

Elhadi M Yahia

List of Publications by Year in descending order

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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 | Contribution of pre-storage melatonin application to chilling tolerance of some mango fruit cultivars and relationship with polyamines metabolism and l ³ -aminobutyric acid shunt pathway. <i>Environmental and Experimental Botany</i> , 2022, 194, 104691. | 4.2 | 31 |
| 2 | Bioaccessibility of fat-soluble bioactive compounds (FSBC) from avocado fruit as affected by ripening and FSBC composition in the food matrix. <i>Food Research International</i> , 2021, 139, 109960. | 6.2 | 5 |
| 3 | Shelf-life extension of pomegranate arils using chitosan nanoparticles loaded with <i>Satureja hortensis</i> essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3778-3786. | 3.5 | 24 |
| 4 | Effect of cultivar on the content of selected phytochemicals in avocado peels. <i>Food Research International</i> , 2021, 140, 110024. | 6.2 | 11 |
| 5 | Comparative study on the phytochemical and nutrient composition of ripe fruit of Hass and Hass type avocado cultivars. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103796. | 3.9 | 13 |
| 6 | Antiproliferative potential of Andean Berry (<i>Vaccinium meridionale</i> Swartz) juice in combination with Aspirin in human SW480 colon adenocarcinoma cells. <i>Journal of Food Biochemistry</i> , 2021, 45, e13760. | 2.9 | 5 |
| 7 | Avocado oil: Production and market demand, bioactive components, implications in health, and tendencies and potential uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4120-4158. | 11.7 | 26 |
| 8 | Metabolomic analysis and physical attributes of ripe fruits from Mexican Creole (<i>Persea americana</i>) | 8.2 | 12 |
| 9 | Ripening of "Hass" avocado mesocarp alters its phytochemical profile and the in vitro cytotoxic activity of its methanolic extracts. <i>South African Journal of Botany</i> , 2020, 128, 1-8. | 2.5 | 24 |
| 10 | Postharvest melatonin treatment reduces chilling injury in sapota fruit. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1897-1903. | 3.5 | 51 |
| 11 | Avocado fruit and by-products as potential sources of bioactive compounds. <i>Food Research International</i> , 2020, 138, 109774. | 6.2 | 71 |
| 12 | Annonas: Underutilized species as a potential source of bioactive compounds. <i>Food Research International</i> , 2020, 138, 109775. | 6.2 | 15 |
| 13 | Chemical Composition of Mango (<i>Mangifera indica</i> L.) Fruit: Nutritional and Phytochemical Compounds. <i>Frontiers in Plant Science</i> , 2019, 10, 1073. | 3.6 | 204 |
| 14 | Postharvest Insects and Their Control. , 2019, , 529-562. | | 3 |
| 15 | Effect of TiO ₂ -ZnO-MgO Mixed Oxide on Microbial Growth and Toxicity against <i>Artemia salina</i> . <i>Nanomaterials</i> , 2019, 9, 992. | 4.1 | 27 |
| 16 | Analysis by UPLC-ESI-MS of Phenolic Compounds and HPLC-DAD-Based Determination of Carotenoids in Noni (<i>Morinda citrifolia</i> L.) Bagasse. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7365-7377. | 5.2 | 12 |
| 17 | Synthesis and Characterization of TiO ₂ -ZnO-MgO Mixed Oxide and Their Antibacterial Activity. <i>Materials</i> , 2019, 12, 698. | 2.9 | 46 |
| 18 | Evaluation of nutritional characteristics and bioactive compounds of soursop-yoghurt and soursop-frozen dessert. <i>Food Science and Biotechnology</i> , 2019, 28, 1337-1347. | 2.6 | 8 |

