

Umezuruike Linus Opara

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1464355/publications.pdf>

Version: 2024-02-01

317
papers

12,667
citations

22153

59
h-index

36028

97
g-index

324
all docs

324
docs citations

324
times ranked

8083
citing authors

#	ARTICLE	IF	CITATIONS
1	Colour Measurement and Analysis in Fresh and Processed Foods: A Review. <i>Food and Bioprocess Technology</i> , 2013, 6, 36-60.	4.7	1,270
2	NIR Spectroscopy Applications for Internal and External Quality Analysis of Citrus Fruit – A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 425-444.	4.7	371
3	Analytical methods for determination of sugars and sweetness of horticultural products – A review. <i>Scientia Horticulturae</i> , 2015, 184, 179-192.	3.6	291
4	Bruise damage measurement and analysis of fresh horticultural produce – A review. <i>Postharvest Biology and Technology</i> , 2014, 91, 9-24.	6.0	280
5	Texture measurement approaches in fresh and processed foods – A review. <i>Food Research International</i> , 2013, 51, 823-835.	6.2	249
6	Modified Atmosphere Packaging Technology of Fresh and Fresh-cut Produce and the Microbial Consequences – A Review. <i>Food and Bioprocess Technology</i> , 2013, 6, 303-329.	4.7	232
7	Antibacterial, antioxidant and tyrosinase-inhibition activities of pomegranate fruit peel methanolic extract. <i>BMC Complementary and Alternative Medicine</i> , 2012, 12, 200.	3.7	192
8	Physico-chemical Properties, Vitamin C Content, and Antimicrobial Properties of Pomegranate Fruit (<i>Punica granatum L.</i>). <i>Food and Bioprocess Technology</i> , 2009, 2, 315-321.	4.7	190
9	Physico-chemical and textural quality attributes of pomegranate cultivars (<i>Punica granatum L.</i>) grown in the Sultanate of Oman. <i>Journal of Food Engineering</i> , 2009, 90, 129-134.	5.2	189
10	Modified Atmosphere Packaging of Pomegranate Fruit and Arils: A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 15-30.	4.7	183
11	Non-destructive prediction of internal and external quality attributes of fruit with thick rind: A review. <i>Journal of Food Engineering</i> , 2018, 217, 11-23.	5.2	171
12	Changes in physical properties, chemical and elemental composition and antioxidant capacity of pomegranate (cv. Ruby) fruit at five maturity stages. <i>Scientia Horticulturae</i> , 2013, 150, 37-46.	3.6	152
13	Effects of storage temperature and duration on physiological responses of pomegranate fruit. <i>Industrial Crops and Products</i> , 2013, 47, 300-309.	5.2	144
14	Multiscale modeling in food engineering. <i>Journal of Food Engineering</i> , 2013, 114, 279-291.	5.2	141
15	Effect of drying on the bioactive compounds, antioxidant, antibacterial and antityrosinase activities of pomegranate peel. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 143.	3.7	130
16	Water loss of fresh fruit: Influencing pre-harvest, harvest and postharvest factors. <i>Scientia Horticulturae</i> , 2020, 272, 109519.	3.6	128
17	Towards integrated performance evaluation of future packaging for fresh produce in the cold chain. <i>Trends in Food Science and Technology</i> , 2015, 44, 201-225.	15.1	123
18	Food Traceability from Field to Plate. <i>Outlook on Agriculture</i> , 2001, 30, 239-247.	3.4	118

#	ARTICLE	IF	CITATIONS
19	Approaches to analysis and modeling texture in fresh and processed foods – A review. <i>Journal of Food Engineering</i> , 2013, 119, 497-507.	5.2	117
20	Chemical and Phytochemical Properties and Antioxidant Activities of Three Pomegranate Cultivars Grown in South Africa. <i>Food and Bioprocess Technology</i> , 2012, 5, 2934-2940.	4.7	110
21	Physical and antifungal properties of β -cyclodextrin microcapsules and nanofibre films containing cinnamon and oregano essential oils. <i>LWT - Food Science and Technology</i> , 2018, 87, 413-422.	5.2	110
22	Recent developments on postharvest application of edible coatings on stone fruit: A review. <i>Scientia Horticulturae</i> , 2020, 262, 109074.	3.6	107
23	Design of Packaging Vents for Cooling Fresh Horticultural Produce. <i>Food and Bioprocess Technology</i> , 2012, 5, 2031-2045.	4.7	105
24	A CFD modeling system for airflow and heat transfer in ventilated packaging for fresh foods: I. Initial analysis and development of mathematical models. <i>Journal of Food Engineering</i> , 2006, 77, 1037-1047.	5.2	103
25	Forced-convective cooling of citrus fruit: Package design. <i>Journal of Food Engineering</i> , 2013, 118, 8-18.	5.2	103
26	Effect of modified atmosphere packaging and storage temperature on volatile composition and postharvest life of minimally-processed pomegranate arils (cvs. –Acco–™ and –Herskawitz–™). <i>Postharvest Biology and Technology</i> , 2013, 79, 54-61.	6.0	100
27	Forced-convective cooling of citrus fruit: Cooling conditions and energy consumption in relation to package design. <i>Journal of Food Engineering</i> , 2014, 121, 118-127.	5.2	99
28	Postharvest factors affecting vitamin C content of citrus fruits: A review. <i>Scientia Horticulturae</i> , 2017, 218, 95-104.	3.6	99
29	Perforation-mediated modified atmosphere packaging of fresh and minimally processed produce – A review. <i>Food Packaging and Shelf Life</i> , 2015, 6, 7-20.	7.5	97
30	The use of CFD to characterize and design post-harvest storage facilities: Past, present and future. <i>Computers and Electronics in Agriculture</i> , 2013, 93, 184-194.	7.7	95
31	Modelling the respiration rates of pomegranate fruit and arils. <i>Postharvest Biology and Technology</i> , 2012, 64, 49-54.	6.0	94
32	Effect of fruit maturity and growing location on the postharvest contents of flavonoids, phenolic acids, vitamin C and antioxidant activity of pomegranate juice (cv. Wonderful). <i>Scientia Horticulturae</i> , 2014, 179, 36-45.	3.6	89
33	Application of Vis/NIR spectroscopy for predicting sweetness and flavour parameters of –Valencia–™ orange (<i>Citrus sinensis</i>) and –Star Ruby–™ grapefruit (<i>Citrus x paradisi</i> Macfad). <i>Journal of Food Engineering</i> , 2017, 193, 86-94.	5.2	89
34	Processing Factors Affecting the Phytochemical and Nutritional Properties of Pomegranate (<i>Punica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.8	86
35	Effects of maturity status on biochemical content, polyphenol composition and antioxidant capacity of pomegranate fruit arils (cv. –Bhagwa–™). <i>South African Journal of Botany</i> , 2013, 85, 23-31.	2.5	85
36	Harvest and Postharvest Factors Affecting Bruise Damage of Fresh Fruits. <i>Horticultural Plant Journal</i> , 2020, 6, 1-13.	5.0	85

