Charles F Forney

List of Publications by Year
in descending order

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	Improved maceration techniques to study the fruit vascular anatomy of grape. Horticultural Plant Journal, 2023, 9, 481-495.	5.0	2
2	Ethylene Inhibits Sprouting of Onion Bulbs during Long-term Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2022, 57, 686-691.	1.0	0
3	Quantifying apple diversity: A phenomic characterization of Canadaâ€™s Apple Biodiversity Collection. Plants People Planet, 2021, 3, 747-760.	3.3	20
4	Apple Ripening Is Controlled by a NAC Transcription Factor. Frontiers in Genetics, 2021, 12, 671300.	2.3	29
5	Proteomic Changes in Antioxidant System in Strawberry During Ripening. Frontiers in Plant Science, 2020, 11, 594156.	3.6	9
6	Effect of 1-Methylcyclopropene (1-MCP) and Storage Atmosphere on the Volatile Aroma Composition of Cloudy and Clear Apple Juices. Beverages, 2020, 6, 59.	2.8	3
7	Metabolic Profile of Strawberry Fruit Ripened on the Plant Following Treatment With an Ethylene Elicitor or Inhibitor. Frontiers in Plant Science, 2020, 11, 995.	3.6	20
8	The Molecular Regulation of Carbon Sink Strength in Grapevine (Vitis vinifera L.). Frontiers in Plant Science, 2020, 11, 606918.	3.6	21
9	Genome-wide association studies in apple reveal loci of large effect controlling apple polyphenols. Horticulture Research, 2019, 6, 107.	6.3	50
10	Aerated Steam Sanitization of Whole Fresh Cantaloupes Reduces and Controls Rindâ€Associated Listeria but Enhances Fruit Susceptibility to Secondary Colonization. Journal of Food Science, 2018, 83, 1025-1031.	3.1	3
11	Renewal of vascular connections between grapevine buds and canes during bud break. Scientia Horticulturae, 2018, 233, 331-338.	3.6	20
12	Impact of Listeria Inoculation and Aerated Steam Sanitization on Volatile Emissions of Whole Fresh Cantaloupes. Journal of Food Science, 2018, 83, 1017-1024.	3.1	3
13	Advances in postharvest technologies to extend the storage life of minimally processed fruits and vegetables. Critical Reviews in Food Science and Nutrition, 2018, 58, 2632-2649.	10.3	89
14	Proteomic changes in â€˜Ambrosiaâ€™ apple fruit during cold storage and in response to delayed cooling treatment. Postharvest Biology and Technology, 2018, 137, 66-76.	6.0	13
15	Effect of In Vitro Digestion on Water-in-Oil-in-Water Emulsions Containing Anthocyanins from Grape Skin Powder. Molecules, 2018, 23, 2808.	3.8	18
16	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
17	Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. Molecules, 2018, 23, 1685.	3.8	72
18	A Genomeâ€Wide Association Study of Apple Quality and Scab Resistance. Plant Genome, 2018, 11, 170075.	2.8	61

