

Bart M Nicolai

List of Publications by Year in descending order

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467
papers

20,061
citations

13099

68
h-index

24982

109
g-index

476
all docs

476
docs citations

476
times ranked

11967
citing authors

#	ARTICLE	IF	CITATIONS
1	Mechanical damages and packaging methods along the fresh fruit supply chain: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10283-10302.	10.3	5
2	Extending 3D food printing application: Apple tissue microstructure as a digital model to create innovative cereal-based snacks. <i>Journal of Food Engineering</i> , 2022, 316, 110845.	5.2	10
3	Optimisation of onion bulb curing using a heat and mass transfer model. <i>Biosystems Engineering</i> , 2022, 214, 42-57.	4.3	5
4	Dynamic labelling reveals central carbon metabolism responses to stepwise decreasing hypoxia and reoxygenation during postharvest in pear fruit. <i>Postharvest Biology and Technology</i> , 2022, 186, 111816.	6.0	6
5	On the pivotal role of water potential to model plant physiological processes. <i>In Silico Plants</i> , 2022, 4, .	1.9	18
6	Nondestructive evaluation: detection of external and internal attributes frequently associated with quality and damage. , 2022, , 399-433.		1
7	Robust dynamic experiments for the precise estimation of respiration and fermentation parameters of fruit and vegetables. <i>PLoS Computational Biology</i> , 2022, 18, e1009610.	3.2	1
8	Mathematical modelingâ€”Computer-aided food engineering. , 2022, , 277-290.		2
9	Inline nondestructive internal disorder detection in pear fruit using explainable deep anomaly detection on X-ray images. <i>Computers and Electronics in Agriculture</i> , 2022, 197, 106962.	7.7	13
10	Time Is of the Essenceâ€”Early Activation of the Mevalonate Pathway in Apple Challenged With Gray Mold Correlates With Reduced Susceptibility During Postharvest Storage. <i>Frontiers in Microbiology</i> , 2022, 13, .	3.5	4
11	Gas exchange model using heterogeneous diffusivity to study internal browning in â€”Conferenceâ€” pear. <i>Postharvest Biology and Technology</i> , 2022, 191, 111985.	6.0	5
12	Exploring oxygen diffusion and respiration in pome fruit using non-destructive gas in scattering media absorption spectroscopy. <i>Postharvest Biology and Technology</i> , 2021, 173, 111405.	6.0	8
13	Effect of controlled atmosphere storage on the quality attributes and volatile organic compounds profile of dragon fruit (<i>Hylocereus undatus</i>). <i>Postharvest Biology and Technology</i> , 2021, 173, 111406.	6.0	18
14	Crucial Role of Juvenile Hormone Receptor Components Methoprene-Tolerant and Taiman in Sexual Maturation of Adult Male Desert Locusts. <i>Biomolecules</i> , 2021, 11, 244.	4.0	11
15	X-ray CT and porosity mapping to determine the effect of â€”Fujiâ€” apple morphological and microstructural properties on the incidence of CO2 induced internal browning. <i>Postharvest Biology and Technology</i> , 2021, 174, 111464.	6.0	10
16	3D Printing of Monolithic Capillarityâ€”Driven Microfluidic Devices for Diagnostics. <i>Advanced Materials</i> , 2021, 33, e2008712.	21.0	36
17	Microfluidic Devices: 3D Printing of Monolithic Capillarityâ€”Driven Microfluidic Devices for Diagnostics (<i>Adv. Mater.</i> 25/2021). <i>Advanced Materials</i> , 2021, 33, 2170192.	21.0	0
18	Non-destructive internal disorder detection of Conference pears by semantic segmentation of X-ray CT scans using deep learning. <i>Expert Systems With Applications</i> , 2021, 176, 114925.	7.6	23

