

Dharini Sivakumar

List of Publications by Year in descending order

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131
papers

4,741
citations

117453

34
h-index

118652

62
g-index

134
all docs

134
docs citations

134
times ranked

4152
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on the use of essential oils for postharvest decay control and maintenance of fruit quality during storage. <i>Crop Protection</i> , 2014, 64, 27-37.	1.0	297
2	Shelf life extension of fresh fruit and vegetables by chitosan treatment. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 579-601.	5.4	208
3	Maintaining mango (<i>Mangifera indica</i> L.) fruit quality during the export chain. <i>Food Research International</i> , 2011, 44, 1254-1263.	2.9	191
4	Decay control in the postharvest system: Role of microbial and plant volatile organic compounds. <i>Postharvest Biology and Technology</i> , 2016, 122, 70-81.	2.9	182
5	The efficacy of combined application of edible coatings and thyme oil in inducing resistance components in avocado (<i>Persea americana</i> Mill.) against anthracnose during post-harvest storage. <i>Crop Protection</i> , 2014, 64, 159-167.	1.0	171
6	Effect of volatile compounds produced by <i>Bacillus</i> strains on postharvest decay in citrus. <i>Biological Control</i> , 2010, 53, 122-128.	1.4	168
7	Combined application of antagonist <i>Bacillus amyloliquefaciens</i> and essential oils for the control of peach postharvest diseases. <i>Crop Protection</i> , 2010, 29, 369-377.	1.0	139
8	Effect of integrated application of chitosan coating and modified atmosphere packaging on overall quality retention in litchi cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 915-920.	1.7	133
9	The role of wild fruits and vegetables in delivering a balanced and healthy diet. <i>Food Research International</i> , 2017, 99, 15-30.	2.9	130
10	Essential oil vapours suppress the development of anthracnose and enhance defence related and antioxidant enzyme activities in avocado fruit. <i>Postharvest Biology and Technology</i> , 2013, 81, 66-72.	2.9	117
11	Chitosan, a Biopolymer With Triple Action on Postharvest Decay of Fruit and Vegetables: Eliciting, Antimicrobial and Film-Forming Properties. <i>Frontiers in Microbiology</i> , 2018, 9, 2745.	1.5	114
12	Thyme oil vapour and modified atmosphere packaging reduce anthracnose incidence and maintain fruit quality in avocado. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3024-3031.	1.7	86
13	Avocado Fruit Quality Management during the Postharvest Supply Chain. <i>Food Reviews International</i> , 2014, 30, 169-202.	4.3	83
14	A review of the management alternatives for controlling fungi on papaya fruit during the postharvest supply chain. <i>Crop Protection</i> , 2013, 49, 8-20.	1.0	79
15	Influence of modified atmosphere packaging and postharvest treatments on quality retention of litchi cv. Mauritius. <i>Postharvest Biology and Technology</i> , 2006, 41, 135-142.	2.9	73
16	Natural Occurrence, Analysis, and Prevention of Mycotoxins in Fruits and their Processed Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 64-83.	5.4	73
17	Quality assesment and postharvest technology of mango: A review of its current status and future perspectives. <i>Scientia Horticulturae</i> , 2019, 249, 77-85.	1.7	72
18	Phytochemicals and Overall Quality of Leafy Lettuce (<i>Lactuca sativa</i> L.) Varieties Grown in Closed Hydroponic System. <i>Journal of Food Quality</i> , 2016, 39, 805-815.	1.4	71

