Lei Wang

List of Publications by Year
in descending order

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