

Ronald Wills

List of Publications by Year in descending order

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145
papers

4,177
citations

94433

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138484

58
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all docs

146
docs citations

146
times ranked

3024
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Comparative study of the auxins 2,4-D, fluroxypyr, dicamba, MCPA and hydrogen sulphide to inhibit postharvest calyx senescence and maintain internal quality of Valencia oranges. <i>New Zealand Journal of Crop and Horticultural Science</i> , 2022, 50, 131-142. | 1.3 | 5 |
| 2 | Post-Harvest Operations to Generate High-Quality Medicinal Cannabis Products: A Systemic Review. <i>Molecules</i> , 2022, 27, 1719. | 3.8 | 8 |
| 3 | Beneficial impact of exogenous arginine, cysteine and methionine on postharvest senescence of broccoli. <i>Food Chemistry</i> , 2021, 338, 128055. | 8.2 | 35 |
| 4 | Multiple Amino Acids Inhibit Postharvest Senescence of Broccoli. <i>Horticulturae</i> , 2021, 7, 71. | 2.8 | 9 |
| 5 | Potential for More Sustainable Energy Usage in the Postharvest Handling of Horticultural Produce through Management of Ethylene. <i>Climate</i> , 2021, 9, 147. | 2.8 | 5 |
| 6 | Efficacy of Orange Essential Oil and Citral after Exposure to UV-C Irradiation to Inhibit <i>Penicillium digitatum</i> in Navel Oranges. <i>Horticulturae</i> , 2020, 6, 102. | 2.8 | 5 |
| 7 | Postharvest dipping with 3,5,6-trichloro-2-pyridiloxycetic acid solutions delays calyx senescence and loss of other postharvest quality factors of 'Afourer'™ mandarins, Navel and Valencia oranges. <i>Scientia Horticulturae</i> , 2020, 272, 109572. | 3.6 | 10 |
| 8 | Pre-storage fumigation with hydrogen sulphide inhibits postharvest senescence of Valencia and Navel oranges and 'Afourer'™ mandarins. <i>Journal of Horticultural Science and Biotechnology</i> , 2020, 95, 757-762. | 1.9 | 13 |
| 9 | Long Term Exposure to Low Ethylene and Storage Temperatures Delays Calyx Senescence and Maintains 'Afourer'™ Mandarins and Navel Oranges Quality. <i>Foods</i> , 2019, 8, 19. | 4.3 | 12 |
| 10 | Effects of hydrogen sulphide, nitric oxide and ethylene on postharvest deterioration of pak choy. <i>Acta Horticulturae</i> , 2019, , 115-120. | 0.2 | 4 |
| 11 | Interaction of the hydrogen sulphide inhibitor, propargylglycine (PAG), with hydrogen sulphide on postharvest changes of the green leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2019, 147, 54-58. | 6.0 | 20 |
| 12 | Continuous exposure to ethylene in the storage environment adversely affects 'Afourer'™ mandarin fruit quality. <i>Food Chemistry</i> , 2018, 242, 585-590. | 8.2 | 21 |
| 13 | Comparison of hydrogen sulphide with 1-methylcyclopropene (1-MCP) to inhibit senescence of the leafy vegetable, pak choy. <i>Postharvest Biology and Technology</i> , 2018, 137, 129-133. | 6.0 | 33 |
| 14 | Effect of Continuous Exposure to Low Levels of Ethylene on Mycelial Growth of Postharvest Fruit Fungal Pathogens. <i>Horticulturae</i> , 2018, 4, 20. | 2.8 | 5 |
| 15 | Retention of green colour of tomatoes marketed as a green vegetable at ambient conditions in Cambodia with modified atmosphere storage and fumigation with 1-methylcyclopropene (1-MCP). <i>Fruits</i> , 2018, 73, 265-282. | 0.4 | 1 |
| 16 | Interaction of ethylene concentration and storage temperature on postharvest life of the green vegetables pak choy, broccoli, mint, and green bean. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 288-293. | 1.9 | 20 |
| 17 | Interaction of exogenous hydrogen sulphide and ethylene on senescence of green leafy vegetables. <i>Postharvest Biology and Technology</i> , 2017, 133, 81-87. | 6.0 | 55 |
| 18 | Changes in the Sodium Content of Australian Processed Foods between 1980 and 2013 Using Analytical Data. <i>Nutrients</i> , 2017, 9, 501. | 4.1 | 8 |

