

# Jiankang Cao

## List of Publications by Year in descending order

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95  
papers

4,226  
citations

81743

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138251

58  
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95  
docs citations

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times ranked

2984  
citing authors

#	ARTICLE	IF	CITATIONS
1	Tea polyphenols (TP): a promising natural additive for the manufacture of multifunctional active food packaging films. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 288-301.	5.4	30
2	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. <i>Food Chemistry</i> , 2022, 367, 130671.	4.2	115
3	Integrative transcriptomic and metabolomic alterations unravel the effect of melatonin on mitigating postharvest chilling injury upon plum (cv. Friar) fruit. <i>Postharvest Biology and Technology</i> , 2022, 186, 111819.	2.9	22
4	Highly sensitive fluorescent sensing platform for imidacloprid and thiamethoxam by aggregation-induced emission of the Zr( $\mu_3$ ) metal-organic framework. <i>Food Chemistry</i> , 2022, 375, 131879.	4.2	15
5	Effect of p-coumarate esters resistant against postharvest <i>Botrytis cinerea</i> infection in apple fruit. <i>Scientia Horticulturae</i> , 2022, 297, 110926.	1.7	4
6	Effect of different cation in situ cross-linking on the properties of pectin-thymol active film. <i>Food Hydrocolloids</i> , 2022, 128, 107594.	5.6	38
7	Postharvest vibration-induced apple quality deterioration is associated with the energy dissipation system. <i>Food Chemistry</i> , 2022, 386, 132767.	4.2	8
8	Transcriptomics integrated with metabolomics reveals underlying mechanisms of cold-induced flesh bleeding in plum (cv. Friar) fruit during storage. <i>Postharvest Biology and Technology</i> , 2022, 192, 112032.	2.9	8
9	Analysis of film-forming properties of chitosan with different molecular weights and its adhesion properties with different postharvest fruit surfaces. <i>Food Chemistry</i> , 2022, 395, 133605.	4.2	29
10	Metal-organic framework for the extraction and detection of pesticides from food commodities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1009-1035.	5.9	44
11	Zirconium( $\mu_3$ )-based metal-organic framework for determination of imidacloprid and thiamethoxam pesticides from fruits by UPLC-MS/MS. <i>Food Chemistry</i> , 2021, 344, 128650.	4.2	32
12	Inhibitory effect of postharvest yeast mannan treatment on <i>Alternaria</i> rot of tomato fruit involving the enhancement of hemicellulose polysaccharides and antioxidant metabolism. <i>Scientia Horticulturae</i> , 2021, 277, 109798.	1.7	15
13	Improving the performance of edible food packaging films by using nanocellulose as an additive. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 288-296.	3.6	141
14	The alleviation of cold-stimulated flesh reddening in 'Friar'™ plum fruit by the elevated CO <sub>2</sub> with polyvinyl chloride (PVC) packaging. <i>Scientia Horticulturae</i> , 2021, 281, 109997.	1.7	11
15	Epsilon-poly-L-lysine ( $\epsilon$ -PL) exhibits multifaceted antifungal mechanisms of action that control postharvest <i>Alternaria</i> rot. <i>International Journal of Food Microbiology</i> , 2021, 348, 109224.	2.1	40
16	Advances in biochemical mechanisms and control technologies to treat chilling injury in postharvest fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 113, 355-365.	7.8	87
17	Potential Hypolipidemic Effects of Banana Condensed Tannins Through the Interaction with Digestive Juice Components Related to Lipid Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8703-8713.	2.4	4
18	Application of electrolyzed water in postharvest fruits and vegetables storage: A review. <i>Trends in Food Science and Technology</i> , 2021, 114, 599-607.	7.8	42

