Jiankang Cao

List of Publications by Year in descending order

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		81743	138251
95	4,226	39	58
papers	citations	h-index	g-index

95	95	95	2984
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Improving the performance of edible food packaging films by using nanocellulose as an additive. International Journal of Biological Macromolecules, 2021, 166, 288-296.	3.6	141
2	Enhancing disease resistance in harvested mango (Mangifera indica L. cv. â€˜Matisuâ€™) fruit by salicylic acid. Journal of the Science of Food and Agriculture, 2006, 86, 694-698.	1.7	121
3	EFFECTS OF CHITOSAN COATING ON POSTHARVEST QUALITY OF MANGO (MANGIFERA INDICAL. CV.) Tj ETQq1 1 0.784314 rgBT	0.9	121
4	The multi-layer film system improved the release and retention properties of cinnamon essential oil and its application as coating in inhibition to penicillium expansion of apple fruit. Food Chemistry, 2019, 299, 125109.	4.2	119
5	Evaluation and comparison of vitamin C, phenolic compounds, antioxidant properties and metal chelating activity of pulp and peel from selected peach cultivars. LWT - Food Science and Technology, 2015, 63, 1042-1048.	2.5	117
6	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. Food Chemistry, 2022, 367, 130671.	4.2	115
7	Applications of nitric oxide and melatonin in improving postharvest fruit quality and the separate and crosstalk biochemical mechanisms. Trends in Food Science and Technology, 2020, 99, 531-541.	7.8	114
8	Different molecular weights chitosan coatings delay the senescence of postharvest nectarine fruit in relation to changes of redox state and respiratory pathway metabolism. Food Chemistry, 2019, 289, 160-168.	4.2	106
9	The effect of exogenous salicylic acid on antioxidant activity, bioactive compounds and antioxidant system in apricot fruit. Scientia Horticulturae, 2015, 181, 113-120.	1.7	95
10	Preparation of a chitosan-chlorogenic acid conjugate and its application as edible coating in postharvest preservation of peach fruit. Postharvest Biology and Technology, 2019, 154, 129-136.	2.9	88
11	Advances in biochemical mechanisms and control technologies to treat chilling injury in postharvest fruits and vegetables. Trends in Food Science and Technology, 2021, 113, 355-365.	7.8	87
12	ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENTS IN PEEL AND PULP OF CHINESE JUJUBE (ZIZIPHUS JUJUBAMILL) FRUITS. Journal of Food Biochemistry, 2009, 33, 613-629.	1.2	84
13	Near-freezing temperature storage enhances chilling tolerance in nectarine fruit through its regulation of soluble sugars and energy metabolism. Food Chemistry, 2019, 289, 426-435.	4.2	83
14	Changes in phenolics and antioxidant property of peach fruit during ripening and responses to 1-methylcyclopropene. Postharvest Biology and Technology, 2015, 108, 111-118.	2.9	76
15	Effects of postharvest salicylic acid dipping on Alternaria rot and disease resistance of jujube fruit during storage. Journal of the Science of Food and Agriculture, 2013, 93, 3252-3258.	1.7	75
16	Regulation of apricot ripening and softening process during shelf life by post-storage treatments of exogenous ethylene and 1-methylcyclopropene. Scientia Horticulturae, 2018, 232, 63-70.	1.7	75
17	Chlorogenic acid induces resistance against Penicillium expansum in peach fruit by activating the salicylic acid signaling pathway. Food Chemistry, 2018, 260, 274-282.	4.2	72
18	Enhancement of Postharvest Disease Resistance in Ya Li Pear (Pyrus bretschneideri) Fruit by Salicylic Acid Sprays on the Trees during Fruit Growth. European Journal of Plant Pathology, 2006, 114, 363-370.	0.8	71

