

# Yonghua Zheng

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

133  
papers

4,944  
citations

44  
h-index

64  
g-index

138  
ext. papers

6,090  
ext. citations

5.7  
avg, IF

5.82  
L-index

#	Paper	IF	Citations
133	24-Epibrassinolide improves chilling tolerance by regulating PpCBF5-mediated membrane lipid metabolism in peach fruit. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 186, 111844	6.2	2
132	Interaction of PpWRKY46 and PpWRKY53 regulates energy metabolism in MeJA primed disease resistance of peach fruit.. <i>Plant Physiology and Biochemistry</i> , <b>2022</b> , 171, 157-168	5.4	3
131	2,4-epibrassinolide enhance chilling tolerance of loquat fruit by regulating cell wall and membrane fatty acid metabolism. <i>Scientia Horticulturae</i> , <b>2022</b> , 295, 110813	4.1	2
130	Influence of fresh-cut process on $\gamma$ -aminobutyric acid (GABA) metabolism and sensory properties in carrot.. <i>Journal of Food Science and Technology</i> , <b>2022</b> , 59, 552-561	3.3	2
129	Genome-wide identification of heat shock transcription factors and potential role in regulation of antioxidant response under hot water and glycine betaine treatments in cold-stored peaches. <i>Journal of the Science of Food and Agriculture</i> , <b>2022</b> , 102, 628-643	4.3	2
128	A novel MADS-box gene regulated a priming defence in postharvest peach through SA- and ABA-signaling collaboration.. <i>Journal of Experimental Botany</i> , <b>2022</b> ,	7	1
127	$\gamma$ -aminobutyric acid (GABA) alleviated oxidative damage and programmed cell death in fresh-cut pumpkins.. <i>Plant Physiology and Biochemistry</i> , <b>2022</b> , 180, 9-16	5.4	1
126	Amino acid metabolomic analysis involved in flavor quality and cold tolerance in peach fruit treated with exogenous glycine betaine. <i>Food Research International</i> , <b>2022</b> , 157, 111204	7	2
125	High relative humidity enhances chilling tolerance of zucchini fruit by regulating sugar and ethanol metabolisms during cold storage. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 189, 111932	6.2	1
124	Hydrogen sulfide alleviates chilling injury in peach fruit by maintaining cell structure integrity via regulating endogenous H <sub>2</sub> S, antioxidant and cell wall metabolisms. <i>Food Chemistry</i> , <b>2022</b> , 391, 133283	8.5	4
123	Heat Shock Protein HSP24 Is Involved in the BABA-Induced Resistance to Fungal Pathogen in Postharvest Grapes Underlying an NPR1-Dependent Manner. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 646147	6.2	5
122	Involvement of PpWRKY70 in the methyl jasmonate primed disease resistance against <i>Rhizopus stolonifer</i> of peaches via activating phenylpropanoid pathway. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 174, 111466	6.2	6
121	Sucrose metabolism and sensory evaluation in peach as influenced by $\gamma$ -aminobutyric acid (BABA)-induced disease resistance and the transcriptional mechanism involved. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 174, 111465	6.2	2
120	Near-saturated relative humidity alleviates chilling injury in zucchini fruit through its regulation of antioxidant response and energy metabolism. <i>Food Chemistry</i> , <b>2021</b> , 351, 129336	8.5	5
119	Effects of CaCl Treatment Alleviates Chilling Injury of Loquat Fruit () by Modulating ROS Homeostasis. <i>Foods</i> , <b>2021</b> , 10,	4.9	13
118	High relative humidity (HRH) storage alleviates chilling injury of zucchini fruit by promoting the accumulation of proline and ABA. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 171, 111344	6.2	8
117	PpWRKY45 is involved in methyl jasmonate primed disease resistance by enhancing the expression of jasmonate acid biosynthetic and pathogenesis-related genes of peach fruit. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 172, 111390	6.2	6