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19	Integrated application of 1-methylcyclopropene and modified atmosphere packaging to improve quality retention of litchi cultivars during storage. <i>Postharvest Biology and Technology</i> , 2009, 52, 71-77.	2.9	68
20	Influence of photo-selective netting on fruit quality parameters and bioactive compounds in selected tomato cultivars. <i>Scientia Horticulturae</i> , 2013, 161, 340-349.	1.7	66
21	Effects of chitosan treatment on avocado postharvest diseases and expression of phenylalanine ammonia-lyase, chitinase and lipoxygenase genes. <i>Postharvest Biology and Technology</i> , 2019, 147, 214-221.	2.9	66
22	Semi-commercial evaluation of <i>Bacillus licheniformis</i> to control mango postharvest diseases in South Africa. <i>Postharvest Biology and Technology</i> , 2005, 38, 57-65.	2.9	60
23	Antifungal Activity and Chemical Composition of Thyme, Peppermint and Citronella Oils in Vapor Phase against Avocado and Peach Postharvest Pathogens. <i>Journal of Food Safety</i> , 2013, 33, 86-93.	1.1	56
24	Postharvest responses of red and yellow sweet peppers grown under photo-selective nets. <i>Food Chemistry</i> , 2015, 173, 951-956.	4.2	54
25	Effect of Lactic Acid Fermentation on Color, Phenolic Compounds and Antioxidant Activity in African Nightshade. <i>Microorganisms</i> , 2020, 8, 1324.	1.6	50
26	Different defense responses and brown rot control in two <i>Prunus persica</i> cultivars to essential oil vapours after storage. <i>Postharvest Biology and Technology</i> , 2016, 119, 9-17.	2.9	49
27	An Overview on Litchi Fruit Quality and Alternative Postharvest Treatments to Replace Sulfur Dioxide Fumigation. <i>Food Reviews International</i> , 2010, 26, 162-188.	4.3	48
28	Effects of Different Drying Methods on Untargeted Phenolic Metabolites, and Antioxidant Activity in Chinese Cabbage (<i>Brassica rapa</i> L. subsp. <i>chinensis</i>) and Nightshade (<i>Solanum retroflexum</i> Dun.). <i>Molecules</i> , 2020, 25, 1326.	1.7	46
29	Spectral quality of photo-selective nets improves phytochemicals and aroma volatiles in coriander leaves (<i>Coriandrum sativum</i> L.) after postharvest storage. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 161, 328-334.	1.7	44
30	Combination of 1-methylcyclopropene treatment and controlled atmosphere storage retains overall fruit quality and bioactive compounds in mango. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 821-830.	1.7	43
31	Bioactive Compounds and Fruit Quality of Green Sweet Pepper Grown under Different Colored Shade Netting during Postharvest Storage. <i>Journal of Food Science</i> , 2015, 80, H2612-8.	1.5	43
32	Postharvest decay control and quality retention in litchi (cv. McLean's Red) by combined application of modified atmosphere packaging and antimicrobial agents. <i>Crop Protection</i> , 2008, 27, 1208-1214.	1.0	40
33	Fruit quality and physiological responses of litchi cultivar McLean's Red to 1-methylcyclopropene pre-treatment and controlled atmosphere storage conditions. <i>LWT - Food Science and Technology</i> , 2010, 43, 942-948.	2.5	38
34	Effect of thyme oil vapours exposure on phenylalanine ammonia-lyase (PAL) and lipoxygenase (LOX) genes expression, and control of anthracnose in 'Hass' and 'Ryan' avocado fruit. <i>Scientia Horticulturae</i> , 2017, 224, 232-237.	1.7	38
35	Effect of photo-selective nettings on post-harvest quality and bioactive compounds in selected tomato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2187-2195.	1.7	37
36	Deficit irrigation improves phenolic content and antioxidant activity in leafy lettuce varieties. <i>Food Science and Nutrition</i> , 2018, 6, 334-341.	1.5	37

