

Lei Wang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4321395/publications.pdf>

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8
papers

494
citations

1307594

7
h-index

1720034

7
g-index

8
all docs

8
docs citations

8
times ranked

423
citing authors

#	ARTICLE	IF	CITATIONS
1	Oxalic acid alleviates chilling injury in peach fruit by regulating energy metabolism and fatty acid contents. <i>Food Chemistry</i> , 2014, 161, 87-93.	8.2	198
2	Reducing Chilling Injury of Loquat Fruit by Combined Treatment with Hot Air and Methyl Jasmonate. <i>Food and Bioprocess Technology</i> , 2014, 7, 2259-2266.	4.7	67
3	Methyl jasmonate enhances wound-induced phenolic accumulation in pitaya fruit by regulating sugar content and energy status. <i>Postharvest Biology and Technology</i> , 2018, 137, 106-112.	6.0	58
4	Biocontrol of major postharvest pathogens on apple using <i>Rhodotorula glutinis</i> and its effects on postharvest quality parameters. <i>Biological Control</i> , 2009, 48, 79-83.	3.0	56
5	Methyl jasmonate primes defense responses against wounding stress and enhances phenolic accumulation in fresh-cut pitaya fruit. <i>Postharvest Biology and Technology</i> , 2018, 145, 101-107.	6.0	53
6	Physiological and Transcriptomic Analysis Validates Previous Findings of Changes in Primary Metabolism for the Production of Phenolic Antioxidants in Wounded Carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7159-7167.	5.2	30
7	Methyl Jasmonate Primed Defense Responses Against <i>Penicillium expansum</i> in Sweet Cherry Fruit. <i>Plant Molecular Biology Reporter</i> , 2015, 33, 1464-1471.	1.8	29
8	Preservation treatment with methyl jasmonate alleviates chilling injury disorder in pear fruit by regulating antioxidant system and energy status. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	3