasis: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2125-2135.	5.4	55
58	Near freezing point storage compared with conventional low temperature storage on apricot fruit flavor quality (volatile, sugar, organic acid) promotion during storage and related shelf life. Scientia Horticulturae, 2019, 249, 100-109.	1.7	34
59	Evaluation of antioxidant properties of extractable and nonextractable polyphenols in peel and flesh tissue of different peach varieties. Journal of Food Processing and Preservation, 2018, 42, e13624.	0.9	20
60	Chlorogenic acid induces resistance against Penicillium expansum in peach fruit by activating the salicylic acid signaling pathway. Food Chemistry, 2018, 260, 274-282.	4.2	72
61	Compositional modifications of bioactive compounds and changes in the edible quality and antioxidant activity of â€˜Friarâ€™ plum fruit during flesh reddening at intermediate temperatures. Food Chemistry, 2018, 254, 26-35.	4.2	24
62	Mechanisms Underlying Aluminum Neurotoxicity Related to 14-3-3Î¶ Protein. Toxicological Sciences, 2018, 163, 45-56.	1.4	14
63	Improving fresh apricot (Prunus armeniaca L.) quality and antioxidant capacity by storage at near freezing temperature. Scientia Horticulturae, 2018, 231, 1-10.	1.7	51
64	Effects of chlorogenic acid against aluminium neurotoxicity in ICR mice through chelation and antioxidant actions. Journal of Functional Foods, 2018, 40, 365-376.	1.6	34
65	Regulation of apricot ripening and softening process during shelf life by post-storage treatments of exogenous ethylene and 1-methylcyclopropene. Scientia Horticulturae, 2018, 232, 63-70.	1.7	75
66	Ethyl p -coumarate exerts antifungal activity in vitro and in vivo against fruit Alternaria alternata via membrane-targeted mechanism. International Journal of Food Microbiology, 2018, 278, 26-35.	2.1	60
67	Protective effects of banana pectin against aluminum-induced cognitive impairment and aluminum accumulation in mice. Drug and Chemical Toxicology, 2018, 41, 294-301.	1.2	4
68	Forced-air precooling treatment enhanced antioxidant capacities of apricots. Journal of Food Processing and Preservation, 2018, 42, e13320.	0.9	25
69	Near-freezing temperature storage prolongs storage period and improves quality and antioxidant capacity of nectarines. Scientia Horticulturae, 2018, 228, 196-203.	1.7	44
70	Modifications of cell wall pectin in chilling-injured â€˜Friarâ€™ plum fruit subjected to intermediate storage temperatures. Food Chemistry, 2018, 242, 538-547.	4.2	28
71	Polyphenol composition and antioxidant capacity in pulp and peel of apricot fruits of various varieties and maturity stages at harvest. International Journal of Food Science and Technology, 2018, 53, 327-336.	1.3	40
72	Regulatory effects of CaCl 2 , sodium isoascorbate, and 1â€methylcyclopropene on chilling injury of banana fruit at two ripening stages and the mechanisms involved. Journal of Food Processing and Preservation, 2018, 42, e13442.	0.9	10

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73	Identification of the Al-binding proteins that account for aluminum neurotoxicity and transportin vivo. Toxicology Research, 2018, 7, 127-135.	0.9	9
74	A combination of 1-methylcyclopropene treatment and intermittent warming alleviates chilling injury and affects phenolics and antioxidant activity of peach fruit during storage. Scientia Horticulturae, 2018, 229, 175-181.	1.7	53
75	Effects of Wax Coating on the Moisture Loss of Cucumbers at Different Storage Temperatures. Journal of Food Quality, 2018, 2018, 1-6.	1.4	19
76	Antifungal Activity of an Abundant Thaumatin-Like Protein from Banana against Penicillium expansum, and Its Possible Mechanisms of Action. Molecules, 2018, 23, 1442.	1.7	36
77	Methyl p-coumarate inhibits black spot rot on jujube fruit through membrane damage and oxidative stress against Alternaria alternata. Postharvest Biology and Technology, 2018, 145, 230-238.	2.9	38
