

Umezuruike Linus Opara

List of Publications by Year in descending order

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317
papers

12,667
citations

22099

59
h-index

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all docs

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docs citations

324
times ranked

8083
citing authors

#	ARTICLE	IF	CITATIONS
1	Colour Measurement and Analysis in Fresh and Processed Foods: A Review. <i>Food and Bioprocess Technology</i> , 2013, 6, 36-60.	2.6	1,270
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.	2.6	371
3	Analytical methods for determination of sugars and sweetness of horticultural products – A review. <i>Scientia Horticulturae</i> , 2015, 184, 179-192.	1.7	291
4	Bruise damage measurement and analysis of fresh horticultural produce – A review. <i>Postharvest Biology and Technology</i> , 2014, 91, 9-24.	2.9	280
5	Texture measurement approaches in fresh and processed foods – A review. <i>Food Research International</i> , 2013, 51, 823-835.	2.9	249
6	Modified Atmosphere Packaging Technology of Fresh and Fresh-cut Produce and the Microbial Consequences – A Review. <i>Food and Bioprocess Technology</i> , 2013, 6, 303-329.	2.6	232
7	Antibacterial, antioxidant and tyrosinase-inhibition activities of pomegranate fruit peel methanolic extract. <i>BMC Complementary and Alternative Medicine</i> , 2012, 12, 200.	3.7	192
8	Physico-chemical Properties, Vitamin C Content, and Antimicrobial Properties of Pomegranate Fruit (<i>Punica granatum L.</i>). <i>Food and Bioprocess Technology</i> , 2009, 2, 315-321.	2.6	190
9	Physico-chemical and textural quality attributes of pomegranate cultivars (<i>Punica granatum L.</i>) grown in the Sultanate of Oman. <i>Journal of Food Engineering</i> , 2009, 90, 129-134.	2.7	189
10	Modified Atmosphere Packaging of Pomegranate Fruit and Arils: A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 15-30.	2.6	183
11	Non-destructive prediction of internal and external quality attributes of fruit with thick rind: A review. <i>Journal of Food Engineering</i> , 2018, 217, 11-23.	2.7	171
12	Changes in physical properties, chemical and elemental composition and antioxidant capacity of pomegranate (cv. Ruby) fruit at five maturity stages. <i>Scientia Horticulturae</i> , 2013, 150, 37-46.	1.7	152
13	Effects of storage temperature and duration on physiological responses of pomegranate fruit. <i>Industrial Crops and Products</i> , 2013, 47, 300-309.	2.5	144
14	Multiscale modeling in food engineering. <i>Journal of Food Engineering</i> , 2013, 114, 279-291.	2.7	141
15	Effect of drying on the bioactive compounds, antioxidant, antibacterial and antityrosinase activities of pomegranate peel. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 143.	3.7	130
16	Water loss of fresh fruit: Influencing pre-harvest, harvest and postharvest factors. <i>Scientia Horticulturae</i> , 2020, 272, 109519.	1.7	128
17	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.	7.8	123
18	Food Traceability from Field to Plate. <i>Outlook on Agriculture</i> , 2001, 30, 239-247.	1.8	118

