

Ensuring sufficient intracellular ATP supplying and frie
attenuates stresses, delays senescence and maintains qu
postharvest life

Trends in Food Science and Technology

76, 67-81

DOI: [10.1016/j.tifs.2018.04.003](https://doi.org/10.1016/j.tifs.2018.04.003)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Î ² -Aminobutyric acid treatment confers decay tolerance in strawberry fruit by warranting sufficient cellular energy providing. <i>Scientia Horticulturae</i> , 2018, 240, 249-257.	1.7	23
2	Methyl Jasmonate Promotes Phospholipid Remodeling and Jasmonic Acid Signaling To Alleviate Chilling Injury in Peach Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9958-9966.	2.4	54
3	Ultrahigh-Pressure Liquid Chromatography-Quadrupole-Time-of-Flight Mass Spectrometry-Based Metabolomics Reveal the Mechanism of Methyl Jasmonate in Delaying the Deterioration of <i>Agaricus bisporus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8773-8782.	2.4	6
4	The Role of IP3 in NO-Enhanced Chilling Tolerance in Peach Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8312-8318.	2.4	9
5	1-Methylcyclopropene (1-MCP) slows ripening of kiwifruit and affects energy status, membrane fatty acid contents and cell membrane integrity. <i>Postharvest Biology and Technology</i> , 2019, 156, 110941.	2.9	45
6	Transcription factor CaNAC1 regulates low-temperature-induced phospholipid degradation in green bell pepper. <i>Journal of Experimental Botany</i> , 2019, 71, 1078-1091.	2.4	16
7	Effect of Light-Emitting Diodes and Ultraviolet Irradiation on the Soluble Sugar, Organic Acid, and Carotenoid Content of Postharvest Sweet Oranges (<i>Citrus sinensis</i> (L.) Osbeck). <i>Molecules</i> , 2019, 24, 3440.	1.7	30
8	iTRAQ-based mitochondrial proteome analysis of the molecular mechanisms underlying postharvest senescence of <i>Zizania latifolia</i> . <i>Journal of Food Biochemistry</i> , 2019, 43, e13053.	1.2	5
9	Citric acid treatment reduces decay and maintains the postharvest quality of peach (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 42	1.5	34
10	Efficacy of <i>Yarrowia lipolytica</i> in the biocontrol of green mold and blue mold in <i>Citrus reticulata</i> and the mechanisms involved. <i>Biological Control</i> , 2019, 139, 104096.	1.4	46
11	Effect of cutting on the reactive oxygen species accumulation and energy change in postharvest melon fruit during storage. <i>Scientia Horticulturae</i> , 2019, 257, 108752.	1.7	26
12	Exogenous adenosine triphosphate application retards cap browning in <i>Agaricus bisporus</i> during low temperature storage. <i>Food Chemistry</i> , 2019, 293, 285-290.	4.2	23
13	Effect of glycine betaine on chilling injury in relation to energy metabolism in papaya fruit during cold storage. <i>Food Science and Nutrition</i> , 2019, 7, 1123-1130.	1.5	37
14	Impact of Exogenous Melatonin Application on Chilling Injury in Tomato Fruits During Cold Storage. <i>Food and Bioprocess Technology</i> , 2019, 12, 741-750.	2.6	74
15	Nanocomposite packaging regulate respiration and energy metabolism in <i>Flammulina velutipes</i> . <i>Postharvest Biology and Technology</i> , 2019, 151, 119-126.	2.9	38
16	Effects of hydrogen sulfide on postharvest physiology of fruits and vegetables: An overview. <i>Scientia Horticulturae</i> , 2019, 243, 290-299.	1.7	77
17	Nitric oxide and Î ³ -aminobutyric acid treatments delay senescence of cornelian cherry fruits during postharvest cold storage by enhancing antioxidant system activity. <i>Scientia Horticulturae</i> , 2019, 243, 268-273.	1.7	59
18	Exogenous melatonin ameliorates chilling injury in cut anthurium flowers during low temperature storage. <i>Postharvest Biology and Technology</i> , 2019, 148, 184-191.	2.9	54