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19	Dynamic changes in wax and cutin compounds and the relationship with water loss in 'Red Fuji' and 'Golden Delicious' apples during shelf life. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6335-6344.	1.3	3
20	The anti-obesogenic effects of dietary berry fruits: A review. <i>Food Research International</i> , 2021, 147, 110539.	2.9	26
21	Synergistic effects of 1-MCP and hot air treatments on delaying softening and promoting anthocyanin biosynthesis in nectarines. <i>Postharvest Biology and Technology</i> , 2021, 180, 111598.	2.9	26
22	Applications of plant-derived food by-products to maintain quality of postharvest fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 116, 1105-1119.	7.8	26
23	UV-C treatment controls brown rot in postharvest nectarine by regulating ROS metabolism and anthocyanin synthesis. <i>Postharvest Biology and Technology</i> , 2021, 180, 111613.	2.9	40
24	Chlorogenic acid treatment alleviates the adverse physiological responses of vibration injury in apple fruit through the regulation of energy metabolism. <i>Postharvest Biology and Technology</i> , 2020, 159, 110997.	2.9	35
25	Alteration of flesh color and enhancement of bioactive substances via the stimulation of anthocyanin biosynthesis in 'Friar'™ plum fruit by low temperature and the removal. <i>Food Chemistry</i> , 2020, 310, 125862.	4.2	29
26	Multiple 1-MCP treatment more effectively alleviated postharvest nectarine chilling injury than conventional one-time 1-MCP treatment by regulating ROS and energy metabolism. <i>Food Chemistry</i> , 2020, 330, 127256.	4.2	62
27	Applications of nitric oxide and melatonin in improving postharvest fruit quality and the separate and crosstalk biochemical mechanisms. <i>Trends in Food Science and Technology</i> , 2020, 99, 531-541.	7.8	114
28	Preharvest chitosan oligochitosan and salicylic acid treatments enhance phenol metabolism and maintain the postharvest quality of apricots ( <i>Prunus armeniaca</i> L.). <i>Scientia Horticulturae</i> , 2020, 267, 109334.	1.7	37
29	Analyses of microstructure and cell wall polysaccharides of flesh tissues provide insights into cultivar difference in mealy patterns developed in apple fruit. <i>Food Chemistry</i> , 2020, 321, 126707.	4.2	34
30	Characterizing the Interactions of Dietary Condensed Tannins with Bile Salts. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9543-9550.	2.4	20
31	Cell wall polysaccharides degradation and ultrastructure modification of apricot during storage at a near freezing temperature. <i>Food Chemistry</i> , 2019, 300, 125194.	4.2	50
32	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. <i>Food Chemistry</i> , 2019, 299, 125109.	4.2	119
33	Antifungal efficacy of ursolic acid in control of <i>Alternaria alternata</i> causing black spot rot on apple fruit and possible mechanisms involved. <i>Scientia Horticulturae</i> , 2019, 256, 108636.	1.7	49
34	Preparation of a chitosan-chlorogenic acid conjugate and its application as edible coating in postharvest preservation of peach fruit. <i>Postharvest Biology and Technology</i> , 2019, 154, 129-136.	2.9	88
35	Physicochemical properties and functional bioactivities of different bonding state polysaccharides extracted from tomato fruit. <i>Carbohydrate Polymers</i> , 2019, 219, 181-190.	5.1	47
36	Near freezing point temperature storage inhibits chilling injury and enhances the shelf life quality of apricots following long-time cold storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13958.	0.9	15