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19	X-ray computed tomography for 3D plant imaging. Trends in Plant Science, 2021, 26, 1171-1185.	8.8	50
20	Microstructural changes enhance oxygen transport in tomato (<i>Solanum lycopersicum</i>) fruit during maturation and ripening. New Phytologist, 2021, 232, 2043-2056.	7.3	9
21	Expression and protein levels of ethylene receptors, CTRs and EIN2 during tomato fruit ripening as affected by 1- MCP. Postharvest Biology and Technology, 2021, 179, 111573.	6.0	14
22	Oxygen diffusivity mapping of fruit and vegetables based on X-ray CT. Journal of Food Engineering, 2021, 306, 110640.	5.2	16
23	3D pore structure analysis of intact Braeburn™ apples using X-ray micro-CT. Postharvest Biology and Technology, 2020, 159, 111014.	6.0	29
24	Microstructure affects light scattering in apples. Postharvest Biology and Technology, 2020, 159, 110996.	6.0	29
25	In silico study of the role of cell growth factors in photosynthesis using a virtual leaf tissue generator coupled to a microscale photosynthesis gas exchange model. Journal of Experimental Botany, 2020, 71, 997-1009.	4.8	8
26	Size does matter – susceptibility of apple for grey mould is affected by cell size. Plant Pathology, 2020, 69, 60-67.	2.4	3
27	Modelling respiration rate of dragon fruit as a function of gas composition and temperature. Scientia Horticulturae, 2020, 263, 109138.	3.6	15
28	Apparent respiratory quotient observed in headspace of static respirometers underestimates cellular respiratory quotient of pear fruit. Postharvest Biology and Technology, 2020, 162, 111104.	6.0	7
29	Evaluation of Sample Preparation Methods for Inter-Laboratory Metabolomics Investigation of <i>Streptomyces lividans</i> TK24. Metabolites, 2020, 10, 379.	2.9	3
30	Designing Mechanical Properties of 3D Printed Cookies through Computer Aided Engineering. Foods, 2020, 9, 1804.	4.3	19
31	4D synchrotron microtomography and pore-network modelling for direct <i>in situ</i> capillary flow visualization in 3D printed microfluidic channels. Lab on A Chip, 2020, 20, 2403-2411.	6.0	7
32	3D microstructural changes in relation to the evolution of quality during ripening of mango (<i>Mangifera indica</i>). Journal of Food Engineering, 2020, 278, 109911.	5.2	7
33	Time- and spatially-resolved spectroscopy to determine the bulk optical properties of Braeburn™ apples after ripening in shelf life. Postharvest Biology and Technology, 2020, 168, 111233.	6.0	23
34	Nondestructive internal quality inspection of pear fruit by X-ray CT using machine learning. Food Control, 2020, 113, 107170.	5.5	38
35	Modeling ice recrystallization in frozen carrot tissue during storage under dynamic temperature conditions. Journal of Food Engineering, 2020, 278, 109911.	5.2	7
36	Digital twins of food process operations: the next step for food process models?. Current Opinion in Food Science, 2020, 35, 79-87.	8.0	88