116	Dual function of VvWRKY18 transcription factor in the $\beta$ -aminobutyric acid-activated priming defense in grapes. <i>Physiologia Plantarum</i> , <b>2021</b> , 172, 1477-1492	4.6	7
115	Alterations in Sucrose and Phenylpropanoid Metabolism Affected by BABA-Primed Defense in Postharvest Grapes and the Associated Transcriptional Mechanism. <i>Molecular Plant-Microbe Interactions</i> , <b>2021</b> , MPMI06210142R	3.6	1
114	Physiological and metabolomic analyses of hot water treatment on amino acids and phenolic metabolisms in peach cold tolerance. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 179, 111593	6.2	7
113	Activation of the BABA-induced priming defence through redox homeostasis and the modules of TGA1 and MAPKK5 in postharvest peach fruit. <i>Molecular Plant Pathology</i> , <b>2021</b> , 22, 1624-1640	5.7	2
112	Transcriptomic analysis reveals key genes associated with the biosynthesis regulation of phenolics in fresh-cut pitaya fruit ( <i>Hylocereus undatus</i> ). <i>Postharvest Biology and Technology</i> , <b>2021</b> , 181, 111684	6.2	3
111	CaM enhances chilling tolerance of peach fruit by regulating energy and GABA metabolism. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 181, 111691	6.2	4
110	PpWRKY22 physically interacts with PpHOS1/PpTGA1 and positively regulates several SA-responsive PR genes to modulate disease resistance in BABA-primed peach fruit. <i>Scientia Horticulturae</i> , <b>2021</b> , 290, 110479	4.1	1
109	Mechanisms of chilling tolerance in melatonin treated postharvest fruits and vegetables: a review. <i>Journal of Future Foods</i> , <b>2021</b> , 1, 156-167		1
108	Pre-storage hot water treatment enhances chilling tolerance of zucchini ( <i>Cucurbita pepo</i> L.) squash by regulating arginine metabolism. <i>Postharvest Biology and Technology</i> , <b>2020</b> , 166, 111229	6.2	12
107	Effect of nano-SiO <sub>2</sub> packing on postharvest quality and antioxidant capacity of loquat fruit under ambient temperature storage. <i>Food Chemistry</i> , <b>2020</b> , 315, 126295	8.5	19
106	Isolation and identification of polysaccharides from <i>Pythium arrhenomanes</i> and application to strawberry fruit ( <i>Fragaria ananassa</i> Duch.) preservation. <i>Food Chemistry</i> , <b>2020</b> , 309, 125604	8.5	10
105	PpHOS1, a RING E3 ubiquitin ligase, interacts with PpWRKY22 in the BABA-induced priming defense of peach fruit against <i>Rhizopus stolonifer</i> . <i>Postharvest Biology and Technology</i> , <b>2020</b> , 159, 111029	6.2	12
104	A Combination of Melatonin and Ethanol Treatment Improves Postharvest Quality in Bitter Melon Fruit. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
103	Translocation of PpNPR1 is required for $\beta$ -aminobutyric acid-triggered resistance against <i>Rhizopus stolonifer</i> in peach fruit. <i>Scientia Horticulturae</i> , <b>2020</b> , 272, 109556	4.1	4
102	Redox status regulates subcellular localization of PpTGA1 associated with a BABA-induced priming defence against <i>Rhizopus</i> rot in peach fruit. <i>Molecular Biology Reports</i> , <b>2020</b> , 47, 6657-6668	2.8	2
101	$\beta$ -aminobutyric acid induces priming defence against <i>Botrytis cinerea</i> in grapefruit by reducing intercellular redox status that modifies posttranslation of VvNPR1 and its interaction with VvTGA1. <i>Plant Physiology and Biochemistry</i> , <b>2020</b> , 156, 552-565	5.4	9
100	Effects of exogenous calcium and calcium chelant on cold tolerance of postharvest loquat fruit. <i>Scientia Horticulturae</i> , <b>2020</b> , 269, 109391	4.1	19
99	Biochemical and molecular effects of glycine betaine treatment on membrane fatty acid metabolism in cold stored peaches. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 154, 58-69	6.2	24

