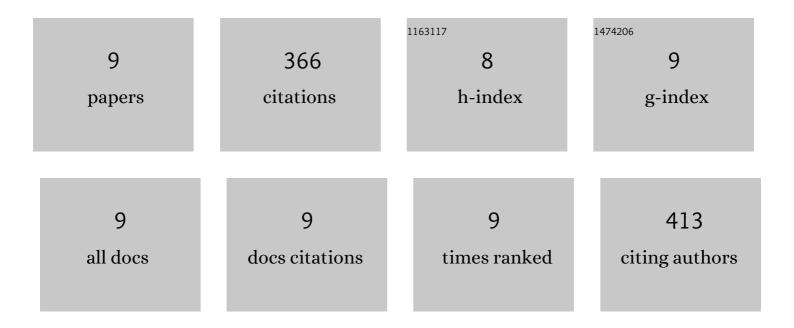
Lijuan Zhan

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/700186/publications.pdf Version: 2024-02-01



Ι ΠΠΑΝΙ ΖΗΛΝΙ

#	Article	IF	CITATION
1	Browning inhibition and quality preservation of fresh-cut romaine lettuce exposed to high intensity light. Innovative Food Science and Emerging Technologies, 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 (Brassica oleracea L.). Postharvest Biology and Technology, 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 (Lactuca sativa L.var. longifolia). Food Chemistry, 2013, 136, 273-278.	8.2	62
4	Light exposure inhibiting tissue browning and improving antioxidant capacity of fresh-cut celery (Apium graveolens var. dulce). Food Chemistry, 2013, 141, 2473-2478.	8.2	33
5	Light exposure reduced browning enzyme activity and accumulated total phenols in cauliflower heads during cool storage. Postharvest Biology and Technology, 2014, 88, 17-20.	6.0	31
6	Effects of light exposure on chlorophyll, sugars and vitamin <scp>C</scp> content of freshâ€cut celery (<i><scp>A</scp>pium graveolens</i> var. dulce) petioles. International Journal of Food Science and Technology, 2014, 49, 347-353.	2.7	20
7	Slicing increases antioxidant capacity of freshâ€cut lotus root (<i><scp>N</scp>elumbo nucifera</i> G.) slices by accumulating total phenols. International Journal of Food Science and Technology, 2014, 49, 2418-2424.	2.7	14
8	Thermal processing affecting phytochemical contents and total antioxidant capacity in broccoli (<i>Brassica oleracea</i> L.). Journal of Food Processing and Preservation, 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.). Journal of Food Processing and Preservation, 2020, 44, e14825.	2.0	7