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37	An integrated approach for harvesting Natal plum (<i>Carissa macrocarpa</i>) for quality and functional compounds related to maturity stages. <i>Food Chemistry</i> , 2019, 293, 499-510.	4.2	37
38	Comparison of Phenolic Compounds, Carotenoids, Amino Acid Composition, In Vitro Antioxidant and Anti-Diabetic Activities in the Leaves of Seven Cowpea (<i>Vigna unguiculata</i>) Cultivars. <i>Foods</i> , 2020, 9, 1285.	1.9	37
39	Effect of the combined application of chitosan and carbonate salts on the incidence of anthracnose and on the quality of papaya during storage. <i>Journal of Horticultural Science and Biotechnology</i> , 2005, 80, 447-452.	0.9	36
40	Vapour or dipping applications of methyl jasmonate, vinegar and sage oil for pepper fruit sanitation towards grey mould. <i>Postharvest Biology and Technology</i> , 2016, 118, 120-127.	2.9	35
41	Expression of pathogenesis-related (PR) genes in avocados fumigated with thyme oil vapours and control of anthracnose. <i>Food Chemistry</i> , 2016, 194, 938-943.	4.2	35
42	Effect of modified atmosphere packaging on the quality and bioactive compounds of Chinese cabbage (<i>Brassica rapa</i> L. ssp. <i>chinensis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2008-2015.	1.7	34
43	Effect of Moist Cooking Blanching on Colour, Phenolic Metabolites and Glucosinolate Content in Chinese Cabbage (<i>Brassica rapa</i> L. subsp. <i>chinensis</i>). <i>Foods</i> , 2019, 8, 399.	1.9	34
44	Extension of Avocado Fruit Postharvest Quality Using Non-Chemical Treatments. <i>Agronomy</i> , 2020, 10, 212.	1.3	34
45	Phytochemicals and nutritional composition in accessions of Kei-apple (<i>Dovyalis caffra</i>): Southern African indigenous fruit. <i>Food Chemistry</i> , 2018, 253, 37-45.	4.2	33
46	Effect of different post-harvest treatments on overall quality retention in litchi fruit during low temperature storage. <i>Journal of Horticultural Science and Biotechnology</i> , 2005, 80, 32-38.	0.9	32
47	Influence of Heat Treatments on Quality Retention of Fresh and Fresh-Cut Produce. <i>Food Reviews International</i> , 2013, 29, 294-320.	4.3	32
48	Effect of biocontrol agent <i>Bacillus amyloliquefaciens</i> and 1-methyl cyclopropene on the control of postharvest diseases and maintenance of fruit quality. <i>Crop Protection</i> , 2011, 30, 173-178.	1.0	31
49	Chitosan boehmite-alumina nanocomposite films and thyme oil vapour control brown rot in peaches (<i>Prunus persica</i> L.) during postharvest storage. <i>Crop Protection</i> , 2015, 72, 127-131.	1.0	31
50	Maintaining postharvest quality of cold stored Hass™ avocados by altering the fatty acids content and composition with the use of natural volatile compounds—methyl jasmonate and methyl salicylate. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5186-5193.	1.7	31
51	Different Postharvest Responses of Fresh-Cut Sweet Peppers Related to Quality and Antioxidant and Phenylalanine Ammonia Lyase Activities during Exposure to Light-Emitting Diode Treatments. <i>Foods</i> , 2019, 8, 359.	1.9	31
52	Papaya Fruit Quality Management during the Postharvest Supply Chain. <i>Food Reviews International</i> , 2013, 29, 24-48.	4.3	30
53	Control of anthracnose disease via increased activity of defence related enzymes in Hass™ avocado fruit treated with methyl jasmonate and methyl salicylate. <i>Food Chemistry</i> , 2017, 234, 163-167.	4.2	29
54	A comprehensive review on beneficial dietary phytochemicals in common traditional Southern African leafy vegetables. <i>Food Science and Nutrition</i> , 2018, 6, 714-727.	1.5	29