#	ARTICLE	IF	CITATIONS
37	Susceptibility of apples to bruising inside ventilated corrugated paperboard packages during simulated transport damage. <i>Postharvest Biology and Technology</i> , 2016, 118, 111-119.	6.0	83
38	Studying airflow and heat transfer characteristics of a horticultural produce packaging system using a 3-D CFD model. Part I: Model development and validation. <i>Postharvest Biology and Technology</i> , 2013, 86, 536-545.	6.0	82
39	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part I "Model development and validation. <i>Journal of Food Engineering</i> , 2017, 203, 58-68.	5.2	82
40	Postharvest precooling of fruit and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020, 100, 278-291.	15.1	81
41	A CFD modeling system for airflow and heat transfer in ventilated packaging for fresh foods.: <i>Journal of Food Engineering</i> , 2006, 77, 1048-1058.	5.2	80
42	Estimating blueberry mechanical properties based on random frog selected hyperspectral data. <i>Postharvest Biology and Technology</i> , 2015, 106, 1-10.	6.0	78
43	In vitro and in vivo antifungal activity of chitosan-essential oils against pomegranate fruit pathogens. <i>Postharvest Biology and Technology</i> , 2017, 129, 9-22.	6.0	77
44	Modelling approaches for designing and evaluating the performance of modified atmosphere packaging (MAP) systems for fresh produce: A review. <i>Food Packaging and Shelf Life</i> , 2016, 10, 1-15.	7.5	76
45	Machine learning applications to non-destructive defect detection in horticultural products. <i>Biosystems Engineering</i> , 2020, 189, 60-83.	4.3	75
46	Postharvest Handling and Storage of Fresh Cassava Root and Products: a Review. <i>Food and Bioprocess Technology</i> , 2015, 8, 729-748.	4.7	73
47	Studying airflow and heat transfer characteristics of a horticultural produce packaging system using a 3-D CFD model. Part II: Effect of package design. <i>Postharvest Biology and Technology</i> , 2013, 86, 546-555.	6.0	72
48	Recent developments on dynamic controlled atmosphere storage of apples" A review. <i>Food Packaging and Shelf Life</i> , 2018, 16, 59-68.	7.5	72
49	Developmental changes in maturity indices of pomegranate fruit: A descriptive review. <i>Scientia Horticulturae</i> , 2013, 159, 152-161.	3.6	71
50	Bruise damage susceptibility of pomegranates (<i>Punica granatum</i> , L.) and impact on fruit physiological response during short term storage. <i>Scientia Horticulturae</i> , 2019, 246, 664-674.	3.6	71
51	The role of horticultural carton vent hole design on cooling efficiency and compression strength: A multi-parameter approach. <i>Postharvest Biology and Technology</i> , 2017, 124, 62-74.	6.0	70
52	Structural design of corrugated boxes for horticultural produce: A review. <i>Biosystems Engineering</i> , 2014, 125, 128-140.	4.3	69
53	Investigating non-destructive quantification and characterization of pomegranate fruit internal structure using X-ray computed tomography. <i>Postharvest Biology and Technology</i> , 2014, 95, 1-6.	6.0	68
54	Stability of total phenolic concentration and antioxidant capacity of extracts from pomegranate co-products subjected to in vitro digestion. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 358.	3.7	64

#	ARTICLE	IF	CITATIONS
55	Preharvest and postharvest factors influencing bioactive compounds in pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 101	3.6	63
56	Compression strength of ventilated corrugated paperboard packages: Numerical modelling, experimental validation and effects of vent geometric design. Biosystems Engineering, 2016, 151, 231-247.	4.3	63
57	Evaluation of Fourier transform-NIR spectroscopy for integrated external and internal quality assessment of Valencia oranges. Journal of Food Composition and Analysis, 2013, 31, 144-154.	3.9	62
58	Multiparameter Analysis of Cooling Efficiency of Ventilating Fruit Cartons using CFD: Impact of Vent Hole Design and Internal Packaging. Food and Bioprocess Technology, 2016, 9, 1481-1493.	4.7	62
59	Analysis of the effects of package design on the rate and uniformity of cooling of stacked pomegranates: Numerical and experimental studies. Computers and Electronics in Agriculture, 2017, 136, 13-24.	7.7	62
60	Preharvest factors influencing bruise damage of fresh fruits – a review. Scientia Horticulturae, 2018, 229, 45-58.	3.6	62
61	Feasibility of ambient loading of citrus fruit into refrigerated containers for cooling during marine transport. Biosystems Engineering, 2015, 134, 20-30.	4.3	61
62	Effect of active-modified atmosphere packaging on the respiration rate and quality of pomegranate arils (cv. Wonderful). Postharvest Biology and Technology, 2015, 109, 97-105.	6.0	59
63	Major diseases of pomegranate (Punica granatum L.), their causes and management – A review. Scientia Horticulturae, 2016, 211, 126-139.	3.6	59
64	Bruise susceptibilities of ‘Gala’™ apples as affected by orchard management practices and harvest date. Postharvest Biology and Technology, 2007, 43, 47-54.	6.0	58
65	Assessment of rind quality of ‘Nules Clementine’™ mandarin fruit during postharvest storage: 2. Robust Vis/NIRS PLS models for prediction of physico-chemical attributes. Scientia Horticulturae, 2014, 165, 421-432.	3.6	57
66	Susceptibility to impact damage of apples inside ventilated corrugated paperboard packages: Effects of package design. Postharvest Biology and Technology, 2016, 111, 286-296.	6.0	56
67	Application of finite element analysis to predict the mechanical strength of ventilated corrugated paperboard packaging for handling fresh produce. Biosystems Engineering, 2018, 174, 260-281.	4.3	56
68	Non-destructive characterization and volume estimation of pomegranate fruit external and internal morphological fractions using X-ray computed tomography. Journal of Food Engineering, 2016, 186, 42-49.	5.2	54
69	Effect of extraction method on chemical, volatile composition and antioxidant properties of pomegranate juice. South African Journal of Botany, 2016, 103, 135-144.	2.5	54
70	Mechanical design and performance testing of corrugated paperboard packaging for the postharvest handling of horticultural produce. Biosystems Engineering, 2018, 171, 220-244.	4.3	53
71	Impacts of low and super-atmospheric oxygen concentrations on quality attributes, phytonutrient content and volatile compounds of minimally processed pomegranate arils (cv. Wonderful). Postharvest Biology and Technology, 2017, 124, 119-127.	6.0	51
72	The use of Vis/NIRS and chemometric analysis to predict fruit defects and postharvest behaviour of ‘Nules Clementine’™ mandarin fruit. Food Chemistry, 2014, 163, 267-274.	8.2	50

#	ARTICLE	IF	CITATIONS
73	Effects of storage temperature and duration on chemical properties, proximate composition and selected bioactive components of pomegranate (<i>Punica granatum</i> L.) arils. <i>LWT - Food Science and Technology</i> , 2014, 57, 508-515.	5.2	49
74	Exploring ambient loading of citrus fruit into reefer containers for cooling during marine transport using computational fluid dynamics. <i>Postharvest Biology and Technology</i> , 2015, 108, 91-101.	6.0	49
75	Effect of perforation-mediated modified atmosphere packaging and storage duration on physicochemical properties and microbial quality of fresh minimally processed "Acco" pomegranate arils. <i>LWT - Food Science and Technology</i> , 2015, 64, 911-918.	5.2	49
76	The contribution of transpiration and respiration processes in the mass loss of pomegranate fruit (cv. Wonderful). <i>Postharvest Biology and Technology</i> , 2019, 157, 110982.	6.0	49
77	An overview of preharvest factors affecting vitamin C content of citrus fruit. <i>Scientia Horticulturae</i> , 2017, 216, 12-21.	3.6	47
78	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part II "Evaluation of apple packaging design and vertical flow resistance. <i>Journal of Food Engineering</i> , 2017, 203, 83-94.	5.2	47
79	Prediction of "Nules Clementine" mandarin susceptibility to rind breakdown disorder using Vis/NIR spectroscopy. <i>Postharvest Biology and Technology</i> , 2012, 74, 1-10.	6.0	46
80	A generalised mathematical modelling methodology for design of horticultural food packages exposed to refrigerated conditions: part 1, formulation. <i>International Journal of Refrigeration</i> , 2002, 25, 33-42.	3.4	45
81	Influence of initial gas modification on physicochemical quality attributes and molecular changes in fresh and fresh-cut fruit during modified atmosphere packaging. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100359.	7.5	45
82	Effects of different maturity stages and growing locations on changes in chemical, biochemical and aroma volatile composition of "Wonderful" pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1002-1009.	3.5	44
83	A segmentation and classification algorithm for online detection of internal disorders in citrus using X-ray radiographs. <i>Postharvest Biology and Technology</i> , 2016, 112, 205-214.	6.0	44
84	The efficacy of finite element analysis (FEA) as a design tool for food packaging: A review. <i>Biosystems Engineering</i> , 2018, 174, 20-40.	4.3	44
85	Harvest Discrimination of Pomegranate Fruit: Postharvest Quality Changes and Relationships between Instrumental and Sensory Attributes during Shelf Life. <i>Journal of Food Science</i> , 2013, 78, S1264-72.	3.1	43
86	Transpiration rate and quality of pomegranate arils as affected by storage conditions. <i>CYTA - Journal of Food</i> , 2013, 11, 199-207.	1.9	43
87	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. <i>Computers and Electronics in Agriculture</i> , 2018, 144, 199-208.	7.7	43
88	Sensitivity Analysis of a CFD Modelling System for Airflow and Heat Transfer of Fresh Food Packaging: Inlet Air Flow Velocity and Inside-Package Configurations. <i>International Journal of Food Engineering</i> , 2007, 3, .	1.5	42
89	Influence of storage temperature and duration on postharvest physico-chemical and mechanical properties of pomegranate fruit and arils. <i>CYTA - Journal of Food</i> , 2014, 12, 389-398.	1.9	42
90	Compression damage susceptibility of apple fruit packed inside ventilated corrugated paperboard package. <i>Scientia Horticulturae</i> , 2018, 227, 154-161.	3.6	42

