He-Tong Lin

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6642826/publications.pdf

Version: 2024-02-01

107	4,465	66343	118850
papers	citations	42 h-index	62 g-index

109	109	109	2394
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The roles of metabolism of membrane lipids and phenolics in hydrogen peroxide-induced pericarp browning of harvested longan fruit. Postharvest Biology and Technology, 2016, 111, 53-61.	6.0	174
2	Effect of pure oxygen atmosphere on antioxidant enzyme and antioxidant activity of harvested litchi fruit during storage. Food Research International, 2011, 44, 1905-1911.	6.2	156
3	Effects of acidic electrolyzed oxidizing water on retarding cell wall degradation and delaying softening of blueberries during postharvest storage. LWT - Food Science and Technology, 2017, 84, 650-657.	5.2	125
4	The role of active oxygen metabolism in hydrogen peroxide-induced pericarp browning of harvested longan fruit. Postharvest Biology and Technology, 2014, 96, 42-48.	6.0	122
5	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. Food Chemistry, 2018, 264, 1-8.	8.2	114
6	Inhibitory Effects of Propyl Gallate on Tyrosinase and Its Application in Controlling Pericarp Browning of Harvested Longan Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 2889-2895.	5.2	110
7	Application of propyl gallate alleviates pericarp browning in harvested longan fruit by modulating metabolisms of respiration and energy. Food Chemistry, 2018, 240, 863-869.	8.2	108
8	Effects of a novel chitosan formulation treatment on quality attributes and storage behavior of harvested litchi fruit. Food Chemistry, 2018, 252, 134-141.	8.2	101
9	Rapid determination of thiabendazole in juice by SERS coupled with novel gold nanosubstrates. Food Chemistry, 2018, 259, 219-225.	8.2	100
10	Phomopsis longanae Chi-induced pericarp browning and disease development of harvested longan fruit in association with energy status. Postharvest Biology and Technology, 2014, 93, 24-28.	6.0	95
11	The roles of ROS production-scavenging system in Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced pericarp browning and disease development of harvested longan fruit. Food Chemistry, 2018, 247, 16-22.	8.2	93
12	Hydrogen peroxide-induced pericarp browning of harvested longan fruit in association with energy metabolism. Food Chemistry, 2017, 225, 31-36.	8.2	90
13	DNP and ATP induced alteration in disease development of Phomopsis longanae Chi-inoculated longan fruit by acting on energy status and reactive oxygen species production-scavenging system. Food Chemistry, 2017, 228, 497-505.	8.2	90
14	Effects of Adenosine Triphosphate (ATP) Treatment on Postharvest Physiology, Quality and Storage Behavior of Longan Fruit. Food and Bioprocess Technology, 2015, 8, 971-982.	4.7	88
15	Paperâ€based 1â€<scp>MCP</scp> treatment suppresses cell wall metabolism and delays softening of Huanghua pears during storage. Journal of the Science of Food and Agriculture, 2017, 97, 2547-2552.	3.5	87
16	Facile synthesis of cellulose nanofiber nanocomposite as a SERS substrate for detection of thiram in juice. Carbohydrate Polymers, 2018, 189, 79-86.	10.2	86
17	Inhibitory effects of propyl gallate on browning and its relationship to active oxygen metabolism in pericarp of harvested longan fruit. LWT - Food Science and Technology, 2015, 60, 1122-1128.	5.2	81
18	Energy status regulates disease development and respiratory metabolism of Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-infected longan fruit. Food Chemistry, 2017, 231, 238-246.	8.2	75

