

Lembe Samukelo Magwaza

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2302980/publications.pdf>

Version: 2024-02-01

95
papers

3,232
citations

172207

29
h-index

161609

54
g-index

96
all docs

96
docs citations

96
times ranked

2988
citing authors

#	ARTICLE	IF	CITATIONS
1	NIR Spectroscopy Applications for Internal and External Quality Analysis of Citrus Fruitâ€”A Review. <i>Food and Bioprocess Technology</i> , 2012, 5, 425-444.	2.6	371
2	Analytical methods for determination of sugars and sweetness of horticultural productsâ€”A review. <i>Scientia Horticulturae</i> , 2015, 184, 179-192.	1.7	291
3	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
4	Evaluating the efficacy of moringa leaf extract, chitosan and carboxymethyl cellulose as edible coatings for enhancing quality and extending postharvest life of avocado (<i>Persea americana</i> Mill.) fruit. <i>Food Packaging and Shelf Life</i> , 2017, 11, 40-48.	3.3	133
5	Plant-based edible coatings for managing postharvest quality of fresh horticultural produce: A review. <i>Food Packaging and Shelf Life</i> , 2018, 16, 157-167.	3.3	131
6	Postharvest factors affecting vitamin C content of citrus fruits: A review. <i>Scientia Horticulturae</i> , 2017, 218, 95-104.	1.7	99
7	Long-term impact of no-till conservation agriculture and N-fertilizer on soil aggregate stability, infiltration and distribution of C in different size fractions. <i>Soil and Tillage Research</i> , 2019, 190, 147-156.	2.6	93
8	A Review of Destructive and Non-destructive Methods for Determining Avocado Fruit Maturity. <i>Food and Bioprocess Technology</i> , 2015, 8, 1995-2011.	2.6	90
9	Application of Vis/NIR spectroscopy for predicting sweetness and flavour parameters of â€”Valenciaâ€”™ orange (<i>Citrus sinensis</i>) and â€”Star Rubyâ€”™ grapefruit (<i>Citrus x paradisi</i> Macfad). <i>Journal of Food Engineering</i> , 2017, 193, 86-94.	2.7	89
10	Postharvest quality and composition of organically and conventionally produced fruits: A review. <i>Scientia Horticulturae</i> , 2017, 216, 148-159.	1.7	84
11	Carboxyl methylcellulose (CMC) containing moringa plant extracts as new postharvest organic edible coating for Avocado (<i>Persea americana</i> Mill.) fruit. <i>Scientia Horticulturae</i> , 2017, 226, 201-207.	1.7	80
12	Conservation agriculture and its impact on soil quality and maize yield: A South African perspective. <i>Soil and Tillage Research</i> , 2016, 162, 55-67.	2.6	74
13	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
14	Non-destructive evaluation of avocado fruit maturity using near infrared spectroscopy and PLS regression models. <i>Scientia Horticulturae</i> , 2016, 199, 229-236.	1.7	65
15	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.	1.9	62
16	Assessment of rind quality of â€”Nules Clementineâ€”™ 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.	1.7	57
17	Non-destructive characterization and volume estimation of pomegranate fruit external and internal morphological fractions using X-ray computed tomography. <i>Journal of Food Engineering</i> , 2016, 186, 42-49.	2.7	54
18	Shade netting on subtropical fruit: Effect on environmental conditions, tree physiology and fruit quality. <i>Scientia Horticulturae</i> , 2019, 256, 108556.	1.7	52