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37	Postharvest precooling of fruit and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020, 100, 278-291.	15.1	81
38	Exploiting phase change materials in tunable passive heating system for low-resource point-of-care diagnostics. <i>Applied Thermal Engineering</i> , 2020, 173, 115269.	6.0	8
39	Kinetic Modeling of Quality Change in Ethiopian Kent Mango Stored Under Different Temperature. <i>Lecture Notes of the Institute for Computer Sciences, Social-Informatics and Telecommunications Engineering</i> , 2020, , 71-81.	0.3	0
40	Combination of shape and X-ray inspection for apple internal quality control: in silico analysis of the methodology based on X-ray computed tomography. <i>Postharvest Biology and Technology</i> , 2019, 148, 218-227.	6.0	32
41	Mimicking 3D food microstructure using limited statistical information from 2D cross-sectional image. <i>Journal of Food Engineering</i> , 2019, 241, 116-126.	5.2	23
42	Reusable boxes for a beneficial apple cold chain: A precooling analysis. <i>International Journal of Refrigeration</i> , 2019, 106, 338-349.	3.4	23
43	Non-aqueous fractionation revealed changing subcellular metabolite distribution during apple fruit development. <i>Horticulture Research</i> , 2019, 6, 98.	6.3	15
44	Multivariate calibration of spectroscopic sensors for postharvest quality evaluation: A review. <i>Postharvest Biology and Technology</i> , 2019, 158, 110981.	6.0	98
45	Omics analysis of the ethylene signal transduction in tomato as a function of storage temperature. <i>Postharvest Biology and Technology</i> , 2019, 155, 1-10.	6.0	18
46	Comparison of spectral properties of three hyperspectral imaging (HSI) sensors in evaluating main chemical compositions of cured pork. <i>Journal of Food Engineering</i> , 2019, 261, 100-108.	5.2	25
47	Using a reaction-diffusion model to estimate day respiration and reassimilation of (photo)respired CO_2 in leaves. <i>New Phytologist</i> , 2019, 223, 619-631.	7.3	11
48	Discrete element modelling of tomato tissue deformation and failure at the cellular scale. <i>Soft Matter</i> , 2019, 15, 3362-3378.	2.7	22
49	Pore network model for permeability characterization of three-dimensionally-printed porous materials for passive microfluidics. <i>Physical Review E</i> , 2019, 99, 033107.	2.1	28
50	Fast analysis of strawberry aroma using SIFT-MS: A new technique in postharvest research. <i>Postharvest Biology and Technology</i> , 2019, 152, 127-138.	6.0	29
51	Optimizing precooling of large beef carcasses using a comprehensive computational fluid dynamics model. <i>Journal of Food Process Engineering</i> , 2019, 42, e13053.	2.9	3
52	Impact of drying methods on the changes of fruit microstructure unveiled by X-ray micro-computed tomography. <i>RSC Advances</i> , 2019, 9, 10606-10624.	3.6	19
53	Optimizing Oxygen Input Profiles for Efficient Estimation of Michaelis-Menten Respiration Models. <i>Food and Bioprocess Technology</i> , 2019, 12, 769-780.	4.7	6
54	Texture-microstructure relationship of leafy vegetables during postharvest storage. <i>Acta Horticulturae</i> , 2019, , 169-178.	0.2	2

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55	How respiratory gas diffusivity correlates with porosity of plant organ tissues. IOP Conference Series: Earth and Environmental Science, 2019, 355, 012052.	0.3	0
56	Regulation of the Central Carbon Metabolism in Apple Fruit Exposed to Postharvest Low-Oxygen Stress. Frontiers in Plant Science, 2019, 10, 1384.	3.6	26
57	Non-destructive porosity mapping of fruit and vegetables using X-ray CT. Postharvest Biology and Technology, 2019, 150, 80-88.	6.0	44
58	Effect of dynamic storage temperatures on the microstructure of frozen carrot imaged using X-ray micro-CT. Journal of Food Engineering, 2019, 246, 232-241.	5.2	34
59	Regulation of the fermentative metabolism in apple fruit exposed to low-oxygen stress reveals a high flexibility. Postharvest Biology and Technology, 2019, 149, 118-128.	6.0	29
60	3D printing of plant tissue for innovative food manufacturing: Encapsulation of alive plant cells into pectin based bio-ink. Journal of Food Engineering, 2019, 263, 454-464.	5.2	81
61	CFD modeling of packaging of mango fruit during forced evaporative cooling. Acta Horticulturae, 2019, , 321-328.	0.2	0
62	Understanding microstructural deformation of apple tissue from 4D micro-CT imaging. Acta Horticulturae, 2018, , 7-14.	0.2	1
63	Development of a coaxial extrusion deposition for 3D printing of customizable pectin-based food simulant. Journal of Food Engineering, 2018, 225, 42-52.	5.2	66
64	Down-regulation of respiration in pear fruit depends on temperature. Journal of Experimental Botany, 2018, 69, 2049-2060.	4.8	23
65	Visualizing 3D Food Microstructure Using Tomographic Methods: Advantages and Disadvantages. Annual Review of Food Science and Technology, 2018, 9, 323-343.	9.9	29
66	Virtual cold chain method to model the postharvest temperature history and quality evolution of fresh fruit – A case study for citrus fruit packed in a single carton. Computers and Electronics in Agriculture, 2018, 144, 199-208.	7.7	43
67	Eulerian-Lagrangian CFD modelling of pesticide dust emissions from maize planters. Atmospheric Environment, 2018, 184, 304-314.	4.1	8
68	Model-based design and validation of food texture of 3D printed pectin-based food simulants. Journal of Food Engineering, 2018, 231, 72-82.	5.2	58
69	Transcription analysis of the ethylene receptor and CTR genes in tomato: The effects of on and off-vine ripening and 1-MCP. Postharvest Biology and Technology, 2018, 140, 67-75.	6.0	35
70	A numerical evaluation of adaptive on-off cooling strategies for energy savings during long-term storage of apples. International Journal of Refrigeration, 2018, 85, 431-440.	3.4	16
71	Applications of CT for Non-destructive Testing and Materials Characterization. , 2018, , 267-331.		4
72	Model based leak correction of real-time RQ measurement for dynamic controlled atmosphere storage. Postharvest Biology and Technology, 2018, 136, 31-41.	6.0	11

