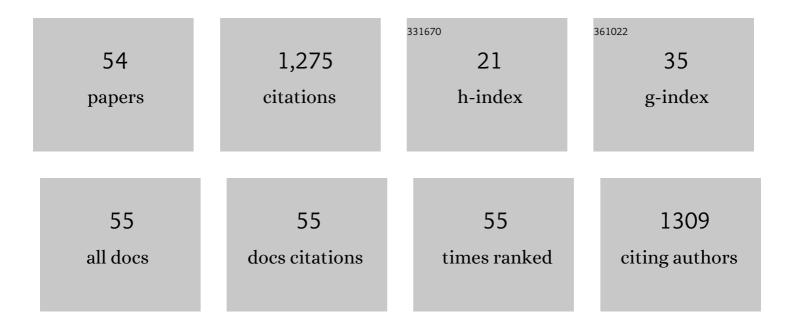
Douglas D Archbold

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Feature Papers in Horticulturae. Horticulturae, 2022, 8, 63.	2.8	0

2 Effects of abiotic stresses on sorbitol biosynthesis and metabolism in tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,702 Td (b)

3	Best Papers Introduction. Horticulturae, 2021, 7, 186.	2.8	0
4	Rapid In Vitro Multiplication of Non-Runnering Fragaria vesca Genotypes from Seedling Shoot Axillary Bud Explants. Horticulturae, 2020, 6, 51.	2.8	2
5	Comparative analyses of polyphenolic composition of Fragaria spp. color mutants. Plant Physiology and Biochemistry, 2018, 125, 255-261.	5.8	13
6	Effects of Phenolic Compounds on Growth of Colletotrichum spp. In Vitro. Current Microbiology, 2018, 75, 550-556.	2.2	16
7	Developmental Variation in Fruit Polyphenol Content and Related Gene Expression of a Red-Fruited versus a White-Fruited Fragaria vesca Genotype. Horticulturae, 2018, 4, 30.	2.8	4
8	Combined Effects of Fertilizer, Irrigation, and Paclobutrazol on Yield and Fruit Quality of Mango. Horticulturae, 2016, 2, 14.	2.8	7
9	Apple Tree Responses to Deficit Irrigation Combined with Periodic Applications of Particle Film or Abscisic Acid. Horticulturae, 2016, 2, 16.	2.8	8
10	Fertility Source and Drought Stress Effects on Plant Growth and Essential Oil Production of Calendula officinalis. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 342-348.	1.0	6
11	Horticulturae — An International, Multidisciplinary, Open Access Journal. Horticulturae, 2015, 1, 1-2.	2.8	2
12	An Assessment of Organic Apple Production in Kentucky. HortTechnology, 2015, 25, 154-161.	0.9	2
13	Cropload Management of †Vidal blanc' Improves Primary Bud Cold Hardiness and Maintains Berry Composition in the Lower Midwestern United States. Hortscience: A Publication of the American Society for Hortcultural Science, 2014, 49, 874-880.	1.0	2
14	The role of SORBITOL DEHYDROGENASE in Arabidopsis thaliana. Functional Plant Biology, 2012, 39, 462.	2.1	35
15	Molecular identification of predation by carabid beetles on exotic and native slugs in a strawberry agroecosystem. Biological Control, 2011, 56, 245-253.	3.0	27
16	Effect of hexanal vapour on longan fruit decay, quality and phenolic metabolism during cold storage. International Journal of Food Science and Technology, 2010, 45, 2313-2320.	2.7	9
17	Sorbitol Dehydrogenase Gene Expression and Enzyme Activity in Apple: Tissue Specificity during Bud Development and Response to Rootstock Vigor and Growth Manipulation. Journal of the American Society for Horticultural Science, 2010, 135, 379-387.	1.0	25
18	Effects of Aminoethoxyvinylglycine Plus 1-Methylcyclopropene on †Royal Gala' Apple Volatile Production After Cold Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 1390-1394.	1.0	2