#	ARTICLE	IF	CITATIONS
19	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.	4.2	50
20	An overview of preharvest factors affecting vitamin C content of citrus fruit. <i>Scientia Horticulturae</i> , 2017, 216, 12-21.	1.7	47
21	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
22	Development of NIRS models for rapid quantification of protein content in sweetpotato [<i>Ipomoea batatas</i> (L.) LAM.]. <i>LWT - Food Science and Technology</i> , 2016, 72, 63-70.	2.5	46
23	Drought tolerance of selected bottle gourd [<i>Lagenaria siceraria</i> (Molina) Standl.] landraces assessed by leaf gas exchange and photosynthetic efficiency. <i>Plant Physiology and Biochemistry</i> , 2017, 120, 75-87.	2.8	46
24	Changes in biochemistry of fresh produce in response to ozone postharvest treatment. <i>Scientia Horticulturae</i> , 2020, 269, 109397.	1.7	42
25	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. <i>Scientia Horticulturae</i> , 2018, 232, 240-249.	1.7	37
26	Canopy position affects rind biochemical profile of 'Nules Clementine'™ mandarin fruit during postharvest storage. <i>Postharvest Biology and Technology</i> , 2013, 86, 300-308.	2.9	36
27	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
28	Photosynthetic response of bottle gourd [<i>Lagenaria siceraria</i> (Molina) Standl.] to drought stress: Relationship between cucurbitacins accumulation and drought tolerance. <i>Scientia Horticulturae</i> , 2018, 231, 133-143.	1.7	34
29	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
30	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
31	Long-term changes of soil chemical characteristics and maize yield in no-till conservation agriculture in a semi-arid environment of South Africa. <i>Soil and Tillage Research</i> , 2019, 194, 104317.	2.6	32
32	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
33	Rapid methods for extracting and quantifying phenolic compounds in citrus rinds. <i>Food Science and Nutrition</i> , 2016, 4, 4-10.	1.5	29
34	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
35	Robust Vis-NIRS models for rapid assessment of soil organic carbon and nitrogen in Ferralsols Haplic soils from different tillage management practices. <i>Computers and Electronics in Agriculture</i> , 2018, 153, 295-301.	3.7	27
36	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

#	ARTICLE	IF	CITATIONS
37	Effect of ultraviolet irradiation on postharvest quality and composition of tomatoes: a review. <i>Journal of Food Science and Technology</i> , 2017, 54, 3025-3035.	1.4	25
38	Recent Advances on Postharvest Technologies of Mango Fruit: A Review. <i>International Journal of Fruit Science</i> , 2021, 21, 565-586.	1.2	24
39	Emerging approaches to determine maturity of citrus fruit. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5245-5266.	5.4	23
40	On-tree indexing of "Hass" avocado fruit by non-destructive assessment of pulp dry matter and oil content. <i>Biosystems Engineering</i> , 2018, 174, 41-49.	1.9	22
41	Postharvest pre-storage processing improves antioxidants, nutritional and sensory quality of macadamia nuts. <i>Scientia Horticulturae</i> , 2019, 251, 197-208.	1.7	21
42	Evaluating the Efficacy of Edible Coatings Incorporated with Moringa Leaf Extract on Postharvest of "Maluma" Avocado Fruit Quality and Its Biofungicidal Effect. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020, 55, 410-415.	0.5	20
43	Partially treated domestic wastewater as a nutrient source for tomatoes (<i>Lycopersicum solanum</i>) grown in a hydroponic system: effect on nutrient absorption and yield. <i>Heliyon</i> , 2020, 6, e05745.	1.4	20
44	Estimation of the density of pomegranate fruit and their fractions using X-ray computed tomography calibrated with polymeric materials. <i>Biosystems Engineering</i> , 2016, 148, 148-156.	1.9	19
45	Topical procedures adopted in testing and application of plant-based extracts as bio-fungicides in controlling postharvest decay of fresh produce. <i>Crop Protection</i> , 2019, 115, 142-151.	1.0	19
46	Rapid visible/near infrared (Vis/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
47	Comparing the analytical performance of near and mid infrared spectrometers for evaluating pomegranate juice quality. <i>LWT - Food Science and Technology</i> , 2018, 91, 180-190.	2.5	17
48	Destructive and non-destructive techniques used for quality evaluation of nuts: A review. <i>Scientia Horticulturae</i> , 2019, 247, 138-146.	1.7	17
49	Model development for non-destructive determination of rind biochemical properties of "Marsh" grapefruit using visible to near-infrared spectroscopy and chemometrics. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 209, 62-69.	2.0	16
50	Evaluating evaporative cooling system as an energy-free and cost-effective method for postharvest storage of tomatoes (<i>Solanum lycopersicum</i> L.) for smallholder farmers. <i>Scientia Horticulturae</i> , 2018, 241, 131-143.	1.7	15
51	Evaluating Ecologically Acceptable Sprout Suppressants for Enhancing Dormancy and Potato Storability: A Review. <i>Plants</i> , 2021, 10, 2307.	1.6	14
52	Photosynthetic efficiency and relationship to mesocarp dry matter content of "Carmen" avocado (<i>Persea americana</i> Mill.) fruit in a cool subtropical climate. <i>Scientia Horticulturae</i> , 2019, 253, 209-216.	1.7	13
53	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
54	Drought tolerance assessment of potato (<i>Solanum tuberosum</i> L.) genotypes at different growth stages, based on morphological and physiological traits. <i>Agricultural Water Management</i> , 2022, 261, 107361.	2.4	12

