Elhadi M Yahia

List of Publications by Year
in descending order

84 papers	5,576 citations	94433 37 h-index	82547 72 g-index
103 all docs	103 docs citations	103 times ranked	6430 citing authors

#	Article	IF	Citations
1	Fruit and Vegetable Waste: Bioactive Compounds, Their Extraction, and Possible Utilization. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 512-531.	11.7	674
2	Technologies for Extraction and Production of Bioactive Compounds to be Used as Nutraceuticals and Food Ingredients: An Overview. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 5-23.	11.7	500
3	Annona muricata: A comprehensive review on its traditional medicinal uses, phytochemicals, pharmacological activities, mechanisms of action and toxicity. Arabian Journal of Chemistry, 2018, 11, 662-691.	4.9	223
4	Identification and Quantification of Betalains from the Fruits of 10 Mexican Prickly Pear Cultivars by High-Performance Liquid Chromatography and Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2008, 56, 5758-5764.	5.2	205
5	Chemical Composition of Mango (Mangifera indica L.) Fruit: Nutritional and Phytochemical Compounds. Frontiers in Plant Science, 2019, 10, 1073.	3.6	204
6	Maintaining mango (Mangifera indica L.) fruit quality during the export chain. Food Research International, 2011, 44, 1254-1263.	6.2	191
7	Changes in Capsaicinoids during Development, Maturation, and Senescence of Chile Peppers and Relation with Peroxidase Activity. Journal of Agricultural and Food Chemistry, 1998, 46, 2075-2079.	5.2	179
8	Correlation between Some Nutritional Components and the Total Antioxidant Capacity Measured with Six Different Assays in Eight Horticultural Crops. Journal of Agricultural and Food Chemistry, 2008, 56, 10498-10504.	5.2	166
9	Physical attributes and chemical composition of organic strawberry fruit (Fragaria x ananassa Duch,) Tj ETQq1 1 0.784314 rgBT /Over	8.2	152
10	Identification and quantification of phenols, carotenoids, and vitamin C from papaya (Carica papaya L.,) Tj ETQq0 0 0 rgBT /Overlock 10	6.2	146
11	Identification and quantification of major phenolic compounds from mango (Mangifera indica, cv.) Tj ETQq1 1 0.784314 rgBT /Overlo during ripening. Food Chemistry, 2012, 135, 105-111.	8.2	145
12	Phenolic and carotenoid profiles of papaya fruit (Carica papaya L.) and their contents under low temperature storage. Journal of the Science of Food and Agriculture, 2010, 90, 2358-2365.	3.5	136
13	Ethanolic Fermentation of `Bartlett' Pears as Influenced by Ripening Stage and Atmospheric Composition. Journal of the American Society for Horticultural Science, 1994, 119, 976-982.	1.0	122
14	Effect of ripeness stage of mango fruit (Mangifera indica L., cv. Ataulfo) on physiological parameters and antioxidant activity. Scientia Horticulturae, 2012, 135, 7-13.	3.6	121
15	Ascorbic Acid Content in Relation to Ascorbic Acid Oxidase Activity and Polyamine Content in Tomato and Bell Pepper Fruits During Development, Maturation and Senescence. LWT - Food Science and Technology, 2001, 34, 452-457.	5.2	120
16	Improvement of the antioxidant status of tropical fruits as a secondary response to some postharvest treatments. Trends in Food Science and Technology, 2010, 21, 475-482.	15.1	114
17	Identification and Quantification of Xanthophyll Esters, Carotenes, and Tocopherols in the Fruit of Seven Mexican Mango Cultivars by Liquid Chromatographyâ^'Atmospheric Pressure Chemical Ionizationâ^'Time-of-Flight Mass Spectrometry [LC-(APcl⁺)-MS]. Journal of Agricultural and Food Chemistry, 2007, 55, 6628-6635.	5.2	108
18	Changes in external and internal color during postharvest ripening of â€˜Manilaâ€™ and â€˜Ataulfoâ€™ mango fruit and relationship with carotenoid content determined by liquid chromatographyâ€“APcI+-time-of-flight mass spectrometry. Postharvest Biology and Technology, 2008, 50, 145-152.	6.0	97