#	ARTICLE	IF	CITATIONS
19	Exogenous melatonin applying confers chilling tolerance in pomegranate fruit during cold storage. <i>Scientia Horticulturae</i> , 2019, 246, 544-549.	1.7	100
20	Exogenous phenylalanine application promotes chilling tolerance in tomato fruits during cold storage by ensuring supply of NADPH for activation of ROS scavenging systems. <i>Scientia Horticulturae</i> , 2019, 246, 818-825.	1.7	43
21	Î³-Aminobutyric acid and nitric oxide treatments preserve sensory and nutritional quality of cornelian cherry fruits during postharvest cold storage by delaying softening and enhancing phenols accumulation. <i>Scientia Horticulturae</i> , 2019, 246, 812-817.	1.7	38
22	Employing exogenous melatonin applying confers chilling tolerance in tomato fruits by upregulating ZAT2/6/12 giving rise to promoting endogenous polyamines, proline, and nitric oxide accumulation by triggering arginine pathway activity. <i>Food Chemistry</i> , 2019, 275, 549-556.	4.2	190
23	Chlorogenic acid treatment alleviates the adverse physiological responses of vibration injury in apple fruit through the regulation of energy metabolism. <i>Postharvest Biology and Technology</i> , 2020, 159, 110997.	2.9	35
24	Melatonin treatment maintains nutraceutical properties of pomegranate fruits during cold storage. <i>Food Chemistry</i> , 2020, 303, 125385.	4.2	135
25	The role of ROS-induced change of respiratory metabolism in pulp breakdown development of longan fruit during storage. <i>Food Chemistry</i> , 2020, 305, 125439.	4.2	56
26	Nanocomposite-based packaging affected the taste components of white <i>Hypsizygus marmoreus</i> by regulating energy status. <i>Food Chemistry</i> , 2020, 311, 125939.	4.2	19
27	High-pressure processing of persimmon pulp: Stability during chilled storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14306.	0.9	5
28	At-harvest fruit maturity affects sucrose metabolism during cold storage and is related to chilling injury in peach. <i>Journal of Food Science and Technology</i> , 2020, 57, 2000-2009.	1.4	17
29	Hydrogen peroxide reduced ATPase activity and the levels of ATP, ADP, and energy charge and its association with pulp breakdown occurrence of longan fruit during storage. <i>Food Chemistry</i> , 2020, 311, 126008.	4.2	21
30	Postharvest application of pectic oligosaccharides on quality attributes, activities of defense-related enzymes, and anthocyanin accumulation in strawberry. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1949-1961.	1.7	17
31	Gaseous chlorine dioxide increases energy status and energy metabolism-related enzyme activities leading to reduction in pericarp browning of longan fruit during storage. <i>Scientia Horticulturae</i> , 2020, 263, 109118.	1.7	31
32	Melatonin alleviates pericarp browning in litchi fruit by regulating membrane lipid and energy metabolisms. <i>Postharvest Biology and Technology</i> , 2020, 160, 111066.	2.9	108
33	Hydrogen sulfide in horticulture: Emerging roles in the era of climate change. <i>Plant Physiology and Biochemistry</i> , 2020, 155, 667-675.	2.8	39
34	Involvement of oligosaccharides and sucrose-related genes on sucrose retention in strawberries from ripening to shelf-life. <i>Postharvest Biology and Technology</i> , 2020, 169, 111301.	2.9	10
35	The impact of gamma irradiation and storage on the physicochemical properties of tomato fruits in Ghana. <i>Food Quality and Safety</i> , 2020, 4, 151-157.	0.6	10
36	NADPH as a quality footprinting in horticultural crops marketability. <i>Trends in Food Science and Technology</i> , 2020, 103, 152-161.	7.8	32