#	ARTICLE	IF	CITATIONS
91	Resistance to airflow and cooling patterns through multi-scale packaging of table grapes. <i>International Journal of Refrigeration</i> , 2012, 35, 445-452.	3.4	41
92	Investigating the Effects of Table Grape Package Components and Stacking on Airflow, Heat and Mass Transfer Using 3-D CFD Modelling. <i>Food and Bioprocess Technology</i> , 2013, 6, 2571-2585.	4.7	41
93	Analysis of the spatiotemporal temperature fluctuations inside an apple cool store in response to energy use concerns. <i>International Journal of Refrigeration</i> , 2016, 66, 156-168.	3.4	41
94	Fatty acid composition, bioactive phytochemicals, antioxidant properties and oxidative stability of edible fruit seed oil: effect of preharvest and processing factors. <i>Heliyon</i> , 2020, 6, e04962.	3.2	41
95	Effects of postharvest storage conditions on phytochemical and radical-scavenging activity of pomegranate fruit (cv. Wonderful). <i>Scientia Horticulturae</i> , 2014, 169, 125-129.	3.6	39
96	Mechanical damage of fresh produce in postharvest transportation: Current status and future prospects. <i>Trends in Food Science and Technology</i> , 2022, 124, 195-207.	15.1	39
97	A generalised mathematical modelling methodology for the design of horticultural food packages exposed to refrigerated conditions Part 2. Heat transfer modelling and testing. <i>International Journal of Refrigeration</i> , 2002, 25, 43-53.	3.4	38
98	Phytochemical content, antioxidant capacity and physicochemical properties of pomegranate grown in different microclimates in South Africa. <i>South African Journal of Plant and Soil</i> , 2013, 30, 81-90.	1.1	38
99	Evaluation of biochemical markers associated with the development of husk scald and the use of diffuse reflectance NIR spectroscopy to predict husk scald in pomegranate fruit. <i>Scientia Horticulturae</i> , 2018, 232, 240-249.	3.6	37
100	A discrete element model (DEM) for predicting apple damage during handling. <i>Biosystems Engineering</i> , 2018, 172, 29-48.	4.3	37
101	Fruit growth dynamics, respiration rate and physico-textural properties during pomegranate development and ripening. <i>Scientia Horticulturae</i> , 2013, 157, 90-98.	3.6	36
102	Canopy position affects rind biochemical profile of 'Nules Clementine' mandarin fruit during postharvest storage. <i>Postharvest Biology and Technology</i> , 2013, 86, 300-308.	6.0	36
103	Prediction of mechanical properties of blueberry using hyperspectral interactance imaging. <i>Postharvest Biology and Technology</i> , 2016, 115, 122-131.	6.0	36
104	Composition of trace and major minerals in different parts of pomegranate (<i>Punica granatum</i>) fruit cultivars. <i>British Food Journal</i> , 2012, 114, 1518-1532.	2.9	35
105	Effect of Fruit Ripening Stage on Physico-Chemical Properties, Nutritional Composition and Antioxidant Components of Tomato (<i>Lycopersicon esculentum</i>) Cultivars. <i>Food and Bioprocess Technology</i> , 2012, 5, 3236-3243.	4.7	35
106	Performance of multi-packaging for table grapes based on airflow, cooling rates and fruit quality. <i>Journal of Food Engineering</i> , 2013, 116, 613-621.	5.2	35
107	Physicomechanical, phytochemical, volatile compounds and free radical scavenging properties of eight pomegranate cultivars and classification by principal component and cluster analyses. <i>British Food Journal</i> , 2014, 116, 544-567.	2.9	35
108	Application of physical and chemical postharvest treatments to enhance storage and shelf life of pomegranate fruit—A review. <i>Scientia Horticulturae</i> , 2015, 197, 41-49.	3.6	35

#	ARTICLE	IF	CITATIONS
109	Design and development of a new device for measuring susceptibility to impact damage of fresh produce. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2007, 35, 245-251.	1.3	34
110	Effects of Packaging Liners on Cooling Rate and Quality Attributes of Table Grape (cv. Regal Seedless). <i>Packaging Technology and Science</i> , 2012, 25, 73-84.	2.8	34
111	Application of optical coherence tomography to non-destructively characterise rind breakdown disorder of "Nules Clementine" mandarins. <i>Postharvest Biology and Technology</i> , 2013, 84, 16-21.	6.0	34
112	Porous medium modeling and parameter sensitivity analysis of 1-MCP distribution in boxes with apple fruit. <i>Journal of Food Engineering</i> , 2013, 119, 13-21.	5.2	33
113	Influence of packaging system and long term storage on physiological attributes, biochemical quality, volatile composition and antioxidant properties of pomegranate fruit. <i>Scientia Horticulturae</i> , 2016, 211, 140-151.	3.6	33
114	Investigating the effects of crab shell chitosan on fungal mycelial growth and postharvest quality attributes of pomegranate whole fruit and arils. <i>Scientia Horticulturae</i> , 2017, 220, 78-89.	3.6	33
115	Recent Advancements on Vibrational Spectroscopic Techniques for the Detection of Authenticity and Adulteration in Horticultural Products with a Specific Focus on Oils, Juices and Powders. <i>Food and Bioprocess Technology</i> , 2021, 14, 1-22.	4.7	33
116	Fourier transform near infrared diffuse reflectance spectroscopy and two spectral acquisition modes for evaluation of external and internal quality of intact pomegranate fruit. <i>Postharvest Biology and Technology</i> , 2018, 138, 91-98.	6.0	32
117	Analysis of genetic diversity in banana cultivars (Musa cvs.) from the South of Oman using AFLP markers and classification by phylogenetic, hierarchical clustering and principal component analyses. <i>Journal of Zhejiang University: Science B</i> , 2010, 11, 332-341.	2.8	31
118	Development of calibration models for the evaluation of pomegranate aril quality by Fourier-transform near infrared spectroscopy combined with chemometrics. <i>Biosystems Engineering</i> , 2017, 159, 22-32.	4.3	31
119	Citrus and lemongrass essential oils inhibit <i>Botrytis cinerea</i> on "Golden Delicious", "Pink Lady" and "Granny Smith" apples. <i>Journal of Plant Diseases and Protection</i> , 2017, 124, 499-511.	2.9	31
120	Effects of bruising and storage duration on physiological response and quality attributes of pomegranate fruit. <i>Scientia Horticulturae</i> , 2020, 267, 109306.	3.6	31
121	Antioxidant contents of prepacked fresh-cut versus whole fruit and vegetables. <i>British Food Journal</i> , 2010, 112, 797-810.	2.9	30
122	Design of Active Modified Atmosphere and Humidity Packaging (MAHP) for "Wonderful" Pomegranate Arils. <i>Food and Bioprocess Technology</i> , 2018, 11, 1478-1494.	4.7	30
123	Advances in design and performance evaluation of fresh fruit ventilated distribution packaging: A review. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100472.	7.5	30
124	Rapid methods for extracting and quantifying phenolic compounds in citrus rinds. <i>Food Science and Nutrition</i> , 2016, 4, 4-10.	3.4	29
125	Measuring Internal Maturity Parameters Contactless on Intact Table Grape Bunches Using NIR Spectroscopy. <i>Frontiers in Plant Science</i> , 2019, 10, 1517.	3.6	29
126	Investigating the role of geometrical configurations of ventilated fresh produce packaging to improve the mechanical strength – Experimental and numerical approaches. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100312.	7.5	29

