

# Lan Chen

## List of Publications by Year in descending order

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21  
papers

382  
citations

1040056

9  
h-index

839539

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22  
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docs citations

22  
times ranked

402  
citing authors

#	ARTICLE	IF	CITATIONS
1	Wood-Derived Carbon with Selectively Introduced C=O Groups toward Stable and High Capacity Anodes for Sodium Storage. ACS Applied Materials & Interfaces, 2020, 12, 27499-27507.	8.0	75
2	Approaching the Theoretical Sodium Storage Capacity and Ultrahigh Rate of Layer-Expanded MoS <sub>2</sub> by Interfacial Engineering on N-Doped Graphene. Advanced Energy Materials, 2021, 11, 2002600.	19.5	65
3	Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage. RSC Advances, 2020, 10, 9193-9202.	3.6	45
4	Characterization of chilled chicken spoilage using an integrated microbiome and metabolomics analysis. Food Research International, 2021, 144, 110328.	6.2	38
5	Combination of Low Fluctuation of Temperature with TiO <sub>2</sub> Photocatalytic/Ozone for the Quality Maintenance of Postharvest Peach. Foods, 2020, 9, 234.	4.3	28
6	Mesoporous single-crystalline MnO <sub>x</sub> nanofibers@graphene for ultra-high rate and long-life lithium-ion battery anodes. Journal of Materials Chemistry A, 2018, 6, 24756-24766.	10.3	24
7	Antibiotic-Induced Dysbiosis of Microbiota Promotes Chicken Lipogenesis by Altering Metabolomics in the Cecum. Metabolites, 2021, 11, 487.	2.9	18
8	Postharvest intermittent heat treatment alleviates chilling injury in cold-stored sweet potato roots through the antioxidant metabolism regulation. Journal of Food Processing and Preservation, 2019, 43, e14274.	2.0	12
9	Constant temperature during postharvest storage delays fruit ripening and enhances the antioxidant capacity of mature green tomato. Journal of Food Processing and Preservation, 2020, 44, e14831.	2.0	12
10	Methyl jasmonate alleviates chilling injury and keeps intact pericarp structure of pomegranate during low temperature storage. Food Science and Technology International, 2021, 27, 22-31.	2.2	12
11	QoS-Guaranteed Radio Resource Allocation with Distributed Inter-Cell Interference Coordination for Multi-Cell OFDMA Systems. , 2010, , .		10
12	Constant storage temperature delays firmness decreasing and pectin solubilization of apple during post-harvest storage. Journal of Food Processing and Preservation, 2021, 45, e15655.	2.0	8
13	Third-order nonlinear optical properties of axially modified indium phthalocyanines with alkyl chains. New Journal of Chemistry, 2021, 45, 10021-10030.	2.8	7
14	rBM14 Increases the Life Span and Promotes the Locomotion of Caenorhabditis Elegans. PLoS ONE, 2016, 11, e0161847.	2.5	5
15	UV-C irradiation delays browning of fresh-cut Fuji apples. Journal of Food Processing and Preservation, 0, , .	2.0	5
16	Characterization of the transcriptional activation domains of human TEF3-1 (transcription enhancer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.0	4
17	Effect of 100%kPa O <sub>2</sub> pretreatments time on physiology and quality of vacuum packed and coated fresh-cut apples. Journal of Food Safety, 2020, 40, e12722.	2.3	3
18	Quality improvement of fresh extruded rice <b>-</b> shaped kernels by microwave-aided puffing technology. Journal of Food Processing and Preservation, 2020, 44, e14991.	2.0	3

#	ARTICLE	IF	CITATIONS
19	$\gamma$ -MCP and pulsed controlled atmosphere affect internal storage disorders and desired quality of watercored Fuji apples. <i>Journal of Food Safety</i> , 2021, 41, e12935.	2.3	3
20	Vernalization attenuates dehydration tolerance in winter-annual Arabidopsis. <i>Plant Physiology</i> , 0, , .	4.8	3
21	Automatic periodical SO <sub>2</sub> fumigation improves the storage quality of tender ginger. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14949.	2.0	2