#	ARTICLE	IF	CITATIONS
37	CeO ₂ Nanoparticles Regulate the Propagation of Antibiotic Resistance Genes by Altering Cellular Contact and Plasmid Transfer. <i>Environmental Science & Technology</i> , 2020, 54, 10012-10021.	4.6	73
38	The Involvement of Energy Metabolism and Lipid Peroxidation in Lignin Accumulation of Postharvest Pummelos. <i>Membranes</i> , 2020, 10, 269.	1.4	8
39	The role of melatonin in alleviating the postharvest browning of lotus seeds through energy metabolism and membrane lipid metabolism. <i>Postharvest Biology and Technology</i> , 2020, 167, 111243.	2.9	40
40	New insights into the alleviating role of <i>Melaleuca alternifolia</i> oil on metabolites pathway disorder of grapes caused by <i>Aspergillus niger</i> , verified by corresponding key genes expression. <i>Food Chemistry</i> , 2020, 327, 127083.	4.2	16
41	Characterization and function of banana DORN1s during fruit ripening and cold storage. <i>Postharvest Biology and Technology</i> , 2020, 167, 111236.	2.9	14
42	Impact of UV-C Radiation Applied during Plant Growth on Pre- and Postharvest Disease Sensitivity and Fruit Quality of Strawberry. <i>Plant Disease</i> , 2020, 104, 3239-3247.	0.7	18
43	Choline chloride alleviates the pericarp browning of harvested litchi fruit by inhibiting energy deficiency mediated programmed cell death. <i>Postharvest Biology and Technology</i> , 2020, 167, 111224.	2.9	14
44	Multiple 1-MCP treatment more effectively alleviated postharvest nectarine chilling injury than conventional one-time 1-MCP treatment by regulating ROS and energy metabolism. <i>Food Chemistry</i> , 2020, 330, 127256.	4.2	62
45	Energy Status and mitochondrial metabolism of <i>Volvariella volvacea</i> with controlled ultrasound treatment and relative humidity. <i>Postharvest Biology and Technology</i> , 2020, 167, 111250.	2.9	13
46	The membrane lipid metabolism in horticultural products suffering chilling injury. <i>Food Quality and Safety</i> , 2020, 4, 9-14.	0.6	63
47	Applications of nitric oxide and melatonin in improving postharvest fruit quality and the separate and crosstalk biochemical mechanisms. <i>Trends in Food Science and Technology</i> , 2020, 99, 531-541.	7.8	114
48	Impact of ventilation design on the precooling effectiveness of horticultural produce—a review. <i>Food Quality and Safety</i> , 2020, 4, 29-40.	0.6	8
49	Non-Fungicides-Based Promising Technologies for Managing Post-Production <i>Penicillium</i> -Induced Spoilage in Horticultural Commodities: A Comprehensive Review. <i>Food Reviews International</i> , 2022, 38, 227-267.	4.3	22
50	Effect of nano-SiO ₂ packing on postharvest quality and antioxidant capacity of loquat fruit under ambient temperature storage. <i>Food Chemistry</i> , 2020, 315, 126295.	4.2	46
51	Role of ethylene response factors (ERFs) in fruit ripening. <i>Food Quality and Safety</i> , 2020, 4, 15-20.	0.6	75
52	Effects of 1-Methylcyclopropene (1-MCP) and Ethylene on Postharvest Lignification of Common Beans (<i>Phaseolus vulgaris</i> L). <i>ACS Omega</i> , 2020, 5, 8659-8666.	1.6	11
53	Melatonin Enhances Cold Tolerance by Regulating Energy and Proline Metabolism in Litchi Fruit. <i>Foods</i> , 2020, 9, 454.	1.9	66
54	Enhancing the ascorbate–glutathione cycle reduced fermentation by increasing NAD ⁺ levels during broccoli head storage under controlled atmosphere. <i>Postharvest Biology and Technology</i> , 2020, 165, 111169.	2.9	10

#	ARTICLE	IF	CITATIONS
55	High oxygen atmospheric packaging (HOAP) reduces H ₂ O ₂ production by regulating the accumulation of oxidative stress-related proteins in Chinese flowering cabbage. <i>Postharvest Biology and Technology</i> , 2020, 165, 111183.	2.9	14