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19	Approaches to analysis and modeling texture in fresh and processed foods – A review. <i>Journal of Food Engineering</i> , 2013, 119, 497-507.	2.7	117
20	Chemical and Phytochemical Properties and Antioxidant Activities of Three Pomegranate Cultivars Grown in South Africa. <i>Food and Bioprocess Technology</i> , 2012, 5, 2934-2940.	2.6	110
21	Physical and antifungal properties of β -cyclodextrin microcapsules and nanofibre films containing cinnamon and oregano essential oils. <i>LWT - Food Science and Technology</i> , 2018, 87, 413-422.	2.5	110
22	Recent developments on postharvest application of edible coatings on stone fruit: A review. <i>Scientia Horticulturae</i> , 2020, 262, 109074.	1.7	107
23	Design of Packaging Vents for Cooling Fresh Horticultural Produce. <i>Food and Bioprocess Technology</i> , 2012, 5, 2031-2045.	2.6	105
24	A CFD modeling system for airflow and heat transfer in ventilated packaging for fresh foods: I. Initial analysis and development of mathematical models. <i>Journal of Food Engineering</i> , 2006, 77, 1037-1047.	2.7	103
25	Forced-convective cooling of citrus fruit: Package design. <i>Journal of Food Engineering</i> , 2013, 118, 8-18.	2.7	103
26	Effect of modified atmosphere packaging and storage temperature on volatile composition and postharvest life of minimally-processed pomegranate arils (cvs. –Acco–™ and –Herskawitz–™). <i>Postharvest Biology and Technology</i> , 2013, 79, 54-61.	2.9	100
27	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.	2.7	99
28	Postharvest factors affecting vitamin C content of citrus fruits: A review. <i>Scientia Horticulturae</i> , 2017, 218, 95-104.	1.7	99
29	Perforation-mediated modified atmosphere packaging of fresh and minimally processed produce – A review. <i>Food Packaging and Shelf Life</i> , 2015, 6, 7-20.	3.3	97
30	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.	3.7	95
31	Modelling the respiration rates of pomegranate fruit and arils. <i>Postharvest Biology and Technology</i> , 2012, 64, 49-54.	2.9	94
32	Effect of fruit maturity and growing location on the postharvest contents of flavonoids, phenolic acids, vitamin C and antioxidant activity of pomegranate juice (cv. Wonderful). <i>Scientia Horticulturae</i> , 2014, 179, 36-45.	1.7	89
33	Application of Vis/NIR spectroscopy for predicting sweetness and flavour parameters of –Valencia–™ orange (<i>Citrus sinensis</i>) and –Star Ruby–™ grapefruit (<i>Citrus x paradisi</i> Macfad). <i>Journal of Food Engineering</i> , 2017, 193, 86-94.	2.7	89
34	Processing Factors Affecting the Phytochemical and Nutritional Properties of Pomegranate (<i>Punica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	86
35	Effects of maturity status on biochemical content, polyphenol composition and antioxidant capacity of pomegranate fruit arils (cv. –Bhagwa–™). <i>South African Journal of Botany</i> , 2013, 85, 23-31.	1.2	85
36	Harvest and Postharvest Factors Affecting Bruise Damage of Fresh Fruits. <i>Horticultural Plant Journal</i> , 2020, 6, 1-13.	2.3	85