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19	Enhancement of quality and antioxidant metabolism of sweet cherry fruit by near-freezing temperature storage. Postharvest Biology and Technology, 2019, 147, 113-122.	2.9	71
20	Changes in sugar metabolism caused by exogenous oxalic acid related to chilling tolerance of apricot fruit. Postharvest Biology and Technology, 2016, 114, 10-16.	2.9	69
21	Effects of preharvest oligochitosan sprays on postharvest fungal diseases, storage quality, and defense responses in jujube (Zizyphus jujuba Mill. cv. Dongzao) fruit. Scientia Horticulturae, 2012, 142, 196-204.	1.7	65
22	Multiple 1-MCP treatment more effectively alleviated postharvest nectarine chilling injury than conventional one-time 1-MCP treatment by regulating ROS and energy metabolism. Food Chemistry, 2020, 330, 127256.	4.2	62
23	Ethyl p -coumarate exerts antifungal activity in vitro and in vivo against fruit Alternaria alternata via membrane-targeted mechanism. International Journal of Food Microbiology, 2018, 278, 26-35.	2.1	60
24	Defense Responses, Induced by p-Coumaric Acid and Methyl p-Coumarate, of Jujube (Ziziphus jujuba Mill.) Fruit against Black Spot Rot Caused by Alternaria alternata. Journal of Agricultural and Food Chemistry, 2019, 67, 2801-2810.	2.4	60
25	Sugar and organic acid composition of apricot and their contribution to sensory quality and consumer satisfaction. Scientia Horticulturae, 2017, 225, 553-560.	1.7	58
26	A combination of 1-methylcyclopropene treatment and intermittent warming alleviates chilling injury and affects phenolics and antioxidant activity of peach fruit during storage. Scientia Horticulturae, 2018, 229, 175-181.	1.7	53
27	Effect of cold-shock treatment on chilling injury in mango (Mangifera indica L. cv. â€˜Wachengâ€™) fruit. Journal of the Science of Food and Agriculture, 2006, 86, 2458-2462.	1.7	52
28	Improving antioxidant activities of whey protein hydrolysates obtained by thermal preheat treatment of pepsin, trypsin, alcalase and flavourzyme. International Journal of Food Science and Technology, 2012, 47, 2045-2051.	1.3	51
29	Improving fresh apricot (Prunus armeniaca L.) quality and antioxidant capacity by storage at near freezing temperature. Scientia Horticulturae, 2018, 231, 1-10.	1.7	51
30	Postharvest fruit quality and antioxidants of nectarine fruit as influenced by chlorogenic acid. LWT - Food Science and Technology, 2017, 75, 537-544.	2.5	50
31	Cell wall polysaccharides degradation and ultrastructure modification of apricot during storage at a near freezing temperature. Food Chemistry, 2019, 300, 125194.	4.2	50
32	Effect of yeast mannan treatments on ripening progress and modification of cell wall polysaccharides in tomato fruit. Food Chemistry, 2017, 218, 509-517.	4.2	49
33	Antifungal efficacy of ursolic acid in control of Alternaria alternata causing black spot rot on apple fruit and possible mechanisms involved. Scientia Horticulturae, 2019, 256, 108636.	1.7	49
34	Improving postharvest quality and antioxidant capacity of sweet cherry fruit by storage at near-freezing temperature. Scientia Horticulturae, 2019, 246, 68-78.	1.7	49
35	Chlorogenic acid protects against aluminium-induced cytotoxicity through chelation and antioxidant actions in primary hippocampal neuronal cells. Food and Function, 2017, 8, 2924-2934.	2.1	47
36	Physicochemical properties and functional bioactivities of different bonding state polysaccharides extracted from tomato fruit. Carbohydrate Polymers, 2019, 219, 181-190.	5.1	47

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37	Near-freezing temperature storage prolongs storage period and improves quality and antioxidant capacity of nectarines. Scientia Horticulturae, 2018, 228, 196-203.	1.7	44
38	Metalâ€“organic framework for the extraction and detection of pesticides from food commodities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1009-1035.	5.9	44
