

# Zora Singh

## List of Publications by Year in descending order

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92  
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3,440  
citations

101543

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docs citations

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times ranked

2806  
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#	ARTICLE	IF	CITATIONS
1	Postharvest quality of 'Cripps Pink' apple fruit influenced by ethylene antagonists during controlled atmosphere storage with photocatalytic oxidation. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4484-4490.	3.5	4
2	Postharvest fruit quality of apple influenced by ethylene antagonist fumigation and ozonized cold storage. <i>Food Chemistry</i> , 2021, 341, 128293.	8.2	16
3	1H-Cyclopropabenzene and 1H-Cyclopropa[b]naphthalene Fumigation Suppresses Climacteric Ethylene and Respiration Rates and Modulates Fruit Quality in Long-term Controlled Atmosphere-Stored 'Gold Rush' Pear Fruit. <i>Journal of Plant Growth Regulation</i> , 2021, 40, 2276-2285.	5.1	2
4	1H-cyclopropabenzene and 1H-cyclopropa[b]naphthalene fumigation downregulates ethylene production and maintains fruit quality of controlled atmosphere stored 'Granny Smith' apple. <i>Postharvest Biology and Technology</i> , 2021, 176, 111499.	6.0	9
5	Aqueous formulations of 1H-cyclopropabenzene modulate ethylene production and fruit quality in Japanese plums. <i>Postharvest Biology and Technology</i> , 2021, 180, 111625.	6.0	3
6	Post-harvest Application of Methyl Jasmonate, 1-Methylcyclopropene and Salicylic Acid Elevates Health-promoting Compounds in Cold-stored 'Kinnow' Mandarin ( <i>Citrus nobilis</i> Lour x <i>C.</i> ) <i>Tj ETQq2.0 rgBT /Overlock</i>	2.4	10
7	Influence of carboxy methylcellulose, chitosan and beeswax coatings on cold storage life and quality of Kinnow mandarin fruit. <i>Scientia Horticulturae</i> , 2020, 260, 108887.	3.6	64
8	Postharvest application of methyl jasmonate, 1-methylcyclopropene and salicylic acid extends the cold storage life and maintain the quality of 'Kinnow' mandarin ( <i>Citrus nobilis</i> L. X <i>C. deliciosa</i> L.) fruit. <i>Postharvest Biology and Technology</i> , 2020, 161, 111064.	6.0	62
9	Fumigation and dip treatments with 1H-cyclopropabenzene and 1H-cyclopropa[b]naphthalene suppress ethylene production and maintain fruit quality of cold-stored 'Cripps Pink' apple. <i>Scientia Horticulturae</i> , 2020, 272, 109597.	3.6	10
10	Influence of Types of Modified Atmospheric Packaging (MAP) Films on Cold-Storage Life and Fruit Quality of 'Kinnow' Mandarin ( <i>Citrus nobilis</i> Lour X <i>C. deliciosa</i> Tenora). <i>International Journal of Fruit Science</i> , 2020, 20, S1552-S1569.	2.4	7
11	Fruit canopy position and harvest date influence on colour and quality of Imperial mandarin ( <i>Citrus</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock</i>	0.5	1
12	Concentrations of health-promoting phytochemicals in ripe mango fruit triggered by postharvest application of elicitors. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1126-1134.	3.5	11
13	Harvest maturity stage affects the concentrations of health-promoting compounds: Lupeol, mangiferin and phenolic acids in the pulp and peel of ripe 'Kensington Pride' mango fruit. <i>Scientia Horticulturae</i> , 2019, 243, 125-130.	3.6	12
14	Regulation of the levels of health promoting compounds: lupeol, mangiferin and phenolic acids in the pulp and peel of mango fruit: a review. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3740-3751.	3.5	17
15	Harvest maturity stage and cold storage period influence lemon fruit quality. <i>Scientia Horticulturae</i> , 2019, 249, 322-328.	3.6	46
16	Pre-harvest spray application of prohexadione-calcium and paclobutrazol improves rind colour and regulates fruit quality in M7 Navel oranges. <i>Scientia Horticulturae</i> , 2018, 234, 87-94.	3.6	9
17	Levels of terpenoids, mangiferin and phenolic acids in the pulp and peel of ripe mango fruit influenced by pre-harvest spray application of FeSO <sub>4</sub> (Fe <sup>2+</sup> ), MgSO <sub>4</sub> (Mg <sup>2+</sup> ) and MnSO <sub>4</sub> (Mn <sup>2+</sup> ). <i>Food Chemistry</i> , 2018, 256, 71-76.	8.2	12
18	Harvest time impacts the fatty acid compositions, phenolic compounds and sensory attributes of Frantoio and Manzanilla olive oil. <i>Scientia Horticulturae</i> , 2018, 234, 74-80.	3.6	37