56	Impact of foliar spray with 24-epibrassinolide on yield, quality, ripening physiology and productivity of the strawberry. <i>Scientia Horticulturae</i> , 2020, 268, 109376.	1.7	22
57	Metabolic reconfiguration of strawberry physiology in response to postharvest practices. <i>Food Chemistry</i> , 2020, 321, 126747.	4.2	34
58	Involvement of miRNA-mediated anthocyanin and energy metabolism in the storability of litchi fruit. <i>Postharvest Biology and Technology</i> , 2020, 165, 111200.	2.9	18
59	Exogenous phyto-sulfokine $\hat{I}\pm$ (PSK $\hat{I}\pm$) applying delays senescence and relief decay in strawberry fruits during cold storage by sufficient intracellular ATP and NADPH availability. <i>Food Chemistry</i> , 2021, 336, 127685.	4.2	30
60	Effect of Light-Emitting Diodes (LEDs) on the Quality of Fruits and Vegetables During Postharvest Period: a Review. <i>Food and Bioprocess Technology</i> , 2021, 14, 388-414.	2.6	44
61	Retardation of postharvest softening of blueberry fruit by methyl jasmonate is correlated with altered cell wall modification and energy metabolism. <i>Scientia Horticulturae</i> , 2021, 276, 109752.	1.7	37
62	Involvement of energy metabolism and amino acid metabolism in quality attributes of postharvest <i>Pleurotus eryngii</i> treated with a novel phase change material. <i>Postharvest Biology and Technology</i> , 2021, 173, 111427.	2.9	25
63	Exogenous application of phyto-sulfokine $\hat{I}\pm$ (PSK $\hat{I}\pm$) delays senescence in broccoli florets during cold storage by ensuring intracellular ATP availability and avoiding intracellular ROS accumulation. <i>Scientia Horticulturae</i> , 2021, 276, 109745.	1.7	30
64	Transcriptional and metabolite analysis reveal a shift in fruit quality in response to calcium chloride treatment on "Kyoho" grapevine. <i>Journal of Food Science and Technology</i> , 2021, 58, 2246-2257.	1.4	7
65	Ethylene Scavenging Systems in Packaging of Fresh Produce: A Review. <i>Food Reviews International</i> , 2021, 37, 155-176.	4.3	39
66	Crosstalk of hydrogen sulfide with melatonin and nitric oxide in ripening of fruits. , 2021, , 25-54.		0
67	Effect of Gaseous Ozone and Heat Treatment on Quality and Shelf Life of Fresh Strawberries during Cold Storage. <i>International Journal of Fruit Science</i> , 2021, 21, 218-231.	1.2	20
68	Exogenous phyto-sulfokine $\hat{I}\pm$ (PSK $\hat{I}\pm$) application delays senescence and relieves decay in strawberry fruit during cold storage by triggering extracellular ATP signaling and improving ROS scavenging system activity. <i>Scientia Horticulturae</i> , 2021, 279, 109906.	1.7	16
69	Exogenous application of GABA retards cap browning in <i>Agaricus bisporus</i> and its possible mechanism. <i>Postharvest Biology and Technology</i> , 2021, 174, 111434.	2.9	28
70	Effect of CPPU on postharvest attributes of Chinese flowering cabbage during storage. <i>Postharvest Biology and Technology</i> , 2021, 174, 111438.	2.9	24
71	SIMYC2 targeted regulation of polyamines biosynthesis contributes to methyl jasmonate-induced chilling tolerance in tomato fruit. <i>Postharvest Biology and Technology</i> , 2021, 174, 111443.	2.9	27
72	1- \hat{M} ethylcyclopropene (1- \hat{M} CPC) retards the senescence of <i>Pteridium aquilinum</i> var. <i>latiusculum</i> by regulating the cellular energy status and membrane lipid metabolism. <i>Food Science and Nutrition</i> , 2021, 9, 4349-4363.	1.5	5

#	ARTICLE	IF	CITATIONS
73	Mitigating effects of chitosan coating on postharvest senescence and energy depletion of harvested pummelo fruit response to granulation stress. <i>Food Chemistry</i> , 2021, 348, 129113.	4.2	32