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37	Susceptibility of apples to bruising inside ventilated corrugated paperboard packages during simulated transport damage. <i>Postharvest Biology and Technology</i> , 2016, 118, 111-119.	2.9	83
38	Studying airflow and heat transfer characteristics of a horticultural produce packaging system using a 3-D CFD model. Part I: Model development and validation. <i>Postharvest Biology and Technology</i> , 2013, 86, 536-545.	2.9	82
39	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part I "Model development and validation. <i>Journal of Food Engineering</i> , 2017, 203, 58-68.	2.7	82
40	Postharvest precooling of fruit and vegetables: A review. <i>Trends in Food Science and Technology</i> , 2020, 100, 278-291.	7.8	81
41	A CFD modeling system for airflow and heat transfer in ventilated packaging for fresh foods. <i>Journal of Food Engineering</i> , 2006, 77, 1048-1058.	2.7	80
42	Estimating blueberry mechanical properties based on random frog selected hyperspectral data. <i>Postharvest Biology and Technology</i> , 2015, 106, 1-10.	2.9	78
43	In vitro and in vivo antifungal activity of chitosan-essential oils against pomegranate fruit pathogens. <i>Postharvest Biology and Technology</i> , 2017, 129, 9-22.	2.9	77
44	Modelling approaches for designing and evaluating the performance of modified atmosphere packaging (MAP) systems for fresh produce: A review. <i>Food Packaging and Shelf Life</i> , 2016, 10, 1-15.	3.3	76
45	Machine learning applications to non-destructive defect detection in horticultural products. <i>Biosystems Engineering</i> , 2020, 189, 60-83.	1.9	75
46	Postharvest Handling and Storage of Fresh Cassava Root and Products: a Review. <i>Food and Bioprocess Technology</i> , 2015, 8, 729-748.	2.6	73
47	Studying airflow and heat transfer characteristics of a horticultural produce packaging system using a 3-D CFD model. Part II: Effect of package design. <i>Postharvest Biology and Technology</i> , 2013, 86, 546-555.	2.9	72
48	Recent developments on dynamic controlled atmosphere storage of apples "A review. <i>Food Packaging and Shelf Life</i> , 2018, 16, 59-68.	3.3	72
49	Developmental changes in maturity indices of pomegranate fruit: A descriptive review. <i>Scientia Horticulturae</i> , 2013, 159, 152-161.	1.7	71
50	Bruise damage susceptibility of pomegranates (<i>Punica granatum</i> , L.) and impact on fruit physiological response during short term storage. <i>Scientia Horticulturae</i> , 2019, 246, 664-674.	1.7	71
51	The role of horticultural carton vent hole design on cooling efficiency and compression strength: A multi-parameter approach. <i>Postharvest Biology and Technology</i> , 2017, 124, 62-74.	2.9	70
52	Structural design of corrugated boxes for horticultural produce: A review. <i>Biosystems Engineering</i> , 2014, 125, 128-140.	1.9	69
53	Investigating non-destructive quantification and characterization of pomegranate fruit internal structure using X-ray computed tomography. <i>Postharvest Biology and Technology</i> , 2014, 95, 1-6.	2.9	68
54	Stability of total phenolic concentration and antioxidant capacity of extracts from pomegranate co-products subjected to in vitro digestion. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 358.	3.7	64

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55	Preharvest and postharvest factors influencing bioactive compounds in pomegranate (Punica) Tj ETQq1 1 0.784314.rgBT /Overlock 101	1.7	63
56	Compression strength of ventilated corrugated paperboard packages: Numerical modelling, experimental validation and effects of vent geometric design. Biosystems Engineering, 2016, 151, 231-247.	1.9	63
57	Evaluation of Fourier transform-NIR spectroscopy for integrated external and internal quality assessment of Valencia oranges. Journal of Food Composition and Analysis, 2013, 31, 144-154.	1.9	62
58	Multiparameter Analysis of Cooling Efficiency of Ventilating Fruit Cartons using CFD: Impact of Vent Hole Design and Internal Packaging. Food and Bioprocess Technology, 2016, 9, 1481-1493.	2.6	62
59	Analysis of the effects of package design on the rate and uniformity of cooling of stacked pomegranates: Numerical and experimental studies. Computers and Electronics in Agriculture, 2017, 136, 13-24.	3.7	62
60	Preharvest factors influencing bruise damage of fresh fruits – a review. Scientia Horticulturae, 2018, 229, 45-58.	1.7	62
61	Feasibility of ambient loading of citrus fruit into refrigerated containers for cooling during marine transport. Biosystems Engineering, 2015, 134, 20-30.	1.9	61
62	Effect of active-modified atmosphere packaging on the respiration rate and quality of pomegranate arils (cv. Wonderful). Postharvest Biology and Technology, 2015, 109, 97-105.	2.9	59
63	Major diseases of pomegranate (Punica granatum L.), their causes and management – A review. Scientia Horticulturae, 2016, 211, 126-139.	1.7	59
64	Bruise susceptibilities of ‘Gala’™ apples as affected by orchard management practices and harvest date. Postharvest Biology and Technology, 2007, 43, 47-54.	2.9	58
65	Assessment of rind quality of ‘Nules Clementine’™ mandarin fruit during postharvest storage: 2. Robust Vis/NIRS PLS models for prediction of physico-chemical attributes. Scientia Horticulturae, 2014, 165, 421-432.	1.7	57
66	Susceptibility to impact damage of apples inside ventilated corrugated paperboard packages: Effects of package design. Postharvest Biology and Technology, 2016, 111, 286-296.	2.9	56
67	Application of finite element analysis to predict the mechanical strength of ventilated corrugated paperboard packaging for handling fresh produce. Biosystems Engineering, 2018, 174, 260-281.	1.9	56
68	Non-destructive characterization and volume estimation of pomegranate fruit external and internal morphological fractions using X-ray computed tomography. Journal of Food Engineering, 2016, 186, 42-49.	2.7	54
69	Effect of extraction method on chemical, volatile composition and antioxidant properties of pomegranate juice. South African Journal of Botany, 2016, 103, 135-144.	1.2	54
70	Mechanical design and performance testing of corrugated paperboard packaging for the postharvest handling of horticultural produce. Biosystems Engineering, 2018, 171, 220-244.	1.9	53
71	Impacts of low and super-atmospheric oxygen concentrations on quality attributes, phytonutrient content and volatile compounds of minimally processed pomegranate arils (cv. Wonderful). Postharvest Biology and Technology, 2017, 124, 119-127.	2.9	51
72	The use of Vis/NIRS and chemometric analysis to predict fruit defects and postharvest behaviour of ‘Nules Clementine’™ mandarin fruit. Food Chemistry, 2014, 163, 267-274.	4.2	50

