

# Jeffrey K Brecht

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7230042/publications.pdf>

Version: 2024-02-01

109  
papers

3,286  
citations

147801

31  
h-index

161849

54  
g-index

109  
all docs

109  
docs citations

109  
times ranked

2749  
citing authors

#	ARTICLE	IF	CITATIONS
1	Modelling respiration rate of fresh fruits and vegetables for modified atmosphere packages: a review. <i>Journal of Food Engineering</i> , 2002, 52, 99-119.	5.2	527
2	Physiology of Lightly Processed Fruits and Vegetables. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1995, 30, 18-22.	1.0	300
3	Antioxidant phytochemical and fruit quality changes in mango ( <i>Mangifera indica</i> L.) following hot water immersion and controlled atmosphere storage. <i>Food Chemistry</i> , 2007, 105, 1327-1334.	8.2	168
4	Physicochemical changes during strawberry development in the field compared with those that occur in harvested fruit during storage. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 180-190.	3.5	103
5	Response of Four Apple Cultivars to 1-Methylcyclopropene Treatment and Controlled Atmosphere Storage. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 1534-1538.	1.0	102
6	Pre-harvest application of oxalic acid increases quality and resistance to <i>Penicillium expansum</i> in kiwifruit during postharvest storage. <i>Food Chemistry</i> , 2016, 190, 537-543.	8.2	88
7	Modelling O <sub>2</sub> and CO <sub>2</sub> exchange for development of perforation-mediated modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2000, 43, 9-15.	5.2	87
8	Effect of Pretreatment of Intact 'Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 583-593.	1.0	81
9	Possible Influences of Water Loss and Polyphenol Oxidase Activity on Anthocyanin Content and Discoloration in Fresh Ripe Strawberry (cv. Oso Grande) During Storage at 1 A°C. <i>Journal of Food Science</i> , 2005, 70, S79-S84.	3.1	75
10	Chilling and heating may regulate C <sub>6</sub> volatile aroma production by different mechanisms in tomato ( <i>Solanum lycopersicum</i> ) fruit. <i>Postharvest Biology and Technology</i> , 2011, 60, 111-120.	6.0	75
11	QUALITY CURVES FOR MANGO FRUIT (CV. TOMMY ATKINS AND PALMER) STORED AT CHILLING AND NONCHILLING TEMPERATURES. <i>Journal of Food Quality</i> , 2007, 30, 104-120.	2.6	67
12	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2002, 54, 299-307.	5.2	56
13	Quality of Strawberries Shipped by Truck from California to Florida as Influenced by Postharvest Temperature Management Practices. <i>HortTechnology</i> , 2011, 21, 482-493.	0.9	54
14	Mango Tolerance to Reduced Oxygen Levels in Controlled Atmosphere Storage. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 707-713.	1.0	52
15	Products Released from Enzymically Active Cell Wall Stimulate Ethylene Production and Ripening in Preclimacteric Tomato ( <i>Lycopersicon esculentum</i> Mill.) Fruit. <i>Plant Physiology</i> , 1988, 88, 1037-1041.	4.8	49
16	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
17	Reduction of chilling injury in 'Tommy Atkins' mangoes during ripening. <i>Scientia Horticulturae</i> , 2002, 95, 297-308.	3.6	47
18	Nitrogen Fertilization to Maximize Carrot Yield and Quality on a Sandy Soil. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 641-645.	1.0	46