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37	Impact of near freezing temperature storage on postharvest quality and antioxidant capacity of two apricot ( <i>Prunus armeniaca</i> L.) cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e12857.	1.2	16
38	Near-freezing temperature storage enhances chilling tolerance in nectarine fruit through its regulation of soluble sugars and energy metabolism. <i>Food Chemistry</i> , 2019, 289, 426-435.	4.2	83
39	Different molecular weights chitosan coatings delay the senescence of postharvest nectarine fruit in relation to changes of redox state and respiratory pathway metabolism. <i>Food Chemistry</i> , 2019, 289, 160-168.	4.2	106
40	Dehydrofreezing of peach: Blanching, Sodium erythorbate vacuum infiltration, vacuum dehydration, and nitrogen packaging affect the thawed quality of peach. <i>Journal of Food Biochemistry</i> , 2019, 43, e12830.	1.2	4
41	Defense Responses, Induced by p-Coumaric Acid and Methyl p-Coumarate, of Jujube ( <i>Ziziphus jujuba</i> Mill.) Fruit against Black Spot Rot Caused by <i>Alternaria alternata</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2801-2810.	2.4	60
42	Inhibitory Effect of Condensed Tannins from Banana Pulp on Cholesterol Esterase and Mechanisms of Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14066-14073.	2.4	24
43	Improving postharvest quality and antioxidant capacity of sweet cherry fruit by storage at near-freezing temperature. <i>Scientia Horticulturae</i> , 2019, 246, 68-78.	1.7	49
44	Transcriptomic and Metabolic Profiling Reveals "Green Ring" and "Red Ring" on Jujube Fruit upon Postharvest <i>Alternaria alternata</i> Infection. <i>Plant and Cell Physiology</i> , 2019, 60, 844-861.	1.5	21
45	Characterization of defense responses in the "green ring" and "red ring" on jujube fruit upon postharvest infection by <i>Alternaria alternata</i> and the activation by the elicitor treatment. <i>Postharvest Biology and Technology</i> , 2019, 149, 166-176.	2.9	20
46	Enhancement of quality and antioxidant metabolism of sweet cherry fruit by near-freezing temperature storage. <i>Postharvest Biology and Technology</i> , 2019, 147, 113-122.	2.9	71
47	Evaluation of antioxidant properties of extractable and nonextractable polyphenols in peel and flesh tissue of different peach varieties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13624.	0.9	20
48	Chlorogenic acid induces resistance against <i>Penicillium expansum</i> in peach fruit by activating the salicylic acid signaling pathway. <i>Food Chemistry</i> , 2018, 260, 274-282.	4.2	72
49	Compositional modifications of bioactive compounds and changes in the edible quality and antioxidant activity of "Friar" plum fruit during flesh reddening at intermediate temperatures. <i>Food Chemistry</i> , 2018, 254, 26-35.	4.2	24
50	Improving fresh apricot ( <i>Prunus armeniaca</i> L.) quality and antioxidant capacity by storage at near freezing temperature. <i>Scientia Horticulturae</i> , 2018, 231, 1-10.	1.7	51
51	Regulation of apricot ripening and softening process during shelf life by post-storage treatments of exogenous ethylene and 1-methylcyclopropene. <i>Scientia Horticulturae</i> , 2018, 232, 63-70.	1.7	75
52	Ethyl p-coumarate exerts antifungal activity in vitro and in vivo against fruit <i>Alternaria alternata</i> via membrane-targeted mechanism. <i>International Journal of Food Microbiology</i> , 2018, 278, 26-35.	2.1	60
53	Protective effects of banana pectin against aluminum-induced cognitive impairment and aluminum accumulation in mice. <i>Drug and Chemical Toxicology</i> , 2018, 41, 294-301.	1.2	4
54	Near-freezing temperature storage prolongs storage period and improves quality and antioxidant capacity of nectarines. <i>Scientia Horticulturae</i> , 2018, 228, 196-203.	1.7	44