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73	Effects of storage temperature and duration on chemical properties, proximate composition and selected bioactive components of pomegranate (<i>Punica granatum</i> L.) arils. <i>LWT - Food Science and Technology</i> , 2014, 57, 508-515.	2.5	49
74	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.	2.9	49
75	Effect of perforation-mediated modified atmosphere packaging and storage duration on physicochemical properties and microbial quality of fresh minimally processed "Acco"™ pomegranate arils. <i>LWT - Food Science and Technology</i> , 2015, 64, 911-918.	2.5	49
76	The contribution of transpiration and respiration processes in the mass loss of pomegranate fruit (cv. Wonderful). <i>Postharvest Biology and Technology</i> , 2019, 157, 110982.	2.9	49
77	An overview of preharvest factors affecting vitamin C content of citrus fruit. <i>Scientia Horticulturae</i> , 2017, 216, 12-21.	1.7	47
78	Analysis of airflow and heat transfer inside fruit packed refrigerated shipping container: Part II "Evaluation of apple packaging design and vertical flow resistance. <i>Journal of Food Engineering</i> , 2017, 203, 83-94.	2.7	47
79	Prediction of "Nules Clementine"™ mandarin susceptibility to rind breakdown disorder using Vis/NIR spectroscopy. <i>Postharvest Biology and Technology</i> , 2012, 74, 1-10.	2.9	46
80	A generalised mathematical modelling methodology for design of horticultural food packages exposed to refrigerated conditions: part 1, formulation. <i>International Journal of Refrigeration</i> , 2002, 25, 33-42.	1.8	45
81	Influence of initial gas modification on physicochemical quality attributes and molecular changes in fresh and fresh-cut fruit during modified atmosphere packaging. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100359.	3.3	45
82	Effects of different maturity stages and growing locations on changes in chemical, biochemical and aroma volatile composition of "Wonderful"™ pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1002-1009.	1.7	44
83	A segmentation and classification algorithm for online detection of internal disorders in citrus using X-ray radiographs. <i>Postharvest Biology and Technology</i> , 2016, 112, 205-214.	2.9	44
84	The efficacy of finite element analysis (FEA) as a design tool for food packaging: A review. <i>Biosystems Engineering</i> , 2018, 174, 20-40.	1.9	44
85	Harvest Discrimination of Pomegranate Fruit: Postharvest Quality Changes and Relationships between Instrumental and Sensory Attributes during Shelf Life. <i>Journal of Food Science</i> , 2013, 78, S1264-72.	1.5	43
86	Transpiration rate and quality of pomegranate arils as affected by storage conditions. <i>CYTA - Journal of Food</i> , 2013, 11, 199-207.	0.9	43
87	Virtual cold chain method to model the postharvest temperature history and quality evolution of fresh fruit "A case study for citrus fruit packed in a single carton. <i>Computers and Electronics in Agriculture</i> , 2018, 144, 199-208.	3.7	43
88	Sensitivity Analysis of a CFD Modelling System for Airflow and Heat Transfer of Fresh Food Packaging: Inlet Air Flow Velocity and Inside-Package Configurations. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	42
89	Influence of storage temperature and duration on postharvest physico-chemical and mechanical properties of pomegranate fruit and arils. <i>CYTA - Journal of Food</i> , 2014, 12, 389-398.	0.9	42
90	Compression damage susceptibility of apple fruit packed inside ventilated corrugated paperboard package. <i>Scientia Horticulturae</i> , 2018, 227, 154-161.	1.7	42