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19	Influence of hormetic heat treatment on quality and phytochemical compounds of broccoli florets during storage. Postharvest Biology and Technology, 2017, 128, 44-53.	6.0	32
20	Response of raspberry cultivars and selections to controlled atmosphere storage. Acta Horticulturae, 2016, , 57-64.	0.2	0
21	Proteome changes in banana fruit peel tissue in response to ethylene and high-temperature treatments. Horticulture Research, 2016, 3, 16012.	6.3	48
22	QTL analysis of soft scald in two apple populations. Horticulture Research, 2016, 3, 16043.	6.3	21
23	Identification of aroma-active compounds of whole and macerated â€˜Honeycrispâ€™ and â€˜Ambrosiaâ€™ apples. Acta Horticulturae, 2016, , 137-142.	0.2	3
24	Physiology and biochemistry of aroma and off-odors in fresh-cut products. Acta Horticulturae, 2016, , 35-46.	0.2	7
25	Vulnerability of low temperature induced needle retention in balsam fir (Abies balsameaL.) to vapor pressure deficits. Scandinavian Journal of Forest Research, 2016, 31, 1-7.	1.4	7
26	Ethylene and 1-MCP regulate major volatile biosynthetic pathways in apple fruit. Food Chemistry, 2016, 194, 325-336.	8.2	115
27	Relationships between fruit composition and storage life in air or controlled atmosphere of red raspberry. Postharvest Biology and Technology, 2015, 110, 121-130.	6.0	20
28	Targeted quantitative proteomic investigation employing multiple reaction monitoring on quantitative changes in proteins that regulate volatile biosynthesis of strawberry fruit at different ripening stages. Journal of Proteomics, 2015, 126, 288-295.	2.4	22
29	Effect of ozone pre-conditioning on quality and antioxidant capacity of papaya fruit during ambient storage. Food Chemistry, 2014, 142, 19-26.	8.2	141
30	A method to detect diphenylamine contamination of apple fruit and storages using headspace solid phase micro-extraction and gas chromatography/mass spectroscopy. Food Chemistry, 2014, 160, 255-259.	8.2	17
31	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
32	Effects of ozone on major antioxidants and microbial populations of fresh-cut papaya. Postharvest Biology and Technology, 2014, 89, 56-58.	6.0	87
33	Effect of Gaseous Ozone on Papaya Anthracnose. Food and Bioprocess Technology, 2013, 6, 2996-3005.	4.7	52
34	Temperature and Photoperiod Influence Postharvest Needle Abscission of Selected Balsam Fir (Abies) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 843-851.	5.1	7
35	Quantitative proteomic investigation employing stable isotope labeling by peptide dimethylation on proteins of strawberry fruit at different ripening stages. Journal of Proteomics, 2013, 94, 219-239.	2.4	66
36	The influence of cold water storage on fatty acids, antioxidant content and activity, and microbial load in ostrich fern (Matteuccia struthiopteris) fiddleheads. Canadian Journal of Plant Science, 2013, 93, 683-697.	0.9	8

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37	Postharvest profile of a Solo variety â€˜Frangiâ€™ during ripening at ambient temperature. Scientia Horticulturae, 2013, 160, 12-19.	3.6	14
38	Characterization of Changes in Polyphenols, Antioxidant Capacity and Physico-Chemical Parameters during Lowbush Blueberry Fruit Ripening. Antioxidants, 2013, 2, 216-229.	5.1	46
39	Characterization of phytohormonal and postharvest senescence responses of balsam fir (Abies) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1545-1553.	1.9	15
40	Floral volatile composition of four species of Vaccinium¹This article is part of a Special Issue entitled â€œA tribute to Sam Vander Kloet FLS: Pure and applied research from blueberries to heathland ecologyâ€•. Botany, 2012, 90, 365-371.	1.0	7
41	Blueberry and cranberry fruit composition during development. Journal of Berry Research, 2012, 2, 169-177.	1.4	47
42	Comparison of berry composition of selected Vaccinium species (Ericaceae) with Gaylussacia dumosa1This article is part of a Special Issue entitled â€œA tribute to Sam Vander Kloet FLS: Pure and applied research from blueberries to heathland ecologyâ€•. Botany, 2012, 90, 355-363.	1.0	7
43	DETERMINATION AND PREDICTION OF ODOR THRESHOLDS FOR ODOR ACTIVE VOLATILES IN A NEUTRAL APPLE JUICE MATRIX. Journal of Food Quality, 2011, 34, 177-186.	2.6	14
44	Fruit maturity affects the response of apples to heat stress. Postharvest Biology and Technology, 2011, 62, 35-42.	6.0	17
45	<b>The unique fatty acid and antioxidant composition of ostrich fern (Matteuccia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 42	0.9	23
46	Effects of root restriction on the ultrastructure of phloem in grape leaves. African Journal of Biotechnology, 2011, 10, .	0.6	0
47	Quality of fresh-cut apple slices stored in solid and micro-perforated film packages having contrasting O2 headspace atmospheres. Postharvest Biology and Technology, 2010, 58, 254-261.	6.0	26
48	Effect of hexanal vapor to control postharvest decay and extend shelf-life of highbush blueberry fruit during controlled atmosphere storage. Canadian Journal of Plant Science, 2010, 90, 359-366.	0.9	19
49	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
50	Small Fruit and Berries. , 2009, , .		2
51	Effects on Flavor. , 2009, , .		2
52	Effects of Root Restriction on Ultrastructure of Phloem Tissues in Grape Berry. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 1334-1339.	1.0	14
53	Structure and gas transmission characteristics of microperforations in plastic films. Packaging Technology and Science, 2008, 21, 217-229.	2.8	25
54	Effect of Hot Water Treatments on Quality of Highbush Blueberries. Journal of Food Science, 2008, 73, M292-7.	3.1	29

