

Chuying Chen

List of Publications by Year in descending order

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58
papers

1,268
citations

361413
20
h-index

414414
32
g-index

63
all docs

63
docs citations

63
times ranked

936
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition of Key Citrus Postharvest Fungal Strains by Plant Extracts In Vitro and In Vivo: A Review. <i>Plants</i> , 2019, 8, 26.	3.5	92
2	<i>Ficus hirta</i> fruits extract incorporated into an alginate-based edible coating for Nanfeng mandarin preservation. <i>Scientia Horticulturae</i> , 2016, 202, 41-48.	3.6	77
3	Antifungal effect of cinnamaldehyde, eugenol and carvacrol nanoemulsion against <i>Penicillium digitatum</i> and application in postharvest preservation of citrus fruit. <i>LWT - Food Science and Technology</i> , 2021, 141, 110924.	5.2	68
4	Clove Essential Oil as an Alternative Approach to Control Postharvest Blue Mold Caused by <i>Penicillium italicum</i> in Citrus Fruit. <i>Biomolecules</i> , 2019, 9, 197.	4.0	67
5	Quality and biochemical changes of navel orange fruits during storage as affected by cinnamaldehyde-chitosan coating. <i>Scientia Horticulturae</i> , 2018, 239, 80-86.	3.6	63
6	Chitosan coating alleviates postharvest juice sac granulation by mitigating ROS accumulation in harvested pummelo (<i>Citrus grandis</i> L. Osbeck) during room temperature storage. <i>Postharvest Biology and Technology</i> , 2020, 169, 111309.	6.0	51
7	Inhibitory Effect of 7-Demethoxytylophorine on <i>Penicillium italicum</i> and its Possible Mechanism. <i>Microorganisms</i> , 2019, 7, 36.	3.6	44
8	Preservation of Xinyu Tangerines with an Edible Coating Using <i>Ficus hirta</i> Vahl. Fruits Extract-Incorporated Chitosan. <i>Biomolecules</i> , 2019, 9, 46.	4.0	43
9	Chemical Constituents, Antimicrobial Activity, and Food Preservative Characteristics of Aloe vera Gel. <i>Agronomy</i> , 2019, 9, 831.	3.0	38
10	A flavonone pinocembroside inhibits <i>Penicillium italicum</i> growth and blue mold development in “Newhall” navel oranges by targeting membrane damage mechanism. <i>Pesticide Biochemistry and Physiology</i> , 2020, 165, 104505.	3.6	37
11	Caffeoylquinic Acids from the Aerial Parts of <i>Chrysanthemum coronarium</i> L.. <i>Plants</i> , 2017, 6, 10.	3.5	34
12	Chemical Constituents and Antifungal Activity of <i>Ficus hirta</i> Vahl. Fruits. <i>Plants</i> , 2017, 6, 44.	3.5	34
13	UHPLC-Q-TOF/MS-Based Metabolomics Approach Reveals the Antifungal Potential of Pinocembroside against Citrus Green Mold Phytopathogen. <i>Plants</i> , 2020, 9, 17.	3.5	34
14	Mitigating effects of chitosan coating on postharvest senescence and energy depletion of harvested pummelo fruit response to granulation stress. <i>Food Chemistry</i> , 2021, 348, 129113.	8.2	32
15	Chitosan-Based Coating Enriched with Hairy Fig (<i>Ficus hirta</i> Vahl.) Fruit Extract for “Newhall” Navel Orange Preservation. <i>Coatings</i> , 2018, 8, 445.	2.6	31
16	Antioxidant and Antimicrobial Properties of Various Solvent Extracts from <i>Impatiens balsamina</i> L. Stems. <i>Journal of Food Science</i> , 2012, 77, C614-9.	3.1	30
17	Effect of carboxymethyl cellulose coating enriched with clove oil on postharvest quality of “Xinyu” mandarin oranges. <i>Fruits</i> , 2016, 71, 319-327.	0.4	29
18	Effects of Hot Air Treatments on Postharvest Storage of Newhall Navel Orange. <i>Plants</i> , 2020, 9, 170.	3.5	25

