Jinhe Bai

List of Publications by Year
in descending order

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123 papers	4,121 citations	117625 34 h-index	138484 58 g-index
123 all docs	123 docs citations	123 times ranked	4076 citing authors

#	Article	IF	Citations
1	Electronic Noses and Tongues: Applications for the Food and Pharmaceutical Industries. Sensors, 2011, 11, 4744-4766.	3.8	412
2	Chilling-induced oxidative stress and antioxidant responses in mume (Prunus mume) fruit during low temperature storage. Postharvest Biology and Technology, 2008, 49, 54-60.	6.0	164
3	Formulation of zein coatings for apples (Malus domestica Borkh). Postharvest Biology and Technology, 2003, 28, 259-268.	6.0	130
4	Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. Frontiers in Plant Science, 2018, 9, 1976.	3.6	130
5	Effect of Liberibacter Infection (Huanglongbing Disease) of Citrus on Orange Fruit Physiology and Fruit/Fruit Juice Quality: Chemical and Physical Analyses. Journal of Agricultural and Food Chemistry, 2010, 58, 1247-1262.	5.2	122
6	Sanitary dips with calcium propionate, calcium chloride, or a calcium amino acid chelate maintain quality and shelf stability of fresh-cut honeydew chunks. Postharvest Biology and Technology, 2003, 29, 257-269.	6.0	113
7	Effects of Chitosanâ€Essential Oil Coatings on Safety and Quality of Fresh Blueberries. Journal of Food Science, 2014, 79, M955-60.	3.1	102
8	Response of Four Apple Cultivars to 1-Methylcyclopropene Treatment and Controlled Atmosphere Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 1534-1538.	1.0	102
9	Coating selection for â€˜Deliciousâ€™ and other apples. Postharvest Biology and Technology, 2003, 28, 381-390.	6.0	86
10	Inhibition of ethylene-induced Î±-farnesene synthase gene PcAFS1 expression in â€˜dâ€™Anjouâ€™ pears with 1-MCP reduces synthesis and oxidation of Î±-farnesene and delays development of superficial scald. Postharvest Biology and Technology, 2006, 41, 225-233.	6.0	86
11	Recent Advance in Aromatic Volatile Research in Tomato Fruit: The Metabolisms and Regulations. Food and Bioprocess Technology, 2016, 9, 203-216.	4.7	85
12	Effects of high temperatures on UV-B/visible irradiation induced postharvest anthocyanin accumulation in â€˜Yunhongli No. 1â€™ (Pyrus pyrifolia Nakai) pears. Scientia Horticulturae, 2012, 134, 53-59.	3.6	82
13	Applications of gaseous chlorine dioxide on postharvest handling and storage of fruits and vegetables â€“ A review. Food Control, 2019, 95, 18-26.	5.5	81
14	Effect of Pretreatment of Intact `Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. Journal of the American Society for Horticultural Science, 2004, 129, 583-593.	1.0	81
15	Effect of spray-drying temperature on physicochemical, antioxidant and antimicrobial properties of pectin/sodium alginate microencapsulated carvacrol. Food Hydrocolloids, 2020, 100, 105420.	10.7	79
16	Identification of a strawberry flavor gene candidate using an integrated genetic-genomic-analytical chemistry approach. BMC Genomics, 2014, 15, 217.	2.8	78
17	Antioxidative responses of ripe tomato fruit to postharvest chilling and heating treatments. Scientia Horticulturae, 2016, 198, 398-406.	3.6	78
18	Chilling and heating may regulate C6 volatile aroma production by different mechanisms in tomato (Solanum lycopersicum) fruit. Postharvest Biology and Technology, 2011, 60, 111-120.	6.0	75

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19	Microencapsulation and antimicrobial activity of carvacrol in a pectin-alginate matrix. Food Hydrocolloids, 2019, 92, 69-73.	10.7	66
20	Regulation of ascorbate peroxidase at the transcript level is involved in tolerance to postharvest water deficit stress in the cut rose (Rosa hybrida L.) cv. Samantha. Postharvest Biology and Technology, 2006, 40, 236-243.	6.0	58