#	ARTICLE	IF	CITATIONS
127	Analysing the dynamics of quality loss during precooling and ambient storage of pomegranate fruit. <i>Journal of Food Engineering</i> , 2019, 245, 166-173.	5.2	29
128	Effect of Carrier Agents on the Physicochemical and Technofunctional Properties and Antioxidant Capacity of Freeze-Dried Pomegranate Juice (<i>Punica granatum</i>) Powder. <i>Foods</i> , 2020, 9, 1388.	4.3	29
129	Postharvest Losses of Pomegranate Fruit at the Packhouse and Implications for Sustainability Indicators. <i>Sustainability</i> , 2021, 13, 5187.	3.2	29
130	Energy usage of forced air precooling of pomegranate fruit inside ventilated cartons. <i>Journal of Food Engineering</i> , 2017, 215, 126-133.	5.2	28
131	Traceability in postharvest quality management. <i>International Journal of Postharvest Technology and Innovation</i> , 2006, 1, 93.	0.1	27
132	Non-destructive prediction of "Marsh" grapefruit susceptibility to postharvest rind pitting disorder using reflectance Vis/NIR spectroscopy. <i>Scientia Horticulturae</i> , 2018, 231, 265-271.	3.6	27
133	Assessment of rind quality of "Nules Clementine" mandarin during postharvest storage: 1. Vis/NIRS PCA models and relationship with canopy position. <i>Scientia Horticulturae</i> , 2014, 165, 410-420.	3.6	26
134	Efficacy of Edible Coatings in Alleviating Shivel and Maintaining Quality of Japanese Plum (<i>Prunus</i>)	3.0	26
135	Blanching Pre-Treatment Promotes High Yields, Bioactive Compounds, Antioxidants, Enzyme Inactivation and Antibacterial Activity of "Wonderful" Pomegranate Peel Extracts at Three Different Harvest Maturities. <i>Antioxidants</i> , 2021, 10, 1119.	5.1	25
136	CFD-Based Analysis of 1-MCP Distribution in Commercial Cool Store Rooms: Porous Medium Model Application. <i>Food and Bioprocess Technology</i> , 2014, 7, 1903-1916.	4.7	24
137	Determination of physical, biochemical and microstructural changes in impact-bruise damaged pomegranate fruit. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2177-2189.	3.2	24
138	Quantification of On-Farm Pomegranate Fruit Postharvest Losses and Waste, and Implications on Sustainability Indicators: South African Case Study. <i>Sustainability</i> , 2021, 13, 5168.	3.2	24
139	CFD model development and validation of a thermonebulisation fungicide fogging system for postharvest storage of fruit. <i>Journal of Food Engineering</i> , 2012, 108, 59-68.	5.2	23
140	Reusable boxes for a beneficial apple cold chain: A precooling analysis. <i>International Journal of Refrigeration</i> , 2019, 106, 338-349.	3.4	23
141	Modeling the Effect of Time and Temperature on Respiration Rate of Pomegranate Arils (cv. "Acco" and)	3.1	22
142	Functional properties of pomegranate fruit parts: influence of packaging systems and storage time. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2233-2246.	3.2	22
143	Analysis of the creep behaviour of ventilated corrugated paperboard packaging for handling fresh produce " An experimental study. <i>Food and Bioprocess Processing</i> , 2019, 117, 126-137.	3.6	22
144	Food Preservative Capabilities of Grape (<i>Vitis vinifera</i>) and Clementine Mandarin (<i>Citrus reticulata</i>) By-products Extracts in South Africa. <i>Sustainability</i> , 2019, 11, 1746.	3.2	22

#	ARTICLE	IF	CITATIONS
145	Non-destructive measurement of internal quality of apple fruit by a contactless NIR spectrometer with genetic algorithm model optimization. <i>Scientific African</i> , 2019, 3, e00051.	1.5	22
146	Application of Gum Arabic and Methyl Cellulose Coatings Enriched with Thyme Oil to Maintain Quality and Extend Shelf Life of ‘‘Acce’’Pomegranate Arils. <i>Plants</i> , 2020, 9, 1690.	3.5	22
147	Effects of postharvest handling and storage on physiological attributes and quality of pomegranate fruit (<i>Punica granatum L.</i>): a review. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 13.	0.1	21
148	Minimum exposure period for dynamic controlled atmospheres to control superficial scald in ‘‘Granny Smith’’ apples for long distance supply chains. <i>Postharvest Biology and Technology</i> , 2017, 127, 27-34.	6.0	21
149	Effect of Blanching Pomegranate Seeds on Physicochemical Attributes, Bioactive Compounds and Antioxidant Activity of Extracted Oil. <i>Molecules</i> , 2020, 25, 2554.	3.8	21
150	Physico-mechanical Properties of ‘‘Gala’’apples and Stem-end Splitting as Influenced by Orchard Management Practices and Harvest Date. <i>Biosystems Engineering</i> , 1997, 68, 139-146.	0.4	20
151	Investigating the potential of a humidification system to control moisture loss and quality of ‘‘Crimson Seedless’’ table grapes during cold storage. <i>Postharvest Biology and Technology</i> , 2013, 86, 201-211.	6.0	20
152	Repeated application of dynamic controlled atmospheres reduced superficial scald incidence in ‘‘Granny Smith’’ apples. <i>Scientia Horticulturae</i> , 2017, 220, 168-175.	3.6	20
153	Drying kinetics of pomegranate fruit peel (cv. Wonderful). <i>Scientific African</i> , 2019, 5, e00145.	1.5	20
154	Moisture adsorption in palletised corrugated fibreboard cartons under shipping conditions: A CFD modelling approach. <i>Food and Bioproducts Processing</i> , 2019, 114, 43-59.	3.6	20
155	Effect of Microwave Pretreatment of Seeds on the Quality and Antioxidant Capacity of Pomegranate Seed Oil. <i>Foods</i> , 2020, 9, 1287.	4.3	20
156	Postharvest physiological responses of pomegranate fruit (cv. Wonderful) to exogenous putrescine treatment and effects on physico-chemical and phytochemical properties. <i>Food Science and Human Wellness</i> , 2020, 9, 146-161.	4.9	20
157	Finite Element Method for Freezing and Thawing Industrial Food Processes. <i>Foods</i> , 2021, 10, 869.	4.3	20
158	Novel seeds pretreatment techniques: effect on oil quality and antioxidant properties: a review. <i>Journal of Food Science and Technology</i> , 2021, 58, 4451-4464.	2.8	20
159	Effect of Blanching on Enzyme Inactivation, Physicochemical Attributes and Antioxidant Capacity of Hot-Air Dried Pomegranate (<i>Punica granatum L.</i>) Arils (cv. Wonderful). <i>Processes</i> , 2021, 9, 25.	2.8	20
160	Stem-end splitting and internal ring-cracking of ‘‘Gala’’ apples as influenced by orchard management practices. <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 75, 465-469.	1.9	19
161	Assessment of what the consumer values in fresh fruit quality: Case study of Oman. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2007, 35, 235-243.	1.3	19
162	Effects of storage conditions on transpiration rate of pomegranate aril-sacs and arils. <i>South African Journal of Plant and Soil</i> , 2014, 31, 7-11.	1.1	19