#	ARTICLE	IF	CITATIONS
19	Using X-ray-computed Tomography to Nondestructively Determine Maturity of Green Tomatoes. Hortscience: A Publication of the American Society for Horticultural Science, 1991, 26, 45-47.	1.0	43
20	Sensitivity of Tomatoes at Mature-green and Breaker Ripeness Stages to Internal Bruising. Journal of the American Society for Horticultural Science, 1992, 117, 119-123.	1.0	43
21	Quality of fresh-cut "Kent" mango slices prepared from hot water or non-hot water-treated fruit. Postharvest Biology and Technology, 2010, 56, 171-180.	6.0	41
22	Influence of low oxygen and high carbon dioxide on shredded Galega kale quality for development of modified atmosphere packages. Postharvest Biology and Technology, 2005, 35, 279-292.	6.0	40
23	Quality Curves for Highbush Blueberries as a Function of the Storage Temperature. International Journal of Fruit Science, 2004, 3, 423-440.	0.2	38
24	Intermittent warming during low temperature storage reduces tomato chilling injury. Postharvest Biology and Technology, 2012, 74, 71-78.	6.0	38
25	Nutritional Quality of Field-grown Tomato Fruit as Affected by Grafting with Interspecific Hybrid Rootstocks. Hortscience: A Publication of the American Society for Horticultural Science, 2016, 51, 1618-1624.	1.0	37
26	Inhibition of Enzymatic Browning of Fresh-Cut Potato by Immersion in Citric Acid is Not Solely Due to pH Reduction of the Solution. Journal of Food Processing and Preservation, 2017, 41, e12829.	2.0	37
27	1-Methylcyclopropene (1-MCP) for Maintaining Texture Quality of Fresh-cut Tomato. Hortscience: A Publication of the American Society for Horticultural Science, 2004, 39, 1359-1362.	1.0	37
28	Ethylene feedback mechanisms in tomato and strawberry fruit tissues in relation to fruit ripening and climacteric patterns. Postharvest Biology and Technology, 2000, 20, 151-162.	6.0	34
29	Internal breakdown in mango fruit: symptomology and histology of jelly seed, soft nose and stem-end cavity. Postharvest Biology and Technology, 1998, 13, 59-70.	6.0	33
30	Commercial forced-air precooling of strawberries: A temperature distribution and correlation study. Journal of Food Engineering, 2019, 242, 47-54.	5.2	33
31	Sensory and compositional attributes of melting- and non-melting-flesh peaches for the fresh market. Journal of the Science of Food and Agriculture, 1999, 79, 707-712.	3.5	32
32	Modified atmosphere packaging for mixed loads of horticultural commodities exposed to two postharvest temperatures. Postharvest Biology and Technology, 1999, 17, 1-9.	6.0	29
33	Effects of 1-Methylcyclopropene treatment on quality and anthocyanin biosynthesis in plum (Prunus) Tj ETQq1 1 0.784314 rgBT /Over Technology, 2020, 169, 111291.	6.0	27
34	Pre-storage chitosan-thyme oil coating control anthracnose in mango fruit. Scientia Horticulturae, 2021, 284, 110139.	3.6	27
35	Fla. 8153 Hybrid Tomato; Fla. 8059 and Fla. 7907 Breeding Lines. Hortscience: A Publication of the American Society for Horticultural Science, 2008, 43, 2228-2230.	1.0	27
36	Controlled Atmosphere and Ethylene Effects on Quality of California Canning Apricots and Clingstone Peaches. Journal of Food Science, 1982, 47, 432-436.	3.1	25