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19	Antioxidant activity and content of chlorophylls and carotenoids in raw and heat-processed JalapeÃ±o peppers at intermediate stages of ripening. Food Chemistry, 2014, 146, 188-196.	8.2	89
20	Effects of postharvest hot air treatments on the quality and antioxidant levels in tomato fruit. LWT - Food Science and Technology, 2005, 38, 657-663.	5.2	86
21	Nutritional components and anti-oxidant capacity of ten cultivars and lines of cactus pear fruit (Opuntia spp.). Food Research International, 2011, 44, 2311-2318.	6.2	83
22	Postharvest physiology and technology of Annona fruits. Food Research International, 2011, 44, 1741-1751.	6.2	82
23	Regulation of Fermentative Metabolism in Avocado Fruit under Oxygen and Carbon Dioxide Stresses. Journal of the American Society for Horticultural Science, 1995, 120, 481-490.	1.0	82
24	Avocado fruit and by-products as potential sources of bioactive compounds. Food Research International, 2020, 138, 109774.	6.2	71
25	Postharvest physiology and technology of loquat (Eriobotrya japonica Lindl.) fruit. Journal of the Science of Food and Agriculture, 2014, 94, 1495-1504.	3.5	70
26	Effects of pectin on lipid digestion and possible implications for carotenoid bioavailability during pre-absorptive stages: A review. Food Research International, 2017, 99, 917-927.	6.2	70
27	Impact of the Stage of Ripening and Dietary Fat on in Vitro Bioaccessibility of Î²-Carotene in â€˜Ataulfoâ€™ Mango. Journal of Agricultural and Food Chemistry, 2008, 56, 1511-1516.	5.2	63
28	Effect of UV-C irradiation and low temperature storage on bioactive compounds, antioxidant enzymes and radical scavenging activity of papaya fruit. Journal of Food Science and Technology, 2014, 51, 3821-3829.	2.8	57
29	Identification of phenolic compounds by liquid chromatography-mass spectrometry in seventeen species of wild mushrooms in Central Mexico and determination of their antioxidant activity and bioactive compounds. Food Chemistry, 2017, 226, 14-22.	8.2	56
30	Postharvest melatonin treatment reduces chilling injury in sapota fruit. Journal of the Science of Food and Agriculture, 2020, 100, 1897-1903.	3.5	51
31	Postharvest hot air treatment effects on the antioxidant system in stored mature-green tomatoes. Postharvest Biology and Technology, 2007, 44, 107-115.	6.0	49
32	Screening of antiproliferative effect of aqueous extracts of plant foods consumed in MÃ©xico on the breast cancer cell line MCF-7. International Journal of Food Sciences and Nutrition, 2009, 60, 32-46.	2.8	47
33	Synthesis and Characterization of TiO2-ZnO-MgO Mixed Oxide and Their Antibacterial Activity. Materials, 2019, 12, 698.	2.9	46
34	Mortality of eggs and third instar larvae of Anastrepha ludens and A. obliqua with insecticidal controlled atmospheres at high temperatures. Postharvest Biology and Technology, 2000, 20, 295-302.	6.0	45
35	Maintaining Antioxidant Potential of Fresh Fruits and Vegetables After Harvest. Critical Reviews in Food Science and Nutrition, 2015, 55, 806-822.	10.3	45
36	Nutraceutical Value of Black Cherry Prunus serotina Ehrh. Fruits: Antioxidant and Antihypertensive Properties. Molecules, 2013, 18, 14597-14612.	3.8	44