39	Application of electrolyzed water in postharvest fruits and vegetables storage: A review. Trends in Food Science and Technology, 2021, 114, 599-607.	7.8	42
40	Effects of a chitosanâ€based coating with ascorbic acid on postâ€harvest quality and core browning of â€˜Yaliâ€™ pears (Pyrus bertschneideri Rehd.). Journal of the Science of Food and Agriculture, 2008, 88, 877-884.	1.7	41
41	Maturityâ€related chilling tolerance in mango fruit and the antioxidant capacity involved. Journal of the Science of Food and Agriculture, 2009, 89, 304-309.	1.7	40
42	Polyphenol composition and antioxidant capacity in pulp and peel of apricot fruits of various varieties and maturity stages at harvest. International Journal of Food Science and Technology, 2018, 53, 327-336.	1.3	40
43	Epsilon-poly-l-lysine (Îµ-PL) exhibits multifaceted antifungal mechanisms of action that control postharvest Alternaria rot. International Journal of Food Microbiology, 2021, 348, 109224.	2.1	40
44	UV-C treatment controls brown rot in postharvest nectarine by regulating ROS metabolism and anthocyanin synthesis. Postharvest Biology and Technology, 2021, 180, 111613.	2.9	40
45	Methyl p-coumarate inhibits black spot rot on jujube fruit through membrane damage and oxidative stress against Alternaria alternata. Postharvest Biology and Technology, 2018, 145, 230-238.	2.9	38
46	Effect of different cation in situ cross-linking on the properties of pectin-thymol active film. Food Hydrocolloids, 2022, 128, 107594.	5.6	38
47	Effects of Oligochitosan on Postharvest Alternaria Rot, Storage Quality, and Defense Responses in Chinese Jujube (Zizyphus jujuba Mill. cv. Dongzao) Fruit. Journal of Food Protection, 2011, 74, 783-788.	0.8	37
48	Protective effect of apple (Ralls) polyphenol extract against aluminum-induced cognitive impairment and oxidative damage in rat. NeuroToxicology, 2014, 45, 111-120.	1.4	37
49	Preharvest chitosan oligochitosan and salicylic acid treatments enhance phenol metabolism and maintain the postharvest quality of apricots (Prunus armeniaca L.). Scientia Horticulturae, 2020, 267, 109334.	1.7	37
50	Antioxidant capacity and chemical constituents of Chinese jujube (Ziziphus jujuba Mill.) at different ripening stages. Food Science and Biotechnology, 2013, 22, 639-644.	1.2	36
51	Antifungal Activity of an Abundant Thaumatin-Like Protein from Banana against Penicillium expansum, and Its Possible Mechanisms of Action. Molecules, 2018, 23, 1442.	1.7	36
52	Chlorogenic acid treatment alleviates the adverse physiological responses of vibration injury in apple fruit through the regulation of energy metabolism. Postharvest Biology and Technology, 2020, 159, 110997.	2.9	35
53	Patterns of flesh reddening, translucency, ethylene production and storability of â€˜Friarâ€™ plum fruit harvested at three maturity stages as affected by the storage temperature. Postharvest Biology and Technology, 2016, 121, 9-18.	2.9	34
54	Analyses of microstructure and cell wall polysaccharides of flesh tissues provide insights into cultivar difference in mealy patterns developed in apple fruit. Food Chemistry, 2020, 321, 126707.	4.2	34

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55	Enhanced resistance of jujube (Zizyphus jujuba Mill. cv. Dongzao) fruit against postharvest Alternaria rot by Î²-aminobutyric acid dipping. Scientia Horticulturae, 2015, 186, 108-114.	1.7	32
56	Manipulation of ripening progress of different plum cultivars during shelf life by post-storage treatments with ethylene and 1-methylcyclopropene. Scientia Horticulturae, 2016, 198, 176-182.	1.7	32
57	Zirconium(â…£)-based metal-organic framework for determination of imidacloprid and thiamethoxam pesticides from fruits by UPLC-MS/MS. Food Chemistry, 2021, 344, 128650.	4.2	32
