

Zhenfeng Yang

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

2,876
citations

136885

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docs citations

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times ranked

2466
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Exogenous \hat{I}^3 -Aminobutyric Acid Treatment on Proline Accumulation and Chilling Injury in Peach Fruit after Long-Term Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1264-1268.	2.4	169
2	Blue Light Irradiation Affects Anthocyanin Content and Enzyme Activities Involved in Postharvest Strawberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4778-4783.	2.4	139
3	Exogenous Melatonin Treatment Increases Chilling Tolerance and Induces Defense Response in Harvested Peach Fruit during Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5215-5222.	2.4	128
4	Effect of High Oxygen Atmosphere Storage on Quality, Antioxidant Enzymes, and DPPH-Radical Scavenging Activity of Chinese Bayberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 176-181.	2.4	126
5	MeJA induces chilling tolerance in loquat fruit by regulating proline and \hat{I}^3 -aminobutyric acid contents. <i>Food Chemistry</i> , 2012, 133, 1466-1470.	4.2	118
6	Melatonin increases chilling tolerance in postharvest peach fruit by alleviating oxidative damage. <i>Scientific Reports</i> , 2018, 8, 806.	1.6	118
7	\hat{I}^3 -Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. <i>Food Chemistry</i> , 2011, 129, 1619-1622.	4.2	116
8	Methyl Jasmonate Reduces Decay and Enhances Antioxidant Capacity in Chinese Bayberries. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5809-5815.	2.4	104
9	Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. <i>Food Chemistry</i> , 2011, 127, 1777-1783.	4.2	102
10	Sugar metabolism in relation to chilling tolerance of loquat fruit. <i>Food Chemistry</i> , 2013, 136, 139-143.	4.2	102
11	Respiratory activity and mitochondrial membrane associated with fruit senescence in postharvest peaches in response to UV-C treatment. <i>Food Chemistry</i> , 2014, 161, 16-21.	4.2	102
12	Effect of methyl jasmonate on the inhibition of <i>Colletotrichum acutatum</i> infection in loquat fruit and the possible mechanisms. <i>Postharvest Biology and Technology</i> , 2008, 49, 301-307.	2.9	100
13	Effect of high oxygen atmospheres on fruit decay and quality in Chinese bayberries, strawberries and blueberries. <i>Food Control</i> , 2008, 19, 470-474.	2.8	97
14	Effect of blue light treatment on fruit quality, antioxidant enzymes and radical-scavenging activity in strawberry fruit. <i>Scientia Horticulturae</i> , 2014, 175, 181-186.	1.7	89
15	Combination of salicylic acid and ultrasound to control postharvest blue mold caused by <i>Penicillium expansum</i> in peach fruit. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 310-314.	2.7	87
16	Domestic cooking methods affect the nutritional quality of red cabbage. <i>Food Chemistry</i> , 2014, 161, 162-167.	4.2	86
17	MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit. <i>Postharvest Biology and Technology</i> , 2011, 59, 324-326.	2.9	84
18	Accumulation of carotenoids and expression of carotenogenic genes in peach fruit. <i>Food Chemistry</i> , 2017, 214, 137-146.	4.2	73

