Yonghua Zheng

List of Publications by Year
in descending order

136 papers	7,178 citations	36303 51 h-index	71685 76 g-index
138 all docs	138 docs citations	138 times ranked	4407 citing authors

#	Article	IF	Citations
1	Methyl jasmonate reduces chilling injury and enhances antioxidant enzyme activity in postharvest loquat fruit. Food Chemistry, 2009, 115, 1458-1463.	8.2	256
2	Effect of nano-packing on preservation quality of Chinese jujube (Ziziphus jujuba Mill. var. inermis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	239
3	Oxalic acid alleviates chilling injury in peach fruit by regulating energy metabolism and fatty acid contents. Food Chemistry, 2014, 161, 87-93.	8.2	198
4	Effect of Exogenous Î³-Aminobutyric Acid Treatment on Proline Accumulation and Chilling Injury in Peach Fruit after Long-Term Cold Storage. Journal of Agricultural and Food Chemistry, 2011, 59, 1264-1268.	5.2	169
5	Effect of methyl jasmonate on energy metabolism in peach fruit during chilling stress. Journal of the Science of Food and Agriculture, 2013, 93, 1827-1832.	3.5	164
6	Glycine betaine reduces chilling injury in peach fruit by enhancing phenolic and sugar metabolisms. Food Chemistry, 2019, 272, 530-538.	8.2	147
7	Effect of High Oxygen Atmosphere Storage on Quality, Antioxidant Enzymes, and DPPH-Radical Scavenging Activity of Chinese Bayberry Fruit. Journal of Agricultural and Food Chemistry, 2009, 57, 176-181.	5.2	126
8	MeJA induces chilling tolerance in loquat fruit by regulating proline and Î³-aminobutyric acid contents. Food Chemistry, 2012, 133, 1466-1470.	8.2	118
9	Effects of heat treatment on internal browning and membrane fatty acid in loquat fruit in response to chilling stress. Journal of the Science of Food and Agriculture, 2010, 90, 1557-1561.	3.5	117
10	A combination of hot air and methyl jasmonate vapor treatment alleviates chilling injury of peach fruit. Postharvest Biology and Technology, 2009, 52, 24-29.	6.0	116
11	Î³-Aminobutyric acid treatment reduces chilling injury and activates the defence response of peach fruit. Food Chemistry, 2011, 129, 1619-1622.	8.2	116
12	Effects of cuticular wax on the postharvest quality of blueberry fruit. Food Chemistry, 2018, 239, 68-74.	8.2	113
13	Methyl Jasmonate Reduces Decay and Enhances Antioxidant Capacity in Chinese Bayberries. Journal of Agricultural and Food Chemistry, 2009, 57, 5809-5815.	5.2	104
14	Glycine betaine treatment alleviates chilling injury in zucchini fruit (Cucurbita pepo L.) by modulating antioxidant enzymes and membrane fatty acid metabolism. Postharvest Biology and Technology, 2018, 144, 20-28.	6.0	104
15	Fatty acid composition and antioxidant system in relation to susceptibility of loquat fruit to chilling injury. Food Chemistry, 2011, 127, 1777-1783.	8.2	102
16	Sugar metabolism in relation to chilling tolerance of loquat fruit. Food Chemistry, 2013, 136, 139-143.	8.2	102
17	Effect of cultural system and storage temperature on antioxidant capacity and phenolic compounds in strawberries. Food Chemistry, 2011, 124, 262-270.	8.2	101
18	Effect of methyl jasmonate on the inhibition of Colletotrichum acutatum infection in loquat fruit and the possible mechanisms. Postharvest Biology and Technology, 2008, 49, 301-307.	6.0	100

#	ARTICLE	IF	CITATIONS
19	Effect of methyl jasmonate on cell wall modification of loquat fruit in relation to chilling injury after harvest. Food Chemistry, 2010, 118, 641-647.	8.2	100
20	Effect of high oxygen atmospheres on fruit decay and quality in Chinese bayberries, strawberries and blueberries. Food Control, 2008, 19, 470-474.	5.5	97