21	Canine olfactory detection of a vectored phytobacterial pathogen, Liberibacter asiaticus, and integration with disease control. Proceedings of the National Academy of Sciences of the United States of America, 2020, 117, 3492-3501.	7.1	57
22	Effect of extraction method on quality of orange juice: handâ€squeezed, commercialâ€fresh squeezed and processed. Journal of the Science of Food and Agriculture, 2012, 92, 2029-2042.	3.5	54
23	Antimicrobial Activity of Controlled-Release Chlorine Dioxide Gas on Fresh Blueberries. Journal of Food Protection, 2014, 77, 1127-1132.	1.7	54
24	Effect of methyl salicylate and methyl jasmonate pre-treatment on the volatile profile in tomato fruit subjected to chilling temperature. Postharvest Biology and Technology, 2015, 108, 28-38.	6.0	53
25	Characteristics of fresh-cut honeydew (Cucumis xmelo L.) available to processors in winter and summer and its quality maintenance by modified atmosphere packaging. Postharvest Biology and Technology, 2003, 28, 349-359.	6.0	52
26	Pharmacokinetics of Flavanone Glycosides after Ingestion of Single Doses of Fresh-Squeezed Orange Juice versus Commercially Processed Orange Juice in Healthy Humans. Journal of Agricultural and Food Chemistry, 2014, 62, 12576-12584.	5.2	52
27	Ethanol vapor and saprophytic yeast treatments reduce decay and maintain quality of intact and fresh-cut sweet cherries. Postharvest Biology and Technology, 2011, 62, 204-212.	6.0	50
28	Alternatives to Shellac Coatings Provide Comparable Gloss, Internal Gas Modification, and Quality for 'Delicious' Apple Fruit. Hortscience: A Publication of the American Society for Hortcultural Science, 2002, 37, 559-563.	1.0	50
29	Changes in Volatile and Non-Volatile Flavor Chemicals of â€œValenciaâ€•Orange Juice over the Harvest Seasons. Foods, 2016, 5, 4.	4.3	46
30	Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. LWT - Food Science and Technology, 2018, 91, 518-525.	5.2	44
31	Volatile Response of Four Apple Varieties with Different Coatings during Marketing at Room Temperature. Journal of Agricultural and Food Chemistry, 2002, 50, 7660-7668.	5.2	39
32	Comparative analysis of the transcriptomes of the calyx abscission zone of sweet orange insights into the huanglongbing-associated fruit abscission. Horticulture Research, 2019, 6, 71.	6.3	39
33	Effect of 1-methylcyclopropene on tomato flavour components, shelf life and decay as influenced by harvest maturity and storage temperature. Journal of the Science of Food and Agriculture, 2011, 91, 969-980.	3.5	37
34	Quality and physiological responses of two late-season sweet cherry cultivars â€˜Lapinsâ€™ and â€˜Skeenaâ€™ to modified atmosphere packaging (MAP) during simulated long distance ocean shipping. Postharvest Biology and Technology, 2015, 110, 1-8.	6.0	37
35	Suppression of volatile production in tomato fruit exposed to chilling temperature and alleviation of chilling injury by a pre-chilling heat treatment. LWT - Food Science and Technology, 2015, 62, 115-121.	5.2	37
36	Identification of QTLs controlling aroma volatiles using a â€˜Fortuneâ€™ x â€˜Murcottâ€™ (Citrus reticulata) population. BMC Genomics, 2017, 18, 646.	2.8	35

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37	Electronic tongue discrimination of four tomato cultivars harvested at six maturities and exposed to blanching and refrigeration treatments. Postharvest Biology and Technology, 2018, 136, 42-49.	6.0	35
38	Effect of Abscission Zone Formation on Orange (Citrus sinensis) Fruit/Juice Quality for Trees Affected by Huanglongbing (HLB). Journal of Agricultural and Food Chemistry, 2018, 66, 2877-2890.	5.2	34