#	ARTICLE	IF	CITATIONS
37	Occurrence of chilling injury in fresh-cut "Kent" mangoes. <i>Postharvest Biology and Technology</i> , 2010, 57, 61-71.	6.0	25
38	Anatomical and Physiological Responses of Melting-and Nonmelting-flesh Peaches to Postharvest Chilling. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 668-674.	1.0	25
39	Changes in Quality and Antioxidant Enzyme Activities of Bunched and Topped Radish ( <i>Raphanus sativus</i> ) Plants during Storage at 5 or 10C. <i>Journal of Food Quality</i> , 2014, 37, 157-167.	2.6	23
40	Strawberry Bruising Sensitivity Depends on the Type of Force Applied, Cooling Method, and Pulp Temperature. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2009, 44, 1953-1956.	1.0	23
41	Fruit Composition and Sensory Attributes of Organic Heirloom Tomatoes as Affected by Grafting. <i>HortTechnology</i> , 2012, 22, 804-809.	0.9	23
42	Residual effect of low-pressure stress during simulated air transport on Beit Alpha-type cucumbers: Stomata behavior. <i>Postharvest Biology and Technology</i> , 2006, 41, 121-127.	6.0	21
43	Comparison of Pallet Cover Systems to Maintain Strawberry Fruit Quality During Transport. <i>HortTechnology</i> , 2012, 22, 493-501.	0.9	21
44	Potential Maturity Indices and Developmental Aspects of Melting-flesh and Nonmelting-flesh Peach Genotypes for the Fresh Market. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 438-444.	1.0	20
45	Ripening of tomato fruit locule gel tissue in response to ethylene. <i>Postharvest Biology and Technology</i> , 2000, 19, 239-244.	6.0	19
46	Nonmelting-flesh Trait in Peaches Is Not Related to Low Ethylene Production Rates. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 313-315.	1.0	19
47	Hot Water Treatment and Pre-processing Storage Reduce Browning Development in Fresh-cut Potato Slices. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 1282-1286.	1.0	19
48	Chemical and physical attributes of fruit juice and peel of pomegranate genotypes grown in Florida, USA. <i>Food Chemistry</i> , 2021, 342, 128302.	8.2	18
49	Fruit quality of seedless watermelon grafted onto squash rootstocks under different production systems. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4704-4711.	3.5	17
50	Nitrogen fertilization rates in a subtropical peach orchard: effects on tree vigor and fruit quality. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 527-539.	3.5	16
51	Physiological responses and quality attributes of muscadine grape ( <i>Vitis rotundifolia</i> Michx) to CO <sub>2</sub> -enriched atmosphere storage. <i>Postharvest Biology and Technology</i> , 2021, 173, 111428.	6.0	16
52	Influence of Interspecific Hybrid Rootstocks on Tomato Growth, Nutrient Accumulation, Yield, and Fruit Composition under Greenhouse Conditions. <i>HortTechnology</i> , 2017, 27, 868-877.	0.9	15
53	Enhancement of the antioxidant capacity of ripe tomatoes by the application of a hot water treatment at the mature-green stage. <i>Postharvest Biology and Technology</i> , 2020, 161, 111054.	6.0	15
54	Exploring Produce Industry Attitudes: Relationships between Postharvest Handling, Fruit Flavor, and Consumer Purchasing. <i>HortTechnology</i> , 2013, 23, 642-650.	0.9	14

#	ARTICLE	IF	CITATIONS
55	Respiratory Activity and Mitochondrial Oxidative Capacity of Bell Pepper Fruit following Storage under Low-oxygen Atmosphere. <i>Journal of the American Society for Horticultural Science</i> , 1993, 118, 470-475.	1.0	14
56	Internal breakdown, mineral element concentration, and weight of mango fruit. <i>Journal of Plant Nutrition</i> , 1998, 21, 871-889.	1.9	13
57	Mango dry matter content at harvest to achieve high consumer quality of different cultivars in different growing seasons. <i>Postharvest Biology and Technology</i> , 2022, 189, 111917.	6.0	13
58	Modeling postharvest loss and water and energy use in Florida tomato operations. <i>Postharvest Biology and Technology</i> , 2019, 153, 61-68.	6.0	12
59	Identification of senescence-associated genes in broccoli ( <i>Brassica oleracea</i> ) following harvest. <i>Postharvest Biology and Technology</i> , 2022, 183, 111729.	6.0	12
60	High Tunnel and Grafting Effects on Organic Tomato Plant Disease Severity and Root-knot Nematode Infestation in a Subtropical Climate with Sandy Soils. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 46-54.	1.0	12
61	Temperature profiling of open- and closed-doored produce cases in retail grocery stores. <i>Food Control</i> , 2020, 113, 107158.	5.5	11
62	A brief hot water treatment alleviates chilling injury symptoms in fresh tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 54-64.	3.5	11
63	Reducing Postharvest Losses of Spinach Stored at Nonoptimum Temperatures with the Implementation of Passive Modified Atmosphere Packaging. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 326-335.	1.0	11
64	Effect of door opening frequency and duration of an enclosed refrigerated display case on product temperatures and energy consumption. <i>Food Control</i> , 2020, 111, 107044.	5.5	10
65	Improving temperature management and retaining quality of fresh-cut leafy greens by retrofitting open refrigerated retail display cases with doors. <i>Journal of Food Engineering</i> , 2021, 292, 110271.	5.2	10
66	Ripening Development and Quality of Melting and Non-melting Flesh Peach Cultivars. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 879-885.	1.0	10
67	Fresh-market Carrot Yield and Quality Did Not Respond to Potassium Fertilization on a Sandy Soil Validated by Mehlich-1 Soil Test. <i>HortTechnology</i> , 2006, 16, 270-276.	0.9	10
68	Prestorage Application of Oxalic Acid to Alleviate Chilling Injury in Mango Fruit. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2015, 50, 1795-1800.	1.0	9
69	Ripening and sensory analysis of Guatemalan-West Indian hybrid avocado following ethylene pretreatment and/or exposure to gaseous or aqueous 1-methylcyclopropene. <i>Postharvest Biology and Technology</i> , 2014, 92, 121-127.	6.0	8
70	Hot Water and Elevated CO <sub>2</sub> Effects on Proline and Other Compositional Changes in Relation to Postharvest Chilling Injury of 'Marsh' Grapefruit. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 576-582.	1.0	8
71	Influence of rootstocks on fruit physical and chemical properties of peach cv. UFSun. <i>Food Science and Nutrition</i> , 2021, 9, 401-413.	3.4	7
72	Storage Life and Deterioration of Intact Cantaloupe ( <i>Cucumis melo</i> L. var. <i>reticulatus</i> ) Fruit Treated with 1-Methylcyclopropene and Fresh-cut Cantaloupe Prepared from Fruit Treated with 1-Methylcyclopropene Before Processing. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2008, 43, 435-438.	1.0	7

