

Maorun Fu

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

586
citations

623734

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642732

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23
all docs

23
docs citations

23
times ranked

490
citing authors

#	ARTICLE	IF	CITATIONS
1	Organic acid, a virulence factor for pathogenic fungi, causing postharvest decay in fruits. <i>Molecular Plant Pathology</i> , 2022, 23, 304-312.	4.2	20
2	Odor, tastes, nutritional compounds and antioxidant activity of fresh-eating walnut during ripening. <i>Scientia Horticulturae</i> , 2022, 293, 110744.	3.6	9
3	Inhibitory Effects of CaCl ₂ and Pectin Methylsterase on Fruit Softening of Raspberry during Cold Storage. <i>Horticulturae</i> , 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 <i>Penicillium expansum</i> in Apple Fruits. <i>Horticulturae</i> , 2022, 8, 468.	2.8	2
5	Synergistic inhibitory effect of 1-methylcyclopropene (1-MCP) and chlorine dioxide (ClO ₂) treatment on chlorophyll degradation of green pepper fruit during storage. <i>Postharvest Biology and Technology</i> , 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-methylcyclopropene and chlorine dioxide treatments. <i>Scientia Horticulturae</i> , 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. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15488.	2.0	3
8	Effects of hulling methods on the odor, taste, nutritional compounds, and antioxidant activity of walnut fruit. <i>LWT - Food Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Journal of Food Science and Technology</i> , 2020, 57, 4371-4382.	2.8	10
11	Sucrose transportation control mediates the fresh-keeping effects of burdock fructooligosaccharide in "Crimson Seedless"™ grapes. <i>Food Chemistry</i> , 2020, 332, 127437.	8.2	9
12	Epsilon-poly-L-lysine (Îµ-PL) exhibits antifungal activity in vivo and in vitro against <i>Botrytis cinerea</i> and mechanism involved. <i>Postharvest Biology and Technology</i> , 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. <i>Food Science and Nutrition</i> , 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. <i>Postharvest Biology and Technology</i> , 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. <i>Postharvest Biology and Technology</i> , 2019, 153, 79-86.	6.0	47
16	Effect of chlorine dioxide (ClO ₂) on patulin produced by <i>Penicillium expansum</i> and involved mechanism. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Journal of Food Science and Technology</i> , 2018, 55, 2003-2010.	2.8	15
18	Inhibiting effects of epsilon-poly-lysine (Îµ-PL) on <i>Penicillium digitatum</i> and its involved mechanism. <i>Postharvest Biology and Technology</i> , 2017, 123, 94-101.	6.0	70

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