#	Article	IF	Citations
19	Inhibitory effects of propyl gallate on membrane lipids metabolism and its relation to increasing storability of harvested longan fruit. Food Chemistry, 2017, 217, 133-138.	8.2	75
20	Enhanced storability of blueberries by acidic electrolyzed oxidizing water application may be mediated by regulating ROS metabolism. Food Chemistry, 2019, 270, 229-235.	8.2	73
21	Detection and quantification of carbendazim in Oolong tea by surface-enhanced Raman spectroscopy and gold nanoparticle substrates. Food Chemistry, 2019, 293, 271-277.	8.2	72
22	Degradation of anthocyanin from litchi fruit pericarp by H2O2 and hydroxyl radical. Food Chemistry, 2009, 116, 995-998.	8.2	69
23	A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to Peronophythora litchii in association with ROS metabolism. Food Chemistry, 2018, 266, 299-308.	8.2	68
24	Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced disease development and pericarp browning of harvested longan fruit in association with membrane lipids metabolism. Food Chemistry, 2018, 244, 93-101.	8.2	66
25	Hydrogen Peroxide Induced Changes in Energy Status and Respiration Metabolism of Harvested Longan Fruit in Relation to Pericarp Browning. Journal of Agricultural and Food Chemistry, 2016, 64, 4627-4632.	5.2	65
26	Effects of chitosan treatment on the storability and quality properties of longan fruit during storage. Food Chemistry, 2020, 306, 125627.	8.2	65
27	Conversion of waste eggshell into difunctional Au/CaCO3 nanocomposite for 4-Nitrophenol electrochemical detection and catalytic reduction. Applied Surface Science, 2020, 510, 145526.	6.1	63
28	Effects of biocontrol bacteria Bacillus amyloliquefaciens LY-1 culture broth on quality attributes and storability of harvested litchi fruit. Postharvest Biology and Technology, 2017, 132, 81-87.	6.0	60
29	Effects of acidic electrolyzed water treatment on storability, quality attributes and nutritive properties of longan fruit during storage. Food Chemistry, 2020, 320, 126641.	8.2	60
30	The role of ROS-induced change of respiratory metabolism in pulp breakdown development of longan fruit during storage. Food Chemistry, 2020, 305, 125439.	8.2	56
31	Role of hydroxyl radical in modification of cell wall polysaccharides and aril breakdown during senescence of harvested longan fruit. Food Chemistry, 2011, 128, 203-207.	8.2	54
32	Phomopsis longanae-induced pericarp browning and disease development of longan fruit can be alleviated or aggravated by regulation of ATP-mediated membrane lipid metabolism. Food Chemistry, 2018, 269, 644-651.	8.2	54
33	Eggshell membrane-templated gold nanoparticles as aÂflexible SERS substrate for detection of thiabendazole. Mikrochimica Acta, 2019, 186, 453.	5.0	54
34	1-Methylcyclopropene containing-papers suppress the disassembly of cell wall polysaccharides in Anxi persimmon fruit during storage. International Journal of Biological Macromolecules, 2020, 151, 723-729.	7.5	53
35	Salicylic acid reduces the incidence of Phomopsis longanae Chi infection in harvested longan fruit by affecting the energy status and respiratory metabolism. Postharvest Biology and Technology, 2020, 160, 111035.	6.0	51
36	Carbon dots enhanced gelatin/chitosan bio-nanocomposite packaging film for perishable foods. Chinese Chemical Letters, 2022, 33, 4577-4582.	9.0	50