21	Exogenous glycine betaine treatment enhances chilling tolerance of peach fruit during cold storage. Postharvest Biology and Technology, 2016, 114, 104-110.	6.0	95
22	Methyl jasmonate induces resistance against Penicillium citrinum in Chinese bayberry by priming of defense responses. Postharvest Biology and Technology, 2014, 98, 90-97.	6.0	94
23	Effect of light on quality and bioactive compounds in postharvest broccoli florets. Food Chemistry, 2015, 172, 705-709.	8.2	93
24	Enhancing disease resistance in peach fruit with methyl jasmonate. Journal of the Science of Food and Agriculture, 2009, 89, 802-808.	3.5	90
25	Synergistic effect of heat treatment and salicylic acid on alleviating internal browning in cold-stored peach fruit. Postharvest Biology and Technology, 2010, 58, 93-97.	6.0	88
26	Domestic cooking methods affect the nutritional quality of red cabbage. Food Chemistry, 2014, 161, 162-167.	8.2	86
27	MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit. Postharvest Biology and Technology, 2011, 59, 324-326.	6.0	84
28	The effect of temperature on phenolic content in wounded carrots. Food Chemistry, 2017, 215, 116-123.	8.2	84
29	Effect of Î²-aminobutyric acid on cell wall modification and senescence in sweet cherry during storage at 20Â°C. Food Chemistry, 2015, 175, 471-477.	8.2	83
30	Cold plasma treatment induces phenolic accumulation and enhances antioxidant activity in fresh-cut pitaya (Hylocereus undatus) fruit. LWT - Food Science and Technology, 2019, 115, 108447.	5.2	82
31	Effect of high pressure processing and thermal treatment on physicochemical parameters, antioxidant activity and volatile compounds of green asparagus juice. LWT - Food Science and Technology, 2015, 62, 927-933.	5.2	80
32	Effect of cutting styles on quality and antioxidant activity in fresh-cut pitaya fruit. Postharvest Biology and Technology, 2017, 124, 1-7.	6.0	80
33	Low-Temperature Conditioning Alleviates Chilling Injury in Loquat Fruit and Regulates Glycine Betaine Content and Energy Status. Journal of Agricultural and Food Chemistry, 2015, 63, 3654-3659.	5.2	79
34	Transcript levels of antioxidative genes and oxygen radical scavenging enzyme activities in chilled zucchini squash in response to superatmospheric oxygen. Postharvest Biology and Technology, 2008, 47, 151-158.	6.0	74
35	Enhancing Antioxidant Capacity and Reducing Decay of Chinese Bayberries by Essential Oils. Journal of Agricultural and Food Chemistry, 2012, 60, 3769-3775.	5.2	72
36	Physiological and Metabolomic Analysis of Cold Plasma Treated Fresh-Cut Strawberries. Journal of Agricultural and Food Chemistry, 2019, 67, 4043-4053.	5.2	72

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37	Methyl jasmonate primes defense responses against Botrytis cinerea and reduces disease development in harvested table grapes. Scientia Horticulturae, 2015, 192, 218-223.	3.6	70
38	Response of direct or priming defense against Botrytis cinerea to methyl jasmonate treatment at different concentrations in grape berries. International Journal of Food Microbiology, 2015, 194, 32-39.	4.7	69
39	Effect of hot water combined with glycine betaine alleviates chilling injury in cold-stored loquat fruit. Postharvest Biology and Technology, 2016, 118, 141-147.	6.0	69
40	Effect of MeJA treatment on polyamine, energy status and anthracnose rot of loquat fruit. Food Chemistry, 2014, 145, 86-89.	8.2	68
41	Lowâ€temperature conditioning combined with methyl jasmonate treatment reduces chilling injury of peach fruit. Journal of the Science of Food and Agriculture, 2009, 89, 1690-1696.	3.5	67