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73	Modelling postmortem evolution of pH in beef M. biceps femoris under two different cooling regimes. <i>Journal of Food Science and Technology</i> , 2018, 55, 233-243.	2.8	8
74	Measurement and visualization of food microstructure. , 2018, , 3-28.		9
75	To disinfect or not to disinfect in postharvest research on the fungal decay of apple?. <i>International Journal of Food Microbiology</i> , 2018, 266, 190-199.	4.7	11
76	Ethylene Receptors, CTRs and EIN2 Target Protein Identification and Quantification Through Parallel Reaction Monitoring During Tomato Fruit Ripening. <i>Frontiers in Plant Science</i> , 2018, 9, 1626.	3.6	38
77	Transcriptomic and fluxomic changes in <i>Streptomyces lividans</i> producing heterologous protein. <i>Microbial Cell Factories</i> , 2018, 17, 198.	4.0	18
78	Multilacunarity as a spatial multiscale multi-mass morphometric of change in the meso-architecture of plant parenchyma tissue. <i>Chaos</i> , 2018, 28, 093110.	2.5	8
79	Quality changes kinetics of apple tissue during frozen storage with temperature fluctuations. <i>International Journal of Refrigeration</i> , 2018, 92, 165-175.	3.4	23
80	Neural network Hilbert transform based filtered backprojection for fast inline x-ray inspection. <i>Measurement Science and Technology</i> , 2018, 29, 034012.	2.6	10
81	New insights into the apple fruit dehydration process at the cellular scale by 3D continuum modeling. <i>Journal of Food Engineering</i> , 2018, 239, 52-63.	5.2	24
82	Metabolic Responses to Low Temperature of Three Peach Fruit Cultivars Differently Sensitive to Cold Storage. <i>Frontiers in Plant Science</i> , 2018, 9, 706.	3.6	63
83	Persistence and changes in the peripheral Beles basin of Ethiopia. <i>Regional Environmental Change</i> , 2018, 18, 2089-2104.	2.9	16
84	Modelling Cooling of Packaged Fruit Using 3D Shape Models. <i>Food and Bioprocess Technology</i> , 2018, 11, 2008-2020.	4.7	36
85	Forced-air cooling of polylined horticultural produce: Optimal cooling conditions and package design. <i>Postharvest Biology and Technology</i> , 2017, 126, 67-75.	6.0	43
86	Metabolic profiling reveals a coordinated response of isolated lamb's (<i>Valerianella locusta</i> , L.) lettuce cells to sugar starvation and low oxygen stress. <i>Postharvest Biology and Technology</i> , 2017, 126, 23-33.	6.0	5
87	A mechanistic modelling approach to understand MCP inhibition of ethylene action and quality changes during ripening of apples. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3802-3813.	3.5	17
88	Assessment of bruise volumes in apples using X-ray computed tomography. <i>Postharvest Biology and Technology</i> , 2017, 128, 24-32.	6.0	55
89	Hydrophilic interaction chromatography and evaporative light scattering detection for the determination of polar analytes in Belgian endive. <i>Food Chemistry</i> , 2017, 229, 296-303.	8.2	6
90	A metabolomics approach to elucidate apple fruit responses to static and dynamic controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2017, 127, 76-87.	6.0	49

