

He-Tong Lin

List of Publications by Year in descending order

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107
papers

4,465
citations

66234

42
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118652

62
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109
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109
docs citations

109
times ranked

2394
citing authors

#	ARTICLE	IF	CITATIONS
1	The roles of metabolism of membrane lipids and phenolics in hydrogen peroxide-induced pericarp browning of harvested longan fruit. <i>Postharvest Biology and Technology</i> , 2016, 111, 53-61.	2.9	174
2	Effect of pure oxygen atmosphere on antioxidant enzyme and antioxidant activity of harvested litchi fruit during storage. <i>Food Research International</i> , 2011, 44, 1905-1911.	2.9	156
3	Effects of acidic electrolyzed oxidizing water on retarding cell wall degradation and delaying softening of blueberries during postharvest storage. <i>LWT - Food Science and Technology</i> , 2017, 84, 650-657.	2.5	125
4	The role of active oxygen metabolism in hydrogen peroxide-induced pericarp browning of harvested longan fruit. <i>Postharvest Biology and Technology</i> , 2014, 96, 42-48.	2.9	122
5	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. <i>Food Chemistry</i> , 2018, 264, 1-8.	4.2	114
6	Inhibitory Effects of Propyl Gallate on Tyrosinase and Its Application in Controlling Pericarp Browning of Harvested Longan Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2889-2895.	2.4	110
7	Application of propyl gallate alleviates pericarp browning in harvested longan fruit by modulating metabolisms of respiration and energy. <i>Food Chemistry</i> , 2018, 240, 863-869.	4.2	108
8	Effects of a novel chitosan formulation treatment on quality attributes and storage behavior of harvested litchi fruit. <i>Food Chemistry</i> , 2018, 252, 134-141.	4.2	101
9	Rapid determination of thiabendazole in juice by SERS coupled with novel gold nanosubstrates. <i>Food Chemistry</i> , 2018, 259, 219-225.	4.2	100
10	Phomopsis longanae Chi-induced pericarp browning and disease development of harvested longan fruit in association with energy status. <i>Postharvest Biology and Technology</i> , 2014, 93, 24-28.	2.9	95
11	The roles of ROS production-scavenging system in Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced pericarp browning and disease development of harvested longan fruit. <i>Food Chemistry</i> , 2018, 247, 16-22.	4.2	93
12	Hydrogen peroxide-induced pericarp browning of harvested longan fruit in association with energy metabolism. <i>Food Chemistry</i> , 2017, 225, 31-36.	4.2	90
13	DNP and ATP induced alteration in disease development of Phomopsis longanae Chi-inoculated longan fruit by acting on energy status and reactive oxygen species production-scavenging system. <i>Food Chemistry</i> , 2017, 228, 497-505.	4.2	90
14	Effects of Adenosine Triphosphate (ATP) Treatment on Postharvest Physiology, Quality and Storage Behavior of Longan Fruit. <i>Food and Bioprocess Technology</i> , 2015, 8, 971-982.	2.6	88
15	Paper-based 1-MCP treatment suppresses cell wall metabolism and delays softening of Huanghua pears during storage. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2547-2552.	1.7	87
16	Facile synthesis of cellulose nanofiber nanocomposite as a SERS substrate for detection of thiram in juice. <i>Carbohydrate Polymers</i> , 2018, 189, 79-86.	5.1	86
17	Inhibitory effects of propyl gallate on browning and its relationship to active oxygen metabolism in pericarp of harvested longan fruit. <i>LWT - Food Science and Technology</i> , 2015, 60, 1122-1128.	2.5	81
18	Energy status regulates disease development and respiratory metabolism of Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-infected longan fruit. <i>Food Chemistry</i> , 2017, 231, 238-246.	4.2	75