42	Reducing Chilling Injury of Loquat Fruit by Combined Treatment with Hot Air and Methyl Jasmonate. Food and Bioprocess Technology, 2014, 7, 2259-2266.	4.7	67
43	Combined Salicyclic Acid and Ultrasound Treatments for Reducing the Chilling Injury on Peach Fruit. Journal of Agricultural and Food Chemistry, 2012, 60, 1209-1212.	5.2	66
44	Role of pure oxygen treatment in browning of litchi fruit after harvest. Plant Science, 2004, 167, 665-668.	3.6	63
45	Effect of cultural system and essential oil treatment on antioxidant capacity in raspberries. Food Chemistry, 2012, 132, 399-405.	8.2	60
46	EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF CHINESE BAYBERRY FRUIT. Journal of Texture Studies, 2007, 38, 166-177.	2.5	59
47	Bacillus cereus AR156 induces resistance against Rhizopus rot through priming of defense responses in peach fruit. Food Chemistry, 2013, 136, 400-406.	8.2	59
48	6-Benzylaminopurine Delays Senescence and Enhances Health-Promoting Compounds of Harvested Broccoli. Journal of Agricultural and Food Chemistry, 2012, 60, 234-240.	5.2	58
49	Methyl jasmonate enhances wound-induced phenolic accumulation in pitaya fruit by regulating sugar content and energy status. Postharvest Biology and Technology, 2018, 137, 106-112.	6.0	58
50	Effect of 1â€Methylcyclopropene on Chilling Injury and Quality of Peach Fruit during Cold Storage. Journal of Food Science, 2011, 76, S485-91.	3.1	56
51	Effect of methyl jasmonate on quality and antioxidant activity of postharvest loquat fruit. Journal of the Science of Food and Agriculture, 2009, 89, 2064-2070.	3.5	54
52	Induction of Direct or Priming Resistance against <i>Botrytis cinerea</i> in Strawberries by Î²-Aminobutyric Acid and Their Effects on Sucrose Metabolism. Journal of Agricultural and Food Chemistry, 2016, 64, 5855-5865.	5.2	54
53	Methyl jasmonate primes defense responses against wounding stress and enhances phenolic accumulation in fresh-cut pitaya fruit. Postharvest Biology and Technology, 2018, 145, 101-107.	6.0	53
54	Biochemical and molecular effects of glycine betaine treatment on membrane fatty acid metabolism in cold stored peaches. Postharvest Biology and Technology, 2019, 154, 58-69.	6.0	52

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55	UV-C enhances resistance against gray mold decay caused by Botrytis cinerea in strawberry fruit. Scientia Horticulturae, 2017, 225, 106-111.	3.6	51
56	Effect of hot air treatment on postharvest mould decay in Chinese bayberry fruit and the possible mechanisms. International Journal of Food Microbiology, 2010, 141, 11-16.	4.7	46
57	Investigating the efficacy of Bacillus subtilis SM21 on controlling Rhizopus rot in peach fruit. International Journal of Food Microbiology, 2013, 164, 141-147.	4.7	46
58	Effect of nano-SiO2 packing on postharvest quality and antioxidant capacity of loquat fruit under ambient temperature storage. Food Chemistry, 2020, 315, 126295.	8.2	46
59	Bacillus cereus AR156-Induced Resistance to Colletotrichum acutatum Is Associated with Priming of Defense Responses in Loquat Fruit. PLoS ONE, 2014, 9, e112494.	2.5	45
60	Effects of exogenous calcium chloride (CaCl2) and ascorbic acid (AsA) on the Î³-aminobutyric acid (GABA) metabolism in shredded carrots. Postharvest Biology and Technology, 2019, 152, 111-117.	6.0	45
61	Effect of 1-methylcyclopropene on senescence and sugar metabolism in harvested broccoli florets. Postharvest Biology and Technology, 2016, 116, 45-49.	6.0	44
62	Reducing yellowing and enhancing antioxidant capacity of broccoli in storage by sucrose treatment. Postharvest Biology and Technology, 2016, 112, 39-45.	6.0	44