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19	Effect of MeJA treatment on polyamine, energy status and anthracnose rot of loquat fruit. <i>Food Chemistry</i> , 2014, 145, 86-89.	4.2	68
20	Combined Salicylic Acid and Ultrasound Treatments for Reducing the Chilling Injury on Peach Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1209-1212.	2.4	66
21	Effect of BTH on antioxidant enzymes, radical-scavenging activity and decay in strawberry fruit. <i>Food Chemistry</i> , 2011, 125, 145-149.	4.2	64
22	EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF CHINESE BAYBERRY FRUIT. <i>Journal of Texture Studies</i> , 2007, 38, 166-177.	1.1	59
23	Role of Melatonin in Cell-Wall Disassembly and Chilling Tolerance in Cold-Stored Peach Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5663-5670.	2.4	59
24	6-Benzylaminopurine Delays Senescence and Enhances Health-Promoting Compounds of Harvested Broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 234-240.	2.4	58
25	Effect of blue light on ethylene biosynthesis, signalling and fruit ripening in postharvest peaches. <i>Scientia Horticulturae</i> , 2015, 197, 657-664.	1.7	57
26	Blue light induced anthocyanin accumulation and expression of associated genes in Chinese bayberry fruit. <i>Scientia Horticulturae</i> , 2014, 179, 98-102.	1.7	55
27	Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2064-2070.	1.7	54
28	Reducing yellowing and enhancing antioxidant capacity of broccoli in storage by sucrose treatment. <i>Postharvest Biology and Technology</i> , 2016, 112, 39-45.	2.9	44
29	Control of anthracnose rot and quality deterioration in loquat fruit with methyl jasmonate. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1598-1602.	1.7	38
30	Chinese bayberry fruit treated with blue light after harvest exhibit enhanced sugar production and expression of cryptochrome genes. <i>Postharvest Biology and Technology</i> , 2016, 111, 197-204.	2.9	36
31	Relationship between Sucrose Metabolism and Anthocyanin Biosynthesis During Ripening in Chinese Bayberry Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10522-10528.	2.4	35
32	Effect of 1-methylcyclopene on senescence and quality maintenance of green bell pepper fruit during storage at 20°C. <i>Postharvest Biology and Technology</i> , 2012, 70, 1-6.	2.9	34
33	The effects of the combination of <i>Pichia membranefaciens</i> and BTH on controlling of blue mould decay caused by <i>Penicillium expansum</i> in peach fruit. <i>Food Chemistry</i> , 2011, 124, 991-996.	4.2	31
34	Antioxidant enzymes and fatty acid composition as related to disease resistance in postharvest loquat fruit. <i>Food Chemistry</i> , 2014, 163, 92-96.	4.2	30
35	Chinese bayberry fruit extract alleviates oxidative stress and prevents 1,2-dimethylhydrazine-induced aberrant crypt foci development in rat colon carcinogenesis. <i>Food Chemistry</i> , 2011, 125, 701-705.	4.2	26
36	Effect of 1-MCP on the regulation processes involved in ascorbate metabolism in kiwifruit. <i>Postharvest Biology and Technology</i> , 2021, 179, 111563.	2.9	25

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37	Proanthocyanidin Synthesis in Chinese Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) Fruits. <i>Frontiers in Plant Science</i> , 2018, 9, 212.	1.7	21
38	Comparative transcriptomic analysis of white and red Chinese bayberry (<i>Myrica rubra</i>) fruits reveals flavonoid biosynthesis regulation. <i>Scientia Horticulturae</i> , 2018, 235, 9-20.	1.7	19
39	Carotenoid composition and expression of carotenogenic genes in the peel and pulp of commercial mango fruit cultivars. <i>Scientia Horticulturae</i> , 2020, 263, 109072.	1.7	18
40	Maintaining quality and bioactive compounds of broccoli by combined treatment with 1-ethylcyclopropene and 6-benzylaminopurine. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1156-1161.	1.7	17
41	MrMYB6 From Chinese Bayberry (<i>Myrica rubra</i>) Negatively Regulates Anthocyanin and Proanthocyanidin Accumulation. <i>Frontiers in Plant Science</i> , 2021, 12, 685654.	1.7	14
42	Tropical and Subtropical Fruits: Postharvest Biology and Storage. <i>Journal of Food Quality</i> , 2018, 2018, 1-2.	1.4	4
43	Ethylene promotes carotenoid accumulation in peach pulp after harvest. <i>Scientia Horticulturae</i> , 2022, 304, 111347.	1.7	4
44	The Evolution of Lorentzâ€™Gauss Breathers Induced by Off-Waist Incidence. <i>Journal of Russian Laser Research</i> , 2019, 40, 80-86.	0.3	0