

Charles F Forney

List of Publications by Year in descending order

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107
papers

7,338
citations

87888

38
h-index

54911

84
g-index

109
all docs

109
docs citations

109
times ranked

7712
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the thiobarbituric acid-reactive-substances assay for estimating lipid peroxidation in plant tissues containing anthocyanin and other interfering compounds. <i>Planta</i> , 1999, 207, 604-611.	3.2	3,113
2	Antioxidant Capacity, Vitamin C, Phenolics, and Anthocyanins after Fresh Storage of Small Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4638-4644.	5.2	768
3	Effect of ozone pre-conditioning on quality and antioxidant capacity of papaya fruit during ambient storage. <i>Food Chemistry</i> , 2014, 142, 19-26.	8.2	141
4	The Composition of Strawberry Aroma Is Influenced by Cultivar, Maturity, and Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 1022-1026.	1.0	140
5	Using a Modified Ferrous Oxidation [^] Xylenol Orange (FOX) Assay for Detection of Lipid Hydroperoxides in Plant Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 248-254.	5.2	139
6	The effects of ethylene, depressed oxygen and elevated carbon dioxide on antioxidant profiles of senescing spinach leaves. <i>Journal of Experimental Botany</i> , 2000, 51, 645-655.	4.8	137
7	Ethylene and 1-MCP regulate major volatile biosynthetic pathways in apple fruit. <i>Food Chemistry</i> , 2016, 194, 325-336.	8.2	115
8	Control of Humidity in Small Controlled-environment Chambers using Glycerol-Water Solutions. <i>HortTechnology</i> , 1992, 2, 52-54.	0.9	105
9	Oxygen Radical Absorbing Capacity, Anthocyanin and Phenolic Content of Highbush Blueberries (<i>Vaccinium corymbosum</i> L.) during Ripening and Storage. <i>Journal of the American Society for Horticultural Science</i> , 2003, 128, 917-923.	1.0	104
10	Advances in postharvest technologies to extend the storage life of minimally processed fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2632-2649.	10.3	89
11	Effects of ozone on major antioxidants and microbial populations of fresh-cut papaya. <i>Postharvest Biology and Technology</i> , 2014, 89, 56-58.	6.0	87
12	Flavour volatile production and regulation in fruit. <i>Canadian Journal of Plant Science</i> , 2008, 88, 537-550.	0.9	86
13	Development of Aroma Volatiles and Color during Postharvest Ripening of 'Kent' Strawberries. <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 650-655.	1.0	73
14	Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. <i>Molecules</i> , 2018, 23, 1685.	3.8	72
15	Volatile compounds produced by broccoli under anaerobic conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 2257-2259.	5.2	71
16	Horticultural and other Factors Affecting Aroma Volatile Composition of Small Fruit. <i>HortTechnology</i> , 2001, 11, 529-538.	0.9	67
17	Quantitative proteomic investigation employing stable isotope labeling by peptide dimethylation on proteins of strawberry fruit at different ripening stages. <i>Journal of Proteomics</i> , 2013, 94, 219-239.	2.4	66
18	Interaction of ozone and negative air ions to control micro-organisms. <i>Journal of Applied Microbiology</i> , 2002, 93, 144-148.	3.1	65