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91	Resistance to airflow and cooling patterns through multi-scale packaging of table grapes. International Journal of Refrigeration, 2012, 35, 445-452.	1.8	41
92	Investigating the Effects of Table Grape Package Components and Stacking on Airflow, Heat and Mass Transfer Using 3-D CFD Modelling. Food and Bioprocess Technology, 2013, 6, 2571-2585.	2.6	41
93	Analysis of the spatiotemporal temperature fluctuations inside an apple cool store in response to energy use concerns. International Journal of Refrigeration, 2016, 66, 156-168.	1.8	41
94	Fatty acid composition, bioactive phytochemicals, antioxidant properties and oxidative stability of edible fruit seed oil: effect of preharvest and processing factors. Heliyon, 2020, 6, e04962.	1.4	41
95	Effects of postharvest storage conditions on phytochemical and radical-scavenging activity of pomegranate fruit (cv. Wonderful). Scientia Horticulturae, 2014, 169, 125-129.	1.7	39
96	Mechanical damage of fresh produce in postharvest transportation: Current status and future prospects. Trends in Food Science and Technology, 2022, 124, 195-207.	7.8	39
97	A generalised mathematical modelling methodology for the design of horticultural food packages exposed to refrigerated conditions Part 2. Heat transfer modelling and testing. International Journal of Refrigeration, 2002, 25, 43-53.	1.8	38
98	Phytochemical content, antioxidant capacity and physicochemical properties of pomegranate grown in different microclimates in South Africa. South African Journal of Plant and Soil, 2013, 30, 81-90.	0.4	38
99	Evaluation of biochemical markers associated with the development of husk scald and the use of diffuse reflectance NIR spectroscopy to predict husk scald in pomegranate fruit. Scientia Horticulturae, 2018, 232, 240-249.	1.7	37
100	A discrete element model (DEM) for predicting apple damage during handling. Biosystems Engineering, 2018, 172, 29-48.	1.9	37
101	Fruit growth dynamics, respiration rate and physico-textural properties during pomegranate development and ripening. Scientia Horticulturae, 2013, 157, 90-98.	1.7	36
102	Canopy position affects rind biochemical profile of 'Nules Clementine' mandarin fruit during postharvest storage. Postharvest Biology and Technology, 2013, 86, 300-308.	2.9	36
103	Prediction of mechanical properties of blueberry using hyperspectral interactance imaging. Postharvest Biology and Technology, 2016, 115, 122-131.	2.9	36
104	Composition of trace and major minerals in different parts of pomegranate (<i>Punica granatum</i>) fruit cultivars. British Food Journal, 2012, 114, 1518-1532.	1.6	35
105	Effect of Fruit Ripening Stage on Physico-Chemical Properties, Nutritional Composition and Antioxidant Components of Tomato (<i>Lycopersicon esculentum</i>) Cultivars. Food and Bioprocess Technology, 2012, 5, 3236-3243.	2.6	35
106	Performance of multi-packaging for table grapes based on airflow, cooling rates and fruit quality. Journal of Food Engineering, 2013, 116, 613-621.	2.7	35
107	Physicomechanical, phytochemical, volatile compounds and free radical scavenging properties of eight pomegranate cultivars and classification by principal component and cluster analyses. British Food Journal, 2014, 116, 544-567.	1.6	35
108	Application of physical and chemical postharvest treatments to enhance storage and shelf life of pomegranate fruit—A review. Scientia Horticulturae, 2015, 197, 41-49.	1.7	35