58	Effects of chitosan coating on oxidative stress in bruised Yali pears (Pyrus bretschneideri) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.3	31
59	Preparation of a novel PdCl2â€“CuSO4â€“based ethylene scavenger supported by acidified activated carbon powder and its effects on quality and ethylene metabolism of broccoli during shelf-life. Postharvest Biology and Technology, 2015, 99, 50-57.	2.9	30
60	Tea polyphenols (TP): a promising natural additive for the manufacture of multifunctional active food packaging films. Critical Reviews in Food Science and Nutrition, 2023, 63, 288-301.	5.4	30
61	Alteration of flesh color and enhancement of bioactive substances via the stimulation of anthocyanin biosynthesis in â€˜Friarâ€™ plum fruit by low temperature and the removal. Food Chemistry, 2020, 310, 125862.	4.2	29
62	Analysis of film-forming properties of chitosan with different molecular weights and its adhesion properties with different postharvest fruit surfaces. Food Chemistry, 2022, 395, 133605.	4.2	29
63	Modifications of cell wall pectin in chilling-injured â€˜Friarâ€™ plum fruit subjected to intermediate storage temperatures. Food Chemistry, 2018, 242, 538-547.	4.2	28
64	Retention of iceberg lettuce quality by low temperature storage and postharvest application of 1-methylcyclopropene or gibberellic acid. Journal of Food Science and Technology, 2014, 51, 943-949.	1.4	27
65	Effects of 1-methylcyclopropene in combination with chitosan oligosaccharides on post-harvest quality of aprium fruits. Scientia Horticulturae, 2014, 179, 301-305.	1.7	27
66	Effects of chlorogenic acid on capacity of free radicals scavenging and proteomic changes in postharvest fruit of nectarine. PLoS ONE, 2017, 12, e0182494.	1.1	27
67	EFFECT OF 1â€METHYLCYCLOPROPENE ON NUTRITIONAL QUALITY AND ANTIOXIDANT ACTIVITY OF TOMATO FRUIT (SOLANUM LYCOPERSICON L.) DURING STORAGE. Journal of Food Quality, 2010, 33, 150-164.	1.4	26
68	The anti-obesogenic effects of dietary berry fruits: A review. Food Research International, 2021, 147, 110539.	2.9	26
69	Synergistic effects of 1-MCP and hot air treatments on delaying softening and promoting anthocyanin biosynthesis in nectarines. Postharvest Biology and Technology, 2021, 180, 111598.	2.9	26
70	Applications of plant-derived food by-products to maintain quality of postharvest fruits and vegetables. Trends in Food Science and Technology, 2021, 116, 1105-1119.	7.8	26
71	Compositional modifications of bioactive compounds and changes in the edible quality and antioxidant activity of â€˜Friarâ€™ plum fruit during flesh reddening at intermediate temperatures. Food Chemistry, 2018, 254, 26-35.	4.2	24
72	Inhibitory Effect of Condensed Tannins from Banana Pulp on Cholesterol Esterase and Mechanisms of Interaction. Journal of Agricultural and Food Chemistry, 2019, 67, 14066-14073.	2.4	24

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73	Integrative transcriptomic and metabolomic alterations unravel the effect of melatonin on mitigating postharvest chilling injury upon plum (cv.Friar) fruit. Postharvest Biology and Technology, 2022, 186, 111819.	2.9	22
74	Transcriptomic and Metabolic Profiling Reveals â€˜Green Ringâ€™ and â€˜Red Ringâ€™ on Jujube Fruit upon PostharvestAlternaria alternataInfection. Plant and Cell Physiology, 2019, 60, 844-861.	1.5	21
75	Evaluation of antioxidant properties of extractable and nonextractable polyphenols in peel and flesh tissue of different peach varieties. Journal of Food Processing and Preservation, 2018, 42, e13624.	0.9	20
76	Characterizing the Interactions of Dietary Condensed Tannins with Bile Salts. Journal of Agricultural and Food Chemistry, 2019, 67, 9543-9550.	2.4	20