63	UV-C treatment maintains quality and enhances antioxidant capacity of fresh-cut strawberries. Postharvest Biology and Technology, 2019, 156, 110945.	6.0	44
64	Effects of CaCl2 Treatment Alleviates Chilling Injury of Loquat Fruit (Eribotrya japonica) by Modulating ROS Homeostasis. Foods, 2021, 10, 1662.	4.3	42
65	Enhancement of storage quality and antioxidant capacity of harvested sweet cherry fruit by immersion with Î²-aminobutyric acid. Postharvest Biology and Technology, 2016, 118, 71-78.	6.0	40
66	Control of anthracnose rot and quality deterioration in loquat fruit with methyl jasmonate. Journal of the Science of Food and Agriculture, 2008, 88, 1598-1602.	3.5	38
67	Effect of 1-Methylcyclopropene Treatment on Chilling Injury, Fatty Acid and Cell Wall Polysaccharide Composition in Loquat Fruit. Journal of Agricultural and Food Chemistry, 2009, 57, 8439-8443.	5.2	38
68	Effect of ethanol treatment on disease resistance against anthracnose rot in postharvest loquat fruit. Scientia Horticulturae, 2015, 188, 115-121.	3.6	38
69	Increased temperature elicits higher phenolic accumulation in fresh-cut pitaya fruit. Postharvest Biology and Technology, 2017, 129, 90-96.	6.0	37
70	Effects of exogenous calcium and calcium chelant on cold tolerance of postharvest loquat fruit. Scientia Horticulturae, 2020, 269, 109391.	3.6	37
71	Effect of ethanol treatment on quality and antioxidant activity in postharvest broccoli florets. European Food Research and Technology, 2012, 235, 793-800.	3.3	36
72	Chinese bayberry fruit treated with blue light after harvest exhibit enhanced sugar production and expression of cryptochrome genes. Postharvest Biology and Technology, 2016, 111, 197-204.	6.0	36

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73	A combination of hot air treatment and nanoâ€packing reduces fruit decay and maintains quality in postharvest Chinese bayberries. Journal of the Science of Food and Agriculture, 2010, 90, 2427-2432.	3.5	35
74	Improved control of postharvest decay in Chinese bayberries by a combination treatment of ethanol vapor with hot air. Food Control, 2011, 22, 82-87.	5.5	35
75	Relationship between Sucrose Metabolism and Anthocyanin Biosynthesis During Ripening in Chinese Bayberry Fruit. Journal of Agricultural and Food Chemistry, 2014, 62, 10522-10528.	5.2	35
76	Hydrogen sulfide alleviates chilling injury in peach fruit by maintaining cell structure integrity via regulating endogenous H2S, antioxidant and cell wall metabolisms. Food Chemistry, 2022, 391, 133283.	8.2	35
77	Improved control of anthracnose rot in loquat fruit by a combination treatment of Pichia membranifaciens with CaCl2. International Journal of Food Microbiology, 2008, 126, 216-220.	4.7	34
78	Effects of 1â€methylcyclopropene on oxidative damage, phospholipases and chilling injury in loquat fruit. Journal of the Science of Food and Agriculture, 2009, 89, 2214-2220.	3.5	34
79	Effect of 1-methylcyclopene on senescence and quality maintenance of green bell pepper fruit during storage at 20Â°C. Postharvest Biology and Technology, 2012, 70, 1-6.	6.0	34
80	Effects of benzothiadiazole on disease resistance and soluble sugar accumulation in grape berries and its possible cellular mechanisms involved. Postharvest Biology and Technology, 2015, 102, 51-60.	6.0	34
81	Effect of Methyl Jasmonate in Combination with Ethanol Treatment on Postharvest Decay and Antioxidant Capacity in Chinese Bayberries. Journal of Agricultural and Food Chemistry, 2010, 58, 9597-9604.	5.2	33
