Malick Bill

List of Publications by Year
in descending order

10 papers	396 citations	1307594 7 h-index	1474206 9 g-index
10 all docs	10 docs citations	10 times ranked	495 citing authors

#	Article	IF	Citations
1	The efficacy of combined application of edible coatings and thyme oil in inducing resistance components in avocado (Persea americana Mill.) against anthracnose during post-harvest storage. Crop Protection, 2014, 64, 159-167.	2.1	171
2	Avocado Fruit Quality Management during the Postharvest Supply Chain. Food Reviews International, 2014, 30, 169-202.	8.4	83
3	Effect of thyme oil vapours exposure on phenylalanine ammonia-lyase (PAL) and lipoxygenase (LOX) genes expression, and control of anthracnose in â€˜Hassâ€™ and â€˜Ryanâ€™ avocado fruit. Scientia Horticulturae, 2017, 224, 232-237.	3.6	38
4	Expression of pathogenesis-related (PR) genes in avocados fumigated with thyme oil vapours and control of anthracnose. Food Chemistry, 2016, 194, 938-943.	8.2	35
5	Maintaining postharvest quality of cold stored â€˜Hassâ€™ avocados by altering the fatty acids content and composition with the use of natural volatile compoundsÂâ€“Âmethyl jasmonate and methyl salicylate. Journal of the Science of Food and Agriculture, 2017, 97, 5186-5193.	3.5	31
6	Technological Advances in Phytopathogen Detection and Metagenome Profiling Techniques. Current Microbiology, 2020, 77, 675-681.	2.2	16
7	The Effect of Thyme Oil Low-Density Polyethylene Impregnated Pellets in Polylactic Acid Sachets on Storage Quality of Ready-to-Eat Avocado. Food and Bioprocess Technology, 2018, 11, 141-151.	4.7	7
8	Integrated Application of Chitosan Coating with Different Postharvest Treatments in the Control of Postharvest Decay and Maintenance of Overall FruitÂQuality. , 2016, , 127-153.		6
9	Development of antifungal films based on lowâ€density polyethylene and thyme oil for avocado packaging. Journal of Applied Polymer Science, 2016, 133, .	2.6	5
10	smAvo and smaTo: A fruity odyssey of smart sensor platforms in Southern Africa. HardwareX, 2020, 8, e00156.	2.2	4