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37	Effect of Heat Processing on the Profile of Pigments and Antioxidant Capacity of Green and Red JalapeÃ±o Peppers. Journal of Agricultural and Food Chemistry, 2012, 60, 10822-10833.	5.2	40
38	Phytochemical and antioxidant characterization of mamey (Pouteria sapota Jacq. H.E. Moore &) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	6.2	34
39	The effect of antifungal hot-water treatments on papaya postharvest quality and activity of pectinmethylesterase and polygalacturonase. Journal of Food Science and Technology, 2013, 50, 101-107.	2.8	33
40	Tolerance and quality of mango fruit exposed to controlled atmospheres at high temperatures. Postharvest Biology and Technology, 2000, 20, 195-201.	6.0	31
41	Contribution of pre-storage melatonin application to chilling tolerance of some mango fruit cultivars and relationship with polyamines metabolism and Î³-aminobutyric acid shunt pathway. Environmental and Experimental Botany, 2022, 194, 104691.	4.2	31
42	EFFECT OF POSTHARVEST HOT AIR AND FUNGICIDE TREATMENTS ON THE QUALITY OF ?MARADOL? PAPAYA (CARICA PAPAYA L.). Journal of Food Quality, 2004, 27, 127-139.	2.6	29
43	Effect of the Interaction of Heat-Processing Style and Fat Type on the Micellarization of Lipid-Soluble Pigments from Green and Red Pungent Peppers (Capsicum annuum). Journal of Agricultural and Food Chemistry, 2013, 61, 3642-3653.	5.2	29
44	Effect of calcium chloride treatments on calcium content, anthracnose severity and antioxidant activity in papaya fruit during ambient storage. Journal of the Science of Food and Agriculture, 2016, 96, 2963-2968.	3.5	28
45	Use of Passive and Semi-active Atmospheres to Prolong the Postharvest Life of Avocado Fruit. LWT - Food Science and Technology, 1998, 31, 602-606.	5.2	27
46	Effect of TiO2-ZnO-MgO Mixed Oxide on Microbial Growth and Toxicity against Artemia salina. Nanomaterials, 2019, 9, 992.	4.1	27
47	Avocado oil: Production and market demand, bioactive components, implications in health, and tendencies and potential uses. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4120-4158.	11.7	26
48	Ripening of â€˜Hassâ€™ avocado mesocarp alters its phytochemical profile and the in vitro cytotoxic activity of its methanolic extracts. South African Journal of Botany, 2020, 128, 1-8.	2.5	24
49	Shelfâ€life extension of pomegranate arils using chitosan nanoparticles loaded with <scp>Satureja hortensis</scp> essential oil. Journal of the Science of Food and Agriculture, 2021, 101, 3778-3786.	3.5	24
50	Responses of Mango to Insecticidal Oxygen and Carbon Dioxide Atmospheres. LWT - Food Science and Technology, 1993, 26, 42-48.	5.2	22
51	Phytochemical and antioxidant characterization of the fruit of black sapote (Diospyros digyna Jacq.). Food Research International, 2011, 44, 2210-2216.	6.2	22
52	Tolerance and Responses of Harvested Mango to Insecticidal Low-oxygen Atmospheres. Hortscience: A Publication of the American Society for Hortcultural Science, 1993, 28, 1031-1033.	1.0	21
53	Study of the effect of â€˜Ataulfoâ€™ mango (Mangifera indica L.) intake on mammary carcinogenesis and antioxidant capacity in plasma of N-methyl-N-nitrosourea (MNU)-treated rats. Food Chemistry, 2008, 111, 309-315.	8.2	19
54	Postharvest biology and technology of tropical and subtropical fruits. , 2011, , .		18