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19	Horticultural Factors Affecting Antioxidant Capacity of Blueberries and other Small Fruit. HortTechnology, 2001, 11, 523-528.	0.9	62
20	A Genome-wide Association Study of Apple Quality and Scab Resistance. Plant Genome, 2018, 11, 170075.	2.8	61
21	Antioxidant Responses in Harvested Leaves of Two Cultivars of Spinach Differing in Senescence Rates. Journal of the American Society for Horticultural Science, 2001, 126, 611-617.	1.0	61
22	Changes in sugar content and relative enzyme activity in grape berry in response to root restriction. Scientia Horticulturae, 2009, 123, 39-45.	3.6	58
23	Glucosinolate and free sugar content in cauliflower (<i>Brassica oleracea</i> var. botrytis cv. Freemont) during controlled-atmosphere storage. Postharvest Biology and Technology, 2006, 40, 123-132.	6.0	56
24	Ozone and 1-Methylcyclopropene Alter the Postharvest Quality of Broccoli. Journal of the American Society for Horticultural Science, 2003, 128, 403-408.	1.0	56
25	Interactive effects of ozone and 1-methylcyclopropene on decay resistance and quality of stored carrots. Postharvest Biology and Technology, 2007, 45, 341-348.	6.0	54
26	Coencapsulation of Polyphenols and Anthocyanins from Blueberry Pomace by Double Emulsion Stabilized by Whey Proteins: Effect of Homogenization Parameters. Molecules, 2018, 23, 2525.	3.8	54
27	Effect of a continuous low ozone exposure (50nL ^l ⁻¹) on decay and quality of stored carrots. Postharvest Biology and Technology, 2008, 49, 397-402.	6.0	53
28	Effect of Gaseous Ozone on Papaya Anthracnose. Food and Bioprocess Technology, 2013, 6, 2996-3005.	4.7	52
29	Genome-wide association studies in apple reveal loci of large effect controlling apple polyphenols. Horticulture Research, 2019, 6, 107.	6.3	50
30	Microstructural Indicators of Quality-related Characteristics of Blueberries—An Integrated Approach. LWT - Food Science and Technology, 2001, 34, 23-32.	5.2	49
31	Proteome changes in banana fruit peel tissue in response to ethylene and high-temperature treatments. Horticulture Research, 2016, 3, 16012.	6.3	48
32	Blueberry and cranberry fruit composition during development. Journal of Berry Research, 2012, 2, 169-177.	1.4	47
33	Characterization of Changes in Polyphenols, Antioxidant Capacity and Physico-Chemical Parameters during Lowbush Blueberry Fruit Ripening. Antioxidants, 2013, 2, 216-229.	5.1	46
34	Effect of different concentrations of ozone on physiological changes associated to gas exchange, fruit ripening, fruit surface quality and defence-related enzymes levels in papaya fruit during ambient storage. Scientia Horticulturae, 2014, 179, 163-169.	3.6	46
35	Vapor Phase Hydrogen Peroxide Inhibits Postharvest Decay of Table Grapes. Hortscience: A Publication of the American Society for Horticultural Science, 1991, 26, 1512-1514.	1.0	45
36	Induction of Volatile Compounds in Broccoli by Postharvest Hot-Water Dips. Journal of Agricultural and Food Chemistry, 1998, 46, 5295-5301.	5.2	44