#	ARTICLE	IF	CITATIONS
73	Protecting Perishable Foods During Transport by Truck and Rail. Edis, 2019, 2019, .	0.1	7
74	Analysis of Air Cargo Temperature Variations During Transport Operations. Transactions of the ASABE, 2018, 61, 723-732.	1.1	6
75	Low storage temperature for tree ripe mangoes under controlled atmospheres with elevated $\text{CO}_2$ concentrations. Journal of the Science of Food and Agriculture, 2021, 101, 1161-1166.	3.5	6
76	Color biogenesis data of tomatoes treated with hot-water and high temperature ethylene treatments. Data in Brief, 2021, 36, 107123.	1.0	6
77	Fresh-cut Mango Fruit Slices. Hortscience: A Publication of the American Society for Horticultural Science, 1998, 33, 457b-457.	1.0	6
78	Hydrocooling as an Alternative to Forced-air Cooling for Maintaining Fresh-market Strawberry Quality. HortTechnology, 2006, 16, 659-666.	0.9	6
79	Tomato Irregular-ripening Symptom Development and Ripening of Silverleaf Whitefly-infested Dwarf Cherry Tomatoes. Journal of the American Society for Horticultural Science, 1998, 123, 119-125.	1.0	6
80	Responses of minimally processed leeks to reduced $\text{O}_2$ and elevated $\text{CO}_2$ applied before processing and during storage. Postharvest Biology and Technology, 2008, 49, 287-293.	6.0	5
81	Edible Coatings as Carriers of Antibrowning Compounds to Maintain Appealing Appearance of Fresh-cut Mango. HortTechnology, 2021, 31, 27-35.	0.9	5
82	Optimal Ripeness Stage for Processing "Kent" Mangoes into Fresh-cut Slices. HortTechnology, 2013, 23, 12-23.	0.9	5
83	Aqueous 1-Methylcyclopropene to Delay Ripening of "Kent" Mango With or Without Quarantine Hot Water Treatment. HortTechnology, 2015, 25, 349-357.	0.9	5
84	Variation among Strawberry Cultivars in Bruising Susceptibility Related to Wound Ethylene Production and Sensitivity. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 444-448.	1.0	4
85	High Tunnel and Grafting Effects on Organic Tomato Plant Growth and Yield in the Subtropics. HortTechnology, 2020, 30, 492-503.	0.9	4
86	Ripening Recovery and Sensory Quality of Pink Tomatoes Stored in Controlled Atmosphere at Chilling or Nonchilling Temperatures to Extend Shelf Life. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 1186-1190.	1.0	3
87	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. Postharvest Biology and Technology, 2020, 170, 111314.	6.0	3
88	Comparing steady-state to unsteady-state respiration rate measurement methods for design of modified atmosphere packaging of grape tomatoes and blueberries with microperforations. Journal of Food Science, 2020, 85, 1997-2003.	3.1	3
89	Bagging Organic Peaches Reduces Physical Injuries and Storage Decay with Minimal Effects on Fruit Quality. Hortscience: A Publication of the American Society for Horticultural Science, 2021, 56, 52-58.	1.0	3
90	Statistical and temporal analysis of a novel multivariate time series data for food engineering. Journal of Food Engineering, 2021, 298, 110477.	5.2	2