82	High relative humidity (HRH) storage alleviates chilling injury of zucchini fruit by promoting the accumulation of proline and ABA. Postharvest Biology and Technology, 2021, 171, 111344.	6.0	33
83	The effects of the combination of Pichia membranefaciens and BTH on controlling of blue mould decay caused by Penicillium expansum in peach fruit. Food Chemistry, 2011, 124, 991-996.	8.2	31
84	Pre-storage hot water treatment enhances chilling tolerance of zucchini (Cucurbita pepo L.) squash by regulating arginine metabolism. Postharvest Biology and Technology, 2020, 166, 111229.	6.0	31
85	PpWRKY45 is involved in methyl jasmonate primed disease resistance by enhancing the expression of jasmonate acid biosynthetic and pathogenesis-related genes of peach fruit. Postharvest Biology and Technology, 2021, 172, 111390.	6.0	31
86	Antioxidant enzymes and fatty acid composition as related to disease resistance in postharvest loquat fruit. Food Chemistry, 2014, 163, 92-96.	8.2	30
87	Physiological and Transcriptomic Analysis Validates Previous Findings of Changes in Primary Metabolism for the Production of Phenolic Antioxidants in Wounded Carrots. Journal of Agricultural and Food Chemistry, 2017, 65, 7159-7167.	5.2	30
88	Methyl Jasmonate Primed Defense Responses Against Penicillium expansum in Sweet Cherry Fruit. Plant Molecular Biology Reporter, 2015, 33, 1464-1471.	1.8	29
89	Regulation of redox status contributes to priming defense against Botrytis cinerea in grape berries treated with Î²-aminobutyric acid. Scientia Horticulturae, 2019, 244, 352-364.	3.6	29
90	Involvement of PpWRKY70 in the methyl jasmonate primed disease resistance against Rhizopus stolonifer of peaches via activating phenylpropanoid pathway. Postharvest Biology and Technology, 2021, 174, 111466.	6.0	29

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91	Effect of 1â€methylcyclopropene on anthracnose rot caused by <i>Colletotrichum acutatum</i> and disease resistance in loquat fruit. Journal of the Science of Food and Agriculture, 2010, 90, 2289-2294.	3.5	28
92	Effect of yeast antagonist in combination with methyl jasmonate treatment on postharvest anthracnose rot of loquat fruit. Biological Control, 2009, 50, 73-77.	3.0	27
93	Effect of Î²-Aminobutyric Acid on Disease Resistance Against Rhizopus Rot in Harvested Peaches. Frontiers in Microbiology, 2018, 9, 1505.	3.5	27
94	24-Epibrassinolide improves chilling tolerance by regulating PpCBF5-mediated membrane lipid metabolism in peach fruit. Postharvest Biology and Technology, 2022, 186, 111844.	6.0	27
95	Responses of Fresh-Cut Strawberries to Ethanol Vapor Pretreatment: Improved Quality Maintenance and Associated Antioxidant Metabolism in Gene Expression and Enzyme Activity Levels. Journal of Agricultural and Food Chemistry, 2018, 66, 8382-8390.	5.2	25
96	A Combination of Melatonin and Ethanol Treatment Improves Postharvest Quality in Bitter Melon Fruit. Foods, 2020, 9, 1376.	4.3	24
97	Near-saturated relative humidity alleviates chilling injury in zucchini fruit through its regulation of antioxidant response and energy metabolism. Food Chemistry, 2021, 351, 129336.	8.2	24
98	PpHOS1, a RING E3 ubiquitin ligase, interacts with PpWRKY22 in the BABA-induced priming defense of peach fruit against Rhizopus stolonifer. Postharvest Biology and Technology, 2020, 159, 111029.	6.0	23
99	Influence of wounding intensity and storage temperature on quality and antioxidant activity of fresh-cut Welsh onions. Scientia Horticulturae, 2016, 212, 203-209.	3.6	21
100	Proanthocyanidin Synthesis in Chinese Bayberry (Myrica rubra Sieb. et Zucc.) Fruits. Frontiers in Plant Science, 2018, 9, 212.	3.6	21