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37	Effect of Hexanal Vapor on the Growth of Postharvest Pathogens and Fruit Decay. <i>Journal of Food Science</i> , 2007, 72, M108-M112.	3.1	42
38	Hot-water Dips Extend the Shelf Life of Fresh Broccoli. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1995, 30, 1054-1057.	1.0	42
39	Postharvest Ascorbate Metabolism in Two Cultivars of Spinach Differing in Their Senescence Rates. <i>Journal of the American Society for Horticultural Science</i> , 2003, 128, 930-935.	1.0	35
40	Biological Effects of Corona Discharge on Onions in a Commercial Storage Facility. <i>HortTechnology</i> , 2000, 10, 608-612.	0.9	33
41	Influence of hormetic heat treatment on quality and phytochemical compounds of broccoli florets during storage. <i>Postharvest Biology and Technology</i> , 2017, 128, 44-53.	6.0	32
42	Growth of strawberry fruit and sugar uptake of fruit discs at different inflorescence positions. <i>Scientia Horticulturae</i> , 1985, 27, 55-62.	3.6	29
43	Effect of Hot Water Treatments on Quality of Highbush Blueberries. <i>Journal of Food Science</i> , 2008, 73, M292-7.	3.1	29
44	Apple Ripening Is Controlled by a NAC Transcription Factor. <i>Frontiers in Genetics</i> , 2021, 12, 671300.	2.3	29
45	Quality of fresh-cut apple slices stored in solid and micro-perforated film packages having contrasting O ₂ headspace atmospheres. <i>Postharvest Biology and Technology</i> , 2010, 58, 254-261.	6.0	26
46	Anaerobic Production of Methanethiol and Other Compounds by Brassica Vegetables. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 696-699.	1.0	26
47	Structure and gas transmission characteristics of microperforations in plastic films. <i>Packaging Technology and Science</i> , 2008, 21, 217-229.	2.8	25
48	Using Volatile Emissions and Chlorophyll Fluorescence as Indicators of Heat Injury in Apples. <i>Journal of the American Society for Horticultural Science</i> , 2001, 126, 771-777.	1.0	25
49	The unique fatty acid and antioxidant composition of ostrich fern (<i>Matteuccia Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2	0.9	23
50	Targeted quantitative proteomic investigation employing multiple reaction monitoring on quantitative changes in proteins that regulate volatile biosynthesis of strawberry fruit at different ripening stages. <i>Journal of Proteomics</i> , 2015, 126, 288-295.	2.4	22
51	QTL analysis of soft scald in two apple populations. <i>Horticulture Research</i> , 2016, 3, 16043.	6.3	21
52	The Molecular Regulation of Carbon Sink Strength in Grapevine (<i>Vitis vinifera</i> L.). <i>Frontiers in Plant Science</i> , 2020, 11, 606918.	3.6	21
53	Phytotoxicity of vapour phase hydrogen peroxide to Thompson Seedless grapes and <i>Botrytis cinerea</i> spores. <i>Crop Protection</i> , 1995, 14, 131-135.	2.1	20
54	Relationships between fruit composition and storage life in air or controlled atmosphere of red raspberry. <i>Postharvest Biology and Technology</i> , 2015, 110, 121-130.	6.0	20

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55	Renewal of vascular connections between grapevine buds and canes during bud break. <i>Scientia Horticulturae</i> , 2018, 233, 331-338.	3.6	20
56	Metabolic Profile of Strawberry Fruit Ripened on the Plant Following Treatment With an Ethylene Elicitor or Inhibitor. <i>Frontiers in Plant Science</i> , 2020, 11, 995.	3.6	20
57	Quantifying apple diversity: A phenomic characterization of Canada's Apple Biodiversity Collection. <i>Plants People Planet</i> , 2021, 3, 747-760.	3.3	20
58	EFFECT OF CO2 ON PHYSICAL, CHEMICAL, AND QUALITY CHANGES IN 'BURLINGTON' BLUEBERRIES. <i>Acta Horticulturae</i> , 2003, , 587-593.	0.2	20
59	Volatile Emissions and Chlorophyll Fluorescence as Indicators of Freezing Injury in Apple Fruit. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 1283-1287.	1.0	20
60	Effect of hexanal vapor to control postharvest decay and extend shelf-life of highbush blueberry fruit during controlled atmosphere storage. <i>Canadian Journal of Plant Science</i> , 2010, 90, 359-366.	0.9	19
61	Effect of In Vitro Digestion on Water-in-Oil-in-Water Emulsions Containing Anthocyanins from Grape Skin Powder. <i>Molecules</i> , 2018, 23, 2808.	3.8	18
62	Temperature of Broccoli Florets at Time of Packaging Influences Package Atmosphere and Quality. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1991, 26, 1301-1303.	1.0	18
63	Fruit maturity affects the response of apples to heat stress. <i>Postharvest Biology and Technology</i> , 2011, 62, 35-42.	6.0	17
64	A method to detect diphenylamine contamination of apple fruit and storages using headspace solid phase micro-extraction and gas chromatography/mass spectroscopy. <i>Food Chemistry</i> , 2014, 160, 255-259.	8.2	17
65	Flavour loss during postharvest handling and marketing of fresh-cut produce. <i>Stewart Postharvest Review</i> , 0, 4, 1-10.	0.7	17
66	Low temperature effects on ubiquinone content, respiration rates and lipid peroxidation levels of etiolated seedlings of two differentially chilling-sensitive species. <i>Physiologia Plantarum</i> , 2004, 121, 488-497.	5.2	16
67	Characterization of phytohormonal and postharvest senescence responses of balsam fir (<i>Abies</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1545-1553.	1.9	15
68	Processing Line Effects on Storage Attributes of Fresh-cut Spinach Leaves. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 1308-1311.	1.0	15
69	DETERMINATION AND PREDICTION OF ODOR THRESHOLDS FOR ODOR ACTIVE VOLATILES IN A NEUTRAL APPLE JUICE MATRIX. <i>Journal of Food Quality</i> , 2011, 34, 177-186.	2.6	14
70	Postharvest profile of a Solo variety 'Frangi' during ripening at ambient temperature. <i>Scientia Horticulturae</i> , 2013, 160, 12-19.	3.6	14
71	Effects of Root Restriction on Ultrastructure of Phloem Tissues in Grape Berry. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2009, 44, 1334-1339.	1.0	14
72	Proteomic changes in 'Ambrosia' apple fruit during cold storage and in response to delayed cooling treatment. <i>Postharvest Biology and Technology</i> , 2018, 137, 66-76.	6.0	13