74	Inhibition of downy blight and enhancement of resistance in litchi fruit by postharvest application of melatonin. <i>Food Chemistry</i> , 2021, 347, 129009.	4.2	65
75	Effect of heat treatment on the quality and energy metabolism in "Golden Delicious" apple fruit. <i>Journal of Food Biochemistry</i> , 2021, 45, e13759.	1.2	6
76	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (<i>Pinus yunnanensis</i>) pollen during accelerated storage. <i>LWT - Food Science and Technology</i> , 2021, 144, 111249.	2.5	6
77	Exogenous melatonin maintains leaf quality of postharvest Chinese flowering cabbage by modulating respiratory metabolism and energy status. <i>Postharvest Biology and Technology</i> , 2021, 177, 111524.	2.9	65
78	Reversible changes in galactolipid saturation level and head group composition are associated with tolerance to postharvest chilling in tomato fruit. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 531-539.	1.7	1
79	Advances in biochemical mechanisms and control technologies to treat chilling injury in postharvest fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 113, 355-365.	7.8	87
80	A novel phase change coolant promoted quality attributes and glutamate accumulation in postharvest shiitake mushrooms involved in energy metabolism. <i>Food Chemistry</i> , 2021, 351, 129227.	4.2	32
81	Hydrogen sulfide and phenylalanine alleviate chilling injury in eggplant fruits during cold storage by enhancing antioxidant activities and membrane stability. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15933.	0.9	7
82	The Role of Mitochondrial Energy Metabolism in Shaping the Quality of Highbush Blueberry Fruit During Storage in Ozone-Enriched Atmosphere. <i>Food and Bioprocess Technology</i> , 2021, 14, 1973-1982.	2.6	12
83	Relationship between flavor and energy status in shiitake mushroom (<i>Lentinula edodes</i>) harvested at different developmental stages. <i>Journal of Food Science</i> , 2021, 86, 4288-4302.	1.5	10
84	Employing phytosulfokine $\hat{\pm}$ (PSK $\hat{\pm}$) for delaying broccoli florets yellowing during cold storage. <i>Food Chemistry</i> , 2021, 355, 129626.	4.2	15
85	$\hat{\pm}$ -Lipoic acid treatment alleviates postharvest pericarp browning of litchi fruit by regulating antioxidant ability and energy metabolism. <i>Postharvest Biology and Technology</i> , 2021, 180, 111629.	2.9	27
86	Inhibited conjugative transfer of antibiotic resistance genes in antibiotic resistant bacteria by surface plasma. <i>Water Research</i> , 2021, 204, 117630.	5.3	31
87	Exogenous ATP attenuated fermentative metabolism in postharvest strawberry fruit under elevated CO ₂ atmosphere by maintaining energy status. <i>Postharvest Biology and Technology</i> , 2021, 182, 111701.	2.9	13
88	Effect of hypobaric storage on Northland blueberry bioactive compounds and antioxidant capacity. <i>Scientia Horticulturae</i> , 2022, 291, 110609.	1.7	4
89	Harnessing cGMP signaling pathways for improving fruits and vegetables marketability. <i>Scientia Horticulturae</i> , 2022, 291, 110587.	1.7	4
90	Effect of <i>Trichoderma</i> Bioactive Metabolite Treatments on the Production, Quality, and Protein Profile of Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7246-7258.	2.4	24

#	ARTICLE	IF	CITATIONS
91	Influence of delayed cooling on the quality of tomatoes (<i>Solanum lycopersicum</i> L.) stored in a controlled chamber. AIMS Agriculture and Food, 2020, 5, 272-285.	0.8	11
92	Effects of Brassinosteroids on Postharvest Physiology of Horticultural Crops: A Concise Review. Journal of Horticultural Science & Technology, 2019, , 62-68.	0.3	7
93	Effects of light irradiation on the textural properties and energy metabolism of postharvest shiitake mushrooms (<i>Lentinula edodes</i>). Journal of Food Processing and Preservation, 2021, 45, e16066.	0.9	13