#	Article	IF	Citations
37	Hydrogen peroxide-induced changes in activities of membrane lipids-degrading enzymes and contents of membrane lipids composition in relation to pulp breakdown of longan fruit during storage. Food Chemistry, 2019, 297, 124955.	8.2	49
38	A novel chitosan alleviates pulp breakdown of harvested longan fruit by suppressing disassembly of cell wall polysaccharides. Carbohydrate Polymers, 2019, 217, 126-134.	10.2	48
39	The Changes in Metabolisms of Membrane Lipids and Phenolics Induced by Phomopsis longanae Chi Infection in Association with Pericarp Browning and Disease Occurrence of Postharvest Longan Fruit. Journal of Agricultural and Food Chemistry, 2018, 66, 12794-12804.	5.2	47
40	Simultaneous Determination of Caffeine and Some Selected Polyphenols in Wuyi Rock Tea by High-Performance Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2014, 62, 2772-2781.	5.2	46
41	Acidic electrolyzed water treatment delayed fruit disease development of harvested longans through inducing the disease resistance and maintaining the ROS metabolism systems. Postharvest Biology and Technology, 2021, 171, 111349.	6.0	46
42	Rapid pyrolysis of Cu2+-polluted eggshell membrane into a functional Cu2+-Cu+/biochar for ultrasensitive electrochemical detection of nitrite in water. Science of the Total Environment, 2020, 723, 138008.	8.0	45
43	Salicylic acid treatment suppresses Phomopsis longanae Chi-induced disease development of postharvest longan fruit by modulating membrane lipid metabolism. Postharvest Biology and Technology, 2020, 164, 111168.	6.0	45
44	Integrating waste fish scale-derived gelatin and chitosan into edible nanocomposite film for perishable fruits. International Journal of Biological Macromolecules, 2021, 191, 1164-1174.	7.5	45
45	Comparison between 'Fuyan' and 'Dongbi' longans in aril breakdown and respiration metabolism. Postharvest Biology and Technology, 2019, 153, 176-182.	6.0	43
46	Cellulose nanofibers coated with silver nanoparticles as a flexible nanocomposite for measurement of flusilazole residues in Oolong tea by surface-enhanced Raman spectroscopy. Food Chemistry, 2020, 315, 126276.	8.2	43
47	The role of cell wall polysaccharides disassembly in Lasiodiplodia theobromae-induced disease occurrence and softening of fresh longan fruit. Food Chemistry, 2021, 351, 129294.	8.2	43
48	Expression and Characterization of a Novel Thermostable and pH-Stable Î²-Agarase from Deep-Sea Bacterium Flammeovirga Sp. OC4. Journal of Agricultural and Food Chemistry, 2016, 64, 7251-7258.	5.2	40
49	Effect of roasting and in vitro digestion on phenolic profiles and antioxidant activity of water-soluble extracts from sesame. Food and Chemical Toxicology, 2020, 139, 111239.	3.6	39
50	Effects of hydrogen peroxide treatment on pulp breakdown, softening, and cell wall polysaccharide metabolism in fresh longan fruit. Carbohydrate Polymers, 2020, 242, 116427.	10.2	38
51	Unravelling the fruit microbiome: The key for developing effective biological control strategies for postharvest diseases. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4906-4930.	11.7	33
52	Biochar-Supported Cu²⁺/Cu⁺ Composite as an Electrochemical Ultrasensitive Interface for Ractopamine Detection. ACS Applied Bio Materials, 2021, 4, 1424-1431.	4.6	32
53	Recent trends and applications of electrolyzed oxidizing water in fresh foodstuff preservation and safety control. Food Chemistry, 2022, 369, 130873.	8.2	31
54	Lasiodiplodia theobromae (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. Food Chemistry, 2019, 275, 239-245.	8.2	30

#	Article	IF	Citations
55	Effect of trehalose on the biocontrol efficacy of Pichia caribbica against post-harvest grey mould and blue mould decay of apples. Pest Management Science, 2013, 69, 983-989.	3.4	28
56	Effects of a feasible 1-methylcyclopropene postharvest treatment onÂsenescence and quality maintenance of harvested Huanghua pears during storage at ambient temperature. LWT - Food Science and Technology, 2015, 64, 6-13.	5.2	28
57	Inhibitory effect of propyl gallate on pulp breakdown of longan fruit and its relationship with ROS metabolism. Postharvest Biology and Technology, 2020, 168, 111272.	6.0	28
58	A spectroscopic approach to detect and quantify phosmet residues in Oolong tea by surface-enhanced Raman scattering and silver nanoparticle substrate. Food Chemistry, 2020, 312, 126016.	8.2	26
59	Phomopsis longanae Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. Frontiers in Microbiology, 2018, 9, 1454.	3.5	24
60	Chitosan postharvest treatment suppresses the pulp breakdown development of longan fruit through regulating ROS metabolism. International Journal of Biological Macromolecules, 2020, 165, 601-608.	7.5	24
61	The influence of ATP treatment on energy dissipation system in postharvest longan fruit during senescence. Postharvest Biology and Technology, 2020, 164, 111154.	6.0	24
62	Developing silk sericin-based and carbon dots reinforced bio-nanocomposite films and potential application to litchi fruit. LWT - Food Science and Technology, 2022, 164, 113630.	5.2	23
63	Phytic acid enhances biocontrol efficacy of Rhodotorula mucilaginosa against postharvest gray mold spoilage and natural spoilage of strawberries. LWT - Food Science and Technology, 2013, 52, 110-115.	5.2	21
64	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. Food Chemistry, 2020, 311, 126008.	8.2	21
65	Application of Î±-aminoisobutyric acid and Î²-aminoisobutyric acid inhibits pericarp browning of harvested longan fruit. Chemistry Central Journal, 2015, 9, 54.	2.6	20
66	Antifungal Activity and Action Mechanism of Ginger Oleoresin Against Pestalotiopsis microspora Isolated From Chinese Olive Fruits. Frontiers in Microbiology, 2018, 9, 2583.	3.5	20
67	Simultaneous Determination of 8 Small Antihypertensive Peptides with Tyrosine at the C-Terminal inLaminaria japonicaHydrolysates by RP-HPLC Method. Journal of Food Processing and Preservation, 2016, 40, 492-501.	2.0	19
68	Phomopsis longanae Chi-Induced Changes in Activities of Cell Wall-Degrading Enzymes and Contents of Cell Wall Components in Pericarp of Harvested Longan Fruit and Its Relation to Disease Development. Frontiers in Microbiology, 2018, 9, 1051.	3.5	19
69	Characterization of a novel alkaline Î²-agarase and its hydrolysates of agar. Food Chemistry, 2019, 295, 311-319.	8.2	19
70	Inhibitory effects of naphthols on the activity of mushroom tyrosinase. International Journal of Biological Macromolecules, 2012, 51, 32-36.	7.5	18
71	Amelioration of chilling injury and enhancement of quality maintenance in cold-stored guava fruit by melatonin treatment. Food Chemistry: X, 2022, 14, 100297.	4.3	18
72	Effects of thermal preparation and in vitro digestion on lignan profiles and antioxidant activity in defatted-sesame meal. Food and Chemical Toxicology, 2019, 128, 89-96.	3.6	17