98	Physiological and Metabolomic Analysis of Cold Plasma Treated Fresh-Cut Strawberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4043-4053	5.7	32
97	Effects of exogenous calcium chloride (CaCl <sub>2</sub> ) and ascorbic acid (AsA) on the $\gamma$ -aminobutyric acid (GABA) metabolism in shredded carrots. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 152, 111-117	6.2	18
96	Glycine betaine reduces chilling injury in peach fruit by enhancing phenolic and sugar metabolisms. <i>Food Chemistry</i> , <b>2019</b> , 272, 530-538	8.5	82
95	UV-C treatment maintains quality and enhances antioxidant capacity of fresh-cut strawberries. <i>Postharvest Biology and Technology</i> , <b>2019</b> , 156, 110945	6.2	24
94	Cold plasma treatment induces phenolic accumulation and enhances antioxidant activity in fresh-cut pitaya ( <i>Hylocereus undatus</i> ) fruit. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 115, 108447	5.4	38
93	Effect of Cutting Styles on Quality and Antioxidant Activity of Stored Fresh-Cut Sweet Potato ( ) Cultivars. <i>Foods</i> , <b>2019</b> , 8,	4.9	3
92	Regulation of redox status contributes to priming defense against <i>Botrytis cinerea</i> in grape berries treated with $\gamma$ -aminobutyric acid. <i>Scientia Horticulturae</i> , <b>2019</b> , 244, 352-364	4.1	22
91	Effects of cuticular wax on the postharvest quality of blueberry fruit. <i>Food Chemistry</i> , <b>2018</b> , 239, 68-74	8.5	60
90	Proanthocyanidin Synthesis in Chinese Bayberry ( Sieb. et Zucc.) Fruits. <i>Frontiers in Plant Science</i> , <b>2018</b> , 9, 212	6.2	12
89	Effect of $\gamma$ -Aminobutyric Acid on Disease Resistance Against Rot in Harvested Peaches. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 1505	5.7	19
88	Methyl jasmonate primes defense responses against wounding stress and enhances phenolic accumulation in fresh-cut pitaya fruit. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 145, 101-107	6.2	31
87	Responses of Fresh-Cut Strawberries to Ethanol Vapor Pretreatment: Improved Quality Maintenance and Associated Antioxidant Metabolism in Gene Expression and Enzyme Activity Levels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 8382-8390	5.7	12
86	Methyl jasmonate enhances wound-induced phenolic accumulation in pitaya fruit by regulating sugar content and energy status. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 137, 106-112	6.2	33
85	Glycine betaine treatment alleviates chilling injury in zucchini fruit ( <i>Cucurbita pepo</i> L.) by modulating antioxidant enzymes and membrane fatty acid metabolism. <i>Postharvest Biology and Technology</i> , <b>2018</b> , 144, 20-28	6.2	70
84	Effect of Ultrasonic Treatment Combined with Peracetic Acid Treatment Reduces Decay and Maintains Quality in Loquat Fruit. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-8	2.7	10
83	Increased temperature elicits higher phenolic accumulation in fresh-cut pitaya fruit. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 129, 90-96	6.2	28
82	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> , <b>2017</b> , 65, 7159-7167	5.7	16
81	UV-C enhances resistance against gray mold decay caused by <i>Botrytis cinerea</i> in strawberry fruit. <i>Scientia Horticulturae</i> , <b>2017</b> , 225, 106-111	4.1	32