94	Nitric oxide alleviates chilling injury by regulating the metabolism of lipid and cell wall in cold-storage peach fruit. Plant Physiology and Biochemistry, 2021, 169, 63-69.	2.8	19
95	Phytosulfokine Î± (PSKÎ±) delays senescence and reinforces SUMO1/SUMO E3 ligase SIZ1 signaling pathway in cut rose flowers (<i>Rosa hybrida</i> cv. Angelina). Scientific Reports, 2021, 11, 23227.	1.6	6
96	Transcriptomics and metabolomics reveal the possible mechanism by which 1-methylcyclopropene regulates the postharvest senescence of <i>Zizania latifolia</i> . Food Quality and Safety, 2022, 6, .	0.6	5
97	Epibrassinolide enhanced chilling tolerance of postharvest banana fruit by regulating energy status and pyridine nucleotide homeostasis. Food Chemistry, 2022, 382, 132273.	4.2	20
98	Hydrogen sulfide: a luminous future in the postharvest preservation of fruits and vegetables. , 2022, 2, 1-11.		4
99	A Melatonin Treatment Delays Postharvest Senescence, Maintains Quality, Reduces Chilling Injury, and Regulates Antioxidant Metabolism in Mango Fruit. Journal of Food Quality, 2022, 2022, 1-18.	1.4	15
100	Metabolic changes associated with chilling injury tolerance in tomato fruit with hot water pretreatment. Journal of Food Biochemistry, 2022, 46, e14056.	1.2	2
101	2â€aminoindanâ€2â€phosphonic acid alleviates oxidative browning in freshâ€cut lily bulbs. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
102	Effects of exogenous adenosine triphosphate and 2,4-dinitrophenol on membrane stability and chilling injury of harvested â€Kim Juâ€™ guava fruit. Acta Horticulturae, 2022, , 83-90.	0.1	2
103	Role of apyrase-mediated eATP signal in chilling injury of postharvest banana fruit during storage. Postharvest Biology and Technology, 2022, 187, 111874.	2.9	9
104	Î³-aminobutyric acid (GABA) alleviated oxidative damage and programmed cell death in fresh-cut pumpkins. Plant Physiology and Biochemistry, 2022, 180, 9-16.	2.8	9
105	Specific binding of NTP to MaDORN1.19 enhances cold tolerance of postharvest banana fruit during storage. Postharvest Biology and Technology, 2022, 188, 111883.	2.9	5
106	Postharvest vibration-induced apple quality deterioration is associated with the energy dissipation system. Food Chemistry, 2022, 386, 132767.	4.2	8
107	Mechanisms of chilling tolerance in melatonin treated postharvest fruits and vegetables: a review. Journal of Future Foods, 2021, 1, 156-167.	2.0	14
108	Functions of Melatonin during Postharvest of Horticultural Crops. Plant and Cell Physiology, 2023, 63, 1764-1786.	1.5	51

#	ARTICLE	IF	CITATIONS
109	Reduction of chilling injury of "Washington" navel orange fruits by melatonin treatments during cold storage. <i>Folia Horticulturae</i> , 2021, 33, 343-353.	0.6	3
110	Exogenous trehalose alleviates chilling injury of "Kim Ju" guava by modulating soluble sugar and energy metabolisms. <i>Scientia Horticulturae</i> , 2022, 301, 111138.	1.7	10
111	Exogenous Glutamate and Methionine Relieve Photodynamic Inactivation-Induced Oxidative Stress in <i>Pseudomonas Reinekei</i> . <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
112	Ozone Treatment Improves the Texture of Strawberry Fruit during Storage. <i>Antioxidants</i> , 2022, 11, 821.	2.2	7
113	Comparative transcriptomic analysis reveals the potential mechanism of hot water treatment alleviated-chilling injury in banana fruit. <i>Food Research International</i> , 2022, 157, 111296.	2.9	16
114	DNP and ATP regulate the pulp breakdown development in <i>Phomopsis longanae</i> Chi-infected longan fruit through modulating the ROS metabolism. <i>Food Chemistry: X</i> , 2022, 14, 100348.	1.8	5