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55	Physicochemical Parameters and Bioaccessibility of Lactic Acid Bacteria Fermented Chayote Leaf (<i>Sechium edule</i>) and Pineapple (<i>Ananas comosus</i>) Smoothies. <i>Frontiers in Nutrition</i> , 2021, 8, 649189.	1.6	29
56	Effect of a biocontrol agent (<i>Bacillus subtilis</i>) and modified atmosphere packaging on postharvest decay control and quality retention of litchi during storage. <i>Phytoparasitica</i> , 2007, 35, 507-518.	0.6	28
57	Spectral quality of photo-selective shade nettings improves antioxidants and overall quality in selected fresh produce after postharvest storage. <i>Food Reviews International</i> , 2018, 34, 290-307.	4.3	28
58	Growing 'Hass' avocado fruit under different coloured shade netting improves the marketable yield and affects fruit ripening. <i>Scientia Horticulturae</i> , 2018, 230, 43-49.	1.7	28
59	Use of Lemongrass Oil and Modified Atmosphere Packaging on Control of Anthracnose and Quality Maintenance in Avocado Cultivars. <i>Journal of Food Quality</i> , 2013, 36, 198-208.	1.4	27
60	Influence of different types of modified atmosphere packaging films and storage time on quality and bioactive compounds in fresh-cut cauliflower. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100374.	3.3	26
61	Volatile compounds, quality attributes, mineral composition and pericarp structure of South African litchi export cultivars Mauritius and McLean's Red. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1074-1081.	1.7	25
62	Effect of Freeze Drying and Simulated Gastrointestinal Digestion on Phenolic Metabolites and Antioxidant Property of the Natal Plum (<i>Carissa macrocarpa</i>). <i>Foods</i> , 2021, 10, 1420.	1.9	25
63	Impact of household cooking techniques on colour, antioxidant and sensory properties of African pumpkin and pumpkin leaves. <i>International Journal of Gastronomy and Food Science</i> , 2021, 23, 100307.	1.3	24
64	Variation in Bioactive Compounds and Quality Parameters in Different Modified Atmosphere Packaging during Postharvest Storage of Traditional Leafy Vegetables (<i>Amaranthus</i>). <i>Trends in Food Science and Technology</i> , 2021, 10, 100307.	1.0	21
65	Variety-specific responses of lettuce grown under the different-coloured shade nets on phytochemical quality after postharvest storage. <i>Journal of Horticultural Science and Biotechnology</i> , 2016, 91, 520-528.	0.9	22
66	Influence of Fermentation of Pasteurised Papaya Puree with Different Lactic Acid Bacterial Strains on Quality and Bioaccessibility of Phenolic Compounds during In Vitro Digestion. <i>Foods</i> , 2021, 10, 962.	1.9	22
67	Impact of moist cooking methods on colour, anti-nutritive compounds and phenolic metabolites in African nightshade (<i>Solanum retroflexum</i> Dun.). <i>Food Chemistry</i> , 2020, 325, 126805.	4.2	21
68	Effect of thyme oil vapour exposure on the brown rot infection, phenylalanine ammonia-lyase (PAL) activity, phenolic content and antioxidant activity in red and yellow skin peach cultivars. <i>Scientia Horticulturae</i> , 2017, 214, 195-199.	1.7	20
69	EFFECT OF PASSIVE AND ACTIVE MODIFIED ATMOSPHERE PACKAGING ON QUALITY RETENTION OF TWO CULTIVARS OF LITCHI (<i>LITCHI CHINENSIS</i> SONN.). <i>Journal of Food Quality</i> , 2010, 33, 337-351.	1.4	18
70	Impact of transportation, storage, and retail shelf conditions on lettuce quality and phytonutrients losses in the supply chain. <i>Food Science and Nutrition</i> , 2018, 6, 1527-1536.	1.5	18
71	Extraction optimisation, hydrolysis, antioxidant properties and bioaccessibility of phenolic compounds in Natal plum fruit (<i>Carissa Macrocarpa</i>). <i>Food Bioscience</i> , 2021, 44, 101425.	2.0	18
72	Coating properties, resistance response, molecular mechanisms and anthracnose decay reduction in green skin avocado fruit ('Fuerte') coated with chitosan hydrochloride loaded with functional compounds. <i>Postharvest Biology and Technology</i> , 2022, 186, 111812.	2.9	18