39	Sensory and Chemical Flavor Analyses of Tomato Genotypes Grown in Florida during Three Different Growing Seasons in Multiple Years. Journal of the American Society for Horticultural Science, 2015, 140, 490-503.	1.0	33
40	Effect of blending Huanglongbing (HLB) disease affected orange juice with juice from healthy orange on flavor quality. LWT - Food Science and Technology, 2015, 62, 868-874.	5.2	32
41	Effects of thermal processing and pulp filtration on physical, chemical and sensory properties of winter melon juice. Journal of the Science of Food and Agriculture, 2017, 97, 543-550.	3.5	32
42	Effect of controlled-release chlorine dioxide on the quality and safety of cherry/grape tomatoes. Food Control, 2017, 82, 26-30.	5.5	30
43	Plant regeneration from embryogenic suspension-derived protoplasts of ginger (Zingiber officinale) Tj ETQq1 1 0.784314 rgBT /Overlo	2.3	29
44	Residual effects of low oxygen storage of mature green fruit on ripening processes and ester biosynthesis during ripening in bananas. Postharvest Biology and Technology, 2013, 77, 19-27.	6.0	29
45	Effect of extraction, pasteurization and cold storage on flavonoids and other secondary metabolites in fresh orange juice. Journal of the Science of Food and Agriculture, 2013, 93, 2771-2781.	3.5	27
46	Improving Storability of Fresh Strawberries with Controlled Release Chlorine Dioxide in Perforated Clamshell Packaging. Food and Bioprocess Technology, 2014, 7, 3516-3524.	4.7	27
47	Identification of a methyltransferase catalyzing the final step of methyl anthranilate synthesis in cultivated strawberry. BMC Plant Biology, 2017, 17, 147.	3.6	27
48	Effect of hot water treatment on chilling injury incidence and antioxidative responses of mature green mume (Prunus mume) fruit during low temperature storage. Scientia Horticulturae, 2019, 246, 550-556.	3.6	27
49	Electronic Tongue Response to Chemicals in Orange Juice that Change Concentration in Relation to Harvest Maturity and Citrus Greening or Huanglongbing (HLB) Disease. Sensors, 2015, 15, 30062-30075.	3.8	24
50	High Incidence of Preharvest Colonization of Huanglongbing-Symptomatic Citrus sinensis Fruit by Lasiodiplodia theobromae (Diplodia natalensis) and Exacerbation of Postharvest Fruit Decay by That Fungus. Applied and Environmental Microbiology, 2015, 81, 364-372.	3.1	24
51	Distribution of Volatile Compounds in Different Fruit Structures in Four Tomato Cultivars. Molecules, 2019, 24, 2594.	3.8	24
52	Volatile Profile Comparison of USDA Sweet Orange-like Hybrids versus â€˜Hamlinâ€™ and â€˜Ambersweetâ€™. Hortscience: A Publication of the American Society for Hortcultural Science, 2014, 49, 1262-1267.	1.0	23
53	Nano- and micro-sized carnauba wax emulsions-based coatings incorporated with ginger essential oil and hydroxypropyl methylcellulose on papaya: Preservation of quality and delay of post-harvest fruit decay. Food Chemistry: X, 2022, 13, 100249.	4.3	23
54	Proteomic and metabolomic analyses provide insight into production of volatile and non-volatile flavor components in mandarin hybrid fruit. BMC Plant Biology, 2015, 15, 76.	3.6	22

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55	Volatiles Influencing Sensory Attributes and Bayesian Modeling of the Soluble Solidsâ€“Sweetness Relationship in Strawberry. Frontiers in Plant Science, 2021, 12, 640704.	3.6	22
56	Effect of harvest maturity on quality of fresh-cut pear salad. Postharvest Biology and Technology, 2009, 51, 250-256.	6.0	21
57	Comparative analysis of juice volatiles in selected mandarins, mandarin relatives and other citrus genotypes. Journal of the Science of Food and Agriculture, 2018, 98, 1124-1131.	3.5	21