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55	Modifications of cell wall pectin in chilling-injured "Friar"™ plum fruit subjected to intermediate storage temperatures. <i>Food Chemistry</i> , 2018, 242, 538-547.	4.2	28
56	Polyphenol composition and antioxidant capacity in pulp and peel of apricot fruits of various varieties and maturity stages at harvest. <i>International Journal of Food Science and Technology</i> , 2018, 53, 327-336.	1.3	40
57	Regulatory effects of CaCl <sub>2</sub> , sodium isoascorbate, and 1-methylcyclopropene on chilling injury of banana fruit at two ripening stages and the mechanisms involved. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13442.	0.9	10
58	Identification of the Al-binding proteins that account for aluminum neurotoxicity and transportin vivo. <i>Toxicology Research</i> , 2018, 7, 127-135.	0.9	9
59	A combination of 1-methylcyclopropene treatment and intermittent warming alleviates chilling injury and affects phenolics and antioxidant activity of peach fruit during storage. <i>Scientia Horticulturae</i> , 2018, 229, 175-181.	1.7	53
60	Effects of Wax Coating on the Moisture Loss of Cucumbers at Different Storage Temperatures. <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	1.4	19
61	Antifungal Activity of an Abundant Thaumatin-Like Protein from Banana against <i>Penicillium expansum</i> , and Its Possible Mechanisms of Action. <i>Molecules</i> , 2018, 23, 1442.	1.7	36
62	Methyl p-coumarate inhibits black spot rot on jujube fruit through membrane damage and oxidative stress against <i>Alternaria alternata</i> . <i>Postharvest Biology and Technology</i> , 2018, 145, 230-238.	2.9	38
63	Chlorogenic acid protects against aluminium-induced cytotoxicity through chelation and antioxidant actions in primary hippocampal neuronal cells. <i>Food and Function</i> , 2017, 8, 2924-2934.	2.1	47
64	Sugar and organic acid composition of apricot and their contribution to sensory quality and consumer satisfaction. <i>Scientia Horticulturae</i> , 2017, 225, 553-560.	1.7	58
65	Effect of yeast mannan treatments on ripening progress and modification of cell wall polysaccharides in tomato fruit. <i>Food Chemistry</i> , 2017, 218, 509-517.	4.2	49
66	Postharvest fruit quality and antioxidants of nectarine fruit as influenced by chlorogenic acid. <i>LWT - Food Science and Technology</i> , 2017, 75, 537-544.	2.5	50
67	Effects of chlorogenic acid on capacity of free radicals scavenging and proteomic changes in postharvest fruit of nectarine. <i>PLoS ONE</i> , 2017, 12, e0182494.	1.1	27
68	Patterns of flesh reddening, translucency, ethylene production and storability of "Friar"™ plum fruit harvested at three maturity stages as affected by the storage temperature. <i>Postharvest Biology and Technology</i> , 2016, 121, 9-18.	2.9	34
69	Changes in sugar metabolism caused by exogenous oxalic acid related to chilling tolerance of apricot fruit. <i>Postharvest Biology and Technology</i> , 2016, 114, 10-16.	2.9	69
70	Manipulation of ripening progress of different plum cultivars during shelf life by post-storage treatments with ethylene and 1-methylcyclopropene. <i>Scientia Horticulturae</i> , 2016, 198, 176-182.	1.7	32
71	Evidences for Chlorogenic Acid " A Major Endogenous Polyphenol Involved in Regulation of Ripening and Senescence of Apple Fruit. <i>PLoS ONE</i> , 2016, 11, e0146940.	1.1	15
72	Changes in phenolics and antioxidant property of peach fruit during ripening and responses to 1-methylcyclopropene. <i>Postharvest Biology and Technology</i> , 2015, 108, 111-118.	2.9	76