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73	Influence of Lactic Acid Bacterium Strains on Changes in Quality, Functional Compounds and Volatile Compounds of Mango Juice from Different Cultivars during Fermentation. <i>Foods</i> , 2022, 11, 682.	1.9	18
74	Maintaining overall quality of fresh traditional leafy vegetables of Southern Africa during the postharvest chain. <i>Food Reviews International</i> , 2016, 32, 400-416.	4.3	17
75	Influence of growing seasons on metabolic composition, and fruit quality of avocado cultivars at "ready-to-eat stage". <i>Scientia Horticulturae</i> , 2020, 265, 109159.	1.7	17
76	Cultivar-specific responses in red sweet peppers grown under shade nets and controlled-temperature plastic tunnel environment on antioxidant constituents at harvest. <i>Food Chemistry</i> , 2019, 275, 85-94.	4.2	16
77	Variability of Bacterial Homopolysaccharide Production and Properties during Food Processing. <i>Biology</i> , 2022, 11, 171.	1.3	16
78	Understanding the physiological response of fresh-cut cauliflower for developing a suitable packaging system. <i>Food Packaging and Shelf Life</i> , 2018, 17, 179-186.	3.3	15
79	Impact of low oxygen storage on quality attributes including pigments and volatile compounds in "Shelly" mango. <i>Scientia Horticulturae</i> , 2019, 250, 174-183.	1.7	15
80	Comparison of the Contents of Bioactive Compounds and Quality Parameters in Selected Mango Cultivars. <i>Journal of Food Quality</i> , 2013, 36, 394-402.	1.4	14
81	Evaluation of the integrated application of two types of modified atmosphere packaging and hot water treatments on quality retention in the litchi cultivar "McLean's Red". <i>Journal of Horticultural Science and Biotechnology</i> , 2006, 81, 639-644.	0.9	13
82	Impact of Household Cooking Techniques on African Nightshade and Chinese Cabbage on Phenolic Compounds, Antinutrients, in vitro Antioxidant, and Î ² -Glucosidase Activity. <i>Frontiers in Nutrition</i> , 2020, 7, 580550.	1.6	13
83	A Comprehensive Review on the Impact of Edible Coatings, Essential Oils, and Their Nano Formulations on Postharvest Decay Anthracnose of Avocados, Mangoes, and Papayas. <i>Frontiers in Microbiology</i> , 2021, 12, 711092.	1.5	13
84	Natural plant volatiles as an alternative approach to control stem end rot in avocado cultivars. <i>Journal of Phytopathology</i> , 2018, 166, 1-9.	0.5	12
85	Metabolomic and chemometric profiles of ten southern African indigenous fruits. <i>Food Chemistry</i> , 2022, 381, 132244.	4.2	12
86	Bio-sanitation treatment using essential oils against <i>E. coli</i> O157:H7 on fresh lettuce. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2017, 45, 165-174.	0.7	11
87	Phytochemical and Nutritional Quality Changes During Irrigation and Postharvest Processing of the Underutilized Vegetable African Nightshade. <i>Frontiers in Nutrition</i> , 2020, 7, 576532.	1.6	11
88	Variety-specific responses of lettuce grown in a gravel-film technique closed hydroponic system to N supply on yield, morphology, phytochemicals, mineral content and safety. <i>Journal of Integrative Agriculture</i> , 2018, 17, 2447-2457.	1.7	10
89	Postharvest responses of hydroponically grown lettuce varieties to nitrogen application rate. <i>Journal of Integrative Agriculture</i> , 2019, 18, 2272-2283.	1.7	10
90	Optimisation of O ₂ and CO ₂ concentrations to retain quality and prolong shelf life of "shelly" mango fruit using a simplex lattice mixture design. <i>Biosystems Engineering</i> , 2020, 192, 14-23.	1.9	10