#	ARTICLE	IF	CITATIONS
91	COMMERCIAL ROOM COOLING, HYDROCOOLING, AND FORCED-AIR COOLING OF SNAP BEANS IN WOODEN CRATES AND CORRUGATED CARTONS: EFFECTS ON QUALITY.. Hortscience: A Publication of the American Society for Horticultural Science, 1990, 25, 1133a-1133.	1.0	2
92	Comparing the Efficacy of Postharvest Cooling Methods to Enhance Fruit Quality and Reduce Salmonella in Artificially Inoculated Southern Highbush Blueberry. HortTechnology, 2019, 29, 314-319.	0.9	2
93	Thinning Florida Peaches for Larger Fruit. Edis, 2019, 2019, .	0.1	2
94	Physiological Response of Mature Green Tomatoes to Treatment with Ethylene at High Temperature. HortTechnology, 2020, 30, 773-780.	0.9	2
95	Instrumental and sensory analyses of fruit quality attributes of grafted grape tomato in high tunnel organic production systems. Journal of the Science of Food and Agriculture, 0, , .	3.5	2
96	Accelerated Shelf-life Testing to Predict Quality Loss in Romaine-type Lettuce. HortTechnology, 2021, 31, 490-499.	0.9	1
97	Mango. , 2019, , 443-466.		1
98	Salmonella Recovery from Tomato Fruit Surfaces as Affected by Ethylene. HortTechnology, 2007, 17, 52-55.	0.9	1
99	Bacillus atrophaeus Spore Survival on Netted Muskmelon Surfaces after Moist Heat Treatment. HortTechnology, 2008, 18, 53-58.	0.9	1
100	Interaction of Water Loss and Fruit Ripening Promote Postharvest Cluster Tomato Fruit Abscission. Hortscience: A Publication of the American Society for Horticultural Science, 2006, 41, 979A-979.	1.0	1
101	Optimum Harvest of Low-chill Melting and Non-melting Flesh Peach Cultivars for Direct Ripening and Ripening following Low Temperature Storage. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 487-495.	1.0	1
102	Quest for desirable quality of Tango Mandarin in the citrus greening era: The promise of integrated approaches. LWT - Food Science and Technology, 2022, 161, 113321.	5.2	1
103	Chamberless Healing for Small-scale Production of Grafted Tomato Transplants. HortTechnology, 2021, 31, 115-124.	0.9	0
104	Reduced ethylene synthesis of mangoes under high CO2 atmosphere storage. Acta Scientiarum - Agronomy, 0, 43, e51540.	0.6	0
105	ETHYLENE PRETREATMENT ALLOWS EARLY HARVEST OF CARAMBOLA. Hortscience: A Publication of the American Society for Horticultural Science, 1990, 25, 1174d-1174.	1.0	0
106	Physiological Response of Tomato Fruit to Ethylene at High Temperature. Hortscience: A Publication of the American Society for Horticultural Science, 1996, 31, 641c-641.	1.0	0
107	A Systematic Approach to the Determination of Maturity Indices for Melting-flesh and Nonmelting-flesh Peach Cultivars for Fresh Market. Hortscience: A Publication of the American Society for Horticultural Science, 1996, 31, 590f-590.	1.0	0
108	A Contrast in Ethylene Production and Respiration between Melting- and Nonmelting-flesh Peaches. Hortscience: A Publication of the American Society for Horticultural Science, 1998, 33, 468e-468.	1.0	0

#	ARTICLE	IF	CITATIONS
109	Aroma of mature-green and tree-ripe mangoes after refrigerated air or controlled atmosphere storage. <i>Ciencia Rural</i> , 2022, 52, .	0.5	0