#	ARTICLE	IF	CITATIONS
55	Role of canopy positions on rind biochemical concentrations and radical-scavenging activities in relation to rind breakdown of "Nules Clementine"™ mandarins stored at non-chilling temperature. <i>Scientia Horticulturae</i> , 2017, 226, 231-240.	1.7	11
56	Biochemical changes in response to canopy position of avocado fruit (cv. "Carmen"™ and "Hass"™) during growth and development and relationship with maturity. <i>Scientia Horticulturae</i> , 2020, 265, 109227.	1.7	11
57	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
58	Postharvest quality and bioactive properties of tomatoes (<i>Solanum lycopersicum</i>) stored in a low-cost and energy-free evaporative cooling system. <i>Heliyon</i> , 2019, 5, e02266.	1.4	10
59	Destructive and rapid non-invasive methods used to detect adulteration of dried powdered horticultural products: A review. <i>Food Research International</i> , 2022, 157, 111198.	2.9	10
60	The Effect of Gaseous Ozone and Moringa Leaf "Carboxymethyl Cellulose Edible Coating on Antioxidant Activity and Biochemical Properties of "Keitt"™ Mango Fruit. <i>Coatings</i> , 2021, 11, 1406.	1.2	9
61	Soil Macrofauna Abundance and Taxonomic Richness under Long-Term No-Till Conservation Agriculture in a Semi-Arid Environment of South Africa. <i>Agronomy</i> , 2022, 12, 722.	1.3	9
62	Evaluating the efficacy of chitosan and CMC incorporated with moringa leaf extracts on reducing peteca spot incidence on "Eureka"™ lemon. <i>Journal of Food Science and Technology</i> , 2019, 56, 5074-5086.	1.4	8
63	Investigating the involvement of ABA, ABA catabolites and cytokinins in the susceptibility of "Nules Clementine"™ mandarin to rind breakdown disorder. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4142-4149.	1.7	7
64	The Combined Effect of 1-methylcyclopropene (1-MCP) and Ethylene on Green-life and Postharvest Quality of Banana Fruit. <i>International Journal of Fruit Science</i> , 2020, 20, S1539-S1551.	1.2	7
65	Evaluating the feasibility of human excreta-derived material for the production of hydroponically grown tomato plants - Part II: Growth and yield. <i>Agricultural Water Management</i> , 2020, 234, 106115.	2.4	7
66	Influence of roasting on antioxidants, fatty acids, sensory properties and oxidative stability of macadamia nuts. <i>Scientia Horticulturae</i> , 2021, 278, 109850.	1.7	7
67	Drought tolerance assessment of citron watermelon (<i>Citrullus lanatus</i> var. <i>citroides</i> (L.H. Bailey)) Tj ETQq1 1 0.784314 rgBT /Overlock Biochemistry, 2022, 180, 106-123.	2.8	7
68	Investigating pre-symptomatic biochemical markers related to "Marsh"™ grapefruit (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 2018, , 131-138.	0.1	6
69	Characterisation of pigeon pea (<i>Cajanus cajan</i>) landraces grown in two climatic zones in KwaZulu-Natal province, South Africa. <i>South African Journal of Plant and Soil</i> , 2017, 34, 191-199.	0.4	5
70	Non-destructive estimation of pomegranate juice content of intact fruit using X-ray computed tomography. <i>Acta Horticulturae</i> , 2018, , 297-302.	0.1	5
71	Growth, morphological and yield responses of irrigated wheat (<i>Triticum aestivum</i> L.) genotypes to water stress. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2019, 69, 369-376.	0.3	5
72	Evaluating the feasibility of human excreta-derived material for the production of hydroponically grown tomato plants - Part I: Photosynthetic efficiency, leaf gas exchange and tissue mineral content. <i>Agricultural Water Management</i> , 2020, 234, 106114.	2.4	5

