

Jinhe Bai

List of Publications by Year in descending order

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123
papers

4,121
citations

117625

34
h-index

138484

58
g-index

123
all docs

123
docs citations

123
times ranked

4076
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional Characteristics of Aldehyde Dehydrogenase and Its Involvement in Aromatic Volatile Biosynthesis in Postharvest Banana Ripening. <i>Foods</i> , 2022, 11, 347.	4.3	3
2	Nano- and micro-sized carnauba wax emulsions-based coatings incorporated with ginger essential oil and hydroxypropyl methylcellulose on papaya: Preservation of quality and delay of post-harvest fruit decay. <i>Food Chemistry: X</i> , 2022, 13, 100249.	4.3	23
3	Edible Coatings from <i>Opuntia ficus-indica</i> Cladodes Alongside Chitosan on Quality and Antioxidants in Cherries during Storage. <i>Foods</i> , 2022, 11, 699.	4.3	3
4	Effect of Preprocessing Storage Temperature and Time on the Physicochemical Properties of Winter Melon Juice. <i>Journal of Food Quality</i> , 2022, 2022, 1-6.	2.6	3
5	Effect of <i>Poncirus trifoliata</i> on the chemical composition of fruits in pedigrees of <i>Citrus scion</i> hybrids. <i>Scientia Horticulturae</i> , 2021, 277, 109816.	3.6	8
6	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
7	Effect of storage temperature on chilling injury and activity of antioxidant enzymes in carambola fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15178.	2.0	7
8	Edible Coatings as Carriers of Antibrowning Compounds to Maintain Appealing Appearance of Fresh-cut Mango. <i>HortTechnology</i> , 2021, 31, 27-35.	0.9	5
9	Field Evaluation of Chemotherapy on HLB-Affected Citrus Trees With Emphasis on Fruit Yield and Quality. <i>Frontiers in Plant Science</i> , 2021, 12, 611287.	3.6	7
10	Volatiles Influencing Sensory Attributes and Bayesian Modeling of the Soluble Solids-Sweetness Relationship in Strawberry. <i>Frontiers in Plant Science</i> , 2021, 12, 640704.	3.6	22
11	Extraction Method Affects Contents of Flavonoids and Carotenoids in Huanglongbing-Affected Valencia-Orange Juice. <i>Foods</i> , 2021, 10, 783.	4.3	9
12	Huanglongbing and Foliar Spray Programs Affect the Chemical Profile of Valencia-Orange Peel Oil. <i>Frontiers in Plant Science</i> , 2021, 12, 611449.	3.6	7
13	Impact of Huanglongbing (HLB) on grapefruit pectin yield and quality during grapefruit maturation. <i>Food Hydrocolloids</i> , 2021, 113, 106553.	10.7	10
14	Genomic Characterization of the Fruity Aroma Gene, FaFAD1, Reveals a Gene Dosage Effect on Î³-Decalactone Production in Strawberry (<i>Fragaria</i> × <i>ananassa</i>). <i>Frontiers in Plant Science</i> , 2021, 12, 639345.	3.6	20
15	The Potential of Gaseous Chlorine Dioxide for the Control of Citrus Postharvest Stem-End Rot Caused by <i>Lasiodiplodia theobromae</i> . <i>Plant Disease</i> , 2021, 105, 3426-3432.	1.4	3
16	The Effect of Controlled-Release Carvacrol on Safety and Quality of Blueberries Stored in Perforated Packaging. <i>Foods</i> , 2021, 10, 1487.	4.3	14
17	Visually imperceptible mechanical damage of harvested tomatoes changes ethylene production, color, enzyme activity, and volatile compounds profile. <i>Postharvest Biology and Technology</i> , 2021, 176, 111503.	6.0	16
18	Color biogenesis data of tomatoes treated with hot-water and high temperature ethylene treatments. <i>Data in Brief</i> , 2021, 36, 107123.	1.0	6