58	Nano- and Micro- Carnauba Wax Emulsions versus Shellac Protective Coatings on Postharvest Citrus Quality. Journal of the American Society for Horticultural Science, 2021, 146, 40-49.	1.0	21
59	Effect of high-pressure hot-water washing treatment on fruit quality, insects, and disease in apples and pears. Postharvest Biology and Technology, 2006, 40, 207-215.	6.0	20
60	Key tomato volatile compounds during postharvest ripening in response to chilling and pre-chilling heat treatments. Postharvest Biology and Technology, 2019, 154, 11-20.	6.0	20
61	Genomic Characterization of the Fruity Aroma Gene, FaFAD1, Reveals a Gene Dosage Effect on Î³-Decalactone Production in Strawberry (Fragaria Ã— ananassa). Frontiers in Plant Science, 2021, 12, 639345.	3.6	20
62	Effect of high-pressure hot water washing treatment on fruit quality, insects, and disease in apples and pears. Postharvest Biology and Technology, 2006, 40, 216-220.	6.0	19
63	Assessment of fruit aroma for twenty-seven guava (Psidium guajava) accessions through three fruit developmental stages. Scientia Horticulturae, 2018, 238, 375-383.	3.6	18
64	Effect of fruit maturity on volatiles and sensory descriptors of four mandarin hybrids. Journal of Food Science, 2020, 85, 1548-1564.	3.1	18
65	Visually imperceptible mechanical damage of harvested tomatoes changes ethylene production, color, enzyme activity, and volatile compounds profile. Postharvest Biology and Technology, 2021, 176, 111503.	6.0	16
66	Effect of Vector Control and Foliar Nutrition on the Quality of Orange Juice Affected by Huanglongbing: Sensory Evaluation. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 1092-1099.	1.0	15
67	Difference in volatile composition between the pericarp tissue and inner tissue of tomato (Solanum lycopersicum) fruit. Journal of Food Processing and Preservation, 2018, 42, e13387.	2.0	15
68	Modified humidity clamshells to reduce moisture loss and extend storage life of small fruitsâ‹†. Food Packaging and Shelf Life, 2019, 22, 100376.	7.5	15
69	Enhancement of the antioxidant capacity of ripe tomatoes by the application of a hot water treatment at the mature-green stage. Postharvest Biology and Technology, 2020, 161, 111054.	6.0	15
70	Efficacy of Monitoring the Sensory Taste Characteristics in Pomegranate Juice with Electronic Tongue and Chemical Measurements. Journal of Food Quality, 2014, 37, 383-394.	2.6	14
71	Difference in volatile profile between pericarp tissue and locular gel in tomato fruit. Journal of Integrative Agriculture, 2016, 15, 2911-2920.	3.5	14
72	Development of delayed bitterness and effect of harvest date in stored juice from two complex citrus hybrids. Journal of the Science of Food and Agriculture, 2016, 96, 422-429.	3.5	14

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73	The Effect of Controlled-Release Carvacrol on Safety and Quality of Blueberries Stored in Perforated Packaging. Foods, 2021, 10, 1487.	4.3	14
74	Chemical and Sensory Characterization of Orange (Citrus sinensis) Pulp, a byâ€Product of Orange Juice Processing Using Gasâ€Chromatographyâ€Olfactometry. Journal of Food Quality, 2016, 39, 826-838.	2.6	13
75	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. LWT - Food Science and Technology, 2018, 97, 223-230.	5.2	13
76	Mitigation of Off-Flavor in Huanglongbing-Affected Orange Juice Using Natural Citrus Non-Volatile Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 1038-1050.	5.2	13
77	Combination of 1-Methylcyclopropene and Ethoxyquin to Control Superficial Scald of â€˜Anjouâ€™ Pears. HortTechnology, 2009, 19, 521-525.	0.9	13
78	The Impact of Kitchen and Food Service Preparation Practices on the Volatile Aroma Profile in Ripe Tomatoes: Effects of Refrigeration and Blanching. Hortscience: A Publication of the American Society for Hortcultural Science, 2015, 50, 1358-1364.	1.0	13