#	ARTICLE	IF	CITATIONS
73	Long-term impact of no-till conservation agriculture on abundance and order diversity of soil macrofauna in continuous maize monocropping system. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2018, 68, 220-229.	0.3	4
74	Comparative effects of canopy position on physicochemical properties of "Marsh"™ grapefruit during non-chilling postharvest cold storage. <i>Scientia Horticulturae</i> , 2018, 241, 1-7.	1.7	4
75	Carboxyl methylcellulose (CMC) incorporated with moringa leaf and seed extracts as new postharvest organic edible coating for avocado (<i>Persea americana</i> Mill.) fruit. <i>Acta Horticulturae</i> , 2018, , 161-168.	0.1	4
76	Simple and Multiple Linear Regression Models for Predicting Maturity of "Mendez"™ and "Hass"™ Avocado Fruit Harvested from inside and outside Tree Canopy Positions. <i>International Journal of Fruit Science</i> , 2020, 20, S1969-S1983.	1.2	4
77	Phosphorus application improves grain yield in low phytic acid maize synthetic populations. <i>Heliyon</i> , 2021, 7, e07912.	1.4	4
78	Investigating the Effect of Fruit Size on Ripening Recovery of Banana Treated with 1-Methylcyclopropene. <i>Horticulturae</i> , 2021, 7, 357.	1.2	4
79	Photosynthetic efficiency of bottle gourd [<i>Lagenaria siceraria</i> (Molina) Standl.] under drought stress. <i>Indian Journal of Plant Physiology</i> , 2018, 23, 293-304.	0.8	3
80	Discrimination of Tomato Plants (<i>Solanum lycopersicum</i>) Grown under Anaerobic Baffled Reactor Effluent, Nitrified Urine Concentrates and Commercial Hydroponic Fertilizer Regimes Using Simulated Sensor Spectral Settings. <i>Agronomy</i> , 2019, 9, 373.	1.3	3
81	Delayed 1-Methylcyclopropene application improves ripening recovery in banana fruit after cold storage. <i>Horticulture Environment and Biotechnology</i> , 2022, 63, 207-215.	0.7	3
82	Application of Visible to Near-Infrared Spectroscopy for Non-Destructive Assessment of Quality Parameters of Fruit. , 2019, , .		2
83	Photochemistry and photoprotection of "Gem"™ avocado (<i>Persea americana</i> Mill.) leaves within and outside the canopy and the relationship with fruit maturity. <i>Journal of Plant Physiology</i> , 2020, 246-247, 153130.	1.6	2
84	Effects of stem training on the physiology, growth, and yield responses of indeterminate tomato (<i>Solanum lycopersicum</i>) plants grown in protected cultivation. <i>Heliyon</i> , 2022, 8, e09343.	1.4	2
85	Canopy Position Affect Rind Biochemical Properties of "Marsh"™ Grapefruit during Postharvest Cold Storage at Non-chilling Temperature. <i>International Journal of Fruit Science</i> , 2020, 20, S894-S909.	1.2	1
86	Assessment of The Effects of Winter Condition on Sweet Sorghum Yield and Sugar Content. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2019, 7, 166.	0.1	1
87	Comparison of seed germination and vigour in low and high phytic acid maize synthetic populations and commercially available hybrids. <i>South African Journal of Plant and Soil</i> , 2021, 38, 285-293.	0.4	1
88	Long-Term No-Till Conservation Agriculture and Nitrogen Fertilization on Soil Micronutrients in a Semi-Arid Region of South Africa. <i>Agronomy</i> , 2022, 12, 1411.	1.3	1
89	Non-destructive quantification of pomegranate internal quality structures using X-ray computed tomography. <i>Acta Horticulturae</i> , 2016, , 135-140.	0.1	0
90	Physiological responses of irrigated wheat (<i>Triticum aestivum</i> L.) genotypes to water stress. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2018, 68, 524-533.	0.3	0

#	ARTICLE	IF	CITATIONS
91	Investigating the effect of canopy position on rind phytochemical concentrations and radical scavenging activities of "Nules Clementine"™ mandarins during postharvest cold storage. <i>Acta Horticulturae</i> , 2018, , 145-152.	0.1	0
92	Novel non-destructive techniques to characterise fruit internal components and detect the presence of defects. <i>Acta Horticulturae</i> , 2018, , 303-308.	0.1	0
93	Partial least square models for non-destructive prediction of "Marsh"™ grapefruit (<i>Citrus × paradisi</i>) Tj ETQq1 1 0.784314 rgBT / 2018, , 347-354.	0.1	0
94	Maturity Indexing and Postharvest Performance of Newly Developed "Lamb Hass"™ Avocado Fruit. <i>International Journal of Fruit Science</i> , 2022, 22, 453-470.	1.2	0
95	Gaseous exchange and photosynthetic efficiency of fertigated indeterminate tomatoes (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT / Overlook 0.7	0.7	0