

Bart M Nicolai

List of Publications by Year in descending order

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467
papers

20,061
citations

13098

68
h-index

24978

109
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476
all docs

476
docs citations

476
times ranked

11967
citing authors

#	ARTICLE	IF	CITATIONS
1	Nondestructive measurement of fruit and vegetable quality by means of NIR spectroscopy: A review. <i>Postharvest Biology and Technology</i> , 2007, 46, 99-118.	6.0	1,718
2	NIR Spectroscopy Applications for Internal and External Quality Analysis of Citrus Fruit—A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 425-444.	4.7	371
3	Browning disorders in pear fruit. <i>Postharvest Biology and Technology</i> , 2007, 43, 1-13.	6.0	281
4	NON-DESTRUCTIVE MEASUREMENT OF ACIDITY, SOLUBLE SOLIDS, AND FIRMNESS OF JONAGOLD APPLES USING NIR-SPECTROSCOPY. <i>Transactions of the American Society of Agricultural Engineers</i> , 1998, 41, 1089-1094.	0.9	242
5	Postharvest quality of apple predicted by NIR-spectroscopy: Study of the effect of biological variability on spectra and model performance. <i>Postharvest Biology and Technology</i> , 2010, 55, 133-143.	6.0	227
6	Three-dimensional pore space quantification of apple tissue using X-ray computed microtomography. <i>Planta</i> , 2007, 226, 559-570.	3.2	189
7	Three-Dimensional Gas Exchange Pathways in Pome Fruit Characterized by Synchrotron X-Ray Computed Tomography. <i>Plant Physiology</i> , 2008, 147, 518-527.	4.8	187
8	Sensors for product characterization and quality of specialty crops—A review. <i>Computers and Electronics in Agriculture</i> , 2010, 74, 176-194.	7.7	182
9	Impact damage of apples during transport and handling. <i>Postharvest Biology and Technology</i> , 2007, 45, 157-167.	6.0	177
10	Non-destructive measurement of bitter pit in apple fruit using NIR hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2006, 40, 1-6.	6.0	164
11	A Three-Dimensional Multiscale Model for Gas Exchange in Fruit. <i>Plant Physiology</i> , 2011, 155, 1158-1168.	4.8	152
12	Nondestructive Measurement of Fruit and Vegetable Quality. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 285-312.	9.9	151
13	Time-resolved and continuous wave NIR reflectance spectroscopy to predict soluble solids content and firmness of pear. <i>Postharvest Biology and Technology</i> , 2008, 47, 68-74.	6.0	145
14	CFD model of the airflow, heat and mass transfer in cool stores. <i>International Journal of Refrigeration</i> , 2005, 28, 368-380.	3.4	144
15	Characterisation of "Braeburn"™ browning disorder by means of X-ray micro-CT. <i>Postharvest Biology and Technology</i> , 2013, 75, 114-124.	6.0	144
16	Multiscale modeling in food engineering. <i>Journal of Food Engineering</i> , 2013, 114, 279-291.	5.2	141
17	Metabolic characterization of tomato fruit during preharvest development, ripening, and postharvest shelf-life. <i>Postharvest Biology and Technology</i> , 2011, 62, 7-16.	6.0	136
18	Optical properties of apple skin and flesh in the wavelength range from 350 to 2200 nm. <i>Applied Optics</i> , 2008, 47, 908.	2.1	134