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73	Optimizing the Storage Temperature and Humidity for Fresh Cranberries: A Reassessment of Chilling Sensitivity. Hortscience: A Publication of the American Society for Horticultural Science, 2008, 43, 439-446.	1.0	11
74	Ethanol Production and Chlorophyll Fluorescence Predict Breakdown of Heat-stressed Apple Fruit During Cold Storage. Journal of the American Society for Horticultural Science, 2005, 130, 237-243.	1.0	10
75	A rapid capillary gel electrophoresis method for the quantitative determination of RuBisCo in spinach. Phytochemical Analysis, 2002, 13, 39-44.	2.4	9
76	Proteomic Changes in Antioxidant System in Strawberry During Ripening. Frontiers in Plant Science, 2020, 11, 594156.	3.6	9
77	The influence of cold water storage on fatty acids, antioxidant content and activity, and microbial load in ostrich fern (<i>Matteuccia struthiopteris</i>) fiddleheads. Canadian Journal of Plant Science, 2013, 93, 683-697.	0.9	8
78	Effects of amino and sulfhydryl reactive agents on respiration and ethylene production in tomato and apple fruit discs. Physiologia Plantarum, 1982, 54, 329-332.	5.2	7
79	Row Covers to Delay or Advance Maturity in Highbush Blueberry. International Journal of Fruit Science, 2004, 3, 169-181.	0.2	7
80	Floral volatile composition of four species of <i>Vaccinium</i> ¹ This article is part of a Special Issue entitled "A tribute to Sam Vander Kloet FLS: Pure and applied research from blueberries to heathland ecology". Botany, 2012, 90, 365-371.	1.0	7
81	Comparison of berry composition of selected <i>Vaccinium</i> species (Ericaceae) with <i>Gaylussacia dumosa</i> ¹ This article is part of a Special Issue entitled "A tribute to Sam Vander Kloet FLS: Pure and applied research from blueberries to heathland ecology". Botany, 2012, 90, 355-363.	1.0	7
82	Temperature and Photoperiod Influence Postharvest Needle Abscission of Selected Balsam Fir (<i>Abies</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 843-851.	5.1	7
83	Physiology and biochemistry of aroma and off-odors in fresh-cut products. Acta Horticulturae, 2016, , 35-46.	0.2	7
84	Vulnerability of low temperature induced needle retention in balsam fir (<i>Abies balsamea</i> L.) to vapor pressure deficits. Scandinavian Journal of Forest Research, 2016, 31, 1-7.	1.4	7
85	Ripening and Solar Exposure Alter Polar Lipid Fatty Acid Composition of 'Honey Dew' Muskmelons. Hortscience: A Publication of the American Society for Horticultural Science, 1990, 25, 1262-1264.	1.0	7
86	Chilling-induced potassium leakage of cultured citrus cells. Physiologia Plantarum, 1990, 78, 193-196.	5.2	6
87	Postharvest Handling and Storage of Fresh Cranberries. HortTechnology, 2003, 13, 267-272.	0.9	6
88	Controlled Atmosphere Tents for Storing Fresh Commodities in Conventional Refrigerated Rooms. HortTechnology, 1999, 9, 672-675.	0.9	4
89	Chilling-induced potassium leakage of cultured citrus cells. Physiologia Plantarum, 1990, 78, 193-196.	5.2	3
90	Identification of aroma-active compounds of whole and macerated "Honeycrisp"™ and "Ambrosia"™ apples. Acta Horticulturae, 2016, , 137-142.	0.2	3