79	Extraction of DNA from Orange Juice, and Detection of BacteriumCandidatusLiberibacter asiaticus by Real-Time PCR. Journal of Agricultural and Food Chemistry, 2013, 61, 9339-9346.	5.2	12
80	Correlation of Diplodia (Lasiodiplodia theobromae) infection, huanglongbing, ethylene production, fruit removal force and pre-harvest fruit drop. Scientia Horticulturae, 2016, 212, 162-170.	3.6	12
81	The Effect of Controlled-release Chlorine Dioxide on the Preservation of Grapefruit. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 122-126.	1.0	12
82	Impacts of Huanglongbing Symptom Severity on Fruit Detachment Force and Mechanical Properties of Sweet Oranges (Citrus sinensis). Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 356-361.	1.0	12
83	Effect of Vector Control and Foliar Nutrition on Quality of Orange Juice Affected by Huanglongbing: Chemical Analysis. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 1100-1106.	1.0	11
84	A brief hotâ€water treatment alleviates chilling injury symptoms in fresh tomatoes. Journal of the Science of Food and Agriculture, 2021, 101, 54-64.	3.5	11
85	Microencapsulation of Tangeretin in a Citrus Pectin Mixture Matrix. Foods, 2020, 9, 1200.	4.3	10
86	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. Food Hydrocolloids, 2021, 113, 106553.	10.7	10
87	Rationale for reconsidering current regulations restricting use of hybrids in orange juice. Horticulture Research, 2020, 7, 38.	6.3	9
88	Extraction Method Affects Contents of Flavonoids and Carotenoids in Huanglongbing-Affected â€œValenciaâ€•Orange Juice. Foods, 2021, 10, 783.	4.3	9
89	Fatty acid and volatile organic compound profiling of avocado germplasm grown under East-Central Florida conditions. Scientia Horticulturae, 2020, 261, 109008.	3.6	8
90	Effect of Poncirus trifoliata on the chemical composition of fruits in pedigrees of Citrus scion hybrids. Scientia Horticulturae, 2021, 277, 109816.	3.6	8

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91	Exploring environmental and storage factors affecting sensory, physical and chemical attributes of six southern highbush blueberry cultivars. Scientia Horticulturae, 2021, 289, 110468.	3.6	8
92	Volatile and Nonvolatile Flavor Chemical Evaluation of USDA Orangeâ€"Mandarin Hybrids for Comparison to Sweet Orange and Mandarin Fruit. Journal of the American Society for Horticultural Science, 2016, 141, 339-350.	1.0	8
93	Deficiency of valencene in mandarin hybrids is associated with a deletion in the promoter region of the valencene synthase gene. BMC Plant Biology, 2019, 19, 101.	3.6	7
94	Effect of storage temperature on chilling injury and activity of antioxidant enzymes in carambola â€œArkinâ€•fruit. Journal of Food Processing and Preservation, 2021, 45, e15178.	2.0	7
95	Field Evaluation of Chemotherapy on HLB-Affected Citrus Trees With Emphasis on Fruit Yield and Quality. Frontiers in Plant Science, 2021, 12, 611287.	3.6	7
96	Huanglongbing and Foliar Spray Programs Affect the Chemical Profile of â€œValenciaâ€•Orange Peel Oil. Frontiers in Plant Science, 2021, 12, 611449.	3.6	7
97	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. Frontiers in Nutrition, 2021, 8, 691663.	3.7	7
98	Beneficial horticultural responses from the application of solar thermotherapy to mature Huanglongbing-affected citrus trees. Horticultural Plant Journal, 2021, 7, 411-422.	5.0	7
99	Fruits. , 2017, , 27-28.		7
100	Formulating a Natural Colorant Containing Wax for a One-step Color-add Application for Fresh Citrus. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 408-412.	1.0	6
101	Controlled-release of Chlorine Dioxide in a Perforated Packaging System to Extend the Storage Life and Improve the Safety of Grape Tomatoes. Journal of Visualized Experiments, 2017, , .	0.3	6