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19	Metabolic profiling of "Conference"™ pears under low oxygen stress. <i>Postharvest Biology and Technology</i> , 2009, 51, 123-130.	6.0	133
20	Pectin modifications and the role of pectin-degrading enzymes during postharvest softening of Jonagold apples. <i>Food Chemistry</i> , 2014, 158, 283-291.	8.2	130
21	Pectin based food-ink formulations for 3-D printing of customizable porous food simulants. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 138-150.	5.6	128
22	Climacteric or non-climacteric behavior in melon fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 27-37.	6.0	126
23	A novel type of dynamic controlled atmosphere storage based on the respiratory quotient (RQ-DCA). <i>Postharvest Biology and Technology</i> , 2016, 115, 91-102.	6.0	125
24	Protocol: An updated integrated methodology for analysis of metabolites and enzyme activities of ethylene biosynthesis. <i>Plant Methods</i> , 2011, 7, 17.	4.3	123
25	Towards integrated performance evaluation of future packaging for fresh produce in the cold chain. <i>Trends in Food Science and Technology</i> , 2015, 44, 201-225.	15.1	123
26	Kernel PLS regression on wavelet transformed NIR spectra for prediction of sugar content of apple. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 85, 243-252.	3.5	122
27	Dynamic mathematical model to predict microbial growth and inactivation during food processing. <i>Applied and Environmental Microbiology</i> , 1992, 58, 2901-2909.	3.1	120
28	Influence of storage conditions of apples on growth and patulin production by <i>Penicillium expansum</i> . <i>International Journal of Food Microbiology</i> , 2007, 119, 170-181.	4.7	114
29	Optimization of the humidification of cold stores by pressurized water atomizers based on a multiscale CFD model. <i>Journal of Food Engineering</i> , 2009, 91, 228-239.	5.2	114
30	Modelling transport phenomena in refrigerated food bulks, packages and stacks: basics and advances. <i>International Journal of Refrigeration</i> , 2006, 29, 985-997.	3.4	111
31	Instrumental measurement of beer taste attributes using an electronic tongue. <i>Analytica Chimica Acta</i> , 2009, 646, 111-118.	5.4	105
32	Targeted Systems Biology Profiling of Tomato Fruit Reveals Coordination of the Yang Cycle and a Distinct Regulation of Ethylene Biosynthesis during Postclimacteric Ripening. <i>Plant Physiology</i> , 2012, 160, 1498-1514.	4.8	104
33	Forced-convective cooling of citrus fruit: Package design. <i>Journal of Food Engineering</i> , 2013, 118, 8-18.	5.2	103
34	Comparison of X-ray CT and MRI of watercore disorder of different apple cultivars. <i>Postharvest Biology and Technology</i> , 2014, 87, 42-50.	6.0	103
35	MRI and x-ray CT study of spatial distribution of core breakdown in "Conference"™ pears. <i>Magnetic Resonance Imaging</i> , 2003, 21, 805-815.	1.8	102
36	The electronic tongue and ATR-FTIR for rapid detection of sugars and acids in tomatoes. <i>Sensors and Actuators B: Chemical</i> , 2006, 116, 107-115.	7.8	101

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37	Forced-convective cooling of citrus fruit: Cooling conditions and energy consumption in relation to package design. <i>Journal of Food Engineering</i> , 2014, 121, 118-127.	5.2	99
38	Multivariate calibration of spectroscopic sensors for postharvest quality evaluation: A review. <i>Postharvest Biology and Technology</i> , 2019, 158, 110981.	6.0	98
39	Analysis of tomato taste using two types of electronic tongues. <i>Sensors and Actuators B: Chemical</i> , 2008, 131, 10-17.	7.8	95
40	The use of CFD to characterize and design post-harvest storage facilities: Past, present and future. <i>Computers and Electronics in Agriculture</i> , 2013, 93, 184-194.	7.7	95
41	Combined discrete element and CFD modelling of airflow through random stacking of horticultural products in vented boxes. <i>Journal of Food Engineering</i> , 2008, 89, 33-41.	5.2	94
42	Postharvest quality of integrated and organically produced apple fruit. <i>Postharvest Biology and Technology</i> , 2007, 45, 11-19.	6.0	93
43	Hyperspectral imaging with multivariate analysis for technological parameters prediction and classification of muscle foods: A review. <i>Meat Science</i> , 2017, 123, 182-191.	5.5	92
44	Genotype effects on internal gas gradients in apple fruit. <i>Journal of Experimental Botany</i> , 2010, 61, 2745-2755.	4.8	89
45	Analysis of apples varieties " comparison of electronic tongue with different analytical techniques. <i>Sensors and Actuators B: Chemical</i> , 2006, 116, 23-28.	7.8	88
46	Applicability of an enzymatic time temperature integrator as a quality indicator for mushrooms in the distribution chain. <i>Postharvest Biology and Technology</i> , 2006, 42, 104-114.	6.0	88
47	Digital twins of food process operations: the next step for food process models?. <i>Current Opinion in Food Science</i> , 2020, 35, 79-87.	8.0	88
48	The relationship between gas transport properties and the histology of apple. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1131-1140.	3.5	84
49	Investigation of far infrared radiation heating as an alternative technique for surface decontamination of strawberry. <i>Journal of Food Engineering</i> , 2007, 79, 445-452.	5.2	84
50	CFD modelling and wind tunnel validation of airflow through plant canopies using 3D canopy architecture. <i>International Journal of Heat and Fluid Flow</i> , 2009, 30, 356-368.	2.4	84
51	Three-dimensional microscale modelling of CO ₂ transport and light propagation in tomato leaves enlightens photosynthesis. <i>Plant, Cell and Environment</i> , 2016, 39, 50-61.	5.7	84
52	Microfluidic analytical systems for food analysis. <i>Trends in Food Science and Technology</i> , 2011, 22, 386-404.	15.1	83
53	Shelf life modelling for first-expired-first-out warehouse management. <i>Philosophical Transactions Series A, Mathematical, Physical, and Engineering Sciences</i> , 2014, 372, 20130306.	3.4	83
54	Synchrotron X-ray computed laminography of the three-dimensional anatomy of tomato leaves. <i>Plant Journal</i> , 2015, 81, 169-182.	5.7	82

