

Zhenfeng Yang

List of Publications by Citations

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43
papers

2,058
citations

29
h-index

44
g-index

44
ext. papers

2,519
ext. citations

5.9
avg, IF

4.86
L-index

#	Paper	IF	Citations
43	Effect of exogenous γ -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, 1264-8	5.7	135
42	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, 176-81	5.7	97
41	MeJA induces chilling tolerance in loquat fruit by regulating proline and γ -aminobutyric acid contents. <i>Food Chemistry</i> , 2012 , 133, 1466-1470	8.5	91
40	Blue light irradiation affects anthocyanin content and enzyme activities involved in postharvest strawberry fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4778-83	5.7	89
39	γ -Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. <i>Food Chemistry</i> , 2011 , 129, 1619-1622	8.5	89
38	Methyl jasmonate reduces decay and enhances antioxidant capacity in Chinese bayberries. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5809-15	5.7	88
37	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	6.2	83
36	Effect of high oxygen atmospheres on fruit decay and quality in Chinese bayberries, strawberries and blueberries. <i>Food Control</i> , 2008 , 19, 470-474	6.2	81
35	Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. <i>Food Chemistry</i> , 2011 , 127, 1777-1783	8.5	79
34	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, 5215-22	5.7	76
33	Sugar metabolism in relation to chilling tolerance of loquat fruit. <i>Food Chemistry</i> , 2013 , 136, 139-43	8.5	73
32	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	8.5	73
31	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	6.8	72
30	Melatonin increases chilling tolerance in postharvest peach fruit by alleviating oxidative damage. <i>Scientific Reports</i> , 2018 , 8, 806	4.9	66
29	Domestic cooking methods affect the nutritional quality of red cabbage. <i>Food Chemistry</i> , 2014 , 161, 162-75	8.5	63
28	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	6.2	59
27	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	4.1	54

26	Effect of BTH on antioxidant enzymes, radical-scavenging activity and decay in strawberry fruit. <i>Food Chemistry</i> , 2011 , 125, 145-149	8.5	54
25	Combined salicylic acid and ultrasound treatments for reducing the chilling injury on peach fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1209-12	5.7	50
24	Effect of MeJA treatment on polyamine, energy status and anthracnose rot of loquat fruit. <i>Food Chemistry</i> , 2014 , 145, 86-9	8.5	48
23	6-Benzylaminopurine delays senescence and enhances health-promoting compounds of harvested broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 234-40	5.7	48
22	EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF CHINESE BAYBERRY FRUIT. <i>Journal of Texture Studies</i> , 2007 , 38, 166-177	3.6	47
21	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	4.3	42
20	Reducing yellowing and enhancing antioxidant capacity of broccoli in storage by sucrose treatment. <i>Postharvest Biology and Technology</i> , 2016 , 112, 39-45	6.2	36
19	Blue light induced anthocyanin accumulation and expression of associated genes in Chinese bayberry fruit. <i>Scientia Horticulturae</i> , 2014 , 179, 98-102	4.1	36
18	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	4.3	35
17	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	5.7	35
16	Accumulation of carotenoids and expression of carotenogenic genes in peach fruit. <i>Food Chemistry</i> , 2017 , 214, 137-146	8.5	32
15	Effect of blue light on ethylene biosynthesis, signalling and fruit ripening in postharvest peaches. <i>Scientia Horticulturae</i> , 2015 , 197, 657-664	4.1	31
14	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	8.5	29
13	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	6.2	27
12	Antioxidant enzymes and fatty acid composition as related to disease resistance in postharvest loquat fruit. <i>Food Chemistry</i> , 2014 , 163, 92-6	8.5	25
11	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	6.2	23
10	Relationship between sucrose metabolism and anthocyanin biosynthesis during ripening in Chinese bayberry fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10522-8	5.7	18
9	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	8.5	18

8	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	4.1	15
7	Maintaining quality and bioactive compounds of broccoli by combined treatment with 1-methylcyclopropene and 6-benzylaminopurine. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1156-61	4.3	14
6	Proanthocyanidin Synthesis in Chinese Bayberry (<i>Sieb. et Zucc.</i>) Fruits. <i>Frontiers in Plant Science</i> , 2018 , 9, 212	6.2	12
5	Carotenoid composition and expression of carotenogenic genes in the peel and pulp of commercial mango fruit cultivars. <i>Scientia Horticulturae</i> , 2020 , 263, 109072	4.1	9
4	MrMYB6 From Chinese Bayberry () Negatively Regulates Anthocyanin and Proanthocyanidin Accumulation. <i>Frontiers in Plant Science</i> , 2021 , 12, 685654	6.2	3
3	Effect of 1-MCP on the regulation processes involved in ascorbate metabolism in kiwifruit. <i>Postharvest Biology and Technology</i> , 2021 , 179, 111563	6.2	3
2	Tropical and Subtropical Fruits: Postharvest Biology and Storage. <i>Journal of Food Quality</i> , 2018 , 2018, 1-2	2.7	0
1	The Evolution of Lorentz Gauss Breathers Induced by Off-Waist Incidence. <i>Journal of Russian Laser Research</i> , 2019 , 40, 80-86	0.7	