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19	Cold storage temperatures and durations affect the concentrations of lupeol, mangiferin, phenolic acids and other health-promoting compounds in the pulp and peel of ripe mango fruit. <i>Postharvest Biology and Technology</i> , 2018, 139, 91-98.	6.0	20
20	Methyl jasmonate alleviates chilling injury and regulates fruit quality in "Midnight" Valencia orange. <i>Postharvest Biology and Technology</i> , 2018, 141, 58-62.	6.0	40
21	Pre-harvest spray application of abscisic acid (S-ABA) regulates fruit colour development and quality in early maturing M7 Navel orange. <i>Scientia Horticulturae</i> , 2018, 229, 1-9.	3.6	25
22	Dynamics in the concentrations of health-promoting compounds: lupeol, mangiferin and different phenolic acids during postharvest ripening of mango fruit. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1460-1468.	3.5	19
23	Tree age influences nutritional, pectin, and anatomical changes in developing "Kinnow" mandarin ( <i>Citrus nobilis</i> Lour. – <i>Citrus deliciosa</i> Tenora) fruit. <i>Journal of Plant Nutrition</i> , 2018, 41, 1786-1797.	1.9	2
24	<i>Postharvest Biology and Technology of Plum.</i> , 2018, , 101-145.		3
25	Combined Applications of Aminoethoxyvinylglycine with Salicylic Acid or Nitric Oxide Reduce Oxidative Stress in Peach During Ripening and Cold Storage. <i>Journal of Plant Growth Regulation</i> , 2017, 36, 983-994.	5.1	22
26	Harvesting time influences fruit removal force, moisture, oil content, free fatty acids and peroxide in the oil of Frantoio and Manzanilla olive cultivars. <i>Australian Journal of Crop Science</i> , 2016, 10, 1662-1668.	0.3	13
27	1-Hexylcyclopropene in retarding tomato ( <i>Lycopersicon esculentum</i> Mill.) fruit ripening and its mode of action. <i>Scientia Horticulturae</i> , 2016, 213, 410-417.	3.6	1
28	Role of 1-MCP in regulating "Kensington Pride" mango fruit softening and ripening. <i>Plant Growth Regulation</i> , 2016, 78, 401-411.	3.4	35
29	Involvement of polyamines in creasing of sweet orange [ <i>Citrus sinensis</i> (L.) Osbeck] fruit. <i>Scientia Horticulturae</i> , 2015, 190, 203-210.	3.6	4
30	Controlled and modified atmospheres influence chilling injury, fruit quality and antioxidative system of Japanese plums ( <i>Prunus salicina</i> Lindell). <i>International Journal of Food Science and Technology</i> , 2013, 48, 363-374.	2.7	41
31	Mango - <i>Postharvest Biology and Biotechnology</i> . <i>Critical Reviews in Plant Sciences</i> , 2013, 32, 217-236.	5.7	145
32	Dynamics of enzymatic and non-enzymatic antioxidants in Japanese plums during storage at safe and lethal temperatures. <i>LWT - Food Science and Technology</i> , 2013, 50, 562-568.	5.2	11
33	Mode of action of abscisic acid in triggering ethylene biosynthesis and softening during ripening in mango fruit. <i>Postharvest Biology and Technology</i> , 2013, 75, 37-44.	6.0	80
34	Time of methyl jasmonate application influences the development of "Cripps Pink" apple fruit colour. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 611-618.	3.5	30
35	Role of Brassinosteroids, Ethylene, Abscisic Acid, and Indole-3-Acetic Acid in Mango Fruit Ripening. <i>Journal of Plant Growth Regulation</i> , 2012, 31, 363-372.	5.1	97
36	DIFFERENT SURFACTANTS IMPROVE CALCIUM UPTAKE INTO LEAF AND FRUIT OF "WASHINGTON NAVEL" SWEET ORANGE AND REDUCE ALBEDO BREAKDOWN. <i>Journal of Plant Nutrition</i> , 2012, 35, 889-904.	1.9	10

