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

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**Citation Report** 

#	Article	IF	CITATIONS
1	β-Aminobutyric acid treatment confers decay tolerance in strawberry fruit by warranting sufficient cellular energy providing. Scientia Horticulturae, 2018, 240, 249-257.	3.6	23
2	Methyl Jasmonate Promotes Phospholipid Remodeling and Jasmonic Acid Signaling To Alleviate Chilling Injury in Peach Fruit. Journal of Agricultural and Food Chemistry, 2019, 67, 9958-9966.	5.2	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> . Journal of Agricultural and Food Chemistry, 2019, 67, 8773-8782.	5.2	6
4	The Role of IP3 in NO-Enhanced Chilling Tolerance in Peach Fruit. Journal of Agricultural and Food Chemistry, 2019, 67, 8312-8318.	5.2	9
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6	Transcription factor CaNAC1 regulates low-temperature-induced phospholipid degradation in green bell pepper. Journal of Experimental Botany, 2019, 71, 1078-1091.	4.8	16
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8	iTRAQâ€based mitochondrial proteome analysis of the molecular mechanisms underlying postharvest senescence of <i>Zizania latifolia</i> . Journal of Food Biochemistry, 2019, 43, e13053.	2.9	5
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13	Effect of glycine betaine on chilling injury in relation to energy metabolism in papaya fruit during cold storage. Food Science and Nutrition, 2019, 7, 1123-1130.	3.4	37
14	Impact of Exogenous Melatonin Application on Chilling Injury in Tomato Fruits During Cold Storage. Food and Bioprocess Technology, 2019, 12, 741-750.	4.7	74
15	Nanocomposite packaging regulate respiration and energy metabolism in Flammulina velutipes. Postharvest Biology and Technology, 2019, 151, 119-126.	6.0	38
16	Effects of hydrogen sulfide on postharvest physiology of fruits and vegetables: An overview. Scientia Horticulturae, 2019, 243, 290-299.	3.6	77
	Nitric oxide and $\hat{I}^3$ -aminobutyric acid treatments delay senescence of cornelian cherry fruits during		

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18	Exogenous melatonin ameliorates chilling injury in cut anthurium flowers during low temperature storage. Postharvest Biology and Technology, 2019, 148, 184-191.	6.0	54

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20	Exogenous phenylalanine application promotes chilling tolerance in tomato fruits during cold storage by ensuring supply of NADPH for activation of ROS scavenging systems. Scientia Horticulturae, 2019, 246, 818-825.	3.6	43
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