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91	Effect of Product Microstructure and Process Parameters on Modified Atmosphere Packaged Bread. Food and Bioprocess Technology, 2017, 10, 328-339.	4.7	2
92	Experimental and numerical analysis of the spray application on apple fruit in a bin for postharvest treatments. Journal of Food Engineering, 2017, 202, 34-45.	5.2	4
93	A transcriptomics-based kinetic model for enzyme-induced pectin degradation in apple (<i>Malus Æ—</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	6.0	18
94	Inline discrete tomography system: Application to agricultural product inspection. Computers and Electronics in Agriculture, 2017, 138, 117-126.	7.7	20
95	Characterizing apple microstructure via directional statistical correlation functions. Computers and Electronics in Agriculture, 2017, 138, 157-166.	7.7	5
96	Glare based apple sorting and iterative algorithm for bruise region detection using shortwave infrared hyperspectral imaging. Postharvest Biology and Technology, 2017, 130, 103-115.	6.0	50
97	Delayed response to cold stress is characterized by successive metabolic shifts culminating in apple fruit peel necrosis. BMC Plant Biology, 2017, 17, 77.	3.6	48
98	Multisensor X-ray inspection of internal defects in horticultural products. Postharvest Biology and Technology, 2017, 128, 33-43.	6.0	26
99	Inâ€depth characterization of the tomato fruit pericarp proteome. Proteomics, 2017, 17, 1600406.	2.2	39
100	Building 3D Statistical Shape Models of Horticultural Products. Food and Bioprocess Technology, 2017, 10, 2100-2112.	4.7	11
101	Spectral Libraries for SWATHâ€MS Assays for <i>Drosophila melanogaster</i> and <i>Solanum lycopersicum</i> . Proteomics, 2017, 17, 1700216.	2.2	21
102	Artificial fruit for monitoring the thermal history of horticultural produce in the cold chain. Journal of Food Engineering, 2017, 215, 51-60.	5.2	19
103	Effect of oven and forced convection continuous tumble (FCCT) roasting on the microstructure and dry milling properties of white maize. Innovative Food Science and Emerging Technologies, 2017, 44, 54-66.	5.6	18
104	Microstructure based hygromechanical modelling of deformation of fruit tissue. AIP Conference Proceedings, 2017, , .	0.4	0
105	A novel methodology to model the cooling processes of packed horticultural produce using 3D shape models. AIP Conference Proceedings, 2017, , .	0.4	0
106	Effect of maturation on the bulk optical properties of apple skin and cortex in the 500â€1850Ånm wavelength range. Journal of Food Engineering, 2017, 214, 79-89.	5.2	57
107	Pectin based food-ink formulations for 3-D printing of customizable porous food simulants. Innovative Food Science and Emerging Technologies, 2017, 42, 138-150.	5.6	128
108	The predictive power of batter rheological properties on cakeâ€qualityâ€The effect of pregelatinized flour, leavening acid type and mixing time. Journal of Cereal Science, 2017, 77, 219-227.	3.7	13

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109	The effect of temperature on the metabolic response of lambâ€™s lettuce (<i>Valerianella locusta</i> , (L.) Tj ETQq1 1 0.784314 rgBT /Over	6.0	7
110	Development and validation of a 3D CFD model ofÂdrift and its application to air-assisted orchardÂsprayers. <i>Biosystems Engineering</i> , 2017, 154, 62-75.	4.3	42
111	Hyperspectral imaging with multivariate analysis for technological parameters prediction and classification of muscle foods: A review. <i>Meat Science</i> , 2017, 123, 182-191.	5.5	92
112	Tissue breakdown of mango (<i>Mangifera indica</i> L. cv. Carabao) due to chilling injury. <i>Postharvest Biology and Technology</i> , 2017, 125, 99-111.	6.0	28
113	Population Modeling Approach to Optimize Crop Harvest Strategy. The Case of Field Tomato. <i>Frontiers in Plant Science</i> , 2017, 8, 608.	3.6	7
114	Dynamic Labeling Reveals Temporal Changes in Carbon Re-Allocation within the Central Metabolism of Developing Apple Fruit. <i>Frontiers in Plant Science</i> , 2017, 8, 1785.	3.6	17
115	Determination of cell wall elastic modulus using a micro-mechanical compression model of apple tissue. <i>Acta Horticulturae</i> , 2017, , 275-280.	0.2	0
116	Localization of (photo)respiration and CO2 re-assimilation in tomato leaves investigated with a reaction-diffusion model. <i>PLoS ONE</i> , 2017, 12, e0183746.	2.5	40
117	Kinetic modelling: an integrated approach to analyze enzyme activity assays. <i>Plant Methods</i> , 2017, 13, 69.	4.3	13
118	Contrast-enhanced 3D micro-CT of plant tissues using different impregnation techniques. <i>Plant Methods</i> , 2017, 13, 105.	4.3	29
119	A new method developed to characterize the 3D microstructure of frozen apple using X-ray micro-CT. <i>Journal of Food Engineering</i> , 2017, 212, 154-164.	5.2	39
120	Sensory quality of wine: quality assessment by merging ranks of an expert-consumer panel. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 318-328.	2.1	5
121	Influence of preÂharvest calcium, potassium and triazole application on the proteome of apple at harvest. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4984-4993.	3.5	8
122	X-ray microtomography provides new insights into vacuum impregnation of spinach leaves. <i>Journal of Food Engineering</i> , 2016, 188, 50-57.	5.2	14
123	Gene expression and metabolism preceding soft scald, a chilling injury of â€™Honeycrispâ€™ apple fruit. <i>BMC Genomics</i> , 2016, 17, 798.	2.8	28
124	Multiscale Modeling of Food Processes. , 2016, , .		1
125	Slow softening of Kanzi apples (<i>MalusÃ—domestica</i> L.) is associated with preservation of pectin integrity in middle lamella. <i>Food Chemistry</i> , 2016, 211, 883-891.	8.2	30
126	Fast inline inspection by Neural Network Based Filtered Backprojection: Application to apple inspection. <i>Case Studies in Nondestructive Testing and Evaluation</i> , 2016, 6, 14-20.	1.7	15