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19	Antifungal Activity of <i>Ramulus cinnamomi</i> Explored by 1H-NMR Based Metabolomics Approach. <i>Molecules</i> , 2017, 22, 2237.	3.8	24
20	Suppression on postharvest juice sac granulation and cell wall modification by chitosan treatment in harvested pummelo (<i>Citrus grandis</i> L. Osbeck) stored at room temperature. <i>Food Chemistry</i> , 2021, 336, 127636.	8.2	24
21	Gum Arabic Edible Coating Reduces Postharvest Decay and Alleviates Nutritional Quality Deterioration of Ponkan Fruit During Cold Storage. <i>Frontiers in Nutrition</i> , 2021, 8, 717596.	3.7	24
22	Effects of Chitosan-Based Coatings Enriched with Cinnamaldehyde on Mandarin Fruit cv. Ponkan during Room-Temperature Storage. <i>Coatings</i> , 2018, 8, 372.	2.6	22
23	Comprehensive Evaluation of the Postharvest Antioxidant Capacity of Majiayou Pomelo Harvested at Different Maturities Based on PCA. <i>Antioxidants</i> , 2019, 8, 136.	5.1	20
24	Pinocembrin-7-Glucoside (P7G) Reduced Postharvest Blue Mold of Navel Orange by Suppressing <i>Penicillium italicum</i> Growth. <i>Microorganisms</i> , 2020, 8, 536.	3.6	20
25	Light: An Alternative Method for Physical Control of Postharvest Rotting Caused by Fungi of Citrus Fruit. <i>Journal of Food Quality</i> , 2020, 2020, 1-12.	2.6	19
26	Monosubstituted Benzene Derivatives from Fruits of <i>Ficus hirta</i> and Their Antifungal Activity against Phytopathogen <i>Penicillium italicum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5621-5624.	5.2	18
27	Process and applications of alginate oligosaccharides with emphasis on health beneficial perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 303-329.	10.3	18
28	Carvacrol delays Phomopsis stem-end rot development in pummelo fruit in relation to maintaining energy status and antioxidant system. <i>Food Chemistry</i> , 2022, 372, 131239.	8.2	18
29	Physiological and Biochemical Responses in Cold-Stored Citrus Fruits to Carboxymethyl Cellulose Coating Containing Ethanol Extract of <i>Impatiens balsamina</i> L. Stems. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12999.	2.0	17
30	The Antifungal Potential of Carvacrol against <i>Penicillium Digitatum</i> through 1H-NMR Based Metabolomics Approach. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2240.	2.5	16
31	Optimization of Antifungal Extracts from <i>Ficus hirta</i> Fruits Using Response Surface Methodology and Antifungal Activity Tests. <i>Molecules</i> , 2015, 20, 19647-19659.	3.8	15
32	Possible fungicidal effect of citral on kiwifruit pathogens and their mechanisms of actions. <i>Physiological and Molecular Plant Pathology</i> , 2021, 114, 101631.	2.5	15
33	Effects of hot air treatment and chitosan coating on citric acid metabolism in ponkan fruit during cold storage. <i>PLoS ONE</i> , 2018, 13, e0206585.	2.5	14
34	Antioxidant, Antifungal Activities of Ethnobotanical <i>Ficus hirta</i> Vahl. and Analysis of Main Constituents by HPLC-MS. <i>Biomedicines</i> , 2020, 8, 15.	3.2	14
35	Improving Storability of “Nanfeng” Mandarins by Treating with Postharvest Hot Water Dipping. <i>Journal of Food Quality</i> , 2020, 2020, 1-12.	2.6	12
36	The Antifungal Activity of Loquat (<i>Eriobotrya japonica</i> Lindl.) Leaves Extract Against <i>Penicillium digitatum</i> . <i>Frontiers in Nutrition</i> , 2021, 8, 663584.	3.7	12