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19	Preharvest Aminoethoxyvinylglycine Plus Postharvest Heat Treatments Influence Apple Fruit Ripening after Cold Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 1637-1640.	1.0	10
20	Pawpaw Fruit Chilling Injury and Antioxidant Protection. Journal of the American Society for Horticultural Science, 2009, 134, 466-471.	1.0	29
21	Loss of Ripening Capacity of Pawpaw Fruit with Extended Cold Storage. Journal of Agricultural and Food Chemistry, 2008, 56, 10683-10688.	5.2	16
22	Tissue-specific expression of SORBITOL DEHYDROGENASE in apple fruit during early development. Journal of Experimental Botany, 2007, 58, 1863-1872.	4.8	39
23	Interaction with and Effects on the Profile of Proteins ofBotrytiscinereaby C6Aldehydes. Journal of Agricultural and Food Chemistry, 2007, 55, 2182-2188.	5.2	31
24	Biosynthesis oftrans-2-Hexenal in Response to Wounding in Strawberry Fruit. Journal of Agricultural and Food Chemistry, 2006, 54, 1442-1448.	5.2	59
25	Salicylic acid pretreatment alleviates chilling injury and affects the antioxidant system and heat shock proteins of peaches during cold storage. Postharvest Biology and Technology, 2006, 41, 244-251.	6.0	255
26	Production of the Long-Chain Alcohols Octanol, Decanol, and Dodecanol by Escherichia coli. Current Microbiology, 2005, 51, 82-86.	2.2	55
27	Pawpaw [Asimina triloba (L.) Dunal] Fruit Ripening. I. Ethylene Biosynthesis and Production. Journal of the American Society for Horticultural Science, 2005, 130, 638-642.	1.0	7
28	Pawpaw [Asimina triloba (L.) Dunal] Fruit Ripening. II. Activity of Selected Cell-wall Degrading Enzymes. Journal of the American Society for Horticultural Science, 2005, 130, 643-648.	1.0	16
29	(53) Do Pawpaw Varieties Behave Differently during Ripening and Cold Storage?. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 1088C-1088.	1.0	0
30	Sorbitol dehydrogenase expression and activity during apple fruit set and early development. Physiologia Plantarum, 2004, 121, 391-398.	5.2	41
31	Patterns of Sorbitol Metabolism and Availability during Apple Fruit Set. Hortscience: A Publication of the American Society for Hortcultural Science, 2004, 39, 887B-887.	1.0	Ο
32	Ripening pawpaw fruit exhibit respiratory and ethylene climacterics. Postharvest Biology and Technology, 2003, 30, 99-103.	6.0	34
33	Emission patterns of wound volatile compounds following injury of ripe strawberry fruit. Journal of the Science of Food and Agriculture, 2003, 83, 283-288.	3.5	30
34	Ripening and Postharvest Storage of Pawpaw. HortTechnology, 2003, 13, 439-441.	0.9	24
35	Understanding Floral Induction and Morphogenesis: An Introduction to the Colloquium. Hortscience: A Publication of the American Society for Hortcultural Science, 2003, 38, 1324.	1.0	0
36	Survival of Escherichia coli O157:H7 on Strawberry Fruit and Reduction of the Pathogen Population by Chemical Agents. Journal of Food Protection, 2001, 64, 1334-1340.	1.7	90

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37	Volatile Compounds fromEscherichia coliO157:H7 and Their Absorption by Strawberry Fruit. Journal of Agricultural and Food Chemistry, 2000, 48, 413-417.	5.2	43
38	Carbohydrate availability modifies sorbitol dehydrogenase activity of apple fruit. Physiologia Plantarum, 1999, 105, 391-395.	5.2	42
39	Fumigating `Crimson Seedless' Table Grapes with (E)-2-Hexenal Reduces Mold during Long-term Postharvest Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 1999, 34, 705-707.	1.0	30
40	391 Compression Bruising Alters the Strawberry Volatile Profile. Hortscience: A Publication of the American Society for Hortcultural Science, 1999, 34, 511C-511.	1.0	0
41	Membrane Competence among and within Fragaria Species Varies in Response to Dehydration Stress. Journal of the American Society for Horticultural Science, 1998, 123, 808-813.	1.0	15
42	(E)-2-Hexenal Can Stimulate Botrytis cinerea Growth in vitro and on Strawberries in vivo during Storage. Journal of the American Society for Horticultural Science, 1998, 123, 875-881.	1.0	63
43	Heat Treatment Temporarily Inhibits Aroma Volatile Compound Emission from Golden Delicious Apples. Journal of Agricultural and Food Chemistry, 1997, 45, 4038-4041.	5.2	52
44	Nitrogen Availability and Fruiting Influence Nitrogen Cycling in Strawberry. Journal of the American Society for Horticultural Science, 1997, 122, 134-139.	1.0	6
45	Seasonal and Cropping Effects on Total and Fertilizer Nitrogen Use in June-bearing and Day-neutral Strawberries. Journal of the American Society for Horticultural Science, 1995, 120, 403-408.	1.0	12
46	Daylength and Resistance of Strawberry Foliage to the Twospotted Spider Mite. Hortscience: A Publication of the American Society for Hortcultural Science, 1994, 29, 1329-1331.	1.0	9
47	Water Relations of a Fragaria chiloensis and a F. virginiana Selection during and After Water Deficit Stress. Journal of the American Society for Horticultural Science, 1993, 118, 274-279.	1.0	13
48	Solute Accumulation in Leaves of a Fragaria chiloensis and a F. virginiana Selection Responds to Water Deficit Stress. Journal of the American Society for Horticultural Science, 1993, 118, 280-285.	1.0	37
49	Manipulating Primocane Architecture in Thornless Blackberry with Uniconazole, GA3, and BA. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 116-118.	1.0	4
50	Plant Volatiles Inhibit Pollen Germination of Apple and Other Species. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 267.	1.0	1
51	REGULATION OF APPLE FRUIT GROWTH RATE BY TURGOR PRESSURE?. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 625e-625.	1.0	1
52	Cultivar-specific Apple Fruit Growth Rates in Vivo and Sink Activities in Vitro. Journal of the American Society for Horticultural Science, 1992, 117, 459-462.	1.0	5
53	Inhibition of pollen germination by volatile compounds including 2-hexenal and 3-hexenal. Journal of Agricultural and Food Chemistry, 1991, 39, 952-956.	5.2	21
54	Nitrogen Partitioning by `Chester Thornless' Blackberry in Pot Culture. Hortscience: A Publication of the American Society for Hortcultural Science, 1991, 26, 1492-1494.	1.0	14