#	ARTICLE	IF	CITATIONS
163	Bioactive compounds and quality attributes of pomegranate arils (<i>Punica granatum</i> L.) processed after long-term storage. <i>Food Packaging and Shelf Life</i> , 2014, 2, 30-37.	7.5	19
164	Estimation of the density of pomegranate fruit and their fractions using X-ray computed tomography calibrated with polymeric materials. <i>Biosystems Engineering</i> , 2016, 148, 148-156.	4.3	19
165	Classification Learning of Latent Bruise Damage to Apples Using Shortwave Infrared Hyperspectral Imaging. <i>Sensors</i> , 2021, 21, 4990.	3.8	19
166	Effects of Enzymatic Pretreatment of Seeds on the Physicochemical Properties, Bioactive Compounds, and Antioxidant Activity of Pomegranate Seed Oil. <i>Molecules</i> , 2021, 26, 4575.	3.8	19
167	Impact of dehydration on retention of bioactive profile and biological activities of different grape (<i>Vitis vinifera</i> L.) pomace varieties. <i>Animal Feed Science and Technology</i> , 2018, 244, 116-127.	2.2	18
168	Quality and Antioxidant Properties of Cold-Pressed Oil from Blanched and Microwave-Pretreated Pomegranate Seed. <i>Foods</i> , 2021, 10, 712.	4.3	18
169	Functional characterisation of lenticels, micro-cracks, wax patterns, peel tissue fractions and water loss of pomegranate fruit (cv. Wonderful) during storage. <i>Postharvest Biology and Technology</i> , 2021, 178, 111539.	6.0	18
170	Designing ventilated packaging for the fresh produce cold chain. <i>Food and Bioproducts Processing</i> , 2022, 134, 121-149.	3.6	18
171	Impact of preharvest and postharvest factors on changes in volatile compounds of pomegranate fruit and minimally processed arils – Review. <i>Scientia Horticulturae</i> , 2015, 188, 106-114.	3.6	17
172	Comparing the analytical performance of near and mid infrared spectrometers for evaluating pomegranate juice quality. <i>LWT - Food Science and Technology</i> , 2018, 91, 180-190.	5.2	17
173	Fruit growth characteristics of four pomegranate cultivars from northern Oman. <i>Fruits</i> , 2009, 64, 335-341.	0.4	17
174	Evaluation of parameters affecting modified atmosphere packaging engineering design for pomegranate arils. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2315-2323.	2.7	16
175	Postharvest Responses of “Malindi” Cavendish Banana to Various Storage Conditions. <i>International Journal of Fruit Science</i> , 2013, 13, 373-388.	2.4	16
176	Changes in moisture content and compression strength during storage of ventilated corrugated packaging used for handling apples. <i>Packaging Research</i> , 2016, 1, .	1.6	16
177	Model development for non-destructive determination of rind biochemical properties of “Marsh” grapefruit using visible to near-infrared spectroscopy and chemometrics. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 209, 62-69.	3.9	16
178	The Influence of Internal Packaging (Liners) on Moisture Dynamics and Physical and Physiological Quality of Pomegranate Fruit during Cold Storage. <i>Foods</i> , 2021, 10, 1388.	4.3	16
179	Moisture loss characteristics of fresh table grapes packed in different film liners during cold storage. <i>Biosystems Engineering</i> , 2012, 113, 363-370.	4.3	15
180	Small-scale portable photovoltaic-battery-LED systems with submersible LED units to replace kerosene-based artisanal fishing lamps for Sub-Saharan African lakes. <i>Renewable Energy</i> , 2014, 62, 276-284.	8.9	15

#	ARTICLE	IF	CITATIONS
181	Modified atmosphere packaging for food preservation. , 2019, , 235-259.		15
182	Bruise Damage of Pomegranate during Long-term Cold Storage: Susceptibility to Bruising and Changes in Textural Properties of Fruit. International Journal of Fruit Science, 2020, 20, S211-S230.	2.4	15
183	Evaluating the displacement field of paperboard packages subjected to compression loading using digital image correlation (DIC). Food and Bioproducts Processing, 2020, 123, 60-71.	3.6	15
184	The Implication of Chemotypic Variation on the Anti-Oxidant and Anti-Cancer Activities of <i>Sutherlandia frutescens</i> (L.) R.Br. (Fabaceae) from Different Geographic Locations. Antioxidants, 2020, 9, 152.	5.1	15
185	Optimization of Gum Arabic and Starch-Based Edible Coatings with Lemongrass Oil Using Response Surface Methodology for Improving Postharvest Quality of Whole "Wonderful" Pomegranate Fruit. Coatings, 2021, 11, 442.	2.6	15
186	Thermo-Mechanical Analysis in the Fresh Fruit Cold Chain: A Review on Recent Advances. Foods, 2021, 10, 1357.	4.3	15
187	Investigation of dry powder aerosolization mechanisms in different channel designs. International Journal of Pharmaceutics, 2013, 457, 143-149.	5.2	14
188	Effect of box materials on the distribution of 1-MCP gas during cold storage: A CFD study. Journal of Food Engineering, 2013, 119, 150-158.	5.2	14
189	Postharvest losses of cabbages from retail to consumer and the socio-economic and environmental impacts. British Food Journal, 2016, 118, 286-300.	2.9	14
190	Experimental and Numerical Investigation of Airflow Inside Refrigerated Shipping Containers. Food and Bioprocess Technology, 2018, 11, 1164-1176.	4.7	14
191	Effect of Hot-Air and Freeze-Drying on the Quality Attributes of Dried Pomegranate (<i>Punica granatum</i>) Tj ETQq1 1 0,784314 rgBT /Overl	3.1	14
192	A Comparative Study of Antimicrobial and Antioxidant Activities of Plant Essential Oils and Extracts as Candidate Ingredients for Edible Coatings to Control Decay in "Wonderful"™ Pomegranate. Molecules, 2021, 26, 3367.	3.8	14
193	Effects of maize grain size, shape and hardness on drying rate and the occurrence of stress cracks. Journal of the Science of Food and Agriculture, 2002, 82, 1232-1239.	3.5	13
194	Impact of dynamic controlled atmospheres on reactive oxygen species, antioxidant capacity and phytochemical properties of apple peel (cv. Granny Smith). Scientia Horticulturae, 2017, 216, 169-176.	3.6	13
195	Transcriptomic changes associated with husk scald incidence on pomegranate fruit peel during cold storage. Food Research International, 2020, 135, 109285.	6.2	13
196	Effect of Solvent Extraction and Blanching Pre-Treatment on Phytochemical, Antioxidant Properties, Enzyme Inactivation and Antibacterial Activities of "Wonderful"™ Pomegranate Peel Extracts. Processes, 2021, 9, 1012.	2.8	13
197	Non-Invasive Methods for Predicting the Quality of Processed Horticultural Food Products, with Emphasis on Dried Powders, Juices and Oils: A Review. Foods, 2021, 10, 3061.	4.3	13
198	Antioxidant, Antimicrobial, and Metabolomic Characterization of Blanched Pomegranate Peel Extracts: Effect of Cultivar. Molecules, 2022, 27, 2979.	3.8	13