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37	Antofine Triggers the Resistance Against <i>Penicillium italicum</i> in Ponkan Fruit by Driving AsA-GSH Cycle and ROS-Scavenging System. <i>Frontiers in Microbiology</i> , 2022, 13, 874430.	3.5	11
38	Exogenous Application of Sucrose Promotes Postharvest Ripening of Kiwifruit. <i>Agronomy</i> , 2020, 10, 245.	3.0	10
39	The Effects of Bagging on Color Change and Chemical Composition in “Jinyan”™ Kiwifruit (<i>Actinidia</i>) Tj ETQq1 1 0.784314 rgBT /Q	2.8	10
40	AcWRKY40 mediates ethylene biosynthesis during postharvest ripening in kiwifruit. <i>Plant Science</i> , 2021, 309, 110948.	3.6	9
41	Citral Delays Postharvest Senescence of Kiwifruit by Enhancing Antioxidant Capacity under Cold Storage. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	2.6	8
42	The Effects of Edible Coatings on the Postharvest Quality of Citrus Fruits as Affected by Granulation. <i>Journal of Food Quality</i> , 2020, 2020, 1-8.	2.6	7
43	Cell wall modification and lignin biosynthesis involved in disease resistance against <i>Diaporthe citri</i> in harvested pummelo fruit elicited by carvacrol. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3140-3149.	3.5	7
44	Essential oils nano-emulsion confers resistance against <i>Penicillium digitatum</i> in 'Newhall' navel orange by promoting phenylpropanoid metabolism. <i>Industrial Crops and Products</i> , 2022, 187, 115297.	5.2	6
45	Pinocembrin-7-glucoside provides a novel strategy for preventing citrus postharvest blue mold caused by <i>Penicillium italicum</i> . <i>Sustainable Chemistry and Pharmacy</i> , 2022, 25, 100566.	3.3	5
46	AcERF1B and AcERF073 Positively Regulate Indole-3-acetic Acid Degradation by Activating <i>AcGH3.1</i> Transcription during Postharvest Kiwifruit Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13859-13870.	5.2	5
47	Loquat leaf extract and alginate based green composite edible coating for preserving the postharvest quality of Nanfeng tangerines. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 27, 100674.	3.3	5
48	Development of Iron Sequester Antioxidant Quercetin@ZnO Nanoparticles with Photoprotective Effects on UVA-Irradiated HaCaT Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-11.	4.0	4
49	Lignin Biosynthesis Pathway and Redox Balance Act Synergistically in Conferring Resistance against <i>Penicillium italicum</i> Infection in 7-Demethoxytylophorine-Treated Navel Orange. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8111-8123.	5.2	4
50	<i>Paenibacillus brasiliensis</i> YS-1: A Potential Biocontrol Agent to Retard Xinyu Tangerine Senescence. <i>Agriculture (Switzerland)</i> , 2020, 10, 330.	3.1	3
51	Effects of pre-harvest gibberellic acid spray on endogenous hormones and fruit quality of kumquat (<i>Citrus japonica</i>) fruits. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2021, 49, 211-224.	1.3	3
52	Mining RNA-Seq Data to Depict How <i>Penicillium digitatum</i> Shapes Its Transcriptome in Response to Nanoemulsion. <i>Frontiers in Nutrition</i> , 2021, 8, 724419.	3.7	3
53	Evaluation of postharvest storability of Ponkan mandarins stored at different temperatures. <i>Folia Horticulturae</i> , 2021, 33, 354-364.	1.8	3
54	Extraction optimization of antifungal compounds from <i>Thalictrum foliolosum</i> DC. roots. <i>South African Journal of Botany</i> , 2021, 138, 328-336.	2.5	2

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55	The safety future of fruit preservation with biomaterials. Horticulture International Journal, 2020, 4, 232-234.	0.1	2
56	Biocontrol Bacterium <i>Paenibacillus brasilensis</i> YS-1 Fermented Broth Enhances the Quality Attributes and Storability of Harvested “Newhall” Navel Oranges. ACS Food Science & Technology, 2021, 1, 88-95.	2.7	2
57	Application of cinnamaldehyde for the postharvest storage of fresh horticultural products. Horticulture International Journal, 2021, 5, 103-105.	0.1	0
58	Biomaterials for Food Preservation. Journal of Food Quality, 2022, 2022, 1-3.	2.6	0