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73	Enhanced resistance of jujube ( <i>Zizyphus jujuba</i> Mill. cv. Dongzao) fruit against postharvest <i>Alternaria</i> rot by l <sup>2</sup> -aminobutyric acid dipping. <i>Scientia Horticulturae</i> , 2015, 186, 108-114.	1.7	32
74	Evaluation and comparison of vitamin C, phenolic compounds, antioxidant properties and metal chelating activity of pulp and peel from selected peach cultivars. <i>LWT - Food Science and Technology</i> , 2015, 63, 1042-1048.	2.5	117
75	The effect of exogenous salicylic acid on antioxidant activity, bioactive compounds and antioxidant system in apricot fruit. <i>Scientia Horticulturae</i> , 2015, 181, 113-120.	1.7	95
76	Preparation of a novel PdCl <sub>2</sub> •CuSO <sub>4</sub> -based ethylene scavenger supported by acidified activated carbon powder and its effects on quality and ethylene metabolism of broccoli during shelf-life. <i>Postharvest Biology and Technology</i> , 2015, 99, 50-57.	2.9	30
77	Retention of iceberg lettuce quality by low temperature storage and postharvest application of 1-methylcyclopropene or gibberellic acid. <i>Journal of Food Science and Technology</i> , 2014, 51, 943-949.	1.4	27
78	Effects of 1-methylcyclopropene in combination with chitosan oligosaccharides on post-harvest quality of aprium fruits. <i>Scientia Horticulturae</i> , 2014, 179, 301-305.	1.7	27
79	Protective effect of apple (Ralls) polyphenol extract against aluminum-induced cognitive impairment and oxidative damage in rat. <i>NeuroToxicology</i> , 2014, 45, 111-120.	1.4	37
80	Antioxidant capacity and chemical constituents of Chinese jujube ( <i>Zizyphus jujuba</i> Mill.) at different ripening stages. <i>Food Science and Biotechnology</i> , 2013, 22, 639-644.	1.2	36
81	Effects of postharvest salicylic acid dipping on <i>Alternaria</i> rot and disease resistance of jujube fruit during storage. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3252-3258.	1.7	75
82	Effects of preharvest oligochitosan sprays on postharvest fungal diseases, storage quality, and defense responses in jujube ( <i>Zizyphus jujuba</i> Mill. cv. Dongzao) fruit. <i>Scientia Horticulturae</i> , 2012, 142, 196-204.	1.7	65
83	EFFECTS OF 1-METHYLCYCLOPROPENE ON STORAGE QUALITY AND ANTIOXIDANT ACTIVITY OF HARVESTED YUJINXIANG MELON ( <i>CUCUMIS MELO</i> L.) FRUIT. <i>Journal of Food Biochemistry</i> , 2012, 36, 413-420.	1.2	5
84	Improving antioxidant activities of whey protein hydrolysates obtained by thermal preheat treatment of pepsin, trypsin, alcalase and flavourzyme. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2045-2051.	1.3	51
85	Effects of Oligochitosan on Postharvest <i>Alternaria</i> Rot, Storage Quality, and Defense Responses in Chinese Jujube ( <i>Zizyphus jujuba</i> Mill. cv. Dongzao) Fruit. <i>Journal of Food Protection</i> , 2011, 74, 783-788.	0.8	37
86	CHARACTERIZATION OF THREE NOVEL ALKALINE SERINE PROTEASES FROM TOMATO ( <i>LYCOPERSICUM</i> ) 1014-1031.	1.2	6
87	EFFECT OF 1-METHYLCYCLOPROPENE ON NUTRITIONAL QUALITY AND ANTIOXIDANT ACTIVITY OF TOMATO FRUIT ( <i>SOLANUM LYCOPERSICON</i> L.) DURING STORAGE. <i>Journal of Food Quality</i> , 2010, 33, 150-164.	1.4	26
88	Effects of chitosan coating on oxidative stress in bruised Yali pears ( <i>Pyrus bretschneideri</i> ) 10 Tf 50 1.	1.3	31
89	Maturity-related chilling tolerance in mango fruit and the antioxidant capacity involved. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 304-309.	1.7	40
90	ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENTS IN PEEL AND PULP OF CHINESE JUJUBE ( <i>ZIZIPHUS JUJUBA</i> MILL) FRUITS. <i>Journal of Food Biochemistry</i> , 2009, 33, 613-629.	1.2	84

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91	Effects of a chitosan-based coating with ascorbic acid on postharvest quality and core browning of 'Yali' pears ( <i>Pyrus bertschneideri</i> Rehd.). <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 877-884.	1.7	41
92	EFFECTS OF CHITOSAN COATING ON POSTHARVEST QUALITY OF MANGO ( <i>MANGIFERA INDICA</i> L. CV.) Tj ETQg 0 0 0 rgBT /Overlo	0.9	121
93	Enhancement of Postharvest Disease Resistance in Ya Li Pear ( <i>Pyrus bertschneideri</i> ) Fruit by Salicylic Acid Sprays on the Trees during Fruit Growth. <i>European Journal of Plant Pathology</i> , 2006, 114, 363-370.	0.8	71
94	Enhancing disease resistance in harvested mango ( <i>Mangifera indica</i> L. cv. 'Matisu' fruit by salicylic acid. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 694-698.	1.7	121
95	Effect of cold-shock treatment on chilling injury in mango ( <i>Mangifera indica</i> L. cv. 'Wacheng' fruit. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2458-2462.	1.7	52