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55	The importance of the bioactive compounds of avocado fruit (Persea americana Mill) on human health. Biotecnia, 2019, 21, 154-162.	0.3	17
56	Modeling the influence of temperature and relative humidity on respiration rate of prickly pear cactus cladodes. Postharvest Biology and Technology, 2006, 41, 260-265.	6.0	15
57	Annonas: Underutilized species as a potential source of bioactive compounds. Food Research International, 2020, 138, 109775.	6.2	15
58	Comparative study on the phytochemical and nutrient composition of ripe fruit of Hass and Hass type avocado cultivars. Journal of Food Composition and Analysis, 2021, 97, 103796.	3.9	13
59	Modeling the effects of temperature and relative humidity on gas exchange of prickly pear cactus (Opuntia spp.) stems. LWT - Food Science and Technology, 2006, 39, 796-805.	5.2	12
60	Analysis by UPLCâ€“DADâ€“ESI-MS of Phenolic Compounds and HPLCâ€“DAD-Based Determination of Carotenoids in Noni (Morinda citrifolia L.) Bagasse. Journal of Agricultural and Food Chemistry, 2019, 67, 7365-7377.	5.2	12
61	Metabolomic analysis and physical attributes of ripe fruits from Mexican Creole (Persea americana) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	12
62	THE EFFECT OF HOT WATER TREATMENT USED FOR INSECT CONTROL ON THE RIPENING AND QUALITY OF MANGO FRUIT. Acta Horticulturae, 2000, , 495-514.	0.2	11
63	EFFECTS OF POSTHARVEST HOT AIR TREATMENT ON THE QUALITY OF "RHAPSODY" TOMATO FRUIT. Journal of Food Quality, 2005, 28, 492-504.	2.6	11
64	Effect of Ripening, Heat Processing, and Fat Type on the Micellarization of Pigments from JalapeÃ±o Peppers. Journal of Agricultural and Food Chemistry, 2013, 61, 9938-9949.	5.2	11
65	HPLCâ€“DADâ€“ESIâ€–MS Analysis of Phenolic Compounds During Ripening in Exocarp and Mesocarp of Tomato Fruit. Journal of Food Science, 2013, 78, C1839-44.	3.1	11
66	Effect of cultivar on the content of selected phytochemicals in avocado peels. Food Research International, 2021, 140, 110024.	6.2	11
67	Treatments and Techniques to Minimise the Postharvest Losses of Perishable Food Crops. , 2004, , 95-133.		11
68	MODIFIED ATMOSPHERE PACKAGING (MAP) OF MANGO AND AVOCADO FRUIT. Acta Horticulturae, 1990, , 335-344.	0.2	10
69	Responses of Avocado Fruit to Insecticidal O2 and CO2 Atmospheres. LWT - Food Science and Technology, 1993, 26, 307-311.	5.2	10
70	Mango (Mangifera indica cv. Azucar) antiinflammatory and chemopreventive role during colorectal carcinogenesis. Emirates Journal of Food and Agriculture, 2016, 28, 704.	1.0	10
71	EFFECTS OF PRESTORAGE DRY AND HUMID HOT AIR TREATMENTS ON THE QUALITY, TRIGLYCERIDES AND TOCOPHEROL CONTENTS IN ?HASS? AVOCADO FRUIT. Journal of Food Quality, 2004, 27, 115-126.	2.6	9
72	Comparison of the absorption efficiency of Î±- and Î²-cryptoxanthin in female Wistar rats. British Journal of Nutrition, 2007, 97, 329-336.	2.3	8

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73	Assessment and profiling of the fatty acids in two ackee fruit (Blighia sapidaKÃ¶enig) varieties during different ripening stages. Journal of the Science of Food and Agriculture, 2013, 93, 722-726.	3.5	8
74	Evaluation of nutritional characteristics and bioactive compounds of soursop-yoghurt and soursop-frozen dessert. Food Science and Biotechnology, 2019, 28, 1337-1347.	2.6	8
75	Effect of the moisture content of forced hot air on the postharvest quality and bioactive compounds of mango fruit (Mangifera indica L. cv. Manila). Journal of the Science of Food and Agriculture, 2014, 94, 1078-1083.	3.5	6
76	Bioaccessibility of fat-soluble bioactive compounds (FSBC) from avocado fruit as affected by ripening and FSBC composition in the food matrix. Food Research International, 2021, 139, 109960.	6.2	5
77	Antiproliferative potential of Andean Berry (Vaccinium meridionaleSwartz) juice in combination with Aspirin in human SW480 colon adenocarcinoma cells. Journal of Food Biochemistry, 2021, 45, e13760.	2.9	5
78	Effects on Insects. , 2009, , .		3
79	Postharvest Insects and Their Control. , 2019, , 529-562.		3
80	EFFECTS OF HOT AIR TREATMENTS ON THE POSTHARVEST PHYSIOLOGY AND QUALITY OF MANGO FRUIT. Acta Horticulturae, 2000, , 419-428.	0.2	2
81	Tropical Fruits. , 2009, , .		2
82	Subtropical Fruits. , 2009, , .		1
83	Needs for active packaging in developing countries. , 2007, , 263-288.		1
84	Primer registro de la comestibilidad de Phillipsia domingensis Berk. (Pezizales: Ascomycota): aspectos nutricionales y actividad biolÃ³gica. Scientia Fungorum, 0, 50, e1254.	0.3	0