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109	Design and development of a new device for measuring susceptibility to impact damage of fresh produce. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2007, 35, 245-251.	0.7	34
110	Effects of Packaging Liners on Cooling Rate and Quality Attributes of Table Grape (cv. Regal Seedless). <i>Packaging Technology and Science</i> , 2012, 25, 73-84.	1.3	34
111	Application of optical coherence tomography to non-destructively characterise rind breakdown disorder of "Nules Clementine" mandarins. <i>Postharvest Biology and Technology</i> , 2013, 84, 16-21.	2.9	34
112	Porous medium modeling and parameter sensitivity analysis of 1-MCP distribution in boxes with apple fruit. <i>Journal of Food Engineering</i> , 2013, 119, 13-21.	2.7	33
113	Influence of packaging system and long term storage on physiological attributes, biochemical quality, volatile composition and antioxidant properties of pomegranate fruit. <i>Scientia Horticulturae</i> , 2016, 211, 140-151.	1.7	33
114	Investigating the effects of crab shell chitosan on fungal mycelial growth and postharvest quality attributes of pomegranate whole fruit and arils. <i>Scientia Horticulturae</i> , 2017, 220, 78-89.	1.7	33
115	Recent Advancements on Vibrational Spectroscopic Techniques for the Detection of Authenticity and Adulteration in Horticultural Products with a Specific Focus on Oils, Juices and Powders. <i>Food and Bioprocess Technology</i> , 2021, 14, 1-22.	2.6	33
116	Fourier transform near infrared diffuse reflectance spectroscopy and two spectral acquisition modes for evaluation of external and internal quality of intact pomegranate fruit. <i>Postharvest Biology and Technology</i> , 2018, 138, 91-98.	2.9	32
117	Analysis of genetic diversity in banana cultivars (Musa cvs.) from the South of Oman using AFLP markers and classification by phylogenetic, hierarchical clustering and principal component analyses. <i>Journal of Zhejiang University: Science B</i> , 2010, 11, 332-341.	1.3	31
118	Development of calibration models for the evaluation of pomegranate aril quality by Fourier-transform near infrared spectroscopy combined with chemometrics. <i>Biosystems Engineering</i> , 2017, 159, 22-32.	1.9	31
119	Citrus and lemongrass essential oils inhibit <i>Botrytis cinerea</i> on "Golden Delicious", "Pink Lady" and "Granny Smith" apples. <i>Journal of Plant Diseases and Protection</i> , 2017, 124, 499-511.	1.6	31
120	Effects of bruising and storage duration on physiological response and quality attributes of pomegranate fruit. <i>Scientia Horticulturae</i> , 2020, 267, 109306.	1.7	31
121	Antioxidant contents of prepacked fresh-cut versus whole fruit and vegetables. <i>British Food Journal</i> , 2010, 112, 797-810.	1.6	30
122	Design of Active Modified Atmosphere and Humidity Packaging (MAHP) for "Wonderful" Pomegranate Arils. <i>Food and Bioprocess Technology</i> , 2018, 11, 1478-1494.	2.6	30
123	Advances in design and performance evaluation of fresh fruit ventilated distribution packaging: A review. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100472.	3.3	30
124	Rapid methods for extracting and quantifying phenolic compounds in citrus rinds. <i>Food Science and Nutrition</i> , 2016, 4, 4-10.	1.5	29
125	Measuring Internal Maturity Parameters Contactless on Intact Table Grape Bunches Using NIR Spectroscopy. <i>Frontiers in Plant Science</i> , 2019, 10, 1517.	1.7	29
126	Investigating the role of geometrical configurations of ventilated fresh produce packaging to improve the mechanical strength – Experimental and numerical approaches. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100312.	3.3	29