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91	Performance evaluation of silica gel-water adsorption based cooling system for mango fruit storage in Sub-Saharan Africa. <i>Postharvest Biology and Technology</i> , 2019, 149, 195-199.	2.9	9
92	Evaluation of Biochemical and Quality Attributes to Monitor the Application of Heat and Cold Treatments in Tomato Fruit (<i>Solanum lycopersicon Esculentum</i> Mill.). <i>Journal of Food Quality</i> , 2015, 38, 153-163.	1.4	8
93	Influence of Different Types of Drying Methods on Color Properties, Phenolic Metabolites and Bioactivities of Pumpkin Leaves of var. Butternut squash (<i>Cucurbita moschata</i> Duchesne ex Poir). <i>Frontiers in Nutrition</i> , 2021, 8, 694649.	1.6	8
94	Biological Activity of Chitosan Nanoparticles Against Pathogenic Fungi and Bacteria. , 2016, , 339-349.		7
95	Development, Yield, and Antioxidant Content in Red Cabbage As Affected by Plant Density and Nitrogen Rate. <i>International Journal of Vegetable Science</i> , 2018, 24, 160-168.	0.6	7
96	The Effect of Thyme Oil Low-Density Polyethylene Impregnated Pellets in Polylactic Acid Sachets on Storage Quality of Ready-to-Eat Avocado. <i>Food and Bioprocess Technology</i> , 2018, 11, 141-151.	2.6	7
97	Stimulation of Light-Emitting Diode Treatment on Defence System and Changes in Mesocarp Metabolites of Avocados Cultivars (Hass and Fuerte) during Simulated Market Shelf Conditions. <i>Agronomy</i> , 2020, 10, 1654.	1.3	7
98	Evaluation of Ethiopian plant extracts, <i>Acacia seyal</i> and <i>Withania somnifera</i> , to control green mould and ensure quality maintenance of citrus (<i>Citrus sinensis</i> L.). <i>Fruits</i> , 2009, 64, 285-294.	0.3	7
99	An Evaluation of Phenolic Compounds, Carotenoids, and Antioxidant Properties in Leaves of South African Cultivars, Peruvian 199062.1 and USA's Beauregard. <i>Frontiers in Nutrition</i> , 2021, 8, 773550.	1.6	7
100	Cooking African Pumpkin Leaves (<i>Momordica balsamina</i> L.) by Stir-Frying Improved Bioactivity and Bioaccessibility of Metabolites—Metabolomic and Chemometric Approaches. <i>Foods</i> , 2021, 10, 2890.	1.9	7
101	A Comparison of Bioactive Metabolites, Antinutrients, and Bioactivities of African Pumpkin Leaves (<i>Momordica balsamina</i> L.) Cooked by Different Culinary Techniques. <i>Molecules</i> , 2022, 27, 1901.	1.7	7
102	Integrated Application of Chitosan Coating with Different Postharvest Treatments in the Control of Postharvest Decay and Maintenance of Overall Fruit Quality. , 2016, , 127-153.		6
103	Differential response to combined prochloraz and thyme oil drench treatment in avocados against the control of anthracnose and stem-end rot. <i>Phytoparasitica</i> , 2018, 46, 273-281.	0.6	6
104	Influence of Photosensitive Shade Nettings on Postharvest Quality of Vegetables. , 2018, , 121-138.		6
105	Stomatal conductance, leaf chlorophyll content, growth, and yield of sweet pepper in response to plant growth regulators. <i>International Journal of Vegetable Science</i> , 2020, 26, 116-126.	0.6	6
106	Enrichment of Mango Fruit Leathers with Natal Plum (<i>Carissa macrocarpa</i>) Improves Their Phytochemical Content and Antioxidant Properties. <i>Foods</i> , 2020, 9, 431.	1.9	6
107	Co-Ingestion of Natal Plums (<i>Carissa macrocarpa</i>) and Marula Nuts (<i>Sclerocarya birrea</i>) in a Snack Bar and Its Effect on Phenolic Compounds and Bioactivities. <i>Molecules</i> , 2022, 27, 310.	1.7	6
108	Enhanced nutritional and phytochemical profiles of selected underutilized fruits, vegetables, and legumes. <i>Current Opinion in Food Science</i> , 2022, 46, 100853.	4.1	6