#	Article	IF	Citations
73	Involvement of BrNAC041 in ABA-GA antagonism in the leaf senescence of Chinese flowering cabbage. Postharvest Biology and Technology, 2020, 168, 111254.	6.0	17
74	Isolation, purification, gene cloning and expression of antifungal protein from Bacillus amyloliquefaciens MG-3. Food Chemistry, 2021, 349, 129130.	8.2	17
75	Simultaneous determination of four sesame lignans and conversion in Monascus aged vinegar using HPLC method. Food Chemistry, 2018, 256, 133-139.	8.2	16
76	Influences of 1-methylcyclopropene-containing papers on the metabolisms of membrane lipids in Anxi persimmons during storage. Food Quality and Safety, 2020, 4, 143-150.	1.8	16
77	Expansin and XET Genes Are Differentially Expressed During Aril Breakdown in Harvested Longan Fruit. Journal of the American Society for Horticultural Science, 2008, 133, 462-467.	1.0	15
78	One-Step Process for Environment-Friendly Preparation of Agar Oligosaccharides From Gracilaria lemaneiformis by the Action of Flammeovirga sp. OC4. Frontiers in Microbiology, 2019, 10, 724.	3.5	14
79	Genome-wide investigation and analysis of U-box Ubiquitinâ€“Protein ligase gene family in apple: Expression profiles during Penicillium expansum infection process. Physiological and Molecular Plant Pathology, 2020, 111, 101487.	2.5	14
80	Au nanoparticle-loaded eggshell for electrochemical detection of nitrite. RSC Advances, 2021, 11, 4112-4117.	3.6	14
81	A NAC transcription factor BrNAC087 is involved in gibberellin-delayed leaf senescence in Chinese flowering cabbage. Postharvest Biology and Technology, 2021, 181, 111673.	6.0	14
82	Compound K producing from the enzymatic conversion of gypenoside by naringinase. Food and Chemical Toxicology, 2019, 130, 253-261.	3.6	12
83	Molecular characterization of leaf senescence-associated autophagy genes in postharvest Chinese flowering cabbage and identifying their transcriptional activator BrMYB108. Postharvest Biology and Technology, 2022, 185, 111785.	6.0	12
84	Influence of hydrogen peroxide on the ROS metabolism and its relationship to pulp breakdown of fresh longan during storage. Food Chemistry: X, 2021, 12, 100159.	4.3	12
85	Î³-Aminobutyric acid treatment reduces chilling injury and improves quality maintenance of cold-stored Chinese olive fruit. Food Chemistry: X, 2022, 13, 100208.	4.3	12
86	Corilagin from longan seed: Identification, quantification, and synergistic cytotoxicity on SKOv3ip and hey cells with ginsenoside Rh2 and 5-fluorouracil. Food and Chemical Toxicology, 2018, 119, 133-140.	3.6	11
87	Impacts of exogenous ROS scavenger ascorbic acid on the storability and quality attributes of fresh longan fruit. Food Chemistry: X, 2021, 12, 100167.	4.3	11
88	Cytotoxic and antioxidant activities of Macfadyena unguis-cati L. aerial parts and bioguided isolation of the antitumor active components. Industrial Crops and Products, 2017, 107, 531-538.	5.2	10
89	Phomopsis longanae Chi-Induced Change in ROS Metabolism and Its Relation to Pericarp Browning and Disease Development of Harvested Longan Fruit. Frontiers in Microbiology, 2018, 9, 2466.	3.5	10
90	Phomopsis longanae Chi-induced longan pulp breakdown and softening in relation to cell wall polysaccharides disassembly. Postharvest Biology and Technology, 2022, 186, 111837.	6.0	10

