

Allan B Woolf

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

1,901
citations

257450

24
h-index

265206

42
g-index

50
all docs

50
docs citations

50
times ranked

1524
citing authors

#	ARTICLE	IF	CITATIONS
1	Preharvest factors affecting physiological disorders of fruit. <i>Postharvest Biology and Technology</i> , 1999, 15, 255-262.	6.0	166
2	Pigments in Avocado Tissue and Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10151-10158.	5.2	118
3	Postharvest responses to high fruit temperatures in the field. <i>Postharvest Biology and Technology</i> , 2000, 21, 7-20.	6.0	107
4	The impact of dry matter, ripeness and internal defects on consumer perceptions of avocado quality and intentions to purchase. <i>Postharvest Biology and Technology</i> , 2010, 57, 35-43.	6.0	103
5	Skin colour and pigment changes during ripening of 'Hass' avocado fruit. <i>Postharvest Biology and Technology</i> , 2004, 31, 287-294.	6.0	94
6	Postharvest quality of Dragon fruit (<i>Hylocereus undatus</i>) following disinfesting hot air treatments. <i>Postharvest Biology and Technology</i> , 2006, 41, 62-69.	6.0	78
7	Effect of hot water treatments on chilling injury and heat damage in 'satsuma' mandarins: Antioxidant enzymes and vacuolar ATPase, and pyrophosphatase. <i>Postharvest Biology and Technology</i> , 2008, 48, 364-371.	6.0	76
8	Dry matter determination in 'Hass' avocado by NIR spectroscopy. <i>Postharvest Biology and Technology</i> , 2003, 29, 301-308.	6.0	75
9	Effects of calcium ascorbate treatments and storage atmosphere on antioxidant activity and quality of fresh-cut apple slices. <i>Postharvest Biology and Technology</i> , 2010, 57, 52-60.	6.0	74
10	1-MCP reduces physiological storage disorders of 'Hass' avocados. <i>Postharvest Biology and Technology</i> , 2005, 35, 43-60.	6.0	67
11	Reducing External Chilling Injury in Stored 'Hass' Avocados with Dry Heat Treatments. <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 1050-1056.	1.0	67
12	Bell Pepper (<i>Capsicum annuum</i> L.) Fruits are Susceptible to Chilling Injury at the Breaker Stage of Ripeness. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2007, 42, 1659-1664.	1.0	63
13	Reduction of chilling injury in the sweet persimmon 'Fuyu' during storage by dry air heat treatments. <i>Postharvest Biology and Technology</i> , 1997, 11, 155-164.	6.0	59
14	Low temperature conditioning treatments reduce external chilling injury of 'Hass' avocados. <i>Postharvest Biology and Technology</i> , 2003, 28, 113-122.	6.0	58
15	Effect of high pressure processing on avocado slices. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 65-73.	5.6	56
16	Preharvest exposure to the sun influences postharvest responses of 'Hass' avocado fruit. <i>Postharvest Biology and Technology</i> , 1999, 15, 143-153.	6.0	52
17	Hot water treatment in combination with calcium ascorbate dips increases bioactive compounds and helps to maintain fresh-cut apple quality. <i>Postharvest Biology and Technology</i> , 2015, 110, 158-165.	6.0	50
18	Direct Sunlight Influences Postharvest Temperature Responses and Ripening of Five Avocado Cultivars. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 370-376.	1.0	42

