

# Zhaojun Ban

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,010  
citations

516710

16  
h-index

477307

29  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1049  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of the layer-by-layer (LBL) edible coating on strawberry quality and metabolites during storage. <i>Postharvest Biology and Technology</i> , 2019, 147, 29-38.	6.0	172
2	Effects of hydrogen sulfide on yellowing and energy metabolism in broccoli. <i>Postharvest Biology and Technology</i> , 2017, 129, 136-142.	6.0	93
3	Ginger essential oil-based microencapsulation as an efficient delivery system for the improvement of Jujube ( <i>Ziziphus jujuba</i> Mill.) fruit quality. <i>Food Chemistry</i> , 2020, 306, 125628.	8.2	93
4	Label-free quantitative proteomics to investigate strawberry fruit proteome changes under controlled atmosphere and low temperature storage. <i>Journal of Proteomics</i> , 2015, 120, 44-57.	2.4	74
5	Effect of Exogenous Nitro Oxide on Chilling Tolerance, Polyamine, Proline, and $\gamma$ -Aminobutyric Acid in Bamboo Shoots ( <i>Phyllostachys praecox</i> f. <i>prevernalis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5607-5613.	5.2	71
6	Combination of heat treatment and chitosan coating to improve postharvest quality of wolfberry ( <i>Lycium barbarum</i> ). <i>International Journal of Food Science and Technology</i> , 2015, 50, 1019-1025.	2.7	56
7	Efficient microencapsulation of Syringa essential oil; the valuable potential on quality maintenance and storage behavior of peach. <i>Food Hydrocolloids</i> , 2019, 95, 177-185.	10.7	52
8	Role of exogenous melatonin in table grapes: First evidence on contribution to the phenolics-oriented response. <i>Food Chemistry</i> , 2020, 329, 127155.	8.2	47
9	Effect of superatmospheric oxygen exposure on strawberry ( <i>Fragaria ananassa</i> Fuch.) volatiles, sensory and chemical attributes. <i>Postharvest Biology and Technology</i> , 2018, 142, 60-71.	6.0	43
10	Role of exogenous melatonin involved in phenolic metabolism of <i>Ziziphus jujuba</i> fruit. <i>Food Chemistry</i> , 2021, 341, 128268.	8.2	42
11	Insights into exogenous melatonin associated with phenylalanine metabolism in postharvest strawberry. <i>Postharvest Biology and Technology</i> , 2020, 168, 111244.	6.0	34
12	Impact of elevated O <sub>2</sub> and CO <sub>2</sub> atmospheres on chemical attributes and quality of strawberry ( <i>Fragaria ananassa</i> Duch.) during storage. <i>Food Chemistry</i> , 2020, 307, 125550.	8.2	32
13	The chemical composition and potential role of epicuticular and intracuticular wax in four cultivars of table grapes. <i>Postharvest Biology and Technology</i> , 2021, 173, 111430.	6.0	27
14	Effect of 1-methylcyclopropene and calcium chloride treatments on quality maintenance of 'Lingwu Long' Jujube fruit. <i>Journal of Food Science and Technology</i> , 2014, 51, 700-707.	2.8	25
15	Effect of heat treatment on physiochemical, colour, antioxidant and microstructural characteristics of apples during storage. <i>International Journal of Food Science and Technology</i> , 2013, 48, 727-734.	2.7	20
16	Modified atmosphere packaging (MAP) and coating for improving preservation of whole and sliced <i>Agaricus bisporus</i> . <i>Journal of Food Science and Technology</i> , 2014, 51, 3894-3901.	2.8	20
17	Effects of postharvest application of chitosan-based layer-by-layer assemblies on regulation of ribosomal and defense proteins in strawberry fruit ( <i>Fragaria ananassa</i> ). <i>Scientia Horticulturae</i> , 2018, 240, 293-302.	3.6	17
18	Aroma volatiles, sensory and chemical attributes of strawberry ( <i>Fragaria ananassa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T 2614-2622.	2.7	15

#	ARTICLE	IF	CITATIONS
19	Bioactive peptides of plant origin: distribution, functionality, and evidence of benefits in food and health. Food and Function, 2022, 13, 3133-3158.	4.6	13
20	Chitosan-Based Layer-by-Layer Assembly: Towards Application on Quality Maintenance of Lemon Fruits. Advances in Polymer Technology, 2020, 2020, 1-10.	1.7	11
21	Systematically quantitative proteomics and metabolite profiles offer insight into fruit ripening behavior in <i>Fragaria</i> — <i>Ananassa</i> . RSC Advances, 2019, 9, 14093-14108.	3.6	9
22	Soy protein/chitosan-based microsphere as Stable Biocompatible Vehicles of Oleanolic Acid: An Emerging Alternative Enabling the Quality Maintenance of Minimally Processed Produce. Food Hydrocolloids, 2022, 124, 107325.	10.7	9
23	Variation in Antioxidant Metabolites and Enzymes of “Red Fuji” Apple Pulp and Peel During Cold Storage. International Journal of Food Properties, 2014, 17, 1067-1080.	3.0	6
24	Exogenous polyamines alleviate chilling injury of jujube fruit ( <i>Zizyphus jujuba</i> Mill). Journal of Food Processing and Preservation, 2020, 44, e14746.	2.0	6
25	Ultrasonic nebulization-assisted layer-by-layer assembly based on carboxymethyl chitosan: An emerging alternative for promoting phenylpropanoid metabolism. Ultrasonics Sonochemistry, 2020, 68, 105184.	8.2	6
26	A Comprehensive Review on Preservation of Shiitake Mushroom ( <i>Lentinus Edodes</i> ): Techniques, Research Advances and Influence on Quality Traits. Food Reviews International, 2023, 39, 2742-2775.	8.4	6
27	Variation in cell membrane integrity and enzyme activity of the button mushroom ( <i>Agaricus bisporus</i> ) during storage and transportation. Journal of Food Science and Technology, 2021, 58, 1655-1662.	2.8	5
28	Associating chitosan and nanoemulsion as a delivery system of essential oil; the potential on quality maintenance of minimally processed produce. LWT - Food Science and Technology, 2022, 155, 112925.	5.2	4
29	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. Data in Brief, 2015, 3, 185-188.	1.0	1
30	Exogenous polyamines alleviate chilling injury of Citrus limon fruit. , 2022, 29, 698-706.		1