

He-Tong Lin

List of Publications by Year in descending order

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107
papers

4,465
citations

66234

42
h-index

118652

62
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109
all docs

109
docs citations

109
times ranked

2394
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	$\hat{\beta}$ -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
4	<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
5	$\hat{\mu}$ -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
6	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
7	Carbon dots enhanced gelatin/chitosan bio-nanocomposite packaging film for perishable foods. <i>Chinese Chemical Letters</i> , 2022, 33, 4577-4582.	4.8	50
8	<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
9	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
10	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
11	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
12	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
13	Brief soaking at above $\hat{\epsilon}$ gelatinization temperature reduces inorganic arsenic in cooked rice. <i>Cereal Chemistry</i> , 2021, 98, 144-153.	1.1	5
14	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
15	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
16	Au nanoparticle-loaded eggshell for electrochemical detection of nitrite. <i>RSC Advances</i> , 2021, 11, 4112-4117.	1.7	14
17	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
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	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
46	Characterization of a novel alkaline Î ² -agarase and its hydrolysates of agar. <i>Food Chemistry</i> , 2019, 295, 311-319.	4.2	19
47	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
48	Eggshell membrane-templated gold nanoparticles as a flexible SERS substrate for detection of thiabendazole. <i>Mikrochimica Acta</i> , 2019, 186, 453.	2.5	54
49	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
50	Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019, 130, 253-261.	1.8	12
51	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
52	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
53	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
54	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

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55	Lasiodiplodia theobromae (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. Food Chemistry, 2019, 275, 239-245.	4.2	30
56	Simultaneous determination of four sesame lignans and conversion in Monascus aged vinegar using HPLC method. Food Chemistry, 2018, 256, 133-139.	4.2	16
57	Facile synthesis of cellulose nanofiber nanocomposite as a SERS substrate for detection of thiram in juice. Carbohydrate Polymers, 2018, 189, 79-86.	5.1	86
58	Effects of a novel chitosan formulation treatment on quality attributes and storage behavior of harvested litchi fruit. Food Chemistry, 2018, 252, 134-141.	4.2	101
59	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. Food Chemistry, 2018, 264, 1-8.	4.2	114
60	Rapid determination of thiabendazole in juice by SERS coupled with novel gold nanosubstrates. Food Chemistry, 2018, 259, 219-225.	4.2	100
61	Application of propyl gallate alleviates pericarp browning in harvested longan fruit by modulating metabolisms of respiration and energy. Food Chemistry, 2018, 240, 863-869.	4.2	108
62	Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced disease development and pericarp browning of harvested longan fruit in association with membrane lipids metabolism. Food Chemistry, 2018, 244, 93-101.	4.2	66
63	The roles of ROS production-scavenging system in Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced pericarp browning and disease development of harvested longan fruit. Food Chemistry, 2018, 247, 16-22.	4.2	93
64	Antifungal Activity and Action Mechanism of Ginger Oleoresin Against Pestalotiopsis microspora Isolated From Chinese Olive Fruits. Frontiers in Microbiology, 2018, 9, 2583.	1.5	20
65	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. Journal of Agricultural and Food Chemistry, 2018, 66, 12794-12804.	2.4	47
66	Phomopsis longanae Chi-Induced Change in ROS Metabolism and Its Relation to Pericarp Browning and Disease Development of Harvested Longan Fruit. Frontiers in Microbiology, 2018, 9, 2466.	1.5	10
67	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. Frontiers in Microbiology, 2018, 9, 1051.	1.5	19
68	Phomopsis longanae-induced pericarp browning and disease development of longan fruit can be alleviated or aggravated by regulation of ATP-mediated membrane lipid metabolism. Food Chemistry, 2018, 269, 644-651.	4.2	54
69	Phomopsis longanae Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. Frontiers in Microbiology, 2018, 9, 1454.	1.5	24
70	Corilagin from longan seed: Identification, quantification, and synergistic cytotoxicity on SKOv3ip and hey cells with ginsenoside Rh2 and 5-fluorouracil. Food and Chemical Toxicology, 2018, 119, 133-140.	1.8	11
71	Gynosaponin TN-1 producing from the enzymatic conversion of gypenoside XLVI by naringinase and its cytotoxicity on hepatoma cell lines. Food and Chemical Toxicology, 2018, 119, 161-168.	1.8	6
72	A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to Peronophythora litchii in association with ROS metabolism. Food Chemistry, 2018, 266, 299-308.	4.2	68

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73	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
74	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
75	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
76	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
77	Energy status regulates disease development and respiratory metabolism of <i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl.-infected longan fruit. <i>Food Chemistry</i> , 2017, 231, 238-246.	4.2	75
78	DNP and ATP induced alteration in disease development of <i>Phomopsis longanae</i> 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
79	Paper-based 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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	Application of β -aminoisobutyric acid and α -aminoisobutyric acid inhibits pericarp browning of harvested longan fruit. <i>Chemistry Central Journal</i> , 2015, 9, 54.	2.6	20
88	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
89	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
90	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

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91	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
92	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
93	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
94	â†·â†»æµ“ç¼©è¿ž†ç“â†°æ™ŒŒâ¹â, æ²ŒŒè“æµ“â° âˆ†â,fæ“;æ.Ÿ. <i>Chinese Science Bulletin</i> , 2014, 59, 1776-1783.	0.4	0
95	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
96	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
97	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
98	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
99	Inhibitory effects of naphthols on the activity of mushroom tyrosinase. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 32-36.	3.6	18
100	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
101	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
102	Technologies of post-harvest handling and storage for longan fruits. , 2011, , .		1
103	Studies on combined hot-air and microwave vacuum drying of Lithi pulp. , 2011, , .		0
104	Expression analysis of endo-1,4-â€œglucanase 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
105	Degradation of anthocyanin from litchi fruit pericarp by H2O2 and hydroxyl radical. <i>Food Chemistry</i> , 2009, 116, 995-998.	4.2	69
106	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
107	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