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127	In-line NDT with X-Ray CT combining sample rotation and translation. NDT and E International, 2016, 84, 89-98.	3.7	29
128	Mesophyll conductance and reaction-diffusion models for CO ₂ transport in C ₃ leaves; needs, opportunities and challenges. Plant Science, 2016, 252, 62-75.	3.6	46
129	Development of a visco-elastoplastic contact force model and its parameter determination for apples. Postharvest Biology and Technology, 2016, 120, 157-166.	6.0	28
130	Impact of anatomical traits of maize (<i>Zea mays</i> L.) leaf as affected by nitrogen supply and leaf age on bundle sheath conductance. Plant Science, 2016, 252, 205-214.	3.6	16
131	Wind tunnel and CFD study of dust dispersion from pesticide-treated maize seed. Computers and Electronics in Agriculture, 2016, 128, 27-33.	7.7	12
132	Automated online detection of granulation in oranges using X-ray radiographs. Acta Horticulturae, 2016, , 179-182.	0.2	4
133	Three-dimensional microscale modelling of CO ₂ transport and light propagation in tomato leaves enlightens photosynthesis. Plant, Cell and Environment, 2016, 39, 50-61.	5.7	84
134	CFD modeling of industrial cooling of large beef carcasses. International Journal of Refrigeration, 2016, 69, 324-339.	3.4	23
135	Analysis of the spatiotemporal temperature fluctuations inside an apple cool store in response to energy use concerns. International Journal of Refrigeration, 2016, 66, 156-168.	3.4	41
136	Modelling the forced-air cooling mechanisms and performance of polylined horticultural produce. Postharvest Biology and Technology, 2016, 120, 23-35.	6.0	62
137	Real time aroma reconstruction using odour primaries. Sensors and Actuators B: Chemical, 2016, 227, 561-572.	7.8	9
138	Modelling of thermal processes during extrusion based densification of agricultural biomass residues. Applied Energy, 2016, 184, 1316-1331.	10.1	18
139	A novel type of dynamic controlled atmosphere storage based on the respiratory quotient (RQ-DCA). Postharvest Biology and Technology, 2016, 115, 91-102.	6.0	125
140	Transport properties of fermentation metabolites inside "Conference" pear fruit. Postharvest Biology and Technology, 2016, 117, 38-48.	6.0	5
141	A two-dimensional microscale model of gas exchange during photosynthesis in maize (<i>Zea mays</i> L.) leaves. Plant Science, 2016, 246, 37-51.	3.6	20
142	Hierarchical response surface methodology for optimization of postharvest treatments to maintain quality of litchi cv. "Thieu" during cold storage. Postharvest Biology and Technology, 2016, 117, 94-101.	6.0	13
143	Investigation of the metabolic consequences of impregnating spinach leaves with trehalose and applying a pulsed electric field. Bioelectrochemistry, 2016, 112, 153-157.	4.6	11
144	Probing inside fruit slices during convective drying by quantitative neutron imaging. Journal of Food Engineering, 2016, 178, 198-202.	5.2	30

