

# Rebogile R Mphahlele

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

532  
citations

840119

11  
h-index

940134

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

647  
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigating the impacts of harvest stages, citric acid and calcium lactate treatments on changes in quality attributes and natural microbiota of minimally processed litchi during storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
2	Vis-NIR spectroscopic and chemometric models for detecting contamination of premium green banana flour with wheat by quantifying resistant starch content. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104035.	1.9	11
3	Rapid spectroscopic method for quantifying gluten concentration as a potential biomarker to test adulteration of green banana flour. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 262, 120081.	2.0	13
4	Effects of packaging and duration on quality of minimally processed and unpitted litchi cv. <i>â€˜Mauritiusâ€™</i> under low storage temperature. <i>Heliyon</i> , 2020, 6, e03229.	1.4	11
5	Rapid visibleâ€“near infrared (Visâ€“NIR) spectroscopic detection and quantification of unripe banana flour adulteration with wheat flour. <i>Journal of Food Science and Technology</i> , 2019, 56, 5484-5491.	1.4	18
6	Drying kinetics of pomegranate fruit peel (cv. Wonderful). <i>Scientific African</i> , 2019, 5, e00145.	0.7	20
7	Sensory, quality and biochemical attributes of pomegranate juice as affected by method of extraction. <i>Acta Horticulturae</i> , 2018, , 115-122.	0.1	4
8	Evolution of quality attributes in pomegranate peel and arils during fruit maturation. <i>Acta Horticulturae</i> , 2018, , 123-130.	0.1	1
9	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
10	Effects of different maturity stages and growing locations on changes in chemical, biochemical and aroma volatile composition of <i>â€˜Wonderfulâ€™</i> pomegranate juice. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1002-1009.	1.7	44
11	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
12	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
13	Effect of extraction method on chemical, volatile composition and antioxidant properties of pomegranate juice. <i>South African Journal of Botany</i> , 2016, 103, 135-144.	1.2	54
14	Impact of preharvest and postharvest factors on changes in volatile compounds of pomegranate fruit and minimally processed arils â€“ Review. <i>Scientia Horticulturae</i> , 2015, 188, 106-114.	1.7	17
15	Preharvest and postharvest factors influencing bioactive compounds in pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock 101	1.7	63
16	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
17	Post-harvest fruit decay-inducing pathogen in medicinally important Cucumis species indigenous to South Africa. <i>African Journal of Agricultural Research Vol Pp</i> , 2012, 7, .	0.2	1