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19	Effects of Harvest Maturity, Refrigeration and Blanching Treatments on the Volatile Profiles of Ripe <i>Tomatoes</i> . <i>Foods</i> , 2021, 10, 1727.	4.3	2
20	Analysis and Potential Value of Compounds Extracted From Star Ruby, Rio Red, and Ruby Red Grapefruit, and Grapefruit Juice Processing Residues via Steam Explosion. <i>Frontiers in Nutrition</i> , 2021, 8, 691663.	3.7	7
21	Beneficial horticultural responses from the application of solar thermotherapy to mature Huanglongbing-affected citrus trees. <i>Horticultural Plant Journal</i> , 2021, 7, 411-422.	5.0	7
22	Evaluation of 21 papaya (<i>Carica papaya</i> L.) accessions in southern Florida for fruit quality, aroma, plant height, and yield components. <i>Scientia Horticulturae</i> , 2021, 288, 110387.	3.6	2
23	Exploring environmental and storage factors affecting sensory, physical and chemical attributes of six southern highbush blueberry cultivars. <i>Scientia Horticulturae</i> , 2021, 289, 110468.	3.6	8
24	Nano- and Micro- Carnauba Wax Emulsions versus Shellac Protective Coatings on Postharvest Citrus Quality. <i>Journal of the American Society for Horticultural Science</i> , 2021, 146, 40-49.	1.0	21
25	Preharvest Foliar Salicylic Acid Sprays Reduce Cracking of Fig Fruit at Harvest. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11374.	2.5	0
26	Five Rootstocks for <i>Emperor</i> Mandarin Under Subtropical Climate in Southern Brazil. <i>Frontiers in Plant Science</i> , 2021, 12, 777871.	3.6	5
27	Steam Explosion (STEX) of Citrus <i>Poncirus</i> Hybrids with Exceptional Tolerance to <i>Candidatus Liberibacter Asiaticus</i> (CLas) as Useful Sources of Volatiles and Other Commercial Products. <i>Biology</i> , 2021, 10, 1285.	2.8	1
28	Effect of spray-drying temperature on physicochemical, antioxidant and antimicrobial properties of pectin/sodium alginate microencapsulated carvacrol. <i>Food Hydrocolloids</i> , 2020, 100, 105420.	10.7	79
29	Mitigation of Off-Flavor in Huanglongbing-Affected Orange Juice Using Natural Citrus Non-Volatile Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1038-1050.	5.2	13
30	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
31	Fatty acid and volatile organic compound profiling of avocado germplasm grown under East-Central Florida conditions. <i>Scientia Horticulturae</i> , 2020, 261, 109008.	3.6	8
32	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2020, 170, 111314.	6.0	3
33	Microencapsulation of Tangeretin in a Citrus Pectin Mixture Matrix. <i>Foods</i> , 2020, 9, 1200.	4.3	10
34	Rationale for reconsidering current regulations restricting use of hybrids in orange juice. <i>Horticulture Research</i> , 2020, 7, 38.	6.3	9
35	Effect of CA/MA on sensory quality. , 2020, , 109-130.		1
36	Canine olfactory detection of a vectored phyto-bacterial pathogen, <i>Liberibacter asiaticus</i> , and integration with disease control. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2020, 117, 3492-3501.	7.1	57