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19	Inhibitory effects of propyl gallate on membrane lipids metabolism and its relation to increasing storability of harvested longan fruit. <i>Food Chemistry</i> , 2017, 217, 133-138.	4.2	75
20	Enhanced storability of blueberries by acidic electrolyzed oxidizing water application may be mediated by regulating ROS metabolism. <i>Food Chemistry</i> , 2019, 270, 229-235.	4.2	73
21	Detection and quantification of carbendazim in Oolong tea by surface-enhanced Raman spectroscopy and gold nanoparticle substrates. <i>Food Chemistry</i> , 2019, 293, 271-277.	4.2	72
22	Degradation of anthocyanin from litchi fruit pericarp by H ₂ O ₂ and hydroxyl radical. <i>Food Chemistry</i> , 2009, 116, 995-998.	4.2	69
23	A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to <i>Peronophythora litchii</i> in association with ROS metabolism. <i>Food Chemistry</i> , 2018, 266, 299-308.	4.2	68
24	<i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl.-induced disease development and pericarp browning of harvested longan fruit in association with membrane lipids metabolism. <i>Food Chemistry</i> , 2018, 244, 93-101.	4.2	66
25	Hydrogen Peroxide Induced Changes in Energy Status and Respiration Metabolism of Harvested Longan Fruit in Relation to Pericarp Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4627-4632.	2.4	65
26	Effects of chitosan treatment on the storability and quality properties of longan fruit during storage. <i>Food Chemistry</i> , 2020, 306, 125627.	4.2	65
27	Conversion of waste eggshell into difunctional Au/CaCO ₃ nanocomposite for 4-Nitrophenol electrochemical detection and catalytic reduction. <i>Applied Surface Science</i> , 2020, 510, 145526.	3.1	63
28	Effects of biocontrol bacteria <i>Bacillus amyloliquefaciens</i> LY-1 culture broth on quality attributes and storability of harvested litchi fruit. <i>Postharvest Biology and Technology</i> , 2017, 132, 81-87.	2.9	60
29	Effects of acidic electrolyzed water treatment on storability, quality attributes and nutritive properties of longan fruit during storage. <i>Food Chemistry</i> , 2020, 320, 126641.	4.2	60
30	The role of ROS-induced change of respiratory metabolism in pulp breakdown development of longan fruit during storage. <i>Food Chemistry</i> , 2020, 305, 125439.	4.2	56
31	Role of hydroxyl radical in modification of cell wall polysaccharides and aril breakdown during senescence of harvested longan fruit. <i>Food Chemistry</i> , 2011, 128, 203-207.	4.2	54
32	<i>Phomopsis longanae</i> -induced pericarp browning and disease development of longan fruit can be alleviated or aggravated by regulation of ATP-mediated membrane lipid metabolism. <i>Food Chemistry</i> , 2018, 269, 644-651.	4.2	54
33	Eggshell membrane-templated gold nanoparticles as a flexible SERS substrate for detection of thiabendazole. <i>Mikrochimica Acta</i> , 2019, 186, 453.	2.5	54
34	1-Methylcyclopropene containing-papers suppress the disassembly of cell wall polysaccharides in Anxi persimmon fruit during storage. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 723-729.	3.6	53
35	Salicylic acid reduces the incidence of <i>Phomopsis longanae</i> Chi infection in harvested longan fruit by affecting the energy status and respiratory metabolism. <i>Postharvest Biology and Technology</i> , 2020, 160, 111035.	2.9	51
36	Carbon dots enhanced gelatin/chitosan bio-nanocomposite packaging film for perishable foods. <i>Chinese Chemical Letters</i> , 2022, 33, 4577-4582.	4.8	50