102	Color biogenesis data of tomatoes treated with hot-water and high temperature ethylene treatments. Data in Brief, 2021, 36, 107123.	1.0	6
103	Transitional Effects of Double-lateral Drip Irrigation and Straw Mulch on Irrigation Water Consumption, Mineral Nutrition, Yield, and Storability of Sweet Cherry. HortTechnology, 2012, 22, 484-492.	0.9	6
104	Effect of high-pressure hot water washing treatment on fruit quality, insects, and disease in apples and pears. Postharvest Biology and Technology, 2006, 40, 230-235.	6.0	5
105	Comparison of fruit characters and volatile components in peach-to-nectarine mutants. Euphytica, 2016, 209, 409-418.	1.2	5
106	Edible Coatings as Carriers of Antibrowning Compounds to Maintain Appealing Appearance of Fresh-cut Mango. HortTechnology, 2021, 31, 27-35.	0.9	5
107	Minnie Finger Lime: A New Novelty Citrus Cultivar. Hortscience: A Publication of the American Society for Hortcultural Science, 2019, 54, 1425-1428.	1.0	5
108	Five Rootstocks for â€œEmperorâ€•Mandarin Under Subtropical Climate in Southern Brazil. Frontiers in Plant Science, 2021, 12, 777871.	3.6	5

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109	Residual impact of methyl salicylate fumigation at the breaker stage on C6 volatile biopathway in red tomato fruit. Journal of Food Processing and Preservation, 2017, 41, e13285.	2.0	4
110	Yield and Fruit Quality of Sixteen Fragaria vesca Accessions Grown in Southern Florida. Hortscience: A Publication of the American Society for Hortcultural Science, 2018, 53, 1396-1403.	1.0	4
111	First Report of Gilbertella persicaria Causing Postharvest Soft Rot of Strawberry Fruit in Florida. Plant Disease, 2020, 104, 2736.	1.4	4
112	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. Postharvest Biology and Technology, 2020, 170, 111314.	6.0	3
113	The Potential of Gaseous Chlorine Dioxide for the Control of Citrus Postharvest Stem-End Rot Caused by Lasiodiplodia theobromae. Plant Disease, 2021, 105, 3426-3432.	1.4	3
114	Evaluation of Natural Colorants and Their Application on Citrus Fruit as Alternatives to Citrus Red No. 2. Hortscience: A Publication of the American Society for Hortcultural Science, 2015, 50, 1353-1357.	1.0	3
115	Functional Characteristics of Aldehyde Dehydrogenase and Its Involvement in Aromatic Volatile Biosynthesis in Postharvest Banana Ripening. Foods, 2022, 11, 347.	4.3	3
116	Edible Coatings from Opuntia ficus-indica Cladodes Alongside Chitosan on Quality and Antioxidants in Cherries during Storage. Foods, 2022, 11, 699.	4.3	3
117	Effect of Preprocessing Storage Temperature and Time on the Physicochemical Properties of Winter Melon Juice. Journal of Food Quality, 2022, 2022, 1-6.	2.6	3
118	Responses of volatile compounds in inner tissues on refrigeration in full ripe tomatoes. Journal of Food Processing and Preservation, 2017, 41, e13272.	2.0	2
119	Effects of Harvest Maturity, Refrigeration and Blanching Treatments on the Volatile Profiles of Ripe â€œTasti-Leeâ€•Tomatoes. Foods, 2021, 10, 1727.	4.3	2
120	Evaluation of 21 papaya (Carica papaya L.) accessions in southern Florida for fruit quality, aroma, plant height, and yield components. Scientia Horticulturae, 2021, 288, 110387.	3.6	2
121	Effect of CA/MA on sensory quality. , 2020, , 109-130.		1
122	Steam Explosion (STEX) of Citrus Ã— Poncirus Hybrids with Exceptional Tolerance to Candidatus Liberibacter Asiaticus (CLas) as Useful Sources of Volatiles and Other Commercial Products. Biology, 2021, 10, 1285.	2.8	1
123	Preharvest Foliar Salicylic Acid Sprays Reduce Cracking of Fig Fruit at Harvest. Applied Sciences (Switzerland), 2021, 11, 11374.	2.5	0