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19	Hot-water treatment for insect disinfestation and reduction of chilling injury of 'Fuyu' persimmon. <i>Postharvest Biology and Technology</i> , 1997, 10, 81-87.	6.0	38
20	Ethylene production by three lily species and their response to ethylene exposure. <i>Postharvest Biology and Technology</i> , 1999, 16, 257-267.	6.0	38
21	Avocado Oil. , 2009, , 73-125.		37
22	Hot water treatments improve 'Hass' avocado fruit quality after cold disinfestation. <i>Postharvest Biology and Technology</i> , 2002, 24, 183-192.	6.0	35
23	Interaction of hot water treatments and controlled atmosphere storage on quality of 'Fuyu' persimmons. <i>Postharvest Biology and Technology</i> , 1997, 12, 71-81.	6.0	33
24	Low temperature conditioning before cold disinfestation improves 'Hass' avocado fruit quality. <i>Postharvest Biology and Technology</i> , 2003, 28, 123-133.	6.0	29
25	Pretreatments at 38 °C of 'Hass' Avocado Confer Thermotolerance to 50 °C Hot Water Treatments. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1997, 32, 705-708.	1.0	29
26	Avocado Fruit Skin Fluorescence following Hot Water Treatments and Pretreatments. <i>Journal of the American Society for Horticultural Science</i> , 1996, 121, 147-151.	1.0	29
27	Reduction of Chilling Injury in Stored 'Hass' Avocado Fruit by 38 °C Water Treatments. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1997, 32, 1247-1251.	1.0	25
28	Changes to Physical Properties of the Cell Wall and Polyuronides in Response to Heat Treatment of 'Fuyu' Persimmon that Alleviate Chilling Injury. <i>Journal of the American Society for Horticultural Science</i> , 1997, 122, 698-702.	1.0	23
29	Response of 'Fuyu' persimmons to ethylene exposure before and during storage. <i>Postharvest Biology and Technology</i> , 2010, 57, 124-131.	6.0	21
30	Flower Opening in Asiatic Lily is a Rapid Process Controlled by Dark-light Cycling. <i>Annals of Botany</i> , 2000, 86, 1169-1174.	2.9	18
31	Cellular Changes in 'Hass' Avocado Mesocarp During Cold-Pressed Oil Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 229-238.	1.9	16
32	Challenges associated with segregation of avocados of differing maturity using density sorting at harvest. <i>Postharvest Biology and Technology</i> , 2007, 46, 119-127.	6.0	14
33	A delay between a 38°C pretreatment and damaging high and low temperature treatments influences pretreatment efficacy in 'Hass' avocados. <i>Postharvest Biology and Technology</i> , 2004, 34, 143-153.	6.0	13
34	Influence of Proportion of Skin Present During Malaxing on Pigment Composition of Cold Pressed Avocado Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1373-1378.	1.9	12
35	Segregation of apricots for storage potential using non-destructive technologies. <i>Postharvest Biology and Technology</i> , 2013, 86, 17-22.	6.0	12
36	Effect of penetration speed on flesh firmness measured on stored kiwifruit. <i>Postharvest Biology and Technology</i> , 2011, 61, 29-34.	6.0	11

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37	Application of electrical impedance spectroscopy and rheology to monitor changes in olive (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	5.2	11
38	High-pressure water washing and continuous high humidity during storage and shelf conditions prolongs quality of red capsicums (<i>Capsicum annuum</i> L.). <i>Postharvest Biology and Technology</i> , 2013, 81, 73-80.	6.0	10
39	Hot water treatments reduce leaf yellowing and extend vase life of Asiatic hybrid lilies. <i>Postharvest Biology and Technology</i> , 2012, 64, 9-18.	6.0	7
40	The impact of fruit softening on avocado cell microstructure changes monitored by electrical impedance and conductivity for cold-pressed oil extraction. <i>Journal of Food Process Engineering</i> , 2019, 42, e13068.	2.9	6
41	Effect of Fruit Maturity on Microstructural Changes and Oil Yield during Cold-Pressed Oil Extraction of 'Hass' Avocado. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 779-788.	1.9	6
42	Decline of <i>Listeria monocytogenes</i> on fresh apples during long-term, low-temperature simulated international sea-freight transport. <i>International Journal of Food Microbiology</i> , 2021, 341, 109069.	4.7	5
43	A preliminary study on the effect of metabolic stress disinfection and disinfestation (MSDD) on ripening physiology and quality of kiwifruit and apple. <i>Postharvest Biology and Technology</i> , 2012, 63, 50-54.	6.0	4
44	A comparison of postharvest quality of breadfruit (<i>Artocarpus altilis</i>) after disinfestation with hot air or hot water treatments. <i>New Zealand Plant Protection</i> , 0, 72, 67-74.	0.3	4
45	Optimizing Metabolic Stress Disinfection and Disinfestation Components to Control &Pseudococcus longispinus. <i>Journal of Economic Entomology</i> , 2012, 105, 1171-1177.	1.8	3
46	Selective Removal of Floral Buds from <i>Camellia</i> with Ethephon. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1992, 27, 32-34.	1.0	3
47	Maturity and temperature influence ethylene-promoted organ abscission in <i>Camellia</i> . <i>New Zealand Journal of Crop and Horticultural Science</i> , 1999, 27, 33-41.	1.3	2
48	Post-harvest respiration of <i>Pinus radiata</i> logs under different temperature and storage conditions. <i>New Zealand Journal of Forestry Science</i> , 2015, 45, .	0.8	1
49	Leaf Maturity and Temperature Affect Removal of Floral Buds from <i>Camellia</i> Ethephon. <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 614-621.	1.0	1