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55	Multifractal properties of pore-size distribution in apple tissue using X-ray imaging. <i>Journal of Food Engineering</i> , 2010, 99, 206-215.	5.2	81
56	Integral performance evaluation of the fresh-produce cold chain: A case study for ambient loading of citrus in refrigerated containers. <i>Postharvest Biology and Technology</i> , 2016, 112, 1-13.	6.0	81
57	3D printing of plant tissue for innovative food manufacturing: Encapsulation of alive plant cells into pectin based bio-ink. <i>Journal of Food Engineering</i> , 2019, 263, 454-464.	5.2	81
58	Postharvest precooling of fruit and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020, 100, 278-291.	15.1	81
59	Effect of turgor on micromechanical and structural properties of apple tissue: A quantitative analysis. <i>Postharvest Biology and Technology</i> , 2007, 44, 240-247.	6.0	79
60	PH μ Postharvest Technology. <i>Biosystems Engineering</i> , 2002, 81, 305-311.	4.3	78
61	Transcriptomic events associated with internal browning of apple during postharvest storage. <i>BMC Plant Biology</i> , 2014, 14, 328.	3.6	76
62	Micromechanical behaviour of onion epidermal tissue. <i>Postharvest Biology and Technology</i> , 2005, 37, 163-173.	6.0	75
63	A Continuum Model for Metabolic Gas Exchange in Pear Fruit. <i>PLoS Computational Biology</i> , 2008, 4, e1000023.	3.2	75
64	Proteomic analysis of core breakdown disorder in Conference pears (<i>Pyrus communis</i> L.). <i>Proteomics</i> , 2007, 7, 2083-2099.	2.2	74
65	The FRISBEE tool, a software for optimising the trade-off between food quality, energy use, and global warming impact of cold chains. <i>Journal of Food Engineering</i> , 2015, 148, 2-12.	5.2	74
66	Predicting drift from field spraying by means of a 3D computational fluid dynamics model. <i>Computers and Electronics in Agriculture</i> , 2007, 56, 161-173.	7.7	73
67	Controlled atmosphere storage may lead to local ATP deficiency in apple. <i>Postharvest Biology and Technology</i> , 2013, 78, 103-112.	6.0	72
68	Modelling fruit (micro)structures, why and how?. <i>Trends in Food Science and Technology</i> , 2008, 19, 59-66.	15.1	71
69	Spatially resolved diffuse reflectance in the visible and near-infrared wavelength range for non-destructive quality assessment of "Braeburn"™ apples. <i>Postharvest Biology and Technology</i> , 2014, 91, 39-48.	6.0	71
70	Prediction of optimal cooking time for boiled potatoes by hyperspectral imaging. <i>Journal of Food Engineering</i> , 2011, 105, 617-624.	5.2	70
71	Spray deposition profiles in pome fruit trees: Effects of sprayer design, training system and tree canopy characteristics. <i>Crop Protection</i> , 2015, 67, 200-213.	2.1	70
72	A permeation-diffusion-reaction model of gas transport in cellular tissue of plant materials. <i>Journal of Experimental Botany</i> , 2006, 57, 4215-4224.	4.8	69