80	The effect of temperature on phenolic content in wounded carrots. <i>Food Chemistry</i> , <b>2017</b> , 215, 116-23	8.5	59
79	Effect of cutting styles on quality and antioxidant activity in fresh-cut pitaya fruit. <i>Postharvest Biology and Technology</i> , <b>2017</b> , 124, 1-7	6.2	50
78	Chinese bayberry fruit treated with blue light after harvest exhibit enhanced sugar production and expression of cryptochrome genes. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 111, 197-204	6.2	27
77	Effect of 1-methylcyclopropene on senescence and sugar metabolism in harvested broccoli florets. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 116, 45-49	6.2	28
76	Exogenous glycine betaine treatment enhances chilling tolerance of peach fruit during cold storage. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 114, 104-110	6.2	63
75	Reducing yellowing and enhancing antioxidant capacity of broccoli in storage by sucrose treatment. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 112, 39-45	6.2	36
74	Induction of Direct or Priming Resistance against <i>Botrytis cinerea</i> in Strawberries by $\gamma$ -Aminobutyric Acid and Their Effects on Sucrose Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5855-65	5.7	42
73	Enhancement of storage quality and antioxidant capacity of harvested sweet cherry fruit by immersion with $\gamma$ -aminobutyric acid. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 118, 71-78	6.2	32
72	Effect of hot water combined with glycine betaine alleviates chilling injury in cold-stored loquat fruit. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 118, 141-147	6.2	44
71	Influence of wounding intensity and storage temperature on quality and antioxidant activity of fresh-cut Welsh onions. <i>Scientia Horticulturae</i> , <b>2016</b> , 212, 203-209	4.1	14
70	Methyl Jasmonate Primed Defense Responses Against <i>Penicillium expansum</i> in Sweet Cherry Fruit. <i>Plant Molecular Biology Reporter</i> , <b>2015</b> , 33, 1464-1471	1.7	16
69	Methyl jasmonate primes defense responses against <i>Botrytis cinerea</i> and reduces disease development in harvested table grapes. <i>Scientia Horticulturae</i> , <b>2015</b> , 192, 218-223	4.1	48
68	Hot air treatment induces resistance against blue mold decay caused by <i>Penicillium expansum</i> in sweet cherry ( <i>Prunus cerasus</i> L.) fruit. <i>Scientia Horticulturae</i> , <b>2015</b> , 189, 74-80	4.1	12
67	Effects of benzothiadiazole on disease resistance and soluble sugar accumulation in grape berries and its possible cellular mechanisms involved. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 102, 51-60	6.2	22
66	Effect of ethanol treatment on disease resistance against anthracnose rot in postharvest loquat fruit. <i>Scientia Horticulturae</i> , <b>2015</b> , 188, 115-121	4.1	30
65	Low-temperature conditioning alleviates chilling injury in loquat fruit and regulates glycine betaine content and energy status. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3654-9	5.7	57
64	Effect of $\gamma$ -aminobutyric acid on cell wall modification and senescence in sweet cherry during storage at 20°C. <i>Food Chemistry</i> , <b>2015</b> , 175, 471-7	8.5	54
63	Response of direct or priming defense against <i>Botrytis cinerea</i> to methyl jasmonate treatment at different concentrations in grape berries. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 194, 32-9	5.8	52

62	Effect of high pressure processing and thermal treatment on physicochemical parameters, antioxidant activity and volatile compounds of green asparagus juice. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 927-933	5.4	60
61	In vitro inhibition and in vivo induction of defense response against <i>Penicillium expansum</i> in sweet cherry fruit by postharvest applications of <i>Bacillus cereus</i> AR156. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 101, 15-17	6.2	14
60	Effect of light on quality and bioactive compounds in postharvest broccoli florets. <i>Food Chemistry</i> , <b>2015</b> , 172, 705-9	8.5	71
59	Domestic cooking methods affect the nutritional quality of red cabbage. <i>Food Chemistry</i> , <b>2014</b> , 161, 162-7	8.5	63
58	Relationship between sucrose metabolism and anthocyanin biosynthesis during ripening in Chinese bayberry fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 10522-8	5.7	18
57	Methyl jasmonate induces resistance against <i>Penicillium citrinum</i> in Chinese bayberry by priming of defense responses. <i>Postharvest Biology and Technology</i> , <b>2014</b> , 98, 90-97	6.2	78
56	Oxalic acid alleviates chilling injury in peach fruit by regulating energy metabolism and fatty acid contents. <i>Food Chemistry</i> , <b>2014</b> , 161, 87-93	8.5	134
55	Reducing Chilling Injury of Loquat Fruit by Combined Treatment with Hot Air and Methyl Jasmonate. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2259-2266	5.1	50
54	<i>Bacillus cereus</i> AR156-induced resistance to <i>Colletotrichum acutatum</i> is associated with priming of defense responses in loquat fruit. <i>PLoS ONE</i> , <b>2014</b> , 9, e112494	3.7	30
53	Antioxidant enzymes and fatty acid composition as related to disease resistance in postharvest loquat fruit. <i>Food Chemistry</i> , <b>2014</b> , 163, 92-6	8.5	25
52	Effect of MeJA treatment on polyamine, energy status and anthracnose rot of loquat fruit. <i>Food Chemistry</i> , <b>2014</b> , 145, 86-9	8.5	48
51	Investigating the efficacy of <i>Bacillus subtilis</i> SM21 on controlling <i>Rhizopus</i> rot in peach fruit. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 164, 141-7	5.8	36
50	<i>Bacillus cereus</i> AR156 induces resistance against <i>Rhizopus</i> rot through priming of defense responses in peach fruit. <i>Food Chemistry</i> , <b>2013</b> , 136, 400-6	8.5	46
49	Sugar metabolism in relation to chilling tolerance of loquat fruit. <i>Food Chemistry</i> , <b>2013</b> , 136, 139-43	8.5	73
48	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> , <b>2013</b> , 93, 1156-61	4.3	14
47	Effect of methyl jasmonate on energy metabolism in peach fruit during chilling stress. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1827-32	4.3	106
46	Optimization of enzymatic clarification of green asparagus juice using response surface methodology. <i>Journal of Food Science</i> , <b>2012</b> , 77, C665-70	3.4	11
45	Effect of 1-methylcyclopropene on senescence and quality maintenance of green bell pepper fruit during storage at 20 °C. <i>Postharvest Biology and Technology</i> , <b>2012</b> , 70, 1-6	6.2	23



