

Lijuan Zhan

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

366
citations

1163117
8
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1474206
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g-index

9
all docs

9
docs citations

9
times ranked

413
citing authors

#	ARTICLE	IF	CITATIONS
1	Browning inhibition and quality preservation of fresh-cut romaine lettuce exposed to high intensity light. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 70-76.	5.6	112
2	Combination of light exposure and low temperature in preserving quality and extending shelf-life of fresh-cut broccoli (<i>Brassica oleracea</i> L.). <i>Postharvest Biology and Technology</i> , 2012, 72, 76-81.	6.0	76
3	Light exposure during storage preserving soluble sugar and l-ascorbic acid content of minimally processed romaine lettuce (<i>Lactuca sativa</i> L.var. longifolia). <i>Food Chemistry</i> , 2013, 136, 273-278.	8.2	62
4	Light exposure inhibiting tissue browning and improving antioxidant capacity of fresh-cut celery (<i>Apium graveolens</i> var. dulce). <i>Food Chemistry</i> , 2013, 141, 2473-2478.	8.2	33
5	Light exposure reduced browning enzyme activity and accumulated total phenols in cauliflower heads during cool storage. <i>Postharvest Biology and Technology</i> , 2014, 88, 17-20.	6.0	31
6	Effects of light exposure on chlorophyll, sugars and vitamin C content of fresh-cut celery (<i>Apium graveolens</i> var. dulce) petioles. <i>International Journal of Food Science and Technology</i> , 2014, 49, 347-353.	2.7	20
7	Slicing increases antioxidant capacity of fresh-cut lotus root (<i>Nelumbo nucifera</i> G.) slices by accumulating total phenols. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2418-2424.	2.7	14
8	Thermal processing affecting phytochemical contents and total antioxidant capacity in broccoli (<i>Brassica oleracea</i> L.). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13548.	2.0	11
9	Light irradiation affects the total antioxidant capacity, total phenolic compounds, phenolic acids, and related enzyme activities of minimally processed spinach (<i>Spinacia oleracea</i> L.). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14825.	2.0	7