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37	Responses of "Spring Bright"™ and "Summer Bright"™ nectarines to deficit irrigation: Fruit growth and concentration of sugars and organic acids. <i>Scientia Horticulturae</i> , 2012, 135, 112-119.	3.6	51
38	Postharvest oxidative behaviour of 1-methylcyclopropene treated Japanese plums ( <i>Prunus salicina</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology, 2012, 74, 26-35.	6.0	42
39	Climacteric level during fruit ripening influences lipid peroxidation and enzymatic and non-enzymatic antioxidative systems in Japanese plums ( <i>Prunus salicina</i> Lindell). <i>Postharvest Biology and Technology</i> , 2012, 65, 22-32.	6.0	44
40	Management of citrus blue and green moulds through application of organic elicitors. <i>Australasian Plant Pathology</i> , 2012, 41, 69-77.	1.0	31
41	Role of Membrane Lipid Peroxidation, Enzymatic and Non-enzymatic Antioxidative Systems in the Development of Chilling Injury in Japanese Plums. <i>Journal of the American Society for Horticultural Science</i> , 2012, 137, 473-481.	1.0	8
42	Increased ethylene biosynthesis elevates incidence of chilling injury in cold-stored "Amber Jewel"™ Japanese plum ( <i>Prunus salicina</i> Lindl.) during fruit ripening. <i>International Journal of Food Science and Technology</i> , 2011, 46, 642-650.	2.7	14
43	Delayed harvest and cold storage period influence ethylene production, fruit firmness and quality of "Cripps Pink"™ apple. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2520-2529.	2.7	11
44	Postharvest nitric oxide fumigation alleviates chilling injury, delays fruit ripening and maintains quality in cold-stored "Kensington Pride"™ mango. <i>Postharvest Biology and Technology</i> , 2011, 60, 202-210.	6.0	130
45	Mode of action of nitric oxide in inhibiting ethylene biosynthesis and fruit softening during ripening and cool storage of "Kensington Pride"™ mango. <i>Postharvest Biology and Technology</i> , 2011, 62, 258-266.	6.0	85
46	Pre-harvest spray application of methyl jasmonate improves red blush and flavonoid content in "Cripps Pink"™ apple. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 422-430.	1.9	26
47	Post-harvest fumigation with nitric oxide at the pre-climacteric and climacteric-rise stages influences ripening and quality in mango fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 645-653.	1.9	10
48	Pre-harvest Application of Putrescine Influences Japanese Plum Fruit Ripening and Quality. <i>Food Science and Technology International</i> , 2010, 16, 53-64.	2.2	28
49	Postharvest nitric oxide fumigation delays fruit ripening and alleviates chilling injury during cold storage of Japanese plums ( <i>Prunus salicina</i> Lindell). <i>Postharvest Biology and Technology</i> , 2009, 53, 101-108.	6.0	162
50	Postharvest <i>Aloe vera</i> gel coating modulates fruit ripening and quality of "Arctic Snow"™ nectarine kept in ambient and cold storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1024-1033.	2.7	108
51	Postharvest application of 1-Methylcyclopropene modulates fruit ripening, storage life and quality of "Tegan Blue"™ Japanese plum kept in ambient and cold storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1272-1280.	2.7	19
52	Sugars and organic acids in Japanese plums ( <i>Prunus salicina</i> Lindell) as influenced by maturation, harvest date, storage temperature and period. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1973-1982.	2.7	41
53	Methyl jasmonate plays a role in fruit ripening of "Pajaro"™ strawberry through stimulation of ethylene biosynthesis. <i>Scientia Horticulturae</i> , 2009, 123, 5-10.	3.6	58
54	1-MCP application suppresses ethylene biosynthesis and retards fruit softening during cold storage of "Tegan Blue"™ Japanese plum. <i>Plant Science</i> , 2009, 176, 539-544.	3.6	49