#	ARTICLE	IF	CITATIONS
199	Sunlight Affects the Incidence of Internal Ring Cracking and Other Physical Attributes of ‘Gala’™ Apples. <i>International Journal of Fruit Science</i> , 1997, 2, 45-52.	0.3	12
200	Detecting Bruise Damage and Level of Severity in Apples Using a Contactless NIR Spectrometer. <i>Applied Engineering in Agriculture</i> , 2020, 36, 257-270.	0.7	12
201	Novel computational fluid dynamics simulation software for thermal design and evaluation of horticultural packaging. <i>International Journal of Postharvest Technology and Innovation</i> , 2006, 1, 155.	0.1	11
202	Moisture diffusivity of table grape stems during low temperature storage conditions. <i>Biosystems Engineering</i> , 2013, 115, 346-353.	4.3	11
203	Effects of storage conditions and duration on physicochemical and microbial quality of the flour of two cassava cultivars (TME 419 and UMUCASS 36). <i>CYTA - Journal of Food</i> , 0, , 1-11.	1.9	11
204	Effect of exogenous fludioxonil postharvest treatment on physiological response, physico-chemical, textural, phytochemical and sensory characteristics of pomegranate fruit. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1081-1093.	3.2	11
205	Role of canopy positions on rind biochemical concentrations and radical-scavenging activities in relation to rind breakdown of ‘Nules Clementine’™ mandarins stored at non-chilling temperature. <i>Scientia Horticulturae</i> , 2017, 226, 231-240.	3.6	11
206	Thermophysical properties of fruit—a review with reference to postharvest handling. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2917-2937.	3.2	11
207	Modelling the effects of storage temperature on the respiration rate of different pomegranate fractions. <i>South African Journal of Plant and Soil</i> , 2014, 31, 227-231.	1.1	10
208	BIOACCESSIBILITY OF TOTAL PHENOLIC CONCENTRATION AND ANTIOXIDANT CAPACITY OF POMEGRANATE FRUIT JUICE AND MARC AFTER IN VITRO DIGESTION. <i>Acta Horticulturae</i> , 2015, , 285-290.	0.2	10
209	Blending of Sunflower Oil with Pomegranate Seed Oil from Blanched Seeds: Impact on Functionality, Oxidative Stability, and Antioxidant Properties. <i>Processes</i> , 2021, 9, 635.	2.8	10
210	Effects of Gum Arabic Coatings Enriched with Lemongrass Essential Oil and Pomegranate Peel Extract on Quality Maintenance of Pomegranate Whole Fruit and Arils. <i>Foods</i> , 2022, 11, 593.	4.3	10
211	Non-destructive Evaluation of the Quality Characteristics of Pomegranate Kernel Oil by Fourier Transform Near-Infrared and Mid-Infrared Spectroscopy. <i>Frontiers in Plant Science</i> , 0, 13, .	3.6	10
212	Fruit growth and mineral element accumulation in pacific roseapple in relation to orchard management factors and calyx splitting. <i>Journal of Plant Nutrition</i> , 2000, 23, 1079-1093.	1.9	9
213	Investigating the performance of thermonebulisation fungicide fogging system for loaded fruit storage room using CFD model. <i>Journal of Food Engineering</i> , 2012, 109, 87-97.	5.2	9
214	In vitro effects of crab shell chitosan against mycelial growth of <i>Botrytis</i> sp., <i>Penicillium</i> sp. and <i>Pilidiella granati</i> . <i>Acta Horticulturae</i> , 2016, , 403-408.	0.2	9
215	The influence of liner packaging on weight loss and decay of pomegranate fruit. <i>Acta Horticulturae</i> , 2018, , 259-264.	0.2	9
216	Detection of plant diseases using biosensors: a review. <i>Acta Horticulturae</i> , 2018, , 83-90.	0.2	9

#	ARTICLE	IF	CITATIONS
217	A virtual prototyping approach for redesigning the vent-holes of packaging for handling pomegranate fruit – A short communication. <i>Journal of Food Engineering</i> , 2020, 270, 109762.	5.2	9
218	Postharvest Losses in Quantity and Quality of Table Grape (cv. Crimson Seedless) along the Supply Chain and Associated Economic, Environmental and Resource Impacts. <i>Sustainability</i> , 2021, 13, 4450.	3.2	9
219	Chemistry and Functionality of Cold-Pressed Macadamia Nut Oil. <i>Processes</i> , 2022, 10, 56.	2.8	9
220	EFFECT OF PRE-TREATMENT AND MODIFIED ATMOSPHERE PACKAGING ON QUALITY ATTRIBUTES AND VOLATILE COMPOSITION OF POMEGRANATE ARILS ('BHAGWA'). <i>Acta Horticulturae</i> , 2015, , 165-171.	0.2	8
221	Antioxidant content and phytochemical properties of apple –Granny Smith™ at different harvest times. <i>South African Journal of Plant and Soil</i> , 2015, 32, 221-226.	1.1	8
222	Thermal properties of whole and tissue parts of pomegranate (<i>Punica granatum</i>) fruit. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 901-910.	3.2	8
223	Calyx-end splitting and physico-chemical properties of –Pacific Rose™ apple as affected by orchard management factors. <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 75, 581-585.	1.9	7
224	QUANTIFYING THE EFFECTS OF FRUIT POSITION IN THE CANOPY ON PHYSICAL AND BIOCHEMICAL PROPERTIES AND PREDICTING SUSCEPTIBILITY TO RIND BREAKDOWN DISORDER OF 'NULES CLEMENTINE' MANDARIN (CITRUS RETICULATE BLANCO) USING VIS/NIR SPECTROSCOPY. <i>Acta Horticulturae</i> , 2013, , 83-91.	0.2	7
225	Discrimination of Pomegranate Fruit Quality by Instrumental and Sensory Measurements during Storage at Three Temperature Regimes. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1867-1877.	2.0	7
226	Application of simplex lattice mixture design for optimization of active modified atmosphere for pomegranate arils (cv. Wonderful) based on microbial criteria. <i>Food Packaging and Shelf Life</i> , 2017, 14, 12-17.	7.5	7
227	Enzyme kinetics modelling approach to evaluate the impact of high CO ₂ and super-atmospheric O ₂ concentrations on respiration rate of pomegranate arils. <i>CYTA - Journal of Food</i> , 2017, 15, 608-616.	1.9	7
228	Phytochemical Properties and Antioxidant Activities of Minimally Processed –Acço–Pomegranate Arils as Affected by Perforation-Mediated Modified Atmosphere Packaging. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12948.	2.0	7
229	Experimental investigation of compression strength of ventilated corrugated citrus packaging. <i>Packaging Research</i> , 2017, 2, 22-27.	1.6	7
230	Investigating the involvement of ABA, ABA catabolites and cytokinins in the susceptibility of –Nules Clementine™ mandarin to rind breakdown disorder. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4142-4149.	3.5	7
231	Effect of Gum Arabic and Starch-Based Coating and Different Polyliners on Postharvest Quality Attributes of Whole Pomegranate Fruit. <i>Processes</i> , 2022, 10, 164.	2.8	7
232	Effects of cooking methods on carotenoids content of Omani kingfish (<i>Scomberomorus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	2.9	6
233	INFLUENCE OF FRUIT DEVELOPMENTAL AND MATURITY STAGES ON CHEMICAL, PHYTOCHEMICAL AND ANTIOXIDANT PROPERTIES OF POMEGRANATE JUICE. <i>Acta Horticulturae</i> , 2013, , 461-469.	0.2	6
234	Investigating pre-symptomatic biochemical markers related to –Marsh™ grapefruit (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 2018, , 131-138.	0.2	6

