

Namrata Pathak

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1684206/publications.pdf>

Version: 2024-02-01

13
papers

224
citations

1307594

7
h-index

1281871

11
g-index

13
all docs

13
docs citations

13
times ranked

194
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in Vacuum Ultraviolet Photolysis in the Postharvest Management of Fruit and Vegetables Along the Value Chains: a Review. Food and Bioprocess Technology, 2022, 15, 28-46.	4.7	4
2	Impact of relative humidity on ethylene removal kinetics of different scavenging materials for fresh produce industry. Postharvest Biology and Technology, 2022, 188, 111881.	6.0	10
3	Role of laser micro-perforations on ethylene transmission rate in packaging materials used for fresh produce. Packaging Technology and Science, 2022, 35, 621-627.	2.8	7
4	Recent Advances on Packaging and Storage Technologies for the Preservation of Fresh Produce. , 2021, , 1-21.		2
5	Effect of cold atmospheric pressure plasma processing on quality and shelf life of red currants. LWT - Food Science and Technology, 2021, 151, 112213.	5.2	15
6	Trends in ethylene management strategies: towards mitigating postharvest losses along the South African value chain of fresh produce – a review. South African Journal of Plant and Soil, 2021, 38, 347-360.	1.1	3
7	Impact of cold atmospheric pressure plasma processing on storage of blueberries. Journal of Food Processing and Preservation, 2020, 44, e14581.	2.0	15
8	Safety Control of Whole Berries by Cold Atmospheric Pressure Plasma Processing: A Review. Journal of Food Protection, 2019, 82, 1233-1243.	1.7	17
9	Efficacy of photocatalysis and photolysis systems for the removal of ethylene under different storage conditions. Postharvest Biology and Technology, 2019, 147, 68-77.	6.0	29
10	Effect of process variables on ethylene removal by vacuum ultraviolet radiation: Application in fresh produce storage. Biosystems Engineering, 2017, 159, 33-45.	4.3	28
11	Photocatalytic and Photochemical Oxidation of Ethylene: Potential for Storage of Fresh Produce – a Review. Food and Bioprocess Technology, 2017, 10, 982-1001.	4.7	75
12	Impacts of mixed fruit loading on postharvest physiological responses and quality of horticultural produce. Food Packaging and Shelf Life, 2017, 14, 66-73.	7.5	18
13	Ethylene Removal From Fresh Produce Storage: Current Methods and Emerging Technologies. , 2017, , .		1