101	Amino acid metabolomic analysis involved in flavor quality and cold tolerance in peach fruit treated with exogenous glycine betaine. Food Research International, 2022, 157, 111204.	6.2	21
102	Effect of nanocompositeâ€based packaging on preservation quality of green tea. International Journal of Food Science and Technology, 2012, 47, 572-578.	2.7	20
103	Isolation and identification of polysaccharides from Pythium arrhenomanes and application to strawberry fruit (Fragaria ananassa Duch.) preservation. Food Chemistry, 2020, 309, 125604.	8.2	20
104	CaM enhances chilling tolerance of peach fruit by regulating energy and GABA metabolism. Postharvest Biology and Technology, 2021, 181, 111691.	6.0	20
105	2,4-epibrassinolide enhance chilling tolerance of loquat fruit by regulating cell wall and membrane fatty acid metabolism. Scientia Horticulturae, 2022, 295, 110813.	3.6	20
106	Physiological and metabolomic analyses of hot water treatment on amino acids and phenolic metabolisms in peach cold tolerance. Postharvest Biology and Technology, 2021, 179, 111593.	6.0	19
107	Maintaining quality and bioactive compounds of broccoli by combined treatment with 1â€methylcyclopropene and 6â€benzylaminopurine. Journal of the Science of Food and Agriculture, 2013, 93, 1156-1161.	3.5	17
108	In vitro inhibition and in vivo induction of defense response against Penicillium expansum in sweet cherry fruit by postharvest applications of Bacillus cereus AR156. Postharvest Biology and Technology, 2015, 101, 15-17.	6.0	17

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109	Interaction of PpWRKY46 and PpWRKY53 regulates energy metabolism in MeJA primed disease resistance of peach fruit. Plant Physiology and Biochemistry, 2022, 171, 157-168.	5.8	17
110	Effects of shortâ€term N₂ treatment on quality and antioxidant ability of loquat fruit during cold storage. Journal of the Science of Food and Agriculture, 2009, 89, 1159-1163.	3.5	16
111	Hot air treatment induces resistance against blue mold decay caused by Penicillium expansum in sweet cherry (Prunus cerasus L.) fruit. Scientia Horticulturae, 2015, 189, 74-80.	3.6	16
112	Effect of Cutting Styles on Quality and Antioxidant Activity of Stored Fresh-Cut Sweet Potato (Ipomoea batatas L.) Cultivars. Foods, 2019, 8, 674.	4.3	15
113	Î²-aminobutyric acid induces priming defence against Botrytis cinerea in grapefruit by reducing intercellular redox status that modifies posttranslation of VvNPR1 and its interaction with VvTGA1. Plant Physiology and Biochemistry, 2020, 156, 552-565.	5.8	15
114	Transcriptomic analysis reveals key genes associated with the biosynthesis regulation of phenolics in fresh-cut pitaya fruit (Hylocereus undatus). Postharvest Biology and Technology, 2021, 181, 111684.	6.0	15
115	Optimization of Enzymatic Clarification of Green Asparagus Juice Using Response Surface Methodology. Journal of Food Science, 2012, 77, C665-70.	3.1	14
116	Effect of Ultrasonic Treatment Combined with Peracetic Acid Treatment Reduces Decay and Maintains Quality in Loquat Fruit. Journal of Food Quality, 2018, 2018, 1-8.	2.6	14
117	Mechanisms of chilling tolerance in melatonin treated postharvest fruits and vegetables: a review. Journal of Future Foods, 2021, 1, 156-167.	4.7	14
118	1â€MCP suppresses ethylene biosynthesis and delays softening of â€˜Hamiâ€™ melon during storage at ambient temperature. Journal of the Science of Food and Agriculture, 2011, 91, 2684-2688.	3.5	13