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55	Effect of a continuous low ozone exposure (50nLLâ¯1) on decay and quality of stored carrots. Postharvest Biology and Technology, 2008, 49, 397-402.	6.0	53
56	Flavour volatile production and regulation in fruit. Canadian Journal of Plant Science, 2008, 88, 537-550.	0.9	86
57	Optimizing the Storage Temperature and Humidity for Fresh Cranberries: A Reassessment of Chilling Sensitivity. Hortscience: A Publication of the American Society for Hortcultural Science, 2008, 43, 439-446.	1.0	11
58	Effect of Hexanal Vapor on the Growth of Postharvest Pathogens and Fruit Decay. Journal of Food Science, 2007, 72, M108-M112.	3.1	42
59	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
60	Glucosinolate and free sugar content in cauliflower (Brassica oleracea var. botrytis cv. Freemont) during controlled-atmosphere storage. Postharvest Biology and Technology, 2006, 40, 123-132.	6.0	56
61	Development of a New Harvest Container for Wild Blueberries. HortTechnology, 2006, 16, 33-38.	0.9	0
62	Effects of Postharvest Storage and UV-C Irradiation on the Phenolic Content and Antioxidant Capacity of Cranberries. Hortscience: A Publication of the American Society for Hortcultural Science, 2006, 41, 988C-988.	1.0	0
63	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
64	Introduction to the Proceedings of the Ninth North American Blueberry Research and Extension Workers Conference. International Journal of Fruit Science, 2004, 3, 1-2.	0.2	1
65	Row Covers to Delay or Advance Maturity in Highbush Blueberry. International Journal of Fruit Science, 2004, 3, 169-181.	0.2	7
66	Low temperature effects on ubiquinone content, respiration rates and lipid peroxidation levels of etiolated seedlings of two differentially chilling-sensitive species. Physiologia Plantarum, 2004, 121, 488-497.	5.2	16
67	Contamination of Apple Fruit with Diphenylamine During Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2004, 39, 780E-781.	1.0	1
68	EFFECT OF CO2 ON PHYSICAL, CHEMICAL, AND QUALITY CHANGES IN 'BURLINGTON' BLUEBERRIES. Acta Horticulturae, 2003, , 587-593.	0.2	20
69	Postharvest Handling and Storage of Fresh Cranberries. HortTechnology, 2003, 13, 267-272.	0.9	6
70	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
71	Oxygen Radical Absorbing Capacity, Anthocyanin and Phenolic Content of Highbush Blueberries (Vaccinium corymbosum L.) during Ripening and Storage. Journal of the American Society for Horticultural Science, 2003, 128, 917-923.	1.0	104
72	Postharvest Ascorbate Metabolism in Two Cultivars of Spinach Differing in Their Senescence Rates. Journal of the American Society for Horticultural Science, 2003, 128, 930-935.	1.0	35