44	Effect of ethanol treatment on quality and antioxidant activity in postharvest broccoli florets. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 793-800	3.4	27
43	6-Benzylaminopurine delays senescence and enhances health-promoting compounds of harvested broccoli. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 234-40	5.7	48
42	Enhancing antioxidant capacity and reducing decay of chinese bayberries by essential oils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3769-75	5.7	57
41	Combined salicylic acid and ultrasound treatments for reducing the chilling injury on peach fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 1209-12	5.7	50
40	Effect of nanocomposite-based packaging on preservation quality of green tea. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 572-578	3.8	16
39	Effect of cultural system and essential oil treatment on antioxidant capacity in raspberries. <i>Food Chemistry</i> , <b>2012</b> , 132, 399-405	8.5	40
38	MeJA induces chilling tolerance in loquat fruit by regulating proline and $\gamma$ -aminobutyric acid contents. <i>Food Chemistry</i> , <b>2012</b> , 133, 1466-1470	8.5	91
37	Improved control of postharvest decay in Chinese bayberries by a combination treatment of ethanol vapor with hot air. <i>Food Control</i> , <b>2011</b> , 22, 82-87	6.2	30
36	Biological Control of Green Mould Decay in Postharvest Chinese Bayberries by <i>Pichia membranaefaciens</i> . <i>Journal of Phytopathology</i> , <b>2011</b> , 159, no-no	1.8	1
35	Effect of 1-methylcyclopropene on chilling injury and quality of peach fruit during cold storage. <i>Journal of Food Science</i> , <b>2011</b> , 76, S485-91	3.4	39
34	MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit. <i>Postharvest Biology and Technology</i> , <b>2011</b> , 59, 324-326	6.2	59
33	1-MCP suppresses ethylene biosynthesis and delays softening of HamiMelon during storage at ambient temperature. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 2684-8	4.3	11
32	Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. <i>Food Chemistry</i> , <b>2011</b> , 127, 1777-1783	8.5	79
31	Effect of exogenous $\gamma$ -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> , <b>2011</b> , 59, 1264-8	5.7	135
30	Effect of cultural system and storage temperature on antioxidant capacity and phenolic compounds in strawberries. <i>Food Chemistry</i> , <b>2011</b> , 124, 262-270	8.5	84
29	The effects of the combination of <i>Pichia membranaefaciens</i> and BTH on controlling of blue mould decay caused by <i>Penicillium expansum</i> in peach fruit. <i>Food Chemistry</i> , <b>2011</b> , 124, 991-996	8.5	29
28	$\gamma$ -Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. <i>Food Chemistry</i> , <b>2011</b> , 129, 1619-1622	8.5	89
27	Effect of methyl jasmonate in combination with ethanol treatment on postharvest decay and antioxidant capacity in Chinese bayberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 9597-604	5.7	27