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|----|---|------|-----------|
| 19 | The importance of the bioactive compounds of avocado fruit (<i>Persea americana</i> Mill) on human health. <i>Biotecnia</i> , 2019, 21, 154-162. | 0.3 | 17 |
| 20 | <i>Annona muricata</i> : A comprehensive review on its traditional medicinal uses, phytochemicals, pharmacological activities, mechanisms of action and toxicity. <i>Arabian Journal of Chemistry</i> , 2018, 11, 662-691. | 4.9 | 223 |
| 21 | Fruit and Vegetable Waste: Bioactive Compounds, Their Extraction, and Possible Utilization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 512-531. | 11.7 | 674 |
| 22 | 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. <i>Food Chemistry</i> , 2017, 226, 14-22. | 8.2 | 56 |
| 23 | Effects of pectin on lipid digestion and possible implications for carotenoid bioavailability during pre-absorptive stages: A review. <i>Food Research International</i> , 2017, 99, 917-927. | 6.2 | 70 |
| 24 | Effect of calcium chloride treatments on calcium content, anthracnose severity and antioxidant activity in papaya fruit during ambient storage. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2963-2968. | 3.5 | 28 |
| 25 | Mango (<i>Mangifera indica</i> cv. Azucar) antiinflammatory and chemopreventive role during colorectal carcinogenesis. <i>Emirates Journal of Food and Agriculture</i> , 2016, 28, 704. | 1.0 | 10 |
| 26 | Maintaining Antioxidant Potential of Fresh Fruits and Vegetables After Harvest. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 806-822. | 10.3 | 45 |
| 27 | Postharvest physiology and technology of loquat (<i>Eriobotrya japonica</i> Lindl.) fruit. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1495-1504. | 3.5 | 70 |
| 28 | Effect of the moisture content of forced hot air on the postharvest quality and bioactive compounds of mango fruit (<i>Mangifera indica</i> L. cv. Manila). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1078-1083. | 3.5 | 6 |
| 29 | Antioxidant activity and content of chlorophylls and carotenoids in raw and heat-processed Jalapeño peppers at intermediate stages of ripening. <i>Food Chemistry</i> , 2014, 146, 188-196. | 8.2 | 89 |
| 30 | Effect of UV-C irradiation and low temperature storage on bioactive compounds, antioxidant enzymes and radical scavenging activity of papaya fruit. <i>Journal of Food Science and Technology</i> , 2014, 51, 3821-3829. | 2.8 | 57 |
| 31 | Effect of Ripening, Heat Processing, and Fat Type on the Micellarization of Pigments from Jalapeño Peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9938-9949. | 5.2 | 11 |
| 32 | Physical attributes and chemical composition of organic strawberry fruit (<i>Fragaria x ananassa</i> Duch.) | 8.2 | 152 |
| 33 | The effect of antifungal hot-water treatments on papaya postharvest quality and activity of pectinmethylesterase and polygalacturonase. <i>Journal of Food Science and Technology</i> , 2013, 50, 101-107. | 2.8 | 33 |
| 34 | Technologies for Extraction and Production of Bioactive Compounds to be Used as Nutraceuticals and Food Ingredients: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 5-23. | 11.7 | 500 |
| 35 | Effect of the Interaction of Heat-Processing Style and Fat Type on the Micellarization of Lipid-Soluble Pigments from Green and Red Pungent Peppers (<i>Capsicum annum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3642-3653. | 5.2 | 29 |
| 36 | HPLC-ESI-MS Analysis of Phenolic Compounds During Ripening in Exocarp and Mesocarp of Tomato Fruit. <i>Journal of Food Science</i> , 2013, 78, C1839-44. | 3.1 | 11 |