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145	Estimation of the prior storage period of lambâ€™s lettuce based on visible/near infrared reflectance spectroscopy. <i>Postharvest Biology and Technology</i> , 2016, 113, 95-105.	6.0	10
146	Dynamics of metabolic adaptation during initiation of controlled atmosphere storage of â€™Jonagoldâ€™ apple: Effects of storage gas concentrations and conditioning. <i>Postharvest Biology and Technology</i> , 2016, 117, 9-20.	6.0	40
147	Expression analysis of candidate cell wall-related genes associated with changes in pectin biochemistry during postharvest apple softening. <i>Postharvest Biology and Technology</i> , 2016, 112, 176-185.	6.0	61
148	Effect of browning related pre- and postharvest factors on the â€™Braeburnâ€™ apple metabolome during CA storage. <i>Postharvest Biology and Technology</i> , 2016, 111, 106-116.	6.0	26
149	Integral performance evaluation of the fresh-produce cold chain: A case study for ambient loading of citrus in refrigerated containers. <i>Postharvest Biology and Technology</i> , 2016, 112, 1-13.	6.0	81
150	Stochastic modelling for virtual engineering of controlled atmosphere storage of fruit. <i>Journal of Food Engineering</i> , 2016, 176, 77-87.	5.2	22
151	Synchrotron X-ray computed laminography of the three-dimensional anatomy of tomato leaves. <i>Plant Journal</i> , 2015, 81, 169-182.	5.7	82
152	Automatic analysis of the 3-D microstructure of fruit parenchyma tissue using X-ray micro-CT explains differences in aeration. <i>BMC Plant Biology</i> , 2015, 15, 264.	3.6	68
153	Numerical Analysis of the Effects of Wind and Sprayer Type on Spray Distribution in Different Orchard Training Systems. <i>Boundary-Layer Meteorology</i> , 2015, 157, 517-535.	2.3	20
154	Metabolic profiling reveals ethylene mediated metabolic changes and a coordinated adaptive mechanism of â€™Jonagoldâ€™ apple to low oxygen stress. <i>Physiologia Plantarum</i> , 2015, 155, 232-247.	5.2	27
155	Spatial development of transport structures in apple (<i>Malus Ã— domestica</i> Borkh.) fruit. <i>Frontiers in Plant Science</i> , 2015, 6, 679.	3.6	38
156	Estimation of bulk optical properties of turbid media from hyperspectral scatter imaging measurements: metamodeling approach. <i>Optics Express</i> , 2015, 23, 26049.	3.4	10
157	Neural network based X-ray tomography for fast inspection of apples on a conveyor belt system. , 2015, , .		3
158	A 3D contour based geometrical model generator for complex-shaped horticultural products. <i>Journal of Food Engineering</i> , 2015, 157, 24-32.	5.2	32
159	Identification of the significant factors in food quality using global sensitivity analysis and the accept-and-reject algorithm. Part III: Application to the apple cold chain. <i>Journal of Food Engineering</i> , 2015, 148, 66-73.	5.2	8
160	Monitoring of extremely low oxygen control atmosphere storage of â€™Greenstarâ€™ apples using chlorophyll fluorescence. <i>Scientia Horticulturae</i> , 2015, 184, 18-22.	3.6	24
161	The FRISBEE tool, a software for optimising the trade-off between food quality, energy use, and global warming impact of cold chains. <i>Journal of Food Engineering</i> , 2015, 148, 2-12.	5.2	74
162	Chilling-related cell damage of apple (<i>Malus Ã— domestica</i> Borkh.) fruit cortical tissue impacts antioxidant, lipid and phenolic metabolism. <i>Physiologia Plantarum</i> , 2015, 153, 204-220.	5.2	56

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163	Optimal Illumination-Detection Distance and Detector Size for Predicting Braeburn Apple Maturity from Vis/NIR Laser Reflectance Measurements. <i>Food and Bioprocess Technology</i> , 2015, 8, 2123-2136.	4.7	34
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