Lijuan Zhan

List of Publications by Year
in descending order

9	366	1163117 8	1474206 9
papers	citations	h-index	g-index

9	9	9	413
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Light irradiation affects the total antioxidant capacity, total phenolic compounds, phenolic acids, and related enzyme activities of minimally processed spinach (Spinacia oleraceaL.). Journal of Food Processing and Preservation, 2020, 44, e14825.	2.0	7
2	Thermal processing affecting phytochemical contents and total antioxidant capacity in broccoli (Brassica oleraceaL.). Journal of Food Processing and Preservation, 2018, 42, e13548.	2.0	11
3	Slicing increases antioxidant capacity of freshâ€cut lotus root (<scp>N</scp>elumbo nucifera G.) slices by accumulating total phenols. International Journal of Food Science and Technology, 2014, 49, 2418-2424.	2.7	14
4	Effects of light exposure on chlorophyll, sugars and vitamin <scp>C</scp> content of freshâ€cut celery (<scp>A</scp>pium graveolens var. dulce) petioles. International Journal of Food Science and Technology, 2014, 49, 347-353.	2.7	20
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	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
7	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
8	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
9	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