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73	THE RELATIONSHIP BETWEEN COQ10 CONTENT AND RESPIRATION RATE OF FIVE ETIOLATED SEEDLING SPECIES. Acta Horticulturae, 2003, , 237-243.	0.2	0
74	Using a Modified Ferrous Oxidationâ˜Xylenol Orange (FOX) Assay for Detection of Lipid Hydroperoxides in Plant Tissue. Journal of Agricultural and Food Chemistry, 2002, 50, 248-254.	5.2	139
75	Interaction of ozone and negative air ions to control micro-organisms. Journal of Applied Microbiology, 2002, 93, 144-148.	3.1	65
76	A rapid capillary gel electrophoresis method for the quantitative determination of RuBisCo in spinach. Phytochemical Analysis, 2002, 13, 39-44.	2.4	9
77	Microstructural Indicators of Quality-related Characteristics of Blueberriesâ€”An Integrated Approach. LWT - Food Science and Technology, 2001, 34, 23-32.	5.2	49
78	Horticultural Factors Affecting Antioxidant Capacity of Blueberries and other Small Fruit. HortTechnology, 2001, 11, 523-528.	0.9	62
79	Horticultural and other Factors Affecting Aroma Volatile Composition of Small Fruit. HortTechnology, 2001, 11, 529-538.	0.9	67
80	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
81	Using Volatile Emissions and Chlorophyll Fluorescence as Indicators of Heat Injury in Apples. Journal of the American Society for Horticultural Science, 2001, 126, 771-777.	1.0	25
82	The effects of ethylene, depressed oxygen and elevated carbon dioxide on antioxidant profiles of senescing spinach leaves. Journal of Experimental Botany, 2000, 51, 645-655.	4.8	137
83	The Composition of Strawberry Aroma Is Influenced by Cultivar, Maturity, and Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2000, 35, 1022-1026.	1.0	140
84	Volatile Emissions and Chlorophyll Fluorescence as Indicators of Freezing Injury in Apple Fruit. Hortscience: A Publication of the American Society for Hortcultural Science, 2000, 35, 1283-1287.	1.0	20
85	Processing Line Effects on Storage Attributes of Fresh-cut Spinach Leaves. Hortscience: A Publication of the American Society for Hortcultural Science, 2000, 35, 1308-1311.	1.0	15
86	Biological Effects of Corona Discharge on Onions in a Commercial Storage Facility. HortTechnology, 2000, 10, 608-612.	0.9	33
87	676 Effects of Volatiles on Postharvest Shelf Life and Quality. Hortscience: A Publication of the American Society for Hortcultural Science, 2000, 35, 515C-515.	1.0	0
88	Antioxidant Capacity, Vitamin C, Phenolics, and Anthocyanins after Fresh Storage of Small Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 4638-4644.	5.2	768
89	Improving the thiobarbituric acid-reactive-substances assay for estimating lipid peroxidation in plant tissues containing anthocyanin and other interfering compounds. Planta, 1999, 207, 604-611.	3.2	3,113
90	Anaerobic Production of Methanethiol and Other Compounds by Brassica Vegetables. Hortscience: A Publication of the American Society for Hortcultural Science, 1999, 34, 696-699.	1.0	26

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91	Controlled Atmosphere Tents for Storing Fresh Commodities in Conventional Refrigerated Rooms. HortTechnology, 1999, 9, 672-675.	0.9	4
92	Induction of Volatile Compounds in Broccoli by Postharvest Hot-Water Dips. Journal of Agricultural and Food Chemistry, 1998, 46, 5295-5301.	5.2	44
93	Phytotoxocity of vapour phase hydrogen peroxide to Thompson Seedless grapes and Botrytis cinerea spores. Crop Protection, 1995, 14, 131-135.	2.1	20
94	Hot-water Dips Extend the Shelf Life of Fresh Broccoli. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 1054-1057.	1.0	42
95	Development of Aroma Volatiles and Color during Postharvest Ripening of `Kent' Strawberries. Journal of the American Society for Horticultural Science, 1995, 120, 650-655.	1.0	73
96	Development of an Olfactory Detector for the Evaluation of Fruit Aromaâ€"A Proposed Approach. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 183-185.	1.0	0
97	Control of Humidity in Small Controlled-environment Chambers using Glycerol-Water Solutions. HortTechnology, 1992, 2, 52-54.	0.9	105
98	Volatile compounds produced by broccoli under anaerobic conditions. Journal of Agricultural and Food Chemistry, 1991, 39, 2257-2259.	5.2	71
99	Temperature of Broccoli Florets at Time of Packaging Influences Package Atmosphere and Quality. Hortscience: A Publication of the American Society for Hortcultural Science, 1991, 26, 1301-1303.	1.0	18
100	Vapor Phase Hydrogen Peroxide Inhibits Postharvest Decay of Table Grapes. Hortscience: A Publication of the American Society for Hortcultural Science, 1991, 26, 1512-1514.	1.0	45
101	Chilling-induced potassium leakage of cultured citrus cells. Physiologia Plantarum, 1990, 78, 193-196.	5.2	6
102	Chilling-induced potassium leakage of cultured citrus cells. Physiologia Plantarum, 1990, 78, 193-196.	5.2	3
103	Ripening and Solar Exposure Alter Polar Lipid Fatty Acid Composition of `Honey Dew' Muskmelons. Hortscience: A Publication of the American Society for Hortcultural Science, 1990, 25, 1262-1264.	1.0	7
104	Preconditioning Grapefruit Callus Tissue Reduces Methyl Bromide-induced K+ Leakage. Hortscience: A Publication of the American Society for Hortcultural Science, 1990, 25, 669-670.	1.0	0
105	Growth of strawberry fruit and sugar uptake of fruit discs at different inflorescence positions. Scientia Horticulturae, 1985, 27, 55-62.	3.6	29
106	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
107	Flavour loss during postharvest handling and marketing of fresh-cut produce. Stewart Postharvest Review, 0, 4, 1-10.	0.7	17