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73	Microscale mechanisms of gas exchange in fruit tissue. <i>New Phytologist</i> , 2009, 182, 163-174.	7.3	68
74	Automatic analysis of the 3-D microstructure of fruit parenchyma tissue using X-ray micro-CT explains differences in aeration. <i>BMC Plant Biology</i> , 2015, 15, 264.	3.6	68
75	Electronic tongue as a screening tool for rapid analysis of beer. <i>Talanta</i> , 2010, 81, 88-94.	5.5	66
76	Optical coherence tomography visualizes microstructure of apple peel. <i>Postharvest Biology and Technology</i> , 2013, 78, 123-132.	6.0	66
77	CFD modelling of flow and scalar exchange of spherical food products: Turbulence and boundary-layer modelling. <i>Journal of Food Engineering</i> , 2013, 114, 495-504.	5.2	66
78	Application of MRI for tissue characterisation of "Braeburn" apple. <i>Postharvest Biology and Technology</i> , 2013, 75, 96-105.	6.0	66
79	Modeling the propagation of light in realistic tissue structures with MMC-fpf: a meshed Monte Carlo method with free phase function. <i>Optics Express</i> , 2015, 23, 17467.	3.4	66
80	Development of a coaxial extrusion deposition for 3D printing of customizable pectin-based food simulants. <i>Journal of Food Engineering</i> , 2018, 225, 42-52.	5.2	66
81	The essential oil of <i>Nepeta nuda</i> . Identification of a new nepetalactone diastereoisomer. <i>Phytochemistry</i> , 1987, 26, 2311-2314.	2.9	65
82	POSTHARVEST QUALITY OF INTEGRATED AND ORGANICALLY PRODUCED APPLE FRUIT. <i>Acta Horticulturae</i> , 2007, , 39-45.	0.2	65
83	Microscale modeling of coupled water transport and mechanical deformation of fruit tissue during dehydration. <i>Journal of Food Engineering</i> , 2014, 124, 86-96.	5.2	65
84	Micromechanical behaviour of apple tissue in tensile and compression tests: Storage conditions and cultivar effect. <i>Journal of Food Engineering</i> , 2008, 86, 324-333.	5.2	64
85	Modelling airflow within model plant canopies using an integrated approach. <i>Computers and Electronics in Agriculture</i> , 2009, 66, 9-24.	7.7	64
86	Convective heat and mass exchange predictions at leaf surfaces: Applications, methods and perspectives. <i>Computers and Electronics in Agriculture</i> , 2013, 96, 180-201.	7.7	64
87	OptiPa, an essential primer to develop models in the postharvest area. <i>Computers and Electronics in Agriculture</i> , 2007, 57, 99-106.	7.7	63
88	Non-destructive measurement of firmness and soluble solids content in bell pepper using NIR spectroscopy. <i>Journal of Food Engineering</i> , 2009, 94, 267-273.	5.2	63
89	Metabolic Responses to Low Temperature of Three Peach Fruit Cultivars Differently Sensitive to Cold Storage. <i>Frontiers in Plant Science</i> , 2018, 9, 706.	3.6	63
90	A novel method for 3-D microstructure modeling of pome fruit tissue using synchrotron radiation tomography images. <i>Journal of Food Engineering</i> , 2009, 93, 141-148.	5.2	62