77	Characterization of defense responses in the â€˜green ringâ€™ and â€˜red ringâ€™ on jujube fruit upon postharvest infection by Alternaria alternata and the activation by the elicitor treatment. Postharvest Biology and Technology, 2019, 149, 166-176.	2.9	20
78	Effects of Wax Coating on the Moisture Loss of Cucumbers at Different Storage Temperatures. Journal of Food Quality, 2018, 2018, 1-6.	1.4	19
79	Impact of near freezing temperature storage on postharvest quality and antioxidant capacity of two apricot (Prunus armeniaca L.) cultivars. Journal of Food Biochemistry, 2019, 43, e12857.	1.2	16
80	Near freezing point temperature storage inhibits chilling injury and enhances the shelf life quality of apricots following longâ€time cold storage. Journal of Food Processing and Preservation, 2019, 43, e13958.	0.9	15
81	Inhibitory effect of postharvest yeast mannan treatment on Alternaria rot of tomato fruit involving the enhancement of hemicellulose polysaccharides and antioxidant metabolism. Scientia Horticulturae, 2021, 277, 109798.	1.7	15
82	Evidences for Chlorogenic Acid â€” A Major Endogenous Polyphenol Involved in Regulation of Ripening and Senescence of Apple Fruit. PLoS ONE, 2016, 11, e0146940.	1.1	15
83	Highly sensitive fluorescent sensing platform for imidacloprid and thiamethoxam by aggregation-induced emission of the Zr(â…£) metalÂâ˜Âorganic framework. Food Chemistry, 2022, 375, 131879.	4.2	15
84	The alleviation of cold-stimulated flesh reddening in â€˜Friarâ€™ plum fruit by the elevated CO2 with polyvinyl chloride (PVC) packaging. Scientia Horticulturae, 2021, 281, 109997.	1.7	11
85	Regulatory effects of CaCl 2 , sodium isoascorbate, and 1â€methylcyclopropene on chilling injury of banana fruit at two ripening stages and the mechanisms involved. Journal of Food Processing and Preservation, 2018, 42, e13442.	0.9	10
86	Identification of the Al-binding proteins that account for aluminum neurotoxicity and transportin vivo. Toxicology Research, 2018, 7, 127-135.	0.9	9
87	Postharvest vibration-induced apple quality deterioration is associated with the energy dissipation system. Food Chemistry, 2022, 386, 132767.	4.2	8
88	Transcriptomics integrated with metabolomics reveals underlying mechanisms of cold-induced flesh bleeding in plum (cv. Friar) fruit during storage. Postharvest Biology and Technology, 2022, 192, 112032.	2.9	8
89	CHARACTERIZATION OF THREE NOVEL ALKALINE SERINE PROTEASES FROM TOMATO (LYCOPERSICUM) Tj ETQq1 1 0.784314 rgBT /O 1014-1031.	1.2	6
90	EFFECTS OF 1-METHYLCYCLOPROPENE ON STORAGE QUALITY AND ANTIOXIDANT ACTIVITY OF HARVESTED â€œYUJINXIANGâ€•MELON (CUCUMIS MELO L.) FRUIT. Journal of Food Biochemistry, 2012, 36, 413-420.	1.2	5

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91	Protective effects of banana pectin against aluminum-induced cognitive impairment and aluminum accumulation in mice. Drug and Chemical Toxicology, 2018, 41, 294-301.	1.2	4
92	Dehydrofreezing of peach: Blanching, Dâ€sodium erythorbate vacuum infiltration, vacuum dehydration, and nitrogen packaging affect the thawed quality of peach. Journal of Food Biochemistry, 2019, 43, e12830.	1.2	4
93	Potential Hypolipidemic Effects of Banana Condensed Tannins Through the Interaction with Digestive Juice Components Related to Lipid Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 8703-8713.	2.4	4
94	Effect of p-coumarate esters resistant against postharvest Botrytis cinerea infection in apple fruit. Scientia Horticulturae, 2022, 297, 110926.	1.7	4
95	Dynamic changes in wax and cutin compounds and the relationship with water loss in 'Red Fuji' and 'Golden Delicious' apples during shelf life. International Journal of Food Science and Technology, 2021, 56, 6335-6344.	1.3	3