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37	Hydrogen peroxide-induced changes in activities of membrane lipids-degrading enzymes and contents of membrane lipids composition in relation to pulp breakdown of longan fruit during storage. <i>Food Chemistry</i> , 2019, 297, 124955.	4.2	49
38	A novel chitosan alleviates pulp breakdown of harvested longan fruit by suppressing disassembly of cell wall polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 217, 126-134.	5.1	48
39	The Changes in Metabolisms of Membrane Lipids and Phenolics Induced by <i>Phomopsis longanae</i> Chi Infection in Association with Pericarp Browning and Disease Occurrence of Postharvest Longan Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12794-12804.	2.4	47
40	Simultaneous Determination of Caffeine and Some Selected Polyphenols in Wuyi Rock Tea by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2772-2781.	2.4	46
41	Acidic electrolyzed water treatment delayed fruit disease development of harvested longans through inducing the disease resistance and maintaining the ROS metabolism systems. <i>Postharvest Biology and Technology</i> , 2021, 171, 111349.	2.9	46
42	Rapid pyrolysis of Cu ²⁺ -polluted eggshell membrane into a functional Cu ²⁺ -Cu ⁺ /biochar for ultrasensitive electrochemical detection of nitrite in water. <i>Science of the Total Environment</i> , 2020, 723, 138008.	3.9	45
43	Salicylic acid treatment suppresses <i>Phomopsis longanae</i> Chi-induced disease development of postharvest longan fruit by modulating membrane lipid metabolism. <i>Postharvest Biology and Technology</i> , 2020, 164, 111168.	2.9	45
44	Integrating waste fish scale-derived gelatin and chitosan into edible nanocomposite film for perishable fruits. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 1164-1174.	3.6	45
45	Comparison between 'Fuyan' and 'Dongbi' longans in aril breakdown and respiration metabolism. <i>Postharvest Biology and Technology</i> , 2019, 153, 176-182.	2.9	43
46	Cellulose nanofibers coated with silver nanoparticles as a flexible nanocomposite for measurement of flusilazole residues in Oolong tea by surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2020, 315, 126276.	4.2	43
47	The role of cell wall polysaccharides disassembly in <i>Lasiodiplodia theobromae</i> -induced disease occurrence and softening of fresh longan fruit. <i>Food Chemistry</i> , 2021, 351, 129294.	4.2	43
48	Expression and Characterization of a Novel Thermostable and pH-Stable β -Agarase from Deep-Sea Bacterium <i>Flammeovirga</i> Sp. OC4. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7251-7258.	2.4	40
49	Effect of roasting and in vitro digestion on phenolic profiles and antioxidant activity of water-soluble extracts from sesame. <i>Food and Chemical Toxicology</i> , 2020, 139, 111239.	1.8	39
50	Effects of hydrogen peroxide treatment on pulp breakdown, softening, and cell wall polysaccharide metabolism in fresh longan fruit. <i>Carbohydrate Polymers</i> , 2020, 242, 116427.	5.1	38
51	Unravelling the fruit microbiome: The key for developing effective biological control strategies for postharvest diseases. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4906-4930.	5.9	33
52	Biochar-Supported Cu ²⁺ /Cu ⁺ Composite as an Electrochemical Ultrasensitive Interface for Ractopamine Detection. <i>ACS Applied Bio Materials</i> , 2021, 4, 1424-1431.	2.3	32
53	Recent trends and applications of electrolyzed oxidizing water in fresh foodstuff preservation and safety control. <i>Food Chemistry</i> , 2022, 369, 130873.	4.2	31
54	<i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. <i>Food Chemistry</i> , 2019, 275, 239-245.	4.2	30

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55	Effect of trehalose on the biocontrol efficacy of <i>Pichia caribbica</i> against post-harvest grey mould and blue mould decay of apples. <i>Pest Management Science</i> , 2013, 69, 983-989.	1.7	28
56	Effects of a feasible 1-methylcyclopropene postharvest treatment on senescence and quality maintenance of harvested Huanghua pears during storage at ambient temperature. <i>LWT - Food Science and Technology</i> , 2015, 64, 6-13.	2.5	28
57	Inhibitory effect of propyl gallate on pulp breakdown of longan fruit and its relationship with ROS metabolism. <i>Postharvest Biology and Technology</i> , 2020, 168, 111272.	2.9	28
58	A spectroscopic approach to detect and quantify phosmet residues in Oolong tea by surface-enhanced Raman scattering and silver nanoparticle substrate. <i>Food Chemistry</i> , 2020, 312, 126016.	4.2	26
59	Phomopsis longanae Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. <i>Frontiers in Microbiology</i> , 2018, 9, 1454.	1.5	24
60	Chitosan postharvest treatment suppresses the pulp breakdown development of longan fruit through regulating ROS metabolism. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 601-608.	3.6	24
61	The influence of ATP treatment on energy dissipation system in postharvest longan fruit during senescence. <i>Postharvest Biology and Technology</i> , 2020, 164, 111154.	2.9	24
62	Developing silk sericin-based and carbon dots reinforced bio-nanocomposite films and potential application to litchi fruit. <i>LWT - Food Science and Technology</i> , 2022, 164, 113630.	2.5	23
63	Phytic acid enhances biocontrol efficacy of <i>Rhodotorula mucilaginosa</i> against postharvest gray mold spoilage and natural spoilage of strawberries. <i>LWT - Food Science and Technology</i> , 2013, 52, 110-115.	2.5	21
64	Hydrogen peroxide reduced ATPase activity and the levels of ATP, ADP, and energy charge and its association with pulp breakdown occurrence of longan fruit during storage. <i>Food Chemistry</i> , 2020, 311, 126008.	4.2	21
65	Application of L-α-aminoisobutyric acid and L-β-aminoisobutyric acid inhibits pericarp browning of harvested longan fruit. <i>Chemistry Central Journal</i> , 2015, 9, 54.	2.6	20
66	Antifungal Activity and Action Mechanism of Ginger Oleoresin Against <i>Pestalotiopsis microspora</i> Isolated From Chinese Olive Fruits. <i>Frontiers in Microbiology</i> , 2018, 9, 2583.	1.5	20
67	Simultaneous Determination of 8 Small Antihypertensive Peptides with Tyrosine at the C-Terminal in <i>Laminaria japonica</i> Hydrolysates by RP-HPLC Method. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 492-501.	0.9	19
68	Phomopsis longanae Chi-Induced Changes in Activities of Cell Wall-Degrading Enzymes and Contents of Cell Wall Components in Pericarp of Harvested Longan Fruit and Its Relation to Disease Development. <i>Frontiers in Microbiology</i> , 2018, 9, 1051.	1.5	19
69	Characterization of a novel alkaline L-agarase and its hydrolysates of agar. <i>Food Chemistry</i> , 2019, 295, 311-319.	4.2	19
70	Inhibitory effects of naphthols on the activity of mushroom tyrosinase. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 32-36.	3.6	18
71	Amelioration of chilling injury and enhancement of quality maintenance in cold-stored guava fruit by melatonin treatment. <i>Food Chemistry: X</i> , 2022, 14, 100297.	1.8	18
72	Effects of thermal preparation and in vitro digestion on lignan profiles and antioxidant activity in defatted-sesame meal. <i>Food and Chemical Toxicology</i> , 2019, 128, 89-96.	1.8	17