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91	Evaluation of Fourier transform-NIR spectroscopy for integrated external and internal quality assessment of Valencia oranges. <i>Journal of Food Composition and Analysis</i> , 2013, 31, 144-154.	3.9	62
92	X-ray CT for quantitative food microstructure engineering: The apple case. <i>Nuclear Instruments & Methods in Physics Research B</i> , 2014, 324, 88-94.	1.4	62
93	Modelling the forced-air cooling mechanisms and performance of polylined horticultural produce. <i>Postharvest Biology and Technology</i> , 2016, 120, 23-35.	6.0	62
94	Non destructive analysis of the wax layer of apple (<i>Malus domestica</i> Borkh.) by means of confocal laser scanning microscopy. <i>Planta</i> , 2001, 213, 525-533.	3.2	61
95	Changes in respiration of fresh-cut butterhead lettuce under controlled atmospheres using low and superatmospheric oxygen conditions with different carbon dioxide levels. <i>Postharvest Biology and Technology</i> , 2006, 39, 48-55.	6.0	61
96	Calibration transfer between NIR diode array and FT-NIR spectrophotometers for measuring the soluble solids contents of apple. <i>Postharvest Biology and Technology</i> , 2007, 45, 38-45.	6.0	61
97	Adenosylmethionine usage during climacteric ripening of tomato in relation to ethylene and polyamine biosynthesis and transmethylation capacity. <i>Physiologia Plantarum</i> , 2013, 148, 176-188.	5.2	61
98	Feasibility of ambient loading of citrus fruit into refrigerated containers for cooling during marine transport. <i>Biosystems Engineering</i> , 2015, 134, 20-30.	4.3	61
99	Expression analysis of candidate cell wall-related genes associated with changes in pectin biochemistry during postharvest apple softening. <i>Postharvest Biology and Technology</i> , 2016, 112, 176-185.	6.0	61
100	Comparative study of the O ₂ , CO ₂ and temperature effect on respiration between "Conference"™ pear cell protoplasts in suspension and intact pears. <i>Journal of Experimental Botany</i> , 2001, 52, 1769-1777.	4.8	59
101	Finite element modelling and MRI validation of 3D transient water profiles in pears during postharvest storage. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 745-756.	3.5	59
102	Characterization of the 3-D microstructure of mango (<i>Mangifera indica</i> L. cv. Carabao) during ripening using X-ray computed microtomography. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 24, 28-39.	5.6	59
103	High-Throughput Microplate Enzymatic Assays for Fast Sugar and Acid Quantification in Apple and Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3240-3248.	5.2	58
104	A new integrated CFD modelling approach towards air-assisted orchard spraying. Part I. Model development and effect of wind speed and direction on sprayer airflow. <i>Computers and Electronics in Agriculture</i> , 2010, 71, 128-136.	7.7	58
105	Root aeration via aerenchymatous phellem: three-dimensional microimaging and radial O ₂ profiles in <i>Melilotus siculus</i> . <i>New Phytologist</i> , 2012, 193, 420-431.	7.3	58
106	Model-based design and validation of food texture of 3D printed pectin-based food simulants. <i>Journal of Food Engineering</i> , 2018, 231, 72-82.	5.2	58
107	A CONTINUUM MODEL FOR AIRFLOW, HEAT AND MASS TRANSFER IN BULK OF CHICORY ROOTS. <i>Transactions of the American Society of Agricultural Engineers</i> , 2003, 46, 1603-1611.	0.9	57
108	A model for gas transport in pear fruit at multiple scales. <i>Journal of Experimental Botany</i> , 2010, 61, 2071-2081.	4.8	57