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91	Aerated Steam Sanitization of Whole Fresh Cantaloupes Reduces and Controls Rind-Associated <i>Listeria</i> but Enhances Fruit Susceptibility to Secondary Colonization. <i>Journal of Food Science</i> , 2018, 83, 1025-1031.	3.1	3
92	Impact of <i>Listeria</i> Inoculation and Aerated Steam Sanitization on Volatile Emissions of Whole Fresh Cantaloupes. <i>Journal of Food Science</i> , 2018, 83, 1017-1024.	3.1	3
93	Effect of 1-Methylcyclopropene (1-MCP) and Storage Atmosphere on the Volatile Aroma Composition of Cloudy and Clear Apple Juices. <i>Beverages</i> , 2020, 6, 59.	2.8	3
94	Small Fruit and Berries. , 2009, , .		2
95	Effects on Flavor. , 2009, , .		2
96	Improved maceration techniques to study the fruit vascular anatomy of grape. <i>Horticultural Plant Journal</i> , 2023, 9, 481-495.	5.0	2
97	Introduction to the Proceedings of the Ninth North American Blueberry Research and Extension Workers Conference. <i>International Journal of Fruit Science</i> , 2004, 3, 1-2.	0.2	1
98	Contamination of Apple Fruit with Diphenylamine During Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004, 39, 780E-781.	1.0	1
99	Response of raspberry cultivars and selections to controlled atmosphere storage. <i>Acta Horticulturae</i> , 2016, , 57-64.	0.2	0
100	676 Effects of Volatiles on Postharvest Shelf Life and Quality. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 515C-515.	1.0	0
101	THE RELATIONSHIP BETWEEN COQ10 CONTENT AND RESPIRATION RATE OF FIVE ETIOLATED SEEDLING SPECIES. <i>Acta Horticulturae</i> , 2003, , 237-243.	0.2	0
102	Development of a New Harvest Container for Wild Blueberries. <i>HortTechnology</i> , 2006, 16, 33-38.	0.9	0
103	Effects of Postharvest Storage and UV-C Irradiation on the Phenolic Content and Antioxidant Capacity of Cranberries. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006, 41, 988C-988.	1.0	0
104	Effects of root restriction on the ultrastructure of phloem in grape leaves. <i>African Journal of Biotechnology</i> , 2011, 10, .	0.6	0
105	Preconditioning Grapefruit Callus Tissue Reduces Methyl Bromide-induced K ⁺ Leakage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1990, 25, 669-670.	1.0	0
106	Development of an Olfactory Detector for the Evaluation of Fruit Aroma—A Proposed Approach. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1995, 30, 183-185.	1.0	0
107	Ethylene Inhibits Sprouting of Onion Bulbs during Long-term Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2022, 57, 686-691.	1.0	0