78	Chlorogenic acid protects against aluminium-induced cytotoxicity through chelation and antioxidant actions in primary hippocampal neuronal cells. Food and Function, 2017, 8, 2924-2934.	2.1	47
79	Sugar and organic acid composition of apricot and their contribution to sensory quality and consumer satisfaction. Scientia Horticulturae, 2017, 225, 553-560.	1.7	58
80	Effect of yeast mannan treatments on ripening progress and modification of cell wall polysaccharides in tomato fruit. Food Chemistry, 2017, 218, 509-517.	4.2	49
81	Postharvest fruit quality and antioxidants of nectarine fruit as influenced by chlorogenic acid. LWT - Food Science and Technology, 2017, 75, 537-544.	2.5	50
82	Effects of chlorogenic acid on capacity of free radicals scavenging and proteomic changes in postharvest fruit of nectarine. PLoS ONE, 2017, 12, e0182494.	1.1	27
83	Patterns of flesh reddening, translucency, ethylene production and storability of â€˜Friarâ€™ plum fruit harvested at three maturity stages as affected by the storage temperature. Postharvest Biology and Technology, 2016, 121, 9-18.	2.9	34
84	Effects of 1-methylcyclopropene on the physiological response of Yali pears to bruise damage. Scientia Horticulturae, 2016, 200, 137-142.	1.7	18
85	Manipulation of ripening progress of different plum cultivars during shelf life by post-storage treatments with ethylene and 1-methylcyclopropene. Scientia Horticulturae, 2016, 198, 176-182.	1.7	32
86	Evidences for Chlorogenic Acid â€" A Major Endogenous Polyphenol Involved in Regulation of Ripening and Senescence of Apple Fruit. PLoS ONE, 2016, 11, e0146940.	1.1	15
87	Changes in phenolics and antioxidant property of peach fruit during ripening and responses to 1-methylcyclopropene. Postharvest Biology and Technology, 2015, 108, 111-118.	2.9	76
88	Enhanced resistance of jujube (Zizyphus jujuba Mill. cv. Dongzao) fruit against postharvest Alternaria rot by Î²-aminobutyric acid dipping. Scientia Horticulturae, 2015, 186, 108-114.	1.7	32
89	Evaluation and comparison of vitamin C, phenolic compounds, antioxidant properties and metal chelating activity of pulp and peel from selected peach cultivars. LWT - Food Science and Technology, 2015, 63, 1042-1048.	2.5	117
90	The effect of exogenous salicylic acid on antioxidant activity, bioactive compounds and antioxidant system in apricot fruit. Scientia Horticulturae, 2015, 181, 113-120.	1.7	95

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91	Retention of iceberg lettuce quality by low temperature storage and postharvest application of 1-methylcyclopropene or gibberellic acid. Journal of Food Science and Technology, 2014, 51, 943-949.	1.4	27
92	Effects of 1-methylcyclopropene in combination with chitosan oligosaccharides on post-harvest quality of aprium fruits. Scientia Horticulturae, 2014, 179, 301-305.	1.7	27
93	Protective effect of apple (Ralls) polyphenol extract against aluminum-induced cognitive impairment and oxidative damage in rat. NeuroToxicology, 2014, 45, 111-120.	1.4	37
94	Antioxidant capacity and chemical constituents of Chinese jujube (Ziziphus jujuba Mill.) at different ripening stages. Food Science and Biotechnology, 2013, 22, 639-644.	1.2	36
95	Effects of postharvest salicylic acid dipping on Alternaria rot and disease resistance of jujube fruit during storage. Journal of the Science of Food and Agriculture, 2013, 93, 3252-3258.	1.7	75
96	Preventing the wound-induced deterioration of Yali pears by chitosan coating treatments. Food Science and Technology International, 2012, 18, 123-128.	1.1	22
97	EFFECTS OF 1-METHYLCYCLOPROPENE ON STORAGE QUALITY AND ANTIOXIDANT ACTIVITY OF HARVESTED â€œYUJINXIANGâ€•MELON (CUCUMIS MELO L.) FRUIT. Journal of Food Biochemistry, 2012, 36, 413-420.	1.2	5
