Zhenfeng Yang

List of Publications by Year in Descending Order

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	MrMYB6 From Chinese Bayberry () Negatively Regulates Anthocyanin and Proanthocyanidin Accumulation. *Frontiers in Plant Science*, **2021**, 12, 685654	6.2	3
42	Effect of 1-MCP on the regulation processes involved in ascorbate metabolism in kiwifruit. *Postharvest Biology and Technology*, **2021**, 179, 111563	6.2	3
41	Carotenoid composition and expression of carotenogenic genes in the peel and pulp of commercial mango fruit cultivars. *Scientia Horticulturae*, **2020**, 263, 109072	4.1	9
40	The Evolution of Lorentz□auss Breathers Induced by Off-Waist Incidence. *Journal of Russian Laser Research*, **2019**, 40, 80-86	0.7	
39	Comparative transcriptomic analysis of white and red Chinese bayberry (Myrica rubra) fruits reveals flavonoid biosynthesis regulation. *Scientia Horticulturae*, **2018**, 235, 9-20	4.1	15
38	Melatonin increases chilling tolerance in postharvest peach fruit by alleviating oxidative damage. *Scientific Reports*, **2018**, 8, 806	4.9	66
37	Tropical and Subtropical Fruits: Postharvest Biology and Storage. *Journal of Food Quality*, **2018**, 2018, 1-2	2.7	0
36	Proanthocyanidin Synthesis in Chinese Bayberry (Sieb. et Zucc.) Fruits. *Frontiers in Plant Science*, **2018**, 9, 212	6.2	12
35	Role of Melatonin in Cell-Wall Disassembly and Chilling Tolerance in Cold-Stored Peach Fruit. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5663-5670	5.7	35
34	Accumulation of carotenoids and expression of carotenogenic genes in peach fruit. *Food Chemistry*, **2017**, 214, 137-146	8.5	32
33	Chinese bayberry fruit treated with blue light after harvest exhibit enhanced sugar production and expression of cryptochrome genes. *Postharvest Biology and Technology*, **2016**, 111, 197-204	6.2	27
32	Exogenous Melatonin Treatment Increases Chilling Tolerance and Induces Defense Response in Harvested Peach Fruit during Cold Storage. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5215-22	5.7	76
31	Reducing yellowing and enhancing antioxidant capacity of broccoli in storage by sucrose treatment. *Postharvest Biology and Technology*, **2016**, 112, 39-45	6.2	36
30	Effect of blue light on ethylene biosynthesis, signalling and fruit ripening in postharvest peaches. *Scientia Horticulturae*, **2015**, 197, 657-664	4.1	31
29	Domestic cooking methods affect the nutritional quality of red cabbage. *Food Chemistry*, **2014**, 161, 162	8.5	63
28	Relationship between sucrose metabolism and anthocyanin biosynthesis during ripening in Chinese bayberry fruit. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10522-8	5.7	18
27	Effect of blue light treatment on fruit quality, antioxidant enzymes and radical-scavenging activity in strawberry fruit. *Scientia Horticulturae*, **2014**, 175, 181-186	4.1	54

26	Blue light irradiation affects anthocyanin content and enzyme activities involved in postharvest strawberry fruit. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4778-83	5.7	89
25	Blue light induced anthocyanin accumulation and expression of associated genes in Chinese bayberry fruit. *Scientia Horticulturae*, **2014**, 179, 98-102	4.1	36
24	Antioxidant enzymes and fatty acid composition as related to disease resistance in postharvest loquat fruit. *Food Chemistry*, **2014**, 163, 92-6	8.5	25
23	Effect of MeJA treatment on polyamine, energy status and anthracnose rot of loquat fruit. *Food Chemistry*, **2014**, 145, 86-9	8.5	48
22	Respiratory activity and mitochondrial membrane associated with fruit senescence in postharvest peaches in response to UV-C treatment. *Food Chemistry*, **2014**, 161, 16-21	8.5	73
21	Sugar metabolism in relation to chilling tolerance of loquat fruit. *Food Chemistry*, **2013**, 136, 139-43	8.5	73
20	Maintaining quality and bioactive compounds of broccoli by combined treatment with 1-methylcyclopropene and 6-benzylaminopurine. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1156-61	4.3	14
19	Effect of 1-methylcyclopene on senescence and quality maintenance of green bell pepper fruit during storage at 20 °C. *Postharvest Biology and Technology*, **2012**, 70, 1-6	6.2	23
18	6-Benzylaminopurine delays senescence and enhances health-promoting compounds of harvested broccoli. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 234-40	5.7	48
17	Combined salicyclic acid and ultrasound treatments for reducing the chilling injury on peach fruit. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1209-12	5.7	50
16	MeJA induces chilling tolerance in loquat fruit by regulating proline and γ-aminobutyric acid contents. *Food Chemistry*, **2012**, 133, 1466-1470	8.5	91
15	Combination of salicylic acid and ultrasound to control postharvest blue mold caused by Penicillium expansum in peach fruit. *Innovative Food Science and Emerging Technologies*, **2011**, 12, 310-314	6.8	72
14	MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit. *Postharvest Biology and Technology*, **2011**, 59, 324-326	6.2	59
13	Effect of BTH on antioxidant enzymes, radical-scavenging activity and decay in strawberry fruit. *Food Chemistry*, **2011**, 125, 145-149	8.5	54
12	Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. *Food Chemistry*, **2011**, 127, 1777-1783	8.5	79
11	Effect of exogenous γ-aminobutyric acid treatment on proline accumulation and chilling injury in peach fruit after long-term cold storage. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1264-8	5.7	135
10	The effects of the combination of Pichia membranefaciens and BTH on controlling of blue mould decay caused by Penicillium expansum in peach fruit. *Food Chemistry*, **2011**, 124, 991-996	8.5	29
9	Chinese bayberry fruit extract alleviates oxidative stress and prevents 1,2-dimethylhydrazine-induced aberrant crypt foci development in rat colon carcinogenesis. *Food Chemistry*, **2011**, 125, 701-705	8.5	18

8	Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. *Food Chemistry*, **2011**, 129, 1619-1622	8.5	89
7	Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit. *Journal of the Science of Food and Agriculture*, **2009**, 89, 2064-2070	4.3	42
6	Effect of high oxygen atmosphere storage on quality, antioxidant enzymes, and DPPH-radical scavenging activity of Chinese bayberry fruit. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 176-81	5.7	97
5	Methyl jasmonate reduces decay and enhances antioxidant capacity in Chinese bayberries. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5809-15	5.7	88
4	Effect of methyl jasmonate on the inhibition of Colletotrichum acutatum infection in loquat fruit and the possible mechanisms. *Postharvest Biology and Technology*, **2008**, 49, 301-307	6.2	83
3	Effect of high oxygen atmospheres on fruit decay and quality in Chinese bayberries, strawberries and blueberries. *Food Control*, **2008**, 19, 470-474	6.2	81
2	Control of anthracnose rot and quality deterioration in loquat fruit with methyl jasmonate. *Journal of the Science of Food and Agriculture*, **2008**, 88, 1598-1602	4.3	35
1	EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF CHINESE BAYBERRY FRUIT. *Journal of Texture Studies*, **2007**, 38, 166-177	3.6	47