115	Energy homeostasis mediated by the <i>LcSnRK1</i> " <i>LcZIP1</i> /3 signaling pathway modulates litchi fruit senescence. <i>Plant Journal</i> , 2022, 111, 698-712.	2.8	8
116	¹³ Aminobutyrate Improves the Postharvest Marketability of Horticultural Commodities: Advances and Prospects. <i>Frontiers in Plant Science</i> , 2022, 13, .	1.7	7
117	The involvement of extracellular ATP in regulating the stunted growth of <i>Arabidopsis</i> plants by repeated wounding. <i>BMC Plant Biology</i> , 2022, 22, .	1.6	8
118	Melatonin Alleviates Chilling Injury Symptom Development in Mango Fruit by Maintaining Intracellular Energy and Cell Wall and Membrane Stability. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	16
119	Fumigation of SO ₂ in combination with elevated CO ₂ regulate sugar and energy metabolism in postharvest strawberry fruit. <i>Postharvest Biology and Technology</i> , 2022, 192, 112021.	2.9	13
120	Advances in chilling injury of postharvest fruit and vegetable: Extracellular ATP aspects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 4251-4273.	5.9	14
121	One-time ozone treatment improves the postharvest quality and antioxidant activity of <i>Actinidia arguta</i> fruit. <i>Phytochemistry</i> , 2022, 203, 113393.	1.4	10
122	Exogenous melatonin improves the chilling tolerance and preharvest fruit shelf life in eggplant by affecting ROS- and senescence-related processes. <i>Horticultural Plant Journal</i> , 2023, 9, 523-540.	2.3	15
123	Ozonation process causes changes in PARP-1 expression and the metabolism of NADPH in strawberry fruit during storage. <i>Journal of Biotechnology</i> , 2022, 357, 84-91.	1.9	3
124	Ethylene enhances tolerance to chilling stress in tomato fruit partially through the synergistic regulation between antioxidant enzymes and ATP synthases. <i>Postharvest Biology and Technology</i> , 2022, 193, 112065.	2.9	14
125	DNP and ATP modulate the developments of pulp softening and breakdown in <i>Phomopsis longanae</i> Chi-infected fresh longan through regulating the cell wall polysaccharides metabolism. <i>Food Chemistry</i> , 2022, 397, 133837.	4.2	5
126	Energy status regulated umami compound metabolism in harvested shiitake mushrooms (<i>Lentinus</i>) Tj ETQq1 1 0.784314 rgBT /Overl	2.2	7

#	ARTICLE	IF	CITATIONS
127	Degradation of water-soluble polysaccharides in pulp of litchi during storage. <i>Food Chemistry</i> , 2023, 402, 134289.	4.2	6
128	Integrated transcriptomics, proteomics, and metabolomics analysis reveals the mechanism of litchi pulp deterioration during long-term cold storage. <i>Postharvest Biology and Technology</i> , 2023, 195, 112140.	2.9	3
129	Nitric Oxide and Its Donor Sodium-Nitroprusside Regulation of the Postharvest Quality and Oxidative Stress on Fruits: A Systematic Review and Meta-Analysis. <i>Food Reviews International</i> , 2023, 39, 6648-6676.	4.3	7
130	DNA methylation changes were involved in inhibiting ethylene signaling and delaying senescence of tomato fruit under low temperature. , 0, , .		0
131	Effect of exogenous melatonin in fruit postharvest, crosstalk with hormones, and defense mechanism for oxidative stress management. <i>Food Frontiers</i> , 2023, 4, 233-261.	3.7	13
132	Comprehensive responses of aroma production in "Benihoppe"™ strawberry to low oxygen associated with the changes of key gene expressions and energy levels. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 1856-1863.	1.7	2
133	Editorial: Pre-and postharvest treatments with elicitors on the development of bioactive compounds and nutritional quality of fruit and vegetables. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	1