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73	Involvement of BrNAC041 in ABA-GA antagonism in the leaf senescence of Chinese flowering cabbage. <i>Postharvest Biology and Technology</i> , 2020, 168, 111254.	2.9	17
74	Isolation, purification, gene cloning and expression of antifungal protein from <i>Bacillus amyloliquefaciens</i> MG-3. <i>Food Chemistry</i> , 2021, 349, 129130.	4.2	17
75	Simultaneous determination of four sesame lignans and conversion in <i>Monascus</i> aged vinegar using HPLC method. <i>Food Chemistry</i> , 2018, 256, 133-139.	4.2	16
76	Influences of 1-methylcyclopropene-containing papers on the metabolisms of membrane lipids in Anxi persimmons during storage. <i>Food Quality and Safety</i> , 2020, 4, 143-150.	0.6	16
77	Expansin and XET Genes Are Differentially Expressed During Aril Breakdown in Harvested Longan Fruit. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 462-467.	0.5	15
78	One-Step Process for Environment-Friendly Preparation of Agar Oligosaccharides From <i>Gracilaria lemaneiformis</i> by the Action of <i>Flammeovirga</i> sp. OC4. <i>Frontiers in Microbiology</i> , 2019, 10, 724.	1.5	14
79	Genome-wide investigation and analysis of U-box Ubiquitinâ€“Protein ligase gene family in apple: Expression profiles during <i>Penicillium expansum</i> infection process. <i>Physiological and Molecular Plant Pathology</i> , 2020, 111, 101487.	1.3	14
80	Au nanoparticle-loaded eggshell for electrochemical detection of nitrite. <i>RSC Advances</i> , 2021, 11, 4112-4117.	1.7	14
81	A NAC transcription factor BrNAC087 is involved in gibberellin-delayed leaf senescence in Chinese flowering cabbage. <i>Postharvest Biology and Technology</i> , 2021, 181, 111673.	2.9	14
82	Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019, 130, 253-261.	1.8	12
83	Molecular characterization of leaf senescence-associated autophagy genes in postharvest Chinese flowering cabbage and identifying their transcriptional activator BrMYB108. <i>Postharvest Biology and Technology</i> , 2022, 185, 111785.	2.9	12
84	Influence of hydrogen peroxide on the ROS metabolism and its relationship to pulp breakdown of fresh longan during storage. <i>Food Chemistry: X</i> , 2021, 12, 100159.	1.8	12
85	\hat{I}^3 -Aminobutyric acid treatment reduces chilling injury and improves quality maintenance of cold-stored Chinese olive fruit. <i>Food Chemistry: X</i> , 2022, 13, 100208.	1.8	12
86	Corilagin from longan seed: Identification, quantification, and synergistic cytotoxicity on SKOv3ip and hey cells with ginsenoside Rh2 and 5-fluorouracil. <i>Food and Chemical Toxicology</i> , 2018, 119, 133-140.	1.8	11
87	Impacts of exogenous ROS scavenger ascorbic acid on the storability and quality attributes of fresh longan fruit. <i>Food Chemistry: X</i> , 2021, 12, 100167.	1.8	11
88	Cytotoxic and antioxidant activities of <i>Macfadyena unguis-cati</i> L. aerial parts and bioguided isolation of the antitumor active components. <i>Industrial Crops and Products</i> , 2017, 107, 531-538.	2.5	10
89	<i>Phomopsis longanae</i> Chi-Induced Change in ROS Metabolism and Its Relation to Pericarp Browning and Disease Development of Harvested Longan Fruit. <i>Frontiers in Microbiology</i> , 2018, 9, 2466.	1.5	10
90	<i>Phomopsis longanae</i> Chi-induced longan pulp breakdown and softening in relation to cell wall polysaccharides disassembly. <i>Postharvest Biology and Technology</i> , 2022, 186, 111837.	2.9	10

