

Zhaojun Ban

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,010
citations

586496

16
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536525

29
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docs citations

30
times ranked

1134
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Preservation of Shiitake Mushroom (<i>Lentinus Edodes</i>): Techniques, Research Advances and Influence on Quality Traits. <i>Food Reviews International</i> , 2023, 39, 2742-2775.	4.3	6
2	Soy protein/chitosan-based microsphere as Stable Biocompatible Vehicles of Oleanolic Acid: An Emerging Alternative Enabling the Quality Maintenance of Minimally Processed Produce. <i>Food Hydrocolloids</i> , 2022, 124, 107325.	5.6	9
3	Associating chitosan and nanoemulsion as a delivery system of essential oil; the potential on quality maintenance of minimally processed produce. <i>LWT - Food Science and Technology</i> , 2022, 155, 112925.	2.5	4
4	Bioactive peptides of plant origin: distribution, functionality, and evidence of benefits in food and health. <i>Food and Function</i> , 2022, 13, 3133-3158.	2.1	13
5	Exogenous polyamines alleviate chilling injury of Citrus limon fruit. , 2022, 29, 698-706.		1
6	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.	2.9	27
7	Role of exogenous melatonin involved in phenolic metabolism of <i>Zizyphus jujuba</i> fruit. <i>Food Chemistry</i> , 2021, 341, 128268.	4.2	42
8	Variation in cell membrane integrity and enzyme activity of the button mushroom (<i>Agaricus bisporus</i>) during storage and transportation. <i>Journal of Food Science and Technology</i> , 2021, 58, 1655-1662.	1.4	5
9	Impact of elevated O ₂ and CO ₂ atmospheres on chemical attributes and quality of strawberry (<i>Fragaria</i> – <i>Ananassa</i> Duch.) during storage. <i>Food Chemistry</i> , 2020, 307, 125550.	4.2	32
10	Ginger essential oil-based microencapsulation as an efficient delivery system for the improvement of Jujube (<i>Zizyphus jujuba</i> Mill.) fruit quality. <i>Food Chemistry</i> , 2020, 306, 125628.	4.2	93
11	Exogenous polyamines alleviate chilling injury of jujube fruit (<i>Zizyphus jujuba</i> Mill). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14746.	0.9	6
12	Ultrasonic nebulization-assisted layer-by-layer assembly based on carboxymethyl chitosan: An emerging alternative for promoting phenylpropanoid metabolism. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105184.	3.8	6
13	Role of exogenous melatonin in table grapes: First evidence on contribution to the phenolics-oriented response. <i>Food Chemistry</i> , 2020, 329, 127155.	4.2	47
14	Insights into exogenous melatonin associated with phenylalanine metabolism in postharvest strawberry. <i>Postharvest Biology and Technology</i> , 2020, 168, 111244.	2.9	34
15	Chitosan-Based Layer-by-Layer Assembly: Towards Application on Quality Maintenance of Lemon Fruits. <i>Advances in Polymer Technology</i> , 2020, 2020, 1-10.	0.8	11
16	Systematically quantitative proteomics and metabolite profiles offer insight into fruit ripening behavior in <i>Fragaria</i> – <i>Ananassa</i> . <i>RSC Advances</i> , 2019, 9, 14093-14108.	1.7	9
17	Efficient microencapsulation of <i>Syringa</i> essential oil; the valuable potential on quality maintenance and storage behavior of peach. <i>Food Hydrocolloids</i> , 2019, 95, 177-185.	5.6	52
18	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.	2.9	172

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19	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.	2.9	43
20	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.	1.7	17
21	Effects of hydrogen sulfide on yellowing and energy metabolism in broccoli. <i>Postharvest Biology and Technology</i> , 2017, 129, 136-142.	2.9	93
22	Aroma volatiles, sensory and chemical attributes of strawberry (<i>Fragaria ananassa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tj 2614-2622.	1.3	15
23	Effect of Exogenous Nitro Oxide on Chilling Tolerance, Polyamine, Proline, and \hat{I}^3 -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.	2.4	71
24	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.	1.3	56
25	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. <i>Data in Brief</i> , 2015, 3, 185-188.	0.5	1
26	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.	1.2	74
27	Variation in Antioxidant Metabolites and Enzymes of "Red Fuji" Apple Pulp and Peel During Cold Storage. <i>International Journal of Food Properties</i> , 2014, 17, 1067-1080.	1.3	6
28	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.	1.4	25
29	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.	1.4	20
30	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.	1.3	20