

Yanfang Pan

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

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1306789

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#	ARTICLE	IF	CITATIONS
1	Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage. <i>RSC Advances</i> , 2020, 10, 9193-9202.	1.7	45
2	Effects of harvest maturity stage on postharvest quality of winter jujube (<i>Zizyphus jujuba</i> Mill. cv.) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.7	42
3	Storage temperature without fluctuation enhances shelf-life and improves postharvest quality of peach. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13881.	0.9	17
4	Effect of ozonation and UV irradiation on aflatoxin degradation of peanuts. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13914.	0.9	15
5	Postharvest intermittent heat treatment alleviates chilling injury in cold-stored sweet potato roots through the antioxidant metabolism regulation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14274.	0.9	12
6	Constant temperature during postharvest storage delays fruit ripening and enhances the antioxidant capacity of mature green tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14831.	0.9	12
7	Methyl jasmonate alleviates chilling injury and keeps intact pericarp structure of pomegranate during low temperature storage. <i>Food Science and Technology International</i> , 2021, 27, 22-31.	1.1	12
8	Effect of high O ₂ treatments on physiochemical, lycopene and microstructural characteristics of cherry tomatoes during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14216.	0.9	8
9	Effect of different high oxygen treatments on preservation of seedless long jujube in low temperature storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14314.	0.9	8
10	Constant storage temperature delays firmness decreasing and pectin solubilization of apple during post-harvest storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15655.	0.9	8
11	Effect of hot water treatment on chilling injury and lignification of cold-stored fresh areca nut (<i>Areca catechu</i> L.). <i>Journal of Food Science and Technology</i> , 2020, 57, 4337-4344.	1.4	7
12	Effect of 100%kPa O ₂ pretreatments time on physiology and quality of vacuum packed and coated fresh-cut apples. <i>Journal of Food Safety</i> , 2020, 40, e12722.	1.1	3
13	Haze Occurrence Caused by High Gas-to-Particle Conversion in Moisture Air under Low Pollutant Emission in a Megacity of China. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 6405.	1.2	3