98	Effects of Oligochitosan on Postharvest Alternaria Rot, Storage Quality, and Defense Responses in Chinese Jujube (Zizyphus jujuba Mill. cv. Dongzao) Fruit. Journal of Food Protection, 2011, 74, 783-788.	0.8	37
99	Effects of chitosan coating on oxidative stress in bruised Yali pears (Pyrus bretschneideri) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	31
100	Chemical Composition and in Vitro Antimicrobial Activity of the Volatile Oils from Gliomastix murorum and Pichia guilliermondii, Two Endophytic Fungi in Paris polyphylla var. yunnanensis. Natural Product Communications, 2009, 4, 1934578X0900401.	0.2	5
101	Isoquinoline Alkaloids from Macleaya cordata Active against Plant Microbial Pathogens. Natural Product Communications, 2009, 4, 1934578X0900401.	0.2	19
102	Spirobisnaphthalenes from the Endophytic Fungus Dzf12 of Dioscorea zingiberensis and Their Antimicrobial Activities. Natural Product Communications, 2009, 4, 1934578X0900401.	0.2	13
103	Chemical Composition and Antifungal Activity of the Fruit Oil ofZanthoxylum bungeanumMaxim. (Rutaceae) from China. Journal of Essential Oil Research, 2009, 21, 174-178.	1.3	54
104	Maturityâ€related chilling tolerance in mango fruit and the antioxidant capacity involved. Journal of the Science of Food and Agriculture, 2009, 89, 304-309.	1.7	40
105	Effects of 1-MCP and exogenous ethylene on fruit ripening and antioxidants in stored mango. Plant Growth Regulation, 2009, 57, 185-192.	1.8	68
106	Effect of hydroxyl radical on the scission of cellular wall polysaccharides in vitro of banana fruit at various ripening stages. Acta Physiologiae Plantarum, 2008, 30, 257-263.	1.0	27
107	Effects of a chitosanâ€based coating with ascorbic acid on postâ€harvest quality and core browning of â€˜Yaliâ€™ pears (Pyrus bertschneideri Rehd.). Journal of the Science of Food and Agriculture, 2008, 88, 877-884.	1.7	41
108	Effects of reactive oxygen species on cellular wall disassembly of banana fruit during ripening. Food Chemistry, 2008, 109, 319-324.	4.2	52

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109	Partial properties of an aspartic protease in bitter gourd (Momordica charantia L.) fruit and its activation by heating. Food Chemistry, 2008, 108, 496-502.	4.2	10
110	EFFECTS OF CHITOSAN COATING ON POSTHARVEST QUALITY OF MANGO (MANGIFERA INDICAL. CV.) Tj ETQq0 0 0 rgBT /Overlo	0.9	121
111	Chemical Composition and Antimicrobial Activity of the Flower Oil ofRussowia sogdiana(Bunge) B. Fedtsch. (Asteraceae) from China. Journal of Essential Oil Research, 2007, 19, 197-200.	1.3	8
112	Enhancement of Postharvest Disease Resistance in Ya Li Pear (Pyrus bretschneideri) Fruit by Salicylic Acid Sprays on the Trees during Fruit Growth. European Journal of Plant Pathology, 2006, 114, 363-370.	0.8	71
113	Enhancing disease resistance in harvested mango (Mangifera indica L. cv. â€˜Matisuâ€™) fruit by salicylic acid. Journal of the Science of Food and Agriculture, 2006, 86, 694-698.	1.7	121
114	Effect of cold-shock treatment on chilling injury in mango (Mangifera indica L. cv. â€˜Wachengâ€™) fruit. Journal of the Science of Food and Agriculture, 2006, 86, 2458-2462.	1.7	52
115	The effects of 1-methylcyclopropene on peach fruit (Prunus persica L. cv. Jiubao) ripening and disease resistance. International Journal of Food Science and Technology, 2005, 40, 1-7.	1.3	140
116	Effects of 1-methylcyclopropene and gibberellic acid on ripening of Chinese jujube(Zizyphus jujuba M) in relation to quality. Journal of the Science of Food and Agriculture, 2004, 84, 31-35.	1.7	47
117	Gibberellic Acid and CO2 Additive Effect in Retarding Postharvest Senescence of Parsley. Journal of Food Science, 1998, 63, 66-68.	1.5	37
118	Effect of gradient concentration preâ€osmotic dehydration on keeping airâ€dried apricot antioxidant activity and bioactive compounds. Journal of Food Processing and Preservation, 0, , .	0.9	0