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|----|---|------|-----------|
| 37 | Assessment and profiling of the fatty acids in two ackee fruit (<i>Blighia sapida</i> Koenig) varieties during different ripening stages. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 722-726. | 3.5 | 8 |
| 38 | Nutraceutical Value of Black Cherry <i>Prunus serotina</i> Ehrh. Fruits: Antioxidant and Antihypertensive Properties. <i>Molecules</i> , 2013, 18, 14597-14612. | 3.8 | 44 |
| 39 | Effect of ripeness stage of mango fruit (<i>Mangifera indica</i> L., cv. Ataulfo) on physiological parameters and antioxidant activity. <i>Scientia Horticulturae</i> , 2012, 135, 7-13. | 3.6 | 121 |
| 40 | Identification and quantification of major phenolic compounds from mango (<i>Mangifera indica</i> , cv.) during ripening. <i>Food Chemistry</i> , 2012, 135, 105-111. | 8.2 | 145 |
| 41 | Effect of Heat Processing on the Profile of Pigments and Antioxidant Capacity of Green and Red Jalapeño Peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10822-10833. | 5.2 | 40 |
| 42 | Maintaining mango (<i>Mangifera indica</i> L.) fruit quality during the export chain. <i>Food Research International</i> , 2011, 44, 1254-1263. | 6.2 | 191 |
| 43 | Phytochemical and antioxidant characterization of the fruit of black sapote (<i>Diospyros digyna</i> Jacq.). <i>Food Research International</i> , 2011, 44, 2210-2216. | 6.2 | 22 |
| 44 | Phytochemical and antioxidant characterization of mamey (<i>Pouteria sapota</i> Jacq. H.E. Moore &) | 6.2 | 34 |
| 45 | Identification and quantification of phenols, carotenoids, and vitamin C from papaya (<i>Carica papaya</i> L.) | 6.2 | 148 |
| 46 | Postharvest physiology and technology of Annona fruits. <i>Food Research International</i> , 2011, 44, 1741-1751. | 6.2 | 82 |
| 47 | Nutritional components and anti-oxidant capacity of ten cultivars and lines of cactus pear fruit (<i>Opuntia</i> spp.). <i>Food Research International</i> , 2011, 44, 2311-2318. | 6.2 | 83 |
| 48 | Postharvest biology and technology of tropical and subtropical fruits. , 2011, , . | | 18 |
| 49 | Phenolic and carotenoid profiles of papaya fruit (<i>Carica papaya</i> L.) and their contents under low temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2358-2365. | 3.5 | 136 |
| 50 | Improvement of the antioxidant status of tropical fruits as a secondary response to some postharvest treatments. <i>Trends in Food Science and Technology</i> , 2010, 21, 475-482. | 15.1 | 114 |
| 51 | Screening of antiproliferative effect of aqueous extracts of plant foods consumed in México on the breast cancer cell line MCF-7. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 32-46. | 2.8 | 47 |
| 52 | Effects on Insects. , 2009, , . | | 3 |
| 53 | Subtropical Fruits. , 2009, , . | | 1 |
| 54 | Tropical Fruits. , 2009, , . | | 2 |