119	Activation of the BABAâ€induced priming defence through redox homeostasis and the modules of TGA1 and MAPKK5 in postharvest peach fruit. Molecular Plant Pathology, 2021, 22, 1624-1640.	4.2	13
120	Dual function of <scp>VvWRKY18</scp> transcription factor in the Î²â€aminobutyric acidâ€activated priming defense in grapes. Physiologia Plantarum, 2021, 172, 1477-1492.	5.2	12
121	Heat Shock Protein HSP24 Is Involved in the BABA-Induced Resistance to Fungal Pathogen in Postharvest Grapes Underlying an NPR1-Dependent Manner. Frontiers in Plant Science, 2021, 12, 646147.	3.6	12
122	Sucrose metabolism and sensory evaluation in peach as influenced by Î²-aminobutyric acid (BABA)-induced disease resistance and the transcriptional mechanism involved. Postharvest Biology and Technology, 2021, 174, 111465.	6.0	11
123	Alterations in Sucrose and Phenylpropanoid Metabolism Affected by BABA-Primed Defense in Postharvest Grapes and the Associated Transcriptional Mechanism. Molecular Plant-Microbe Interactions, 2021, 34, 1250-1266.	2.6	11
124	EjCaM7 and EjCAMTA3 synergistically alleviate chilling-induced lignification in loquat fruit by repressing the expression of lignin biosynthesis genes. Postharvest Biology and Technology, 2022, 192, 112010.	6.0	11
125	Genomeâ€wide identification of heat shock transcription factors and potential role in regulation of antioxidant response under hot water and glycine betaine treatments in coldâ€stored peaches. Journal of the Science of Food and Agriculture, 2022, 102, 628-643.	3.5	10
126	PpWRKY22 physically interacts with PpHOS1/PpTGA1 and positively regulates several SA-responsive PR genes to modulate disease resistance in BABA-primed peach fruit. Scientia Horticulturae, 2021, 290, 110479.	3.6	10

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127	Cold shock treatment alleviates chilling injury in peach fruit by regulating antioxidant capacity and membrane lipid metabolism. Food Quality and Safety, 2022, 6, .	1.8	10
128	High relative humidity enhances chilling tolerance of zucchini fruit by regulating sugar and ethanol metabolisms during cold storage. Postharvest Biology and Technology, 2022, 189, 111932.	6.0	10
129	Melatoninâ€mediated postharvest quality and antioxidant properties of fresh fruits: A comprehensive metaâ€analysis. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3205-3226.	11.7	10
130	Î³-aminobutyric acid (GABA) alleviated oxidative damage and programmed cell death in fresh-cut pumpkins. Plant Physiology and Biochemistry, 2022, 180, 9-16.	5.8	9
131	MADS2 regulates priming defence in postharvest peach through combined salicylic acid and abscisic acid signaling. Journal of Experimental Botany, 2022, 73, 3787-3806.	4.8	8
132	Influence of fresh-cut process on Î³-aminobutyric acid (GABA) metabolism and sensory properties in carrot. Journal of Food Science and Technology, 2022, 59, 552-561.	2.8	7
133	Translocation of PpNPR1 is required for Î²-aminobutyric acid-triggered resistance against Rhizopus stolonifer in peach fruit. Scientia Horticulturae, 2020, 272, 109556.	3.6	5
134	Redox status regulates subcelluar localization of PpTGA1 associated with a BABA-induced priming defence againstÂRhizopus rot in peach fruit. Molecular Biology Reports, 2020, 47, 6657-6668.	2.3	5
135	Preservation treatment with methyl jasmonate alleviates chilling injury disorder in pear fruit by regulating antioxidant system and energy status. Journal of Food Processing and Preservation, 0, , .	2.0	3
136	Biological Control of Green Mould Decay in Postharvest Chinese Bayberries by Pichia membranaefaciens. Journal of Phytopathology, 2011, 159, no-no.	1.0	1