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55	Pre- or post-harvest applications of putrescine and low temperature storage affect fruit ripening and quality of 'Angelino' plum. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1686-1695.	3.5	58
56	Edible Coatings Influence Fruit Ripening, Quality, and Aroma Biosynthesis in Mango Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1361-1370.	5.2	122
57	Fruit quality in 'Cripp's Pink' apple, especially colour, as affected by preharvest sprays of aminoethoxyvinylglycine and ethephon. <i>Scientia Horticulturae</i> , 2008, 115, 342-351.	3.6	66
58	Dynamics of anthocyanin and flavonol profiles in the 'Crimson Seedless' grape berry skin during development and ripening. <i>Scientia Horticulturae</i> , 2008, 117, 349-356.	3.6	33
59	Girdling and grapevine leafroll associated viruses affect berry weight, colour development and accumulation of anthocyanins in 'Crimson Seedless' grapes during maturation and ripening. <i>Plant Science</i> , 2008, 175, 885-897.	3.6	44
60	Impact of Postharvest Disease Control Methods and Cold Storage on Volatiles, Color Development and Fruit Quality in Ripe 'Kensington Pride' Mangoes. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10667-10674.	5.2	26
61	1-Methylcyclopropene Application and Modified Atmosphere Packaging Affect Ethylene Biosynthesis, Fruit Softening, and Quality of 'Tegan Blue' Japanese Plum During Cold Storage. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 290-299.	1.0	49
62	Methyl jasmonate promotes fruit ripening and improves fruit quality in Japanese plum. <i>Journal of Horticultural Science and Biotechnology</i> , 2007, 82, 695-706.	1.9	48
63	1-MCP regulates ethylene biosynthesis and fruit softening during ripening of 'Tegan Blue' plum. <i>Postharvest Biology and Technology</i> , 2007, 43, 298-306.	6.0	90
64	Pre-storage putrescine application suppresses ethylene biosynthesis and retards fruit softening during low temperature storage in 'Angelino' plum. <i>Postharvest Biology and Technology</i> , 2007, 46, 36-46.	6.0	64
65	Endogenous Ethylene and Color Development in the Skin of 'Pink Lady' Apple. <i>Journal of the American Society for Horticultural Science</i> , 2007, 132, 20-28.	1.0	61
66	Improved fruit retention, yield and fruit quality in mango with exogenous application of polyamines. <i>Scientia Horticulturae</i> , 2006, 110, 167-174.	3.6	53
67	Controlled atmosphere storage of 'Delta R2E2' mango fruit affects production of aroma volatile compounds. <i>Journal of Horticultural Science and Biotechnology</i> , 2006, 81, 449-457.	1.9	19
68	Controlled atmosphere storage affects fruit ripening and quality of 'Delta R2E2' mango. <i>Journal of Horticultural Science and Biotechnology</i> , 2005, 80, 551-556.	1.9	24
69	Embryo Abortion in Relation to Fruit Size, Quality, and Concentrations of Nutrients in Skin and Pulp of Mango. <i>Journal of Plant Nutrition</i> , 2005, 28, 1723-1737.	1.9	18
70	Ripening temperatures influence biosynthesis of aroma volatile compounds in 'Kensington Pride' mango fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2004, 79, 146-157.	1.9	14
71	Biosynthesis of aroma volatile compounds and fatty acids in 'Kensington Pride' mangoes after storage in a controlled atmosphere at different oxygen and carbon dioxide concentrations. <i>Journal of Horticultural Science and Biotechnology</i> , 2004, 79, 343-353.	1.9	15
72	Chilling injury in mango fruit in relation to biosynthesis of free polyamines. <i>Journal of Horticultural Science and Biotechnology</i> , 2004, 79, 515-522.	1.9	20