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37	First Report of <i>Gilbertella persicaria</i> Causing Postharvest Soft Rot of Strawberry Fruit in Florida. <i>Plant Disease</i> , 2020, 104, 2736.	1.4	4
38	Effect of fruit maturity on volatiles and sensory descriptors of four mandarin hybrids. <i>Journal of Food Science</i> , 2020, 85, 1548-1564.	3.1	18
39	Applications of gaseous chlorine dioxide on postharvest handling and storage of fruits and vegetables "A review". <i>Food Control</i> , 2019, 95, 18-26.	5.5	81
40	Distribution of Volatile Compounds in Different Fruit Structures in Four Tomato Cultivars. <i>Molecules</i> , 2019, 24, 2594.	3.8	24
41	Deficiency of valencene in mandarin hybrids is associated with a deletion in the promoter region of the valencene synthase gene. <i>BMC Plant Biology</i> , 2019, 19, 101.	3.6	7
42	Modified humidity clamshells to reduce moisture loss and extend storage life of small fruits. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100376.	7.5	15
43	Comparative analysis of the transcriptomes of the calyx abscission zone of sweet orange insights into the Huanglongbing-associated fruit abscission. <i>Horticulture Research</i> , 2019, 6, 71.	6.3	39
44	Key tomato volatile compounds during postharvest ripening in response to chilling and pre-chilling heat treatments. <i>Postharvest Biology and Technology</i> , 2019, 154, 11-20.	6.0	20
45	Microencapsulation and antimicrobial activity of carvacrol in a pectin-alginate matrix. <i>Food Hydrocolloids</i> , 2019, 92, 69-73.	10.7	66
46	Effect of hot water treatment on chilling injury incidence and antioxidative responses of mature green mume (<i>Prunus mume</i>) fruit during low temperature storage. <i>Scientia Horticulturae</i> , 2019, 246, 550-556.	3.6	27
47	Minnie Finger Lime: A New Novelty Citrus Cultivar. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019, 54, 1425-1428.	1.0	5
48	Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. <i>LWT - Food Science and Technology</i> , 2018, 91, 518-525.	5.2	44
49	Effect of Abscission Zone Formation on Orange (<i>Citrus sinensis</i>) Fruit/Juice Quality for Trees Affected by Huanglongbing (HLB). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2877-2890.	5.2	34
50	Comparative analysis of juice volatiles in selected mandarins, mandarin relatives and other citrus genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1124-1131.	3.5	21
51	Electronic tongue discrimination of four tomato cultivars harvested at six maturities and exposed to blanching and refrigeration treatments. <i>Postharvest Biology and Technology</i> , 2018, 136, 42-49.	6.0	35
52	Difference in volatile composition between the pericarp tissue and inner tissue of tomato (<i>Solanum lycopersicum</i>) fruit. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13387.	2.0	15
53	Yield and Fruit Quality of Sixteen <i>Fragaria vesca</i> Accessions Grown in Southern Florida. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2018, 53, 1396-1403.	1.0	4
54	The effect of cultivar and processing method on the stability, flavor, and nutritional properties of winter melon juice. <i>LWT - Food Science and Technology</i> , 2018, 97, 223-230.	5.2	13

