

Lan Chen

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

382
citations

1039880

9
h-index

839398

18
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22
all docs

22
docs citations

22
times ranked

402
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Methyl jasmonate alleviates chilling injury and keeps intact pericarp structure of pomegranate during low temperature storage. <i>Food Science and Technology International</i> , 2021, 27, 22-31. | 1.1 | 12 |
| 2 | Automatic periodical SO ₂ fumigation improves the storage quality of tender ginger. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14949. | 0.9 | 2 |
| 3 | Third-order nonlinear optical properties of axially modified indium phthalocyanines with alkyl chains. <i>New Journal of Chemistry</i> , 2021, 45, 10021-10030. | 1.4 | 7 |
| 4 | Approaching the Theoretical Sodium Storage Capacity and Ultrahigh Rate of Layer-Expanded MoS ₂ by Interfacial Engineering on N-Doped Graphene. <i>Advanced Energy Materials</i> , 2021, 11, 2002600. | 10.2 | 65 |
| 5 | Constant storage temperature delays firmness decreasing and pectin solubilization of apple during post-harvest storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15655. | 0.9 | 8 |
| 6 | Characterization of chilled chicken spoilage using an integrated microbiome and metabolomics analysis. <i>Food Research International</i> , 2021, 144, 110328. | 2.9 | 38 |
| 7 | Antibiotic-Induced Dysbiosis of Microbiota Promotes Chicken Lipogenesis by Altering Metabolomics in the Cecum. <i>Metabolites</i> , 2021, 11, 487. | 1.3 | 18 |
| 8 | 1-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. | 1.1 | 3 |
| 9 | Effect of 100%kPa O ₂ pretreatments time on physiology and quality of vacuum packed and coated fresh-cut apples. <i>Journal of Food Safety</i> , 2020, 40, e12722. | 1.1 | 3 |
| 10 | Constant temperature during postharvest storage delays fruit ripening and enhances the antioxidant capacity of mature green tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14831. | 0.9 | 12 |
| 11 | Quality improvement of fresh extruded rice shaped kernels by microwave-aided puffing technology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14991. | 0.9 | 3 |
| 12 | Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage. <i>RSC Advances</i> , 2020, 10, 9193-9202. | 1.7 | 45 |
| 13 | Combination of Low Fluctuation of Temperature with TiO ₂ Photocatalytic/Ozone for the Quality Maintenance of Postharvest Peach. <i>Foods</i> , 2020, 9, 234. | 1.9 | 28 |
| 14 | Wood-Derived Carbon with Selectively Introduced C=O Groups toward Stable and High Capacity Anodes for Sodium Storage. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 27499-27507. | 4.0 | 75 |
| 15 | Postharvest intermittent heat treatment alleviates chilling injury in cold-stored sweet potato roots through the antioxidant metabolism regulation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14274. | 0.9 | 12 |
| 16 | Mesoporous single-crystalline MnO _x nanofibers@graphene for ultra-high rate and long-life lithium-ion battery anodes. <i>Journal of Materials Chemistry A</i> , 2018, 6, 24756-24766. | 5.2 | 24 |
| 17 | rBmTX14 Increases the Life Span and Promotes the Locomotion of <i>Caenorhabditis Elegans</i> . <i>PLoS ONE</i> , 2016, 11, e0161847. | 1.1 | 5 |
| 18 | Characterization of the transcriptional activation domains of human TEF3-1 (transcription enhancer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | | |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | QoS-Guaranteed Radio Resource Allocation with Distributed Inter-Cell Interference Coordination for Multi-Cell OFDMA Systems. , 2010, , . | | 10 |
| 20 | UVâ€C irradiation delays browning of freshâ€cut â€Fujiâ€apples. Journal of Food Processing and Preservation, 0, , . | 0.9 | 5 |
| 21 | Vernalization attenuates dehydration tolerance in winter-annual Arabidopsis. Plant Physiology, 0, , . | 2.3 | 3 |