#	ARTICLE	IF	CITATIONS
235	Effects of heat treatments on sensory attributes and decay incidence of pomegranate (â€ˆWonderfulâ€™™) fruit. <i>Acta Horticulturae</i> , 2018, , 183-190.	0.2	6
236	Evaluation of the airflow characteristics, cooling kinetics and quality keeping performances of various internal plastic liners in pomegranate fruit packaging. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100585.	7.5	6
237	Mathematical Modelling of Blanch-Assisted Drying of Pomegranate (<i>Punica granatum</i>) Arils in a Hot-Air Drier. <i>Processes</i> , 2020, 8, 611.	2.8	6
238	Effect of cultivar and blanching of pomegranate seeds on physicochemical properties, nutritional qualities and antioxidant capacity of extracted oil. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 93-106.	3.2	6
239	Application of Dynamic Controlled Atmosphere Technologies to Reduce Incidence of Physiological Disorders and Maintain Quality of â€ˆGranny Smithâ€™™ Apples. <i>Agriculture (Switzerland)</i> , 2021, 11, 491.	3.1	6
240	Classification of Browning on Intact Table Grape Bunches Using Near-Infrared Spectroscopy Coupled With Partial Least Squares-Discriminant Analysis and Artificial Neural Networks. <i>Frontiers in Plant Science</i> , 2021, 12, 768046.	3.6	6
241	Effect of storage conditions on physico-chemical attributes and physiological responses of 'milk' (<i>Musa spp.</i> , AAB group) banana during fruit ripening. <i>International Journal of Postharvest Technology and Innovation</i> , 2012, 2, 370.	0.1	5
242	Perspective: The evolving dimensions and perspectives on food security - what are the implications for postharvest technology research, policy and practice?. <i>International Journal of Postharvest Technology and Innovation</i> , 2013, 3, 324.	0.1	5
243	Evaluating the Impacts of Selected Packaging Materials on the Quality Attributes of Cassava Flour (cvs. TME 419 and UMUCASS 36). <i>Journal of Food Science</i> , 2016, 81, C324-31.	3.1	5
244	Non-destructive estimation of pomegranate juice content of intact fruit using X-ray computed tomography. <i>Acta Horticulturae</i> , 2018, , 297-302.	0.2	5
245	Response of pomegranate arils (cv. Wonderful) to low oxygen stress under active modified atmosphere condition. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1088-1097.	3.5	5
246	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.â€™Wonderful) arils: Part II, determining optimum gas for maintaining quality attributes. <i>Biosystems Engineering</i> , 2019, 178, 322-335.	4.3	5
247	Fresh fruit packaging design verification through virtual prototyping technique. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100858.	7.5	5
248	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
249	PHâ€™™Postharvest Technology. <i>Biosystems Engineering</i> , 2000, 77, 409-417.	0.4	4
250	Editorial: The urgent need to transform small-scale subsistence farming in Africa towards sustainable agribusiness value-chains. <i>International Journal of Postharvest Technology and Innovation</i> , 2011, 2, 115.	0.1	4
251	Perspective: The role of universities in transforming African agriculture for economic development - producing knowledge farmers and entrepreneurial leaders. <i>International Journal of Postharvest Technology and Innovation</i> , 2013, 3, 207.	0.1	4
252	EFFECT OF CITRIC ACID AND STORAGE CONDITIONS ON THE RESPIRATION RATE OF 'WONDERFUL' POMEGRANATE ARILS. <i>Acta Horticulturae</i> , 2015, , 481-486.	0.2	4

#	ARTICLE	IF	CITATIONS
253	Effects of water dipping of whole fruit on the microbial quality of minimally processed pomegranate (<i>Punica granatum</i> L.) arils during cold storage. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 1.	0.1	4
254	Automated online detection of granulation in oranges using X-ray radiographs. <i>Acta Horticulturae</i> , 2016, , 179-182.	0.2	4
255	Experimental and numerical analysis of the spray application on apple fruit in a bin for postharvest treatments. <i>Journal of Food Engineering</i> , 2017, 202, 34-45.	5.2	4
256	Non-destructive prediction of "Valencia" orange (<i>Citrus sinensis</i>) and "Star Ruby" grapefruit (<i>Citrus</i> – <i>paradisi</i> Macfad) internal quality parameters using Vis/NIRS. <i>Acta Horticulturae</i> , 2018, , 1119-1126.	0.2	4
257	Comparative effects of canopy position on physicochemical properties of "Marsh" grapefruit during non-chilling postharvest cold storage. <i>Scientia Horticulturae</i> , 2018, 241, 1-7.	3.6	4
258	Sensory, quality and biochemical attributes of pomegranate juice as affected by method of extraction. <i>Acta Horticulturae</i> , 2018, , 115-122.	0.2	4
259	Effect of Different Extraction Methods on the Quality and Biochemical Attributes of Pomegranate Juice and the Application of Fourier Transformed Infrared Spectroscopy in Discriminating Between Different Extraction Methods. <i>Frontiers in Plant Science</i> , 2021, 12, 702575.	3.6	4
260	TRADITIONAL CULTIVATION OF POMEGRANATE IN OMAN. <i>Acta Horticulturae</i> , 2013, , 549-555.	0.2	3
261	A multi-parameter approach to vent hole design for cartons packed with internal packaging. <i>Acta Horticulturae</i> , 2018, , 1307-1314.	0.2	3
262	Bruise damage susceptibility of pomegranates (<i>Punica granatum</i> L.) and its impact on fruit physiological response. <i>Acta Horticulturae</i> , 2018, , 55-64.	0.2	3
263	Strategies to preserve quality and extend shelf life of dried fruits and vegetables: a review. <i>Acta Horticulturae</i> , 2018, , 99-106.	0.2	3
264	Oxidative stability of pomegranate seed oil from blanched and microwave pretreated seeds: Kinetic and thermodynamic studies under accelerated conditions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15798.	2.0	3
265	HEAT TRANSFER AND EXTERNAL QUALITY ATTRIBUTES OF 'REGAL SEEDLESS' TABLE GRAPES INSIDE MULTI LAYERED PACKAGING DURING POSTHARVEST COOLING AND STORAGE. <i>Acta Horticulturae</i> , 2013, , 189-195.	0.2	3
266	Pomegranate Fruit Quality and Seed Drying Method: Effect on the Chemical Composition and Bioactivities of the Extracted Oil. <i>Processes</i> , 2022, 10, 3.	2.8	3
267	Changes in Volatile Composition of Cape Hake Fillets under Modified Atmosphere Packaging Systems during Cold Storage. <i>Foods</i> , 2022, 11, 1292.	4.3	3
268	Outlook for Agricultural Engineering Education and Research and Prospects for Developing Countries. <i>Outlook on Agriculture</i> , 2004, 33, 101-111.	3.4	2
269	POSTHARVEST APPLICATION OF THIABENDAZOLE REDUCES CHILLING INJURY OF CITRUS FRUIT. <i>Acta Horticulturae</i> , 2013, , 119-125.	0.2	2
270	Discrimination of pomegranate fruit at different harvest dates by instrumental and sensory measurements in consideration of long supply chains. <i>Acta Horticulturae</i> , 2016, , 469-476.	0.2	2