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55	Assessment of fruit aroma for twenty-seven guava (<i>Psidium guajava</i>) accessions through three fruit developmental stages. <i>Scientia Horticulturae</i> , 2018, 238, 375-383.	3.6	18
56	Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. <i>Frontiers in Plant Science</i> , 2018, 9, 1976.	3.6	130
57	Effects of thermal processing and pulp filtration on physical, chemical and sensory properties of winter melon juice. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 543-550.	3.5	32
58	The Effect of Controlled-release Chlorine Dioxide on the Preservation of Grapefruit. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 122-126.	1.0	12
59	Formulating a Natural Colorant Containing Wax for a One-step Color-add Application for Fresh Citrus. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 408-412.	1.0	6
60	Effect of controlled-release chlorine dioxide on the quality and safety of cherry/grape tomatoes. <i>Food Control</i> , 2017, 82, 26-30.	5.5	30
61	Responses of volatile compounds in inner tissues on refrigeration in full ripe tomatoes. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13272.	2.0	2
62	Residual impact of methyl salicylate fumigation at the breaker stage on C6 volatile biopathway in red tomato fruit. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13285.	2.0	4
63	Effect of Vector Control and Foliar Nutrition on Quality of Orange Juice Affected by Huanglongbing: Chemical Analysis. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 1100-1106.	1.0	11
64	Effect of Vector Control and Foliar Nutrition on the Quality of Orange Juice Affected by Huanglongbing: Sensory Evaluation. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 1092-1099.	1.0	15
65	Controlled-release of Chlorine Dioxide in a Perforated Packaging System to Extend the Storage Life and Improve the Safety of Grape Tomatoes. <i>Journal of Visualized Experiments</i> , 2017, , .	0.3	6
66	Identification of QTLs controlling aroma volatiles using a "Fortune" x "Murcott" (<i>Citrus reticulata</i>) population. <i>BMC Genomics</i> , 2017, 18, 646.	2.8	35
67	Identification of a methyltransferase catalyzing the final step of methyl anthranilate synthesis in cultivated strawberry. <i>BMC Plant Biology</i> , 2017, 17, 147.	3.6	27
68	<i>Fruits</i> , 2017, , 27-28.		7
69	Changes in Volatile and Non-Volatile Flavor Chemicals of "Valencia" Orange Juice over the Harvest Seasons. <i>Foods</i> , 2016, 5, 4.	4.3	46
70	Difference in volatile profile between pericarp tissue and locular gel in tomato fruit. <i>Journal of Integrative Agriculture</i> , 2016, 15, 2911-2920.	3.5	14
71	Comparison of fruit characters and volatile components in peach-to-nectarine mutants. <i>Euphytica</i> , 2016, 209, 409-418.	1.2	5
72	Correlation of <i>Diplodia</i> (<i>Lasiodyplodia theobromae</i>) infection, huanglongbing, ethylene production, fruit removal force and pre-harvest fruit drop. <i>Scientia Horticulturae</i> , 2016, 212, 162-170.	3.6	12

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73	Chemical and Sensory Characterization of Orange (<i>Citrus sinensis</i>) Pulp, a by-Product of Orange Juice Processing Using Gas-Chromatography-Olfactometry. <i>Journal of Food Quality</i> , 2016, 39, 826-838.	2.6	13
74	Development of delayed bitterness and effect of harvest date in stored juice from two complex citrus hybrids. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 422-429.	3.5	14
75	Recent Advance in Aromatic Volatile Research in Tomato Fruit: The Metabolisms and Regulations. <i>Food and Bioprocess Technology</i> , 2016, 9, 203-216.	4.7	85
76	Antioxidative responses of ripe tomato fruit to postharvest chilling and heating treatments. <i>Scientia Horticulturae</i> , 2016, 198, 398-406.	3.6	78
77	Impacts of Huanglongbing Symptom Severity on Fruit Detachment Force and Mechanical Properties of Sweet Oranges (<i>Citrus sinensis</i>). <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2016, 51, 356-361.	1.0	12
78	Volatile and Nonvolatile Flavor Chemical Evaluation of USDA Orange-Mandarin Hybrids for Comparison to Sweet Orange and Mandarin Fruit. <i>Journal of the American Society for Horticultural Science</i> , 2016, 141, 339-350.	1.0	8
79	Electronic Tongue Response to Chemicals in Orange Juice that Change Concentration in Relation to Harvest Maturity and Citrus Greening or Huanglongbing (HLB) Disease. <i>Sensors</i> , 2015, 15, 30062-30075.	3.8	24
80	Proteomic and metabolomic analyses provide insight into production of volatile and non-volatile flavor components in mandarin hybrid fruit. <i>BMC Plant Biology</i> , 2015, 15, 76.	3.6	22
81	Effect of methyl salicylate and methyl jasmonate pre-treatment on the volatile profile in tomato fruit subjected to chilling temperature. <i>Postharvest Biology and Technology</i> , 2015, 108, 28-38.	6.0	53
82	Quality and physiological responses of two late-season sweet cherry cultivars "Lapins" and "Skeena" to modified atmosphere packaging (MAP) during simulated long distance ocean shipping. <i>Postharvest Biology and Technology</i> , 2015, 110, 1-8.	6.0	37
83	Suppression of volatile production in tomato fruit exposed to chilling temperature and alleviation of chilling injury by a pre-chilling heat treatment. <i>LWT - Food Science and Technology</i> , 2015, 62, 115-121.	5.2	37
84	High Incidence of Preharvest Colonization of Huanglongbing-Symptomatic <i>Citrus sinensis</i> Fruit by <i>Lasiodiplodia theobromae</i> (<i>Diplodia natalensis</i>) and Exacerbation of Postharvest Fruit Decay by That Fungus. <i>Applied and Environmental Microbiology</i> , 2015, 81, 364-372.	3.1	24
85	Effect of blending Huanglongbing (HLB) disease affected orange juice with juice from healthy orange on flavor quality. <i>LWT - Food Science and Technology</i> , 2015, 62, 868-874.	5.2	32
86	The Impact of Kitchen and Food Service Preparation Practices on the Volatile Aroma Profile in Ripe Tomatoes: Effects of Refrigeration and Blanching. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2015, 50, 1358-1364.	1.0	13
87	Sensory and Chemical Flavor Analyses of Tomato Genotypes Grown in Florida during Three Different Growing Seasons in Multiple Years. <i>Journal of the American Society for Horticultural Science</i> , 2015, 140, 490-503.	1.0	33
88	Evaluation of Natural Colorants and Their Application on Citrus Fruit as Alternatives to Citrus Red No. 2. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2015, 50, 1353-1357.	1.0	3
89	Pharmacokinetics of Flavanone Glycosides after Ingestion of Single Doses of Fresh-Squeezed Orange Juice versus Commercially Processed Orange Juice in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12576-12584.	5.2	52
90	Efficacy of Monitoring the Sensory Taste Characteristics in Pomegranate Juice with Electronic Tongue and Chemical Measurements. <i>Journal of Food Quality</i> , 2014, 37, 383-394.	2.6	14