134	Application of melatonin delays lignification in postharvest water bamboo shoots in association with energy metabolism. <i>Postharvest Biology and Technology</i> , 2023, 196, 112149.	2.9	6
135	Effect of nanopackaging on the quality of edible mushrooms and its action mechanism: A review. <i>Food Chemistry</i> , 2023, 407, 135099.	4.2	8
136	Natural organic matters promoted conjugative transfer of antibiotic resistance genes: Underlying mechanisms and model prediction. <i>Environment International</i> , 2022, 170, 107653.	4.8	8
137	Ultrasonic washing as an abiotic elicitor to increase the phenolic content in fruits and vegetables: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2023, 22, 785-808.	5.9	2
138	Amelioration of Hypothermia-Induced Damage on Peanut by Exogenous Application of Chitooligosaccharide. <i>Agriculture (Switzerland)</i> , 2023, 13, 217.	1.4	0
139	Advances in control technologies and mechanisms to treat peel browning in postharvest fruit. <i>Scientia Horticulturae</i> , 2023, 311, 111798.	1.7	12
140	Glycine betaine inhibits postharvest softening and quality decline of winter jujube fruit by regulating energy and antioxidant metabolism. <i>Food Chemistry</i> , 2023, 410, 135445.	4.2	22
141	Soluble sugars, organic acids and energy metabolism involved in the wound healing of muskmelons elicited by benzothiadiazole. <i>Postharvest Biology and Technology</i> , 2023, 199, 112277.	2.9	4
142	The roles of exogenous ATP in postharvest fruit and vegetable: A systematic meta-analysis. <i>Postharvest Biology and Technology</i> , 2023, 199, 112305.	2.9	3
143	Edible coating enriched with cinnamon oil reduces the oxidative stress and improves the quality of strawberry fruit stored at room temperature. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 2389-2400.	1.7	7
144	Postharvest trehalose application alleviates chilling injuring of cold storage guava through upregulation of SnRK1 and energy charge. <i>Scientia Horticulturae</i> , 2023, 313, 111898.	1.7	2

#	ARTICLE	IF	CITATIONS
145	Biochemical and Enzymatic Analyses to Understand the Accumulation of β -Aminobutyric Acid in Wheat Grown under Flooding Stress. <i>Oxygen</i> , 2023, 3, 120-132.	1.6	2
146	Advances in Postharvest Storage and Preservation Strategies for <i>Pleurotus eryngii</i> . <i>Foods</i> , 2023, 12, 1046.	1.9	11
147	Induction of physiological and metabolic changes in plants by plant growth regulators. , 2023, , 141-159.		0
148	N ¹ -Lauroyl-L-arginine ethyl ester hydrochloride combined with hot water treatment alleviates chilling injury of postharvest cucumber fruit. <i>Scientia Horticulturae</i> , 2023, 315, 111986.	1.7	6
149	The <sc>RhWRKY33a</sc> regulatory module delays petal senescence by suppressing rapid reactive oxygen species accumulation in rose flowers. <i>Plant Journal</i> , 2023, 114, 1425-1442.	2.8	1
150	Comparative Effect of Melatonin and 1-Methylcyclopropene Postharvest Applications for Extending \hat{a} €Hayward \hat{a} ™ Kiwifruit Storage Life. <i>Agriculture (Switzerland)</i> , 2023, 13, 806.	1.4	5
151	Nitric oxide alleviates chilling injury in cucumber (<i>Cucumis sativus</i> L.) fruit by regulating membrane lipid and energy metabolism. <i>International Journal of Food Properties</i> , 2023, 26, 1047-1061.	1.3	2
172	Application of ROS, RNS, and RSS for prolonging the shelf-life of horticultural crops via the control of postharvest bacterial infections. , 2024, , 341-367.		0
173	Exogenous application of RNS for prolonging the shelf-life of horticultural crops. , 2024, , 207-226.		0
191	Role of hydrogen sulfide in regulating postharvest horticultural crops quality. , 2024, , 335-353.		0