#	ARTICLE	IF	CITATIONS
271	Value-addition of sunburned pomegranate fruit to reduce postharvest losses: a cosmeceutical perspective. <i>Acta Horticulturae</i> , 2018, , 221-226.	0.2	2
272	Effect of repeated low oxygen stress (RLOS) on physiological disorders, physico-chemical properties and sensory parameters of ‘Packham’s Triumph’ pears. <i>Acta Horticulturae</i> , 2018, , 65-74.	0.2	2
273	Analysis of the thermal and bio-physical properties of pomegranate fruit. <i>Acta Horticulturae</i> , 2018, , 273-280.	0.2	2
274	Novel approach for measuring sugar and acidity non-destructively in whole table grape bunches. <i>Acta Horticulturae</i> , 2018, , 317-324.	0.2	2
275	Performance of genetic algorithm in optimization of NIRS PLS models to predict apple fruit quality. <i>Acta Horticulturae</i> , 2018, , 355-362.	0.2	2
276	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.) Tj ETQq0 0 0 rGBT /Overlock 10 Tf 50 547 <i>Engineering</i> , 2019, 178, 309-321.	4.3	2
277	The effects of lemon, lime and lemongrass essential oils on quality attributes of apples after controlled atmosphere storage. <i>Acta Horticulturae</i> , 2020, , 369-376.	0.2	2
278	A Squid-Detected NMR Relaxation Study of Banana Fruit Ripening. <i>Applied Engineering in Agriculture</i> , 2021, 37, 219-231.	0.7	2
279	Postharvest Losses in Quantity and Quality of Pear (cv. Packham’s Triumph) along the Supply Chain and Associated Economic, Environmental and Resource Impacts. <i>Sustainability</i> , 2022, 14, 603.	3.2	2
280	The need for a professional network of agricultural and biosystems engineers in Africa. <i>International Journal of Postharvest Technology and Innovation</i> , 2012, 2, 426.	0.1	1
281	CFD MODELLING TO STUDY THE EFFECTS OF TABLE GRAPE PACKAGING AND STACKING ON FRUIT COOLING AND MOISTURE LOSS. <i>Acta Horticulturae</i> , 2013, , 105-112.	0.2	1
282	A HTS dc SQUID-NMR: fabrication of the SQUID and application to low-field NMR for fruit quality detection. , 2014, , .		1
283	Influence of Mixing Environmental Conditions on Flowability of Lactose Blends. <i>Key Engineering Materials</i> , 2014, 633, 3-6.	0.4	1
284	Near infrared spectrometric technique for testing fruit quality: optimisation of regression models using genetic algorithms. <i>Proceedings of SPIE</i> , 2017, , .	0.8	1
285	Analysis of the 3D microstructure of pomegranate peel tissue using X-ray micro-CT. <i>Acta Horticulturae</i> , 2018, , 197-204.	0.2	1
286	Structural Design of Horticultural Packaging. , 2018, , .		1
287	Computational fluid dynamics (CFD) based analysis of the aerodynamic and thermodynamic performances of package designs during cooling of stacked pomegranates. <i>Acta Horticulturae</i> , 2018, , 205-212.	0.2	1
288	Horticultural packaging systems of the future: improving reefer container usage. <i>Acta Horticulturae</i> , 2018, , 221-228.	0.2	1

#	ARTICLE	IF	CITATIONS
289	Quantifying postharvest losses of "Crimson Seedless"™ table grapes along the supply chain. <i>Acta Horticulturae</i> , 2018, , 29-34.	0.2	1
290	Pomegranate arils ("Wonderful"™) tolerance to low O ₂ stress during active modified atmosphere storage: based on real time respiration rate. <i>Acta Horticulturae</i> , 2018, , 213-220.	0.2	1
291	Finite element analysis (FEA) " an effective and efficient design tool in food packaging industries: "a review. <i>Acta Horticulturae</i> , 2018, , 245-252.	0.2	1
292	Effect of relative humidity on pomegranate quality under simulated ambient storage conditions. <i>Acta Horticulturae</i> , 2018, , 265-272.	0.2	1
293	Evolution of quality attributes in pomegranate peel and arils during fruit maturation. <i>Acta Horticulturae</i> , 2018, , 123-130.	0.2	1
294	New technologies to maintain quality and reduce postharvest losses of table grapes. <i>Acta Horticulturae</i> , 2020, , 113-120.	0.2	1
295	Canopy Position Affect Rind Biochemical Properties of "Marsh"™ Grapefruit during Postharvest Cold Storage at Non-chilling Temperature. <i>International Journal of Fruit Science</i> , 2020, 20, S894-S909.	2.4	1
296	Application of intermittent warming to enhance postharvest quality and extend the shelf life of pomegranate fruit (<i>Punica granatum</i>). <i>African Journal of Science, Technology, Innovation and Development</i> , 0, , 1-14.	1.6	1
297	Future Ventilated Packaging Design. , 2019, , 242-271.		1
298	Unleashing the power of vegetables and fruits in Southern Africa. , 2019, , 170-178.		1
299	Demonstration of Sustainable Crop Growth Using Production Water Treated with Solar Membrane Distillation Technology: A Case Study. <i>Agroecology and Sustainable Food Systems</i> , 2007, 30, 149-163.	0.9	0
300	Perspective: Investing in research and promoting trade are critical for Africa's agricultural transformation. <i>International Journal of Postharvest Technology and Innovation</i> , 2013, 3, 97.	0.1	0
301	DECIDUOUS FRUIT CROPS OF OMAN. <i>Acta Horticulturae</i> , 2014, , 185-187.	0.2	0
302	Non-destructive quantification of pomegranate internal quality structures using X-ray computed tomography. <i>Acta Horticulturae</i> , 2016, , 135-140.	0.2	0
303	Numerical Simulation of Powder Dispersion Performance by Different Mesh Types. <i>Key Engineering Materials</i> , 0, 680, 82-85.	0.4	0
304	Quality indices and bioactive contents of pomegranate oil. <i>Acta Horticulturae</i> , 2018, , 19-28.	0.2	0
305	Postharvest rind colour and antioxidant composition of "Marsh"™ grapefruit harvested from different canopy positions of the tree. <i>Acta Horticulturae</i> , 2018, , 227-232.	0.2	0
306	Investigating the effect of canopy position on rind phytochemical concentrations and radical scavenging activities of "Nules Clementine"™ mandarins during postharvest cold storage. <i>Acta Horticulturae</i> , 2018, , 145-152.	0.2	0

#	ARTICLE	IF	CITATIONS
307	Calibration modelling for non-destructive estimation of external and internal quality parameters of 'Marsh' grapefruit using Vis/NIR spectroscopy. <i>Acta Horticulturae</i> , 2018, , 233-238.	0.2	0
308	Effects of pre-treatment and drying on the quality attributes of fruit. <i>Acta Horticulturae</i> , 2018, , 1-6.	0.2	0
309	Finite element modelling of the structural performance of ventilated paperboard packaging. <i>Acta Horticulturae</i> , 2018, , 237-244.	0.2	0
310	Novel non-destructive techniques to characterise fruit internal components and detect the presence of defects. <i>Acta Horticulturae</i> , 2018, , 303-308.	0.2	0
311	Partial least square models for non-destructive prediction of 'Marsh' grapefruit (<i>Citrus Ã— paradisi</i>) Tj ETQq1 1 0.784314 rgBT 2018, , 347-354.	0.2	0
312	Rapid and non-destructive determination of rind biochemical properties of 'Marsh' grapefruit using visible to near-infrared spectroscopy and chemometrics. <i>Acta Horticulturae</i> , 2020, , 45-52.	0.2	0
313	SPATIAL VARIATION OF FRUIT COOLING RATE AND RELATIVE HUMIDITY INSIDE 'SUPER-VENT' PACKAGING FOR CITRUS DURING STATIC COOLING. <i>Acta Horticulturae</i> , 2013, , 207-213.	0.2	0
314	Seasonal variation in fruit growth, quality attributes and antioxidant capacity of pomegranate during maturation. <i>Acta Horticulturae</i> , 2020, , 171-178.	0.2	0
315	Effect of dynamic controlled atmospheres on volatile compound production in 'Granny Smith' apples. <i>Acta Horticulturae</i> , 2020, , 23-30.	0.2	0
316	Artificial neural network as alternative method for prediction of sugar and acidity using near-infrared spectroscopy in table grapes. <i>Acta Horticulturae</i> , 2020, , 321-328.	0.2	0
317	Effects of Modified Atmosphere Packaging, Storage Temperature, and Absorbent Pads on the Quality of Fresh Cape Hake Fish Fillets. <i>Coatings</i> , 2022, 12, 310.	2.6	0