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91	Antimicrobial Activity of Controlled-Release Chlorine Dioxide Gas on Fresh Blueberries. <i>Journal of Food Protection</i> , 2014, 77, 1127-1132.	1.7	54
92	Effects of Chitosan- α -Essential Oil Coatings on Safety and Quality of Fresh Blueberries. <i>Journal of Food Science</i> , 2014, 79, M955-60.	3.1	102
93	Improving Storability of Fresh Strawberries with Controlled Release Chlorine Dioxide in Perforated Clamshell Packaging. <i>Food and Bioprocess Technology</i> , 2014, 7, 3516-3524.	4.7	27
94	Identification of a strawberry flavor gene candidate using an integrated genetic-genomic-analytical chemistry approach. <i>BMC Genomics</i> , 2014, 15, 217.	2.8	78
95	Volatile Profile Comparison of USDA Sweet Orange-like Hybrids versus α -Hamlin α ™ and α -Ambersweet α ™. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2014, 49, 1262-1267.	1.0	23
96	Effect of extraction, pasteurization and cold storage on flavonoids and other secondary metabolites in fresh orange juice. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2771-2781.	3.5	27
97	Extraction of DNA from Orange Juice, and Detection of <i>BacteriumCandidatusLiberibacter asiaticus</i> by Real-Time PCR. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9339-9346.	5.2	12
98	Residual effects of low oxygen storage of mature green fruit on ripening processes and ester biosynthesis during ripening in bananas. <i>Postharvest Biology and Technology</i> , 2013, 77, 19-27.	6.0	29
99	Effects of high temperatures on UV-B/visible irradiation induced postharvest anthocyanin accumulation in α -Yunhongli No. 1 α ™ (<i>Pyrus pyrifolia</i> Nakai) pears. <i>Scientia Horticulturae</i> , 2012, 134, 53-59.	3.6	82
100	Effect of extraction method on quality of orange juice: hand-squeezed, commercial-fresh squeezed and processed. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2029-2042.	3.5	54
101	Transitional Effects of Double-lateral Drip Irrigation and Straw Mulch on Irrigation Water Consumption, Mineral Nutrition, Yield, and Storability of Sweet Cherry. <i>HortTechnology</i> , 2012, 22, 484-492.	0.9	6
102	Electronic Noses and Tongues: Applications for the Food and Pharmaceutical Industries. <i>Sensors</i> , 2011, 11, 4744-4766.	3.8	412
103	Chilling and heating may regulate C6 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
104	Ethanol vapor and saprophytic yeast treatments reduce decay and maintain quality of intact and fresh-cut sweet cherries. <i>Postharvest Biology and Technology</i> , 2011, 62, 204-212.	6.0	50
105	Effect of 1-methylcyclopropene on tomato flavour components, shelf life and decay as influenced by harvest maturity and storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 969-980.	3.5	37
106	Effect of <i>Liberibacter</i> Infection (Huanglongbing Disease) of Citrus on Orange Fruit Physiology and Fruit/Fruit Juice Quality: Chemical and Physical Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1247-1262.	5.2	122
107	Effect of harvest maturity on quality of fresh-cut pear salad. <i>Postharvest Biology and Technology</i> , 2009, 51, 250-256.	6.0	21
108	Combination of 1-Methylcyclopropene and Ethoxyquin to Control Superficial Scald of α -Anjou α ™ Pears. <i>HortTechnology</i> , 2009, 19, 521-525.	0.9	13