#	Article	IF	Citations
91	Alleviation of pulp breakdown in harvested longan fruit by acidic electrolyzed water in relation to membrane lipid metabolism. Scientia Horticulturae, 2022, 304, 111288.	3.6	10
92	Expression analysis of endoâ€1,4â€Î²â€glucanase genes during aril breakdown of harvested longan fruit. Journal of the Science of Food and Agriculture, 2009, 89, 1129-1136.	3.5	8
93	Effect of Monascus aged vinegar on isoflavone conversion in soy germ by soaking treatment. Food Chemistry, 2015, 186, 256-264.	8.2	8
94	Non-enzymatic browning and the kinetic model of 5-hydroxymethylfurfural formation in residual solution of vinegar soaked-soybean. Industrial Crops and Products, 2019, 135, 146-152.	5.2	8
95	Metagenomic and Proteomic Analyses of a Mangrove Microbial Community Following Green Macroalgae Enteromorpha prolifera Degradation. Journal of Microbiology and Biotechnology, 2016, 26, 2127-2137.	2.1	8
96	Îµ-Poly-l-Lysine Enhances Fruit Disease Resistance in Postharvest Longans (Dimocarpus longan Lour.) by Modulating Energy Status and ATPase Activity. Foods, 2022, 11, 773.	4.3	8
97	Gynosaponin TN-1 producing from the enzymatic conversion of gypenoside XLVI by naringinase and its cytotoxicity on hepatoma cell lines. Food and Chemical Toxicology, 2018, 119, 161-168.	3.6	6
98	Brief soaking at aboveâ€gelatinization temperature reduces inorganic arsenic in cooked rice. Cereal Chemistry, 2021, 98, 144-153.	2.2	5
99	Acidic electrolyzed water treatment retards softening and retains cell wall polysaccharides in pulp of postharvest fresh longans and its possible mechanism. Food Chemistry: X, 2022, 13, 100265.	4.3	5
100	DNP and ATP regulate the pulp breakdown development in Phomopsis longanae Chi-infected longan fruit through modulating the ROS metabolism. Food Chemistry: X, 2022, 14, 100348.	4.3	5
101	Paper-containing 1-methylcyclopropene treatment suppresses fruit decay of fresh Anxi persimmons by enhancing disease resistance. Food Quality and Safety, 2021, 5, .	1.8	4
102	Expression of a phenylalanine ammonia-lyase gene in relation to aril breakdown in harvested longan fruit. Journal of Horticultural Science and Biotechnology, 2009, 84, 553-559.	1.9	2
103	Technologies of post-harvest handling and storage for longan fruits. , 2011, , .		1
104	Characteristics of Microwave Vacuum Baking and Drying of Oolong and Its Kinetic Model. Advance Journal of Food Science and Technology, 2013, 5, 1423-1427.	0.1	1
105	Phomopsis longanae Chi causing the pulp breakdown of fresh longan fruit through affecting reactive oxygen species metabolism. Food Chemistry: X, 2022, 14, 100301.	4.3	1
106	Studies on combined hot-air and microwave vacuum drying of Lithi pulp. , 2011, , .		0
107	å†·å†»æµ“ç¼©è¿‡ç¨‹ä¸å†°æ™¶å¹¦æ¶ºè¨æµ“åº¦åˆ†å¸ƒæ¨¡æ‹Ÿ. Chinese Science Bulletin, 2014, 59, 1776-1783.	0.7	0