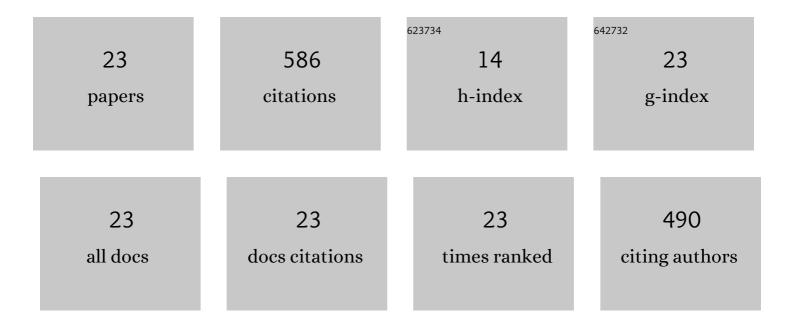
## Maorun Fu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8212958/publications.pdf Version: 2024-02-01



Μλοριιν Ει

#	Article	IF	CITATIONS
1	Organic acid, a virulence factor for pathogenic fungi, causing postharvest decay in fruits. Molecular Plant Pathology, 2022, 23, 304-312.	4.2	20
2	Odor, tastes, nutritional compounds and antioxidant activity of fresh-eating walnut during ripening. Scientia Horticulturae, 2022, 293, 110744.	3.6	9
3	Inhibitory Effects of CaCl2 and Pectin Methylesterase on Fruit Softening of Raspberry during Cold Storage. Horticulturae, 2022, 8, 1.	2.8	15
4	Involvement of Organic Acid in the Control Mechanism of Îμ-Poly-L-lysine (Îμ-PL) on Blue Mold Caused by Penicillium expansum in Apple Fruits. Horticulturae, 2022, 8, 468.	2.8	2
5	Synergistic inhibitory effect of 1-methylcyclopropene (1-MCP) and chlorine dioxide (ClO2) treatment on chlorophyll degradation of green pepper fruit during storage. Postharvest Biology and Technology, 2021, 171, 111363.	6.0	25
6	Improvement of fruit quality and pedicel color of cold stored sweet cherry in response to pre-storage 1-methylciclopropene and chlorine dioxide treatments. Scientia Horticulturae, 2021, 277, 109806.	3.6	20
7	Effect of seed size and drying temperature on the hot air drying kinetics and quality of Chinese hickory ( <i>Carya cathayensis</i> ) storage. Journal of Food Processing and Preservation, 2021, 45, e15488.	2.0	3
8	Effects of hulling methods on the odor, taste, nutritional compounds, and antioxidant activity of walnut fruit. LWT - Food Science and Technology, 2020, 120, 108938.	5.2	11
9	Chlorine Dioxide Controls Green Mold Caused by <i>Penicillium digitatum</i> in Citrus Fruits and the Mechanism Involved. Journal of Agricultural and Food Chemistry, 2020, 68, 13897-13905.	5.2	29
10	Analysis of flavor and taste attributes differences treated by chemical preservatives: a case study in strawberry fruits treated by 1-methylcyclopropene and chlorine dioxide. Journal of Food Science and Technology, 2020, 57, 4371-4382.	2.8	10
11	Sucrose transportation control mediates the fresh-keeping effects of burdock fructooligosaccharide in â€`Crimson Seedless' grapes. Food Chemistry, 2020, 332, 127437.	8.2	9
12	Epsilon-poly-l-lysine (Îμ-PL) exhibits antifungal activity in vivo and in vitro against Botrytis cinerea and mechanism involved. Postharvest Biology and Technology, 2020, 168, 111270.	6.0	41
13	Application of antagonist <i>Bacillus amyloliquefaciens</i> NCPSJ7 against <i>Botrytis cinerea</i> in postharvest Red Globe grapes. Food Science and Nutrition, 2020, 8, 1499-1508.	3.4	31
14	Chlorine dioxide delays the reddening of postharvest green peppers by affecting the chlorophyll degradation and carotenoid synthesis pathways. Postharvest Biology and Technology, 2019, 156, 110939.	6.0	35
15	Hydrogen peroxide accelerated the lignification process of bamboo shoots by activating the phenylpropanoid pathway and programmed cell death in postharvest storage. Postharvest Biology and Technology, 2019, 153, 79-86.	6.0	47
16	Effect of chlorine dioxide (ClO <sub>2</sub> ) on patulin produced by <i>Penicillum expansum</i> and involved mechanism. Journal of the Science of Food and Agriculture, 2019, 99, 1961-1968.	3.5	9
17	Chlorine dioxide fumigation generated by a solid releasing agent enhanced the efficiency of 1-MCP treatment on the storage quality of strawberry. Journal of Food Science and Technology, 2018, 55, 2003-2010.	2.8	15
18	Inhibiting effects of epsilon-poly-lysine (ε-PL) on Pencillium digitatum and its involved mechanism. Postharvest Biology and Technology, 2017, 123, 94-101.	6.0	70

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19	Ethylene inhibited sprouting of potato tubers by influencing the carbohydrate metabolism pathway. Journal of Food Science and Technology, 2016, 53, 3166-3174.	2.8	25
20	Effect of intermittent oven drying on lipid oxidation, fatty acids composition and antioxidant activities of walnut. LWT - Food Science and Technology, 2016, 65, 1126-1132.	5.2	62
21	Effects of three conventional drying methods on the lipid oxidation, fatty acids composition, and antioxidant activities of walnut ( <i>Juglans regia</i> L.). Drying Technology, 2016, 34, 822-829.	3.1	37
22	Variation in antioxidant properties and metabolites during flower maturation of Flos Lonicerae Japonicae flowers. European Food Research and Technology, 2015, 240, 735-741.	3.3	8
23	Antioxidant properties and involved compounds of daylily flowers in relation to maturity. Food Chemistry, 2009, 114, 1192-1197.	8.2	53