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73	Endogenous Free Polyamines of Mangos in Relation to Development and Ripening. Journal of the American Society for Horticultural Science, 2004, 129, 280-286.	1.0	36
74	Aroma volatiles production during fruit ripening of 'Kensington Pride'™ mango. Postharvest Biology and Technology, 2003, 27, 323-336.	6.0	167
75	Glycosidically-bound aroma volatile compounds in the skin and pulp of 'Kensington Pride'™ mango fruit at different stages of maturity. Postharvest Biology and Technology, 2003, 29, 205-218.	6.0	92
76	Distribution of aroma volatile compounds in different parts of mango fruit. Journal of Horticultural Science and Biotechnology, 2003, 78, 131-138.	1.9	46
77	Maturity stage at harvest affects fruit ripening, quality and biosynthesis of aroma volatile compounds in 'Kensington Pride'™ mango. Journal of Horticultural Science and Biotechnology, 2003, 78, 225-233.	1.9	76
78	Fruitlet abscission of mango in relation to ethylene. Journal of Horticultural Science and Biotechnology, 2003, 78, 458-462.	1.9	14
79	The role of ethylene in mango fruit aroma volatiles biosynthesis. Journal of Horticultural Science and Biotechnology, 2003, 78, 485-496.	1.9	61
80	Abscission of mango fruitlets as influenced by biosynthesis of polyamines. Journal of Horticultural Science and Biotechnology, 2003, 78, 721-727.	1.9	19
81	Aroma volatiles emission in relation to chilling injury in 'Kensington Pride'™ mango fruit. Journal of Horticultural Science and Biotechnology, 2003, 78, 866-873.	1.9	38
82	Micronutrient levels in malformed and healthy organs of mango. Journal of Plant Nutrition, 1998, 21, 2613-2621.	1.9	1
83	Effect of foliar and soil applications of zinc sulphate on zinc uptake, tree size, yield, and fruit quality of mango. Journal of Plant Nutrition, 1998, 21, 589-600.	1.9	23
84	Increased fruit set and retention in mango with exogenous application of polyamines. The Journal of Horticultural Science, 1995, 70, 271-277.	0.3	17
85	Somatic embryogenesis and plantlet regeneration in mandarin ( <i>Citrus reticulata</i> Blanco). Scientia Horticulturae, 1995, 63, 167-174.	3.6	36
86	Identification of Cucumber Mosaic Virus Subgroup I Isolates from Banana Plants Affected by Infectious Chlorosis Disease Using RT-PCR. Plant Disease, 1995, 79, 713.	1.4	45
87	Somatic embryogenesis and plantlet regeneration on calluses derived from seedling explants of 'Kinnow'™ mandarin ( <i>Citrus nobilis</i> Lour., <i>Citrus deliciosa</i> Tenora). The Journal of Horticultural Science, 1994, 69, 231-236.	0.3	20
88	Effect of cobalt, cadmium, and nickel as inhibitors of ethylene biosynthesis on floral malformation, yield, and fruit quality of mango. Journal of Plant Nutrition, 1994, 17, 1659-1670.	1.9	7
89	Effect of cobalt ions on floral malformation, yield and fruit quality of 'Dusheri'™ mango ( <i>Mangifera</i> Tj ETQq1 1 0.784314 rgBT 0.3 6	0.3	6
90	In vivo Role of Indole-3-acetic Acid, Gibberellic Acid, Zeatin, Abscisic Acid and Ethylene in Floral Malformation of <i>Mangifera indica</i> L.. Journal of Phytopathology, 1990, 128, 235-245.	1.0	7

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91	Floral malformation, yield and fruit quality of <i>Mangifera indica</i> L. in relation to ethylene. The Journal of Horticultural Science, 1990, 65, 215-220.	0.3	7
92	Presence of Malformin-Like Substances in Malformed Floral Tissues of Mango. Journal of Phytopathology, 1989, 125, 117-123.	1.0	8