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109	Chilling-induced oxidative stress and antioxidant responses in mume (<i>Prunus mume</i>) fruit during low temperature storage. <i>Postharvest Biology and Technology</i> , 2008, 49, 54-60.	6.0	164
110	Plant regeneration from embryogenic suspension-derived protoplasts of ginger (<i>Zingiber officinale</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.3	29
111	Effect of high-pressure hot-water washing treatment on fruit quality, insects, and disease in apples and pears. <i>Postharvest Biology and Technology</i> , 2006, 40, 207-215.	6.0	20
112	Effect of high-pressure hot water washing treatment on fruit quality, insects, and disease in apples and pears. <i>Postharvest Biology and Technology</i> , 2006, 40, 216-220.	6.0	19
113	Effect of high-pressure hot water washing treatment on fruit quality, insects, and disease in apples and pears. <i>Postharvest Biology and Technology</i> , 2006, 40, 230-235.	6.0	5
114	Regulation of ascorbate peroxidase at the transcript level is involved in tolerance to postharvest water deficit stress in the cut rose (<i>Rosa hybrida</i> L.) cv. Samantha. <i>Postharvest Biology and Technology</i> , 2006, 40, 236-243.	6.0	58
115	Inhibition of ethylene-induced 1- β -farnesene synthase gene PcAFS1 expression in 'Anjou' pears with 1-MCP reduces synthesis and oxidation of 1- β -farnesene and delays development of superficial scald. <i>Postharvest Biology and Technology</i> , 2006, 41, 225-233.	6.0	86
116	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
117	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
118	Formulation of zein coatings for apples (<i>Malus domestica</i> Borkh). <i>Postharvest Biology and Technology</i> , 2003, 28, 259-268.	6.0	130
119	Coating selection for 'Delicious' and other apples. <i>Postharvest Biology and Technology</i> , 2003, 28, 381-390.	6.0	86
120	Characteristics of fresh-cut honeydew (<i>Cucumis melo</i> L.) available to processors in winter and summer and its quality maintenance by modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2003, 28, 349-359.	6.0	52
121	Sanitary dips with calcium propionate, calcium chloride, or a calcium amino acid chelate maintain quality and shelf stability of fresh-cut honeydew chunks. <i>Postharvest Biology and Technology</i> , 2003, 29, 257-269.	6.0	113
122	Volatile Response of Four Apple Varieties with Different Coatings during Marketing at Room Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7660-7668.	5.2	39
123	Alternatives to Shellac Coatings Provide Comparable Gloss, Internal Gas Modification, and Quality for 'Delicious' Apple Fruit. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2002, 37, 559-563.	1.0	50