

Yanfang Pan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

13
papers

59
citations

4
h-index

7
g-index

13
ext. papers

116
ext. citations

2.6
avg, IF

2.46
L-index

#	Paper	IF	Citations
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	4.6	0
12	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	2.1	0
11	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	2.6	4
10	Effects of harvest maturity stage on postharvest quality of winter jujube (<i>Zizyphus jujuba</i> Mill. cv. Dongzao) fruit during cold storage. <i>Scientia Horticulturae</i> , 2021 , 277, 109778	4.1	3
9	Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage.. <i>RSC Advances</i> , 2020 , 10, 9193-9202	3.7	19
8	Effect of hot water treatment on chilling injury and lignification of cold-stored fresh areca nut (L.). <i>Journal of Food Science and Technology</i> , 2020 , 57, 4337-4344	3.3	4
7	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	2.1	3
6	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	2	
5	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	2.1	2
4	Effect of ozonation and UV irradiation on aflatoxin degradation of peanuts. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13914	2.1	8
3	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	2.1	2
2	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	2.1	6
1	Storage temperature without fluctuation enhances shelf-life and improves postharvest quality of peach. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13881	2.1	8