26	Effect of 1-methylcyclopropene on anthracnose rot caused by <i>Colletotrichum acutatum</i> and disease resistance in loquat fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 2289-94	4.3	23
25	Synergistic effect of heat treatment and salicylic acid on alleviating internal browning in cold-stored peach fruit. <i>Postharvest Biology and Technology</i> , <b>2010</b> , 58, 93-97	6.2	72
24	Effect of hot air treatment on postharvest mould decay in Chinese bayberry fruit and the possible mechanisms. <i>International Journal of Food Microbiology</i> , <b>2010</b> , 141, 11-6	5.8	37
23	Effects of heat treatment on internal browning and membrane fatty acid in loquat fruit in response to chilling stress. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 1557-61	4.3	101
22	A combination of hot air treatment and nano-packing reduces fruit decay and maintains quality in postharvest Chinese bayberries. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 2427-32	4.3	32
21	Effect of methyl jasmonate on cell wall modification of loquat fruit in relation to chilling injury after harvest. <i>Food Chemistry</i> , <b>2010</b> , 118, 641-647	8.5	87
20	A combination of hot air and methyl jasmonate vapor treatment alleviates chilling injury of peach fruit. <i>Postharvest Biology and Technology</i> , <b>2009</b> , 52, 24-29	6.2	95
19	Effect of yeast antagonist in combination with methyl jasmonate treatment on postharvest anthracnose rot of loquat fruit. <i>Biological Control</i> , <b>2009</b> , 50, 73-77	3.8	22
18	Enhancing disease resistance in peach fruit with methyl jasmonate. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 802-808	4.3	74
17	Effects of short-term N <sub>2</sub> treatment on quality and antioxidant ability of loquat fruit during cold storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 1159-1163	4.3	10
16	Low-temperature conditioning combined with methyl jasmonate treatment reduces chilling injury of peach fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 1690-1696	4.3	51
15	Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2064-2070	4.3	42
14	Effects of 1-methylcyclopropene on oxidative damage, phospholipases and chilling injury in loquat fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 2214-2220	4.3	31
13	Effect of nano-packing on preservation quality of Chinese jujube ( <i>Ziziphus jujuba</i> Mill. var. <i>inermis</i> (Bunge) Rehd). <i>Food Chemistry</i> , <b>2009</b> , 114, 547-552	8.5	209
12	Methyl jasmonate reduces chilling injury and enhances antioxidant enzyme activity in postharvest loquat fruit. <i>Food Chemistry</i> , <b>2009</b> , 115, 1458-1463	8.5	206
11	Effect of 1-methylcyclopropene treatment on chilling injury, fatty acid and cell wall polysaccharide composition in loquat fruit. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8439-43	5.7	32
10	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> , <b>2009</b> , 57, 176-81	5.7	97
9	Methyl jasmonate reduces decay and enhances antioxidant capacity in Chinese bayberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5809-15	5.7	88



8	Improved control of anthracnose rot in loquat fruit by a combination treatment of <i>Pichia membranifaciens</i> with CaCl <sub>2</sub> . <i>International Journal of Food Microbiology</i> , <b>2008</b> , 126, 216-20	5.8	28
7	Transcript levels of antioxidative genes and oxygen radical scavenging enzyme activities in chilled zucchini squash in response to superatmospheric oxygen. <i>Postharvest Biology and Technology</i> , <b>2008</b> , 47, 151-158	6.2	56
6	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> , <b>2008</b> , 49, 301-307	6.2	83
5	Effect of high oxygen atmospheres on fruit decay and quality in Chinese bayberries, strawberries and blueberries. <i>Food Control</i> , <b>2008</b> , 19, 470-474	6.2	81
4	Control of anthracnose rot and quality deterioration in loquat fruit with methyl jasmonate. <i>Journal of the Science of Food and Agriculture</i> , <b>2008</b> , 88, 1598-1602	4.3	35
3	EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF CHINESE BAYBERRY FRUIT. <i>Journal of Texture Studies</i> , <b>2007</b> , 38, 166-177	3.6	47
2	Role of pure oxygen treatment in browning of litchi fruit after harvest. <i>Plant Science</i> , <b>2004</b> , 167, 665-668	5.3	52
1	Melatonin-mediated postharvest quality and antioxidant properties of fresh fruits: A comprehensive meta-analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> ,	16.4	1