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109	Convective heat and mass transfer modelling at air-porous material interfaces: Overview of existing methods and relevance. <i>Chemical Engineering Science</i> , 2012, 74, 49-58.	3.8	57
110	Tissue specific analysis reveals a differential organization and regulation of both ethylene biosynthesis and E8 during climacteric ripening of tomato. <i>BMC Plant Biology</i> , 2014, 14, 11.	3.6	57
111	Assessment of rind quality of Nules Clementine™ mandarin fruit during postharvest storage: 2. Robust Vis/NIRS PLS models for prediction of physico-chemical attributes. <i>Scientia Horticulturae</i> , 2014, 165, 421-432.	3.6	57
112	Effect of maturation on the bulk optical properties of apple skin and cortex in the 500-1850nm wavelength range. <i>Journal of Food Engineering</i> , 2017, 214, 79-89.	5.2	57
113	The starch gelatinization in potatoes during cooking in relation to the modelling of texture kinetics. <i>Journal of Food Engineering</i> , 1995, 24, 165-179.	5.2	56
114	Treatment of missing values for multivariate statistical analysis of gel-based proteomics data. <i>Proteomics</i> , 2008, 8, 1371-1383.	2.2	56
115	Modelling pesticide flow and deposition from air-assisted orchard spraying in orchards: A new integrated CFD approach. <i>Agricultural and Forest Meteorology</i> , 2010, 150, 1383-1392.	4.8	56
116	A finite element model for mechanical deformation of single tomato suspension cells. <i>Journal of Food Engineering</i> , 2011, 103, 265-272.	5.2	56
117	Chilling-related cell damage of apple (<i>Malus domestica</i> Borkh.) fruit cortical tissue impacts antioxidant, lipid and phenolic metabolism. <i>Physiologia Plantarum</i> , 2015, 153, 204-220.	5.2	56
118	Physiological implications of controlled atmosphere storage of Conference™ pears (<i>Pyrus communis</i>) Tj ETQq0,0 0 rgBT /Overlock	6.0	55
119	Targeted metabolomics study of Braeburn™ apples during long-term storage. <i>Postharvest Biology and Technology</i> , 2014, 96, 33-41.	6.0	55
120	Assessment of bruise volumes in apples using X-ray computed tomography. <i>Postharvest Biology and Technology</i> , 2017, 128, 24-32.	6.0	55
121	Gas diffusion properties at different positions in the pear. <i>Postharvest Biology and Technology</i> , 2006, 41, 113-120.	6.0	54
122	CFD prototyping of an air-assisted orchard sprayer aimed at drift reduction. <i>Computers and Electronics in Agriculture</i> , 2007, 55, 16-27.	7.7	54
123	Modeling of Coupled Water Transport and Large Deformation During Dehydration of Apple Tissue. <i>Food and Bioprocess Technology</i> , 2013, 6, 1963-1978.	4.7	54
124	Predictive microbiology in a dynamic environment: a system theory approach. <i>International Journal of Food Microbiology</i> , 1995, 25, 227-249.	4.7	53
125	The local surface heat transfer coefficient in thermal food process calculations: A CFD approach. <i>Journal of Food Engineering</i> , 1997, 33, 15-35.	5.2	52
126	Starch Index Determination of Apple Fruit by Means of a Hyperspectral near Infrared Reflectance Imaging System. <i>Journal of Near Infrared Spectroscopy</i> , 2003, 11, 379-389.	1.5	52