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127	Analysing the dynamics of quality loss during precooling and ambient storage of pomegranate fruit. <i>Journal of Food Engineering</i> , 2019, 245, 166-173.	2.7	29
128	Effect of Carrier Agents on the Physicochemical and Technofunctional Properties and Antioxidant Capacity of Freeze-Dried Pomegranate Juice (<i>Punica granatum</i>) Powder. <i>Foods</i> , 2020, 9, 1388.	1.9	29
129	Postharvest Losses of Pomegranate Fruit at the Packhouse and Implications for Sustainability Indicators. <i>Sustainability</i> , 2021, 13, 5187.	1.6	29
130	Energy usage of forced air precooling of pomegranate fruit inside ventilated cartons. <i>Journal of Food Engineering</i> , 2017, 215, 126-133.	2.7	28
131	Traceability in postharvest quality management. <i>International Journal of Postharvest Technology and Innovation</i> , 2006, 1, 93.	0.1	27
132	Non-destructive prediction of "Marsh" grapefruit susceptibility to postharvest rind pitting disorder using reflectance Vis/NIR spectroscopy. <i>Scientia Horticulturae</i> , 2018, 231, 265-271.	1.7	27
133	Assessment of rind quality of "Nules Clementine" mandarin during postharvest storage: 1. Vis/NIRS PCA models and relationship with canopy position. <i>Scientia Horticulturae</i> , 2014, 165, 410-420.	1.7	26
134	Efficacy of Edible Coatings in Alleviating Shivel and Maintaining Quality of Japanese Plum (<i>Prunus</i>)	1.3	26
135	Blanching Pre-Treatment Promotes High Yields, Bioactive Compounds, Antioxidants, Enzyme Inactivation and Antibacterial Activity of "Wonderful" Pomegranate Peel Extracts at Three Different Harvest Maturities. <i>Antioxidants</i> , 2021, 10, 1119.	2.2	25
136	CFD-Based Analysis of 1-MCP Distribution in Commercial Cool Store Rooms: Porous Medium Model Application. <i>Food and Bioprocess Technology</i> , 2014, 7, 1903-1916.	2.6	24
137	Determination of physical, biochemical and microstructural changes in impact-bruise damaged pomegranate fruit. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2177-2189.	1.6	24
138	Quantification of On-Farm Pomegranate Fruit Postharvest Losses and Waste, and Implications on Sustainability Indicators: South African Case Study. <i>Sustainability</i> , 2021, 13, 5168.	1.6	24
139	CFD model development and validation of a thermonebulisation fungicide fogging system for postharvest storage of fruit. <i>Journal of Food Engineering</i> , 2012, 108, 59-68.	2.7	23
140	Reusable boxes for a beneficial apple cold chain: A precooling analysis. <i>International Journal of Refrigeration</i> , 2019, 106, 338-349.	1.8	23
141	Modeling the Effect of Time and Temperature on Respiration Rate of Pomegranate Arils (cv. "Acco" and)	1.5	22
142	Functional properties of pomegranate fruit parts: influence of packaging systems and storage time. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2233-2246.	1.6	22
143	Analysis of the creep behaviour of ventilated corrugated paperboard packaging for handling fresh produce " An experimental study. <i>Food and Bioprocess Processing</i> , 2019, 117, 126-137.	1.8	22
144	Food Preservative Capabilities of Grape (<i>Vitis vinifera</i>) and Clementine Mandarin (<i>Citrus reticulata</i>) By-products Extracts in South Africa. <i>Sustainability</i> , 2019, 11, 1746.	1.6	22

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145	Non-destructive measurement of internal quality of apple fruit by a contactless NIR spectrometer with genetic algorithm model optimization. <i>Scientific African</i> , 2019, 3, e00051.	0.7	22
146	Application of Gum Arabic and Methyl Cellulose Coatings Enriched with Thyme Oil to Maintain Quality and Extend Shelf Life of ‘‘Acce’’Pomegranate Arils. <i>Plants</i> , 2020, 9, 1690.	1.6	22
147	Effects of postharvest handling and storage on physiological attributes and quality of pomegranate fruit (<i>Punica granatum</i> L.): a review. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 13.	0.1	21
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274	Novel approach for measuring sugar and acidity non-destructively in whole table grape bunches. <i>Acta Horticulturae</i> , 2018, , 317-324.	0.1	2
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