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|----|---|-----|-----------|
| 55 | Study of the effect of "Ataulfo"™ mango (<i>Mangifera indica</i> L.) intake on mammary carcinogenesis and antioxidant capacity in plasma of N-methyl-N-nitrosourea (MNU)-treated rats. <i>Food Chemistry</i> , 2008, 111, 309-315. | 8.2 | 19 |
| 56 | Changes in external and internal color during postharvest ripening of "Manila"™ and "Ataulfo"™ mango fruit and relationship with carotenoid content determined by liquid chromatography-APCI-time-of-flight mass spectrometry. <i>Postharvest Biology and Technology</i> , 2008, 50, 145-152. | 6.0 | 97 |
| 57 | Identification and Quantification of Betalains from the Fruits of 10 Mexican Prickly Pear Cultivars by High-Performance Liquid Chromatography and Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5758-5764. | 5.2 | 205 |
| 58 | Correlation between Some Nutritional Components and the Total Antioxidant Capacity Measured with Six Different Assays in Eight Horticultural Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10498-10504. | 5.2 | 166 |
| 59 | Impact of the Stage of Ripening and Dietary Fat on <i>in Vitro</i> Bioaccessibility of β -Carotene in "Ataulfo"™ Mango. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1511-1516. | 5.2 | 63 |
| 60 | Comparison of the absorption efficiency of β - and β -cryptoxanthin in female Wistar rats. <i>British Journal of Nutrition</i> , 2007, 97, 329-336. | 2.3 | 8 |
| 61 | Identification and Quantification of Xanthophyll Esters, Carotenes, and Tocopherols in the Fruit of Seven Mexican Mango Cultivars by Liquid Chromatography-Atmospheric Pressure Chemical Ionization-Time-of-Flight Mass Spectrometry [LC-(APCI ⁺)-MS]. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6628-6635. | 5.2 | 108 |
| 62 | Postharvest hot air treatment effects on the antioxidant system in stored mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2007, 44, 107-115. | 6.0 | 49 |
| 63 | Needs for active packaging in developing countries. , 2007, , 263-288. | | 1 |
| 64 | Modeling the effects of temperature and relative humidity on gas exchange of prickly pear cactus (<i>Opuntia</i> spp.) stems. <i>LWT - Food Science and Technology</i> , 2006, 39, 796-805. | 5.2 | 12 |
| 65 | Modeling the influence of temperature and relative humidity on respiration rate of prickly pear cactus cladodes. <i>Postharvest Biology and Technology</i> , 2006, 41, 260-265. | 6.0 | 15 |
| 66 | EFFECTS OF POSTHARVEST HOT AIR TREATMENT ON THE QUALITY OF "RHAPSODY" TOMATO FRUIT. <i>Journal of Food Quality</i> , 2005, 28, 492-504. | 2.6 | 11 |
| 67 | Effects of postharvest hot air treatments on the quality and antioxidant levels in tomato fruit. <i>LWT - Food Science and Technology</i> , 2005, 38, 657-663. | 5.2 | 86 |
| 68 | EFFECTS OF PRESTORAGE DRY AND HUMID HOT AIR TREATMENTS ON THE QUALITY, TRIGLYCERIDES AND TOCOPHEROL CONTENTS IN "HASS" AVOCADO FRUIT. <i>Journal of Food Quality</i> , 2004, 27, 115-126. | 2.6 | 9 |
| 69 | EFFECT OF POSTHARVEST HOT AIR AND FUNGICIDE TREATMENTS ON THE QUALITY OF "MARADOL" PAPAYA (<i>CARICA PAPAYA</i> L.). <i>Journal of Food Quality</i> , 2004, 27, 127-139. | 2.6 | 29 |
| 70 | Treatments and Techniques to Minimise the Postharvest Losses of Perishable Food Crops. , 2004, , 95-133. | | 11 |
| 71 | Ascorbic Acid Content in Relation to Ascorbic Acid Oxidase Activity and Polyamine Content in Tomato and Bell Pepper Fruits During Development, Maturation and Senescence. <i>LWT - Food Science and Technology</i> , 2001, 34, 452-457. | 5.2 | 120 |
| 72 | EFFECTS OF HOT AIR TREATMENTS ON THE POSTHARVEST PHYSIOLOGY AND QUALITY OF MANGO FRUIT. <i>Acta Horticulturae</i> , 2000, , 419-428. | 0.2 | 2 |

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|----|---|-----|-----------|
| 73 | 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 |
| 74 | Tolerance and quality of mango fruit exposed to controlled atmospheres at high temperatures. Postharvest Biology and Technology, 2000, 20, 195-201. | 6.0 | 31 |
| 75 | 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 |
| 76 | 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 |
| 77 | 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 |
| 78 | 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 |
| 79 | Ethanolc 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 |
| 80 | Responses of Mango to Insecticidal Oxygen and Carbon Dioxide Atmospheres. LWT - Food Science and Technology, 1993, 26, 42-48. | 5.2 | 22 |
| 81 | Responses of Avocado Fruit to Insecticidal O2 and CO2 Atmospheres. LWT - Food Science and Technology, 1993, 26, 307-311. | 5.2 | 10 |
| 82 | Tolerance and Responses of Harvested Mango to Insecticidal Low-oxygen Atmospheres. Hortscience: A Publication of the American Society for Horticultural Science, 1993, 28, 1031-1033. | 1.0 | 21 |
| 83 | MODIFIED ATMOSPHERE PACKAGING (MAP) OF MANGO AND AVOCADO FRUIT. Acta Horticulturae, 1990, , 335-344. | 0.2 | 10 |
| 84 | Primer registro de la comestibilidad de Phillipsia domingensis Berk. (Pezizales: Ascomycota): aspectos nutricionales y actividad biol3gica. Scientia Fungorum, 0, 50, e1254. | 0.3 | 0 |