

Joshua D Klein

List of Publications by Year in descending order

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16
papers

896
citations

567281

15
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996975

15
g-index

16
all docs

16
docs citations

16
times ranked

412
citing authors

#	ARTICLE	IF	CITATIONS
1	SENSORY AND FIRMNESS MEASUREMENTS OF CALCIUM- AND HEAT-TREATED APPLES. <i>Journal of Texture Studies</i> , 2000, 31, 109-121.	2.5	19
2	Effect of heat treatment on changes in softening, pectic substances and activities of polygalacturonase, pectinesterase and Î²-galactosidase of ripening mango. <i>Journal of Plant Physiology</i> , 1998, 153, 457-461.	3.5	41
3	Influence of prestorage heat and calcium treatments on lipid metabolism in "Golden Delicious" apples. <i>Phytochemistry</i> , 1997, 45, 465-472.	2.9	25
4	Botrytis cinerea Decay in Apples Is Inhibited by Postharvest Heat and Calcium Treatments. <i>Journal of the American Society for Horticultural Science</i> , 1997, 122, 91-94.	1.0	34
5	Pectin esterase activity and pectin methyl esterification in heated golden delicious apples. <i>Phytochemistry</i> , 1995, 39, 491-494.	2.9	49
6	Cross Protection of One Stress by Another: Strategies in Postharvest Fruit Storage. , 1994, , 201-212.		9
7	A postharvest heat treatment inhibits cell wall degradation in apples during storage. <i>Phytochemistry</i> , 1993, 34, 955-958.	2.9	29
8	Ripening characteristics of tomatoes stored at 12Â°C and 2Â°C following a prestorage heat treatment. <i>Scientia Horticulturae</i> , 1992, 51, 55-64.	3.6	65
9	Calcium and Heat Treatments to Improve Storability of 'Anna' Apples. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 36-39.	1.0	38
10	Prestorage Heating of Apple Fruit for Enhanced Postharvest Quality: Interaction of Time and Temperature. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 326-328.	1.0	53
11	Heat Treatments for Improved Postharvest Quality of Horticultural Crops. <i>HortTechnology</i> , 1992, 2, 316-320.	0.9	46
12	Acquisition of Low-temperature Tolerance in Tomatoes by Exposure to High-temperature Stress. <i>Journal of the American Society for Horticultural Science</i> , 1991, 116, 1007-1012.	1.0	147
13	Heat treatment of ripening apples: Differential effects on physiology and biochemistry. <i>Physiologia Plantarum</i> , 1990, 78, 181-186.	5.2	117
14	Heat treatment of ripening apples: Differential effects on physiology and biochemistry. <i>Physiologia Plantarum</i> , 1990, 78, 181-186.	5.2	65
15	Prestorage Heat Treatment as a Means of Improving Poststorage Quality of Apples. <i>Journal of the American Society for Horticultural Science</i> , 1990, 115, 265-269.	1.0	105
16	Quality and Cell Wall Components of 'Anna' and 'Granny Smith' Apples Treated with Heat, Calcium, and Ethylene. <i>Journal of the American Society for Horticultural Science</i> , 1990, 115, 954-958.	1.0	54