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127	Estimation of effective diffusivity of pear tissue and cuticle by means of a numerical water diffusion model. <i>Journal of Food Engineering</i> , 2006, 72, 63-72.	5.2	52
128	Evaluation of fast volatile analysis for detection of <i>Botrytis cinerea</i> infections in strawberry. <i>Food Microbiology</i> , 2012, 32, 406-414.	4.2	52
129	Microscale modelling of fruit tissue using Voronoi tessellations. <i>Computers and Electronics in Agriculture</i> , 2006, 52, 36-48.	7.7	51
130	Ascorbic Acid Concentration in Cv. Conference Pears during Fruit Development and Postharvest Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4757-4763.	5.2	50
131	Airflow through Beds of Apples and Chicory Roots. <i>Biosystems Engineering</i> , 2004, 88, 117-125.	4.3	50
132	A validated 2-D diffusion-advection model for prediction of drift from ground boom sprayers. <i>Atmospheric Environment</i> , 2009, 43, 1674-1682.	4.1	50
133	Microstructure-texture relationships of aerated sugar gels: Novel measurement techniques for analysis and control. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 202-211.	5.6	50
134	The use of Vis/NIRS and chemometric analysis to predict fruit defects and postharvest behaviour of 'Nules Clementine' mandarin fruit. <i>Food Chemistry</i> , 2014, 163, 267-274.	8.2	50
135	Glare based apple sorting and iterative algorithm for bruise region detection using shortwave infrared hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2017, 130, 103-115.	6.0	50
136	X-ray computed tomography for 3D plant imaging. <i>Trends in Plant Science</i> , 2021, 26, 1171-1185.	8.8	50
137	Use of laser-scattering imaging to study tomato-fruit quality in relation to acoustic and compression measurements. <i>International Journal of Food Science and Technology</i> , 2000, 35, 503-510.	2.7	49
138	Where systems biology meets postharvest. <i>Postharvest Biology and Technology</i> , 2011, 62, 223-237.	6.0	49
139	Fuzzy finite element analysis of heat conduction problems with uncertain parameters. <i>Journal of Food Engineering</i> , 2011, 103, 38-46.	5.2	49
140	Exploring ambient loading of citrus fruit into reefer containers for cooling during marine transport using computational fluid dynamics. <i>Postharvest Biology and Technology</i> , 2015, 108, 91-101.	6.0	49
141	A metabolomics approach to elucidate apple fruit responses to static and dynamic controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2017, 127, 76-87.	6.0	49
142	Managing quality variance in the postharvest food chain. <i>Trends in Food Science and Technology</i> , 2007, 18, 320-332.	15.1	48
143	Monitoring the Egg Freshness During Storage Under Modified Atmosphere by Fluorescence Spectroscopy. <i>Food and Bioprocess Technology</i> , 2008, 1, 346-356.	4.7	48
144	Evaluation of a chicory root cold store humidification system using computational fluid dynamics. <i>Journal of Food Engineering</i> , 2009, 94, 110-121.	5.2	48

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145	Mechanical characteristics of artificial cell walls. <i>Journal of Food Engineering</i> , 2010, 96, 287-294.	5.2	48
146	Kinetic modeling of firmness breakdown in Braeburn™ apples stored under different controlled atmosphere conditions. <i>Postharvest Biology and Technology</i> , 2012, 67, 68-74.	6.0	48
147	Void space inside the developing seed of Brassica napus and the modelling of its function. <i>New Phytologist</i> , 2013, 199, 936-947.	7.3	48
148	Delayed response to cold stress is characterized by successive metabolic shifts culminating in apple fruit peel necrosis. <i>BMC Plant Biology</i> , 2017, 17, 77.	3.6	48
149	Respiration rates of fresh-cut bell peppers under supertatmospheric and low oxygen with or without high carbon dioxide. <i>Postharvest Biology and Technology</i> , 2007, 45, 81-88.	6.0	47
150	Convective heat and mass exchange at surfaces of horticultural products: A microscale CFD modelling approach. <i>Agricultural and Forest Meteorology</i> , 2012, 162-163, 71-84.	4.8	47
151	Analysis of a novel class of predictive microbial growth models and application to coculture growth. <i>International Journal of Food Microbiology</i> , 2005, 100, 107-124.	4.7	46
152	High oxygen combined with high carbon dioxide improves microbial and sensory quality of fresh-cut peppers. <i>Postharvest Biology and Technology</i> , 2007, 43, 230-237.	6.0	46
153	Gel-Based Proteomics Approach to the Study of Metabolic Changes in Pear Tissue during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6997-7004.	5.2	46
154	Prediction of Nules Clementine™ mandarin susceptibility to rind breakdown disorder using Vis/NIR spectroscopy. <i>Postharvest Biology and Technology</i> , 2012, 74, 1-10.	6.0	46
155	Mesophyll conductance and reaction-diffusion models for CO ₂ transport in C ₃ leaves; needs, opportunities and challenges. <i>Plant Science</i> , 2016, 252, 62-75.	3.6	46
156	Numerical analysis of the propagation of random parameter fluctuations in time and space during thermal food processes. <i>Journal of Food Engineering</i> , 1998, 38, 259-278.	5.2	45
157	Microplate Differential Calorimetric Biosensor for Ascorbic Acid Analysis in Food and Pharmaceuticals. <i>Analytical Chemistry</i> , 2007, 79, 6119-6127.	6.5	45
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