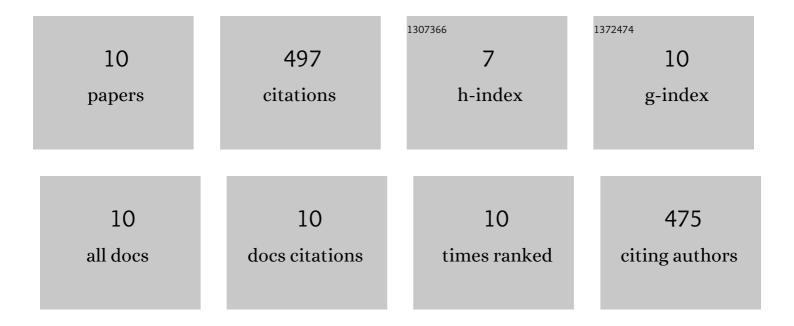
## Donna A Minott

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1994160/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Factors affecting quality of fresh-cut horticultural products. Postharvest Biology and Technology, 1996, 9, 115-125.	2.9	336
2	Tracking Hypoglycins A and B over Different Maturity Stages: Implications for Detoxification of Ackee (Blighia sapida K.D. Koenig) Fruits. Journal of Agricultural and Food Chemistry, 2011, 59, 3869-3875.	2.4	39
3	Chamigrane metabolites from a Jamaican variety of laurencia obtusa. Phytochemistry, 1987, 26, 1053-1057.	1.4	33
4	Assessment of compositional changes during ripening of transgenic papaya modified for protection against papaya ringspot virus. Journal of the Science of Food and Agriculture, 2008, 88, 1911-1920.	1.7	23
5	Biosynthesis of capreomycin. 1. Incorporation of arginine. Journal of Organic Chemistry, 1992, 57, 5214-5217.	1.7	22
6	Differentiation of Fruiting and Non-fruiting <i>Pimenta dioica</i> (L.) Merr. Trees Based on Composition of Leaf Volatiles. Journal of Essential Oil Research, 2007, 19, 354-357.	1.3	13
7	Physicochemical and biochemical characterization of transgenic papaya modified for protection against <i>Papaya ringspot virus</i> . Journal of the Science of Food and Agriculture, 2014, 94, 1034-1038.	1.7	9
8	Biological activities of the extracts and constituents of pimento, Pimenta dioica L. against the southern cattle tick, Boophilus microplus. International Journal of Tropical Insect Science, 1998, 18, 9-16.	0.4	8
9	Structural characterization of hypoglycin B, a diastereomeric dipeptide from the ackee fruit ( <i>Blighia sapida</i> Koenig) by NMR experiments. Magnetic Resonance in Chemistry, 2009, 47, 1004-1006.	1.1	8
10	Impact of seed size on residual hypoglycin levels in ackee. Food Research International, 2012, 47, 306-309.	2.9	6