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109	Relating Leaf Nutrient Status to Fruit Quality Attributes in Litchi cv. "Mauritius". Journal of Plant Nutrition, 2007, 30, 1727-1735.	0.9	5
110	Development of antifungal films based on low-density polyethylene and thyme oil for avocado packaging. Journal of Applied Polymer Science, 2016, 133, .	1.3	5
111	Assessment of eleven South African peach cultivars for susceptibility to brown rot and blue mould. Scientia Horticulturae, 2019, 254, 1-6.	1.7	5
112	Storage temperature and time changes of phenolic compounds and antioxidant properties of Natal plum (<i>Carissa macrocarpa</i>). Food Bioscience, 2020, 38, 100772.	2.0	5
113	Changes in Phenolic Metabolites and Biological Activities of Pumpkin Leaves (<i>Cucurbita moschata</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.6	5
114	Impact of different postharvest thermal processes on changes in antioxidant constituents, activity and nutritional compounds in sweet potato with varying flesh colour. South African Journal of Botany, 2022, 144, 380-388.	1.2	5
115	Chitosan molecular weights affect anthracnose incidence and elicitation of defence-related enzymes in avocado (<i>Persea americana</i>) cultivar "Fuerte". International Journal of Food Microbiology, 2022, 366, 109561.	2.1	5
116	Phenolic compounds suppress anthracnose decay by enhancing antifungal properties and biochemical defence responses in avocado fruit. Journal of Plant Pathology, 2022, 104, 711-720.	0.6	5
117	Comparison of Caffeoylquinic Acids and Functional Properties of Domestic Sweet Potato (<i>Ipomoea</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.9	5
118	Influence of different rootstocks on quality and volatile constituents of cantaloupe and honeydew melons (<i>Cucumis melo</i> . L) grown in high tunnels. Food Chemistry, 2022, 393, 133388.	4.2	5
119	Nitrogen Application and Leaf Harvesting Improves Yield and Nutritional Quality of Beetroot. HortTechnology, 2017, 27, 337-343.	0.5	4
120	Enhancement of the phytonutrient content of a gluten-free soup using a composite of vegetables. International Journal of Food Properties, 2020, 23, 1051-1065.	1.3	4
121	Changes in phenolics and antioxidant capacity during fermentation and simulated in vitro digestion of mango puree fermented with different lactic acid bacteria. Journal of Food Processing and Preservation, 0, , e15937.	0.9	4
122	Postharvest evaluation of Goldfinger banana (FHIA-01) at different storage temperatures followed by an acclimation time. Fruits, 2015, 70, 173-179.	0.3	4
123	Changes in Functional Compounds, Volatiles, and Antioxidant Properties of Culinary Herb Coriander Leaves (<i>Coriandrum sativum</i>) Stored Under Red and Blue LED Light for Different Storage Times. Frontiers in Nutrition, 2022, 9, .	1.6	4
124	Variety specific responses of cauliflower varieties (<i>Brassica oleracea</i> var. botrytis) to different N application rates on yield, colour and ascorbic acid content at harvest. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 541-545.	0.3	3
125	Preharvest application of naphthalene acetic acid and kelpak® improve postharvest quality and phytonutrient contents of sweet pepper. International Journal of Vegetable Science, 2020, 26, 3-14.	0.6	3
126	Changes in antinutrients, phenolics, antioxidant activities and in vitro Î±-glucosidase inhibitory activity in pumpkin leaves (<i>Cucurbita moschata</i>) during different domestic cooking methods. Food Science and Biotechnology, 2021, 30, 793-800.	1.2	3

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127	A practical chemometric approach using UPLC-QTOF/MS tool to investigate three varieties of pumpkin species and in vitro bioactivities. <i>Food Bioscience</i> , 2021, 43, 101229.	2.0	3
128	Antioxidant Activities of Co-Encapsulated Natal Plum (<i>Carissa macrocarpa</i>) Juice Inoculated with <i>Ltp. plantarum</i> 75 in Different Biopolymeric Matrices after In Vitro Digestion. <i>Foods</i> , 2022, 11, 2116.	1.9	3
129	Bioactive Compounds in Southern African Fruits. <i>Reference Series in Phytochemistry</i> , 2020, , 1-17.	0.2	1
130	Bioactive Compounds in Southern African Fruits. <i>Reference Series in Phytochemistry</i> , 2020, , 607-623.	0.2	1
131	Impact of nitrogen supply on glucosinolate content and phenolic acids in cauliflower varieties. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2019, 69, 503-510.	0.3	0