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91	Alleviation of pulp breakdown in harvested longan fruit by acidic electrolyzed water in relation to membrane lipid metabolism. <i>Scientia Horticulturae</i> , 2022, 304, 111288.	1.7	10
92	Expression analysis of endo- α -D-glucanase genes during aril breakdown of harvested longan fruit. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1129-1136.	1.7	8
93	Effect of <i>Monascus</i> aged vinegar on isoflavone conversion in soy germ by soaking treatment. <i>Food Chemistry</i> , 2015, 186, 256-264.	4.2	8
94	Non-enzymatic browning and the kinetic model of 5-hydroxymethylfurfural formation in residual solution of vinegar soaked-soybean. <i>Industrial Crops and Products</i> , 2019, 135, 146-152.	2.5	8
95	Metagenomic and Proteomic Analyses of a Mangrove Microbial Community Following Green Macroalgae <i>Enteromorpha prolifera</i> Degradation. <i>Journal of Microbiology and Biotechnology</i> , 2016, 26, 2127-2137.	0.9	8
96	β -Poly-L-Lysine Enhances Fruit Disease Resistance in Postharvest Longans (<i>Dimocarpus longan</i> Lour.) by Modulating Energy Status and ATPase Activity. <i>Foods</i> , 2022, 11, 773.	1.9	8
97	Gynosaponin TN-1 producing from the enzymatic conversion of gypenoside XLVI by naringinase and its cytotoxicity on hepatoma cell lines. <i>Food and Chemical Toxicology</i> , 2018, 119, 161-168.	1.8	6
98	Brief soaking at above-gelatinization temperature reduces inorganic arsenic in cooked rice. <i>Cereal Chemistry</i> , 2021, 98, 144-153.	1.1	5
99	Acidic electrolyzed water treatment retards softening and retains cell wall polysaccharides in pulp of postharvest fresh longans and its possible mechanism. <i>Food Chemistry: X</i> , 2022, 13, 100265.	1.8	5
100	DNP and ATP regulate the pulp breakdown development in <i>Phomopsis longanae</i> Chi-infected longan fruit through modulating the ROS metabolism. <i>Food Chemistry: X</i> , 2022, 14, 100348.	1.8	5
101	Paper-containing 1-methylcyclopropene treatment suppresses fruit decay of fresh Anxi persimmons by enhancing disease resistance. <i>Food Quality and Safety</i> , 2021, 5, .	0.6	4
102	Expression of a phenylalanine ammonia-lyase gene in relation to aril breakdown in harvested longan fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2009, 84, 553-559.	0.9	2
103	Technologies of post-harvest handling and storage for longan fruits. , 2011, , .		1
104	Characteristics of Microwave Vacuum Baking and Drying of Oolong and Its Kinetic Model. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 1423-1427.	0.1	1
105	<i>Phomopsis longanae</i> Chi causing the pulp breakdown of fresh longan fruit through affecting reactive oxygen species metabolism. <i>Food Chemistry: X</i> , 2022, 14, 100301.	1.8	1
106	Studies on combined hot-air and microwave vacuum drying of Lithi pulp. , 2011, , .		0
107	β -Poly-L-Lysine Enhances Fruit Disease Resistance in Postharvest Longans (<i>Dimocarpus longan</i> Lour.) by Modulating Energy Status and ATPase Activity. <i>Chinese Science Bulletin</i> , 2014, 59, 1776-1783.	0.4	0