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|----|---|-----|-----------|
| 19 | Storage at elevated ambient temperature and reduced ethylene delays degreening of Persian limes. <i>Fruits</i> , 2017, 72, 288-291. | 0.4 | 3 |
| 20 | Use of arginine to inhibit browning on fresh cut apple and lettuce. <i>Postharvest Biology and Technology</i> , 2016, 113, 66-68. | 6.0 | 46 |
| 21 | Reduction of energy usage in postharvest horticulture through management of ethylene. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1379-1384. | 3.5 | 14 |
| 22 | Effect of halide salts on development of surface browning on fresh-cut "Granny Smith" (<i>Malus domestica</i> Borkh) apple slices during storage at low temperature. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 945-952. | 3.5 | 15 |
| 23 | Sodium chloride, a cost effective partial replacement of calcium ascorbate and ascorbic acid to inhibit surface browning on fresh-cut apple slices. <i>LWT - Food Science and Technology</i> , 2015, 64, 503-507. | 5.2 | 26 |
| 24 | SAVING ENERGY IN STORAGE AND TRANSPORT THROUGH ETHYLENE CONTROL IN LIEU OF LOW TEMPERATURES. <i>Acta Horticulturae</i> , 2015, , 95-100. | 0.2 | 0 |
| 25 | Reduction of energy usage during storage and transport of bananas by management of exogenous ethylene levels. <i>Postharvest Biology and Technology</i> , 2014, 89, 7-10. | 6.0 | 22 |
| 26 | Effect of nitric oxide (NO) and associated control treatments on the metabolism of fresh-cut apple slices in relation to development of surface browning. <i>Postharvest Biology and Technology</i> , 2013, 78, 16-23. | 6.0 | 60 |
| 27 | POSTHARVEST TECHNOLOGY: WHY, WHAT AND WHO FOR?. <i>Acta Horticulturae</i> , 2013, , 1265-1272. | 0.2 | 0 |
| 28 | EFFICACY OF NO TREATMENT TO INHIBIT BROWNING ON FRESH CUT LETTUCE TYPES. <i>Acta Horticulturae</i> , 2013, , 933-938. | 0.2 | 1 |
| 29 | Nitric oxide inhibits cut-surface browning in four lettuce types. <i>Journal of Horticultural Science and Biotechnology</i> , 2011, 86, 97-100. | 1.9 | 4 |
| 30 | Changes in valerenic acids content of valerian root (<i>Valeriana officinalis</i> L. s.l.) during long-term storage. <i>Food Chemistry</i> , 2009, 115, 250-253. | 8.2 | 20 |
| 31 | Browning on the surface of cut lettuce slices inhibited by short term exposure to nitric oxide (NO). <i>Food Chemistry</i> , 2008, 107, 1387-1392. | 8.2 | 46 |
| 32 | Antifungal effect of gaseous nitric oxide on mycelium growth, sporulation and spore germination of the postharvest horticulture pathogens, <i>Aspergillus niger</i> , <i>Monilinia fructicola</i> and <i>Penicillium italicum</i> . <i>Letters in Applied Microbiology</i> , 2008, 46, 688-692. | 2.2 | 54 |
| 33 | Flavour Changes in Asian White Radish (<i>Raphanus sativus</i>) Produced by Different Methods of Drying and Salting. <i>International Journal of Food Properties</i> , 2008, 11, 253-257. | 3.0 | 13 |
| 34 | Use of the nitric oxide-donor compound, diethylenetriamine-nitric oxide (DETANO), as an inhibitor of browning in apple slices. <i>Journal of Horticultural Science and Biotechnology</i> , 2008, 83, 555-558. | 1.9 | 28 |
| 35 | Use of a solid mixture containing diethylenetriamine/nitric oxide (DETANO) to liberate nitric oxide gas in the presence of horticultural produce to extend postharvest life. <i>Nitric Oxide - Biology and Chemistry</i> , 2007, 17, 44-49. | 2.7 | 58 |
| 36 | Macadamia Nut Consumption Modulates Favourably Risk Factors for Coronary Artery Disease in Hypercholesterolemic Subjects. <i>Lipids</i> , 2007, 42, 583-587. | 1.7 | 69 |

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|----|--|-----|-----------|
| 37 | USE OF NITRIC OXIDE TO REDUCE SURFACE BROWNING OF FRESH CUT LETTUCE AND APPLE SLICES. <i>Acta Horticulturae</i> , 2007, , 237-244. | 0.2 | 3 |
| 38 | Inhibition of browning on the surface of apple slices by short term exposure to nitric oxide (NO) gas. <i>Postharvest Biology and Technology</i> , 2006, 42, 256-259. | 6.0 | 78 |
| 39 | Carotenoid Content and Flesh Color of Selected Banana Cultivars Growing in Australia. <i>Food and Nutrition Bulletin</i> , 2006, 27, 281-291. | 1.4 | 67 |
| 40 | Changes in neutral and malonyl ginsenosides in American ginseng (<i>Panax quinquefolium</i>) during drying, storage and ethanolic extraction. <i>Food Chemistry</i> , 2004, 86, 155-159. | 8.2 | 71 |
| 41 | Short Term Fumigation with Nitric Oxide Gas in Air to Extend the Postharvest Life of Broccoli, Green Bean, and Bok Choy. <i>HortTechnology</i> , 2004, 14, 538-540. | 0.9 | 39 |
| 42 | Efficacy of Potassium Permanganate Impregnated into Alumina Beads to Reduce Atmospheric Ethylene. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 433-438. | 1.0 | 71 |
| 43 | Nitric oxide degradation in oxygen atmospheres and rate of uptake by horticultural produce. <i>Postharvest Biology and Technology</i> , 2003, 28, 327-331. | 6.0 | 37 |
| 44 | Extending the postharvest life of carnations with nitric oxide—comparison of fumigation and in vivo delivery. <i>Postharvest Biology and Technology</i> , 2003, 30, 281-286. | 6.0 | 53 |
| 45 | CULTURAL DIFFERENCES IN DEGREE OF LIKING OF ASIAN WHITE RADISH (<i>RAPHANUS SATIVUS L.</i>). <i>Journal of Sensory Studies</i> , 2003, 18, 83-87. | 1.6 | 1 |
| 46 | Effect of Drying Temperature on Alkylamide and Cichoric Acid Concentrations of <i>Echinacea purpurea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1608-1610. | 5.2 | 48 |
| 47 | Use of ISO-NOP200 for measurement of NO in the gas phase under controlled humidity conditions. <i>Nitric Oxide - Biology and Chemistry</i> , 2003, 9, 135-140. | 2.7 | 5 |
| 48 | USE OF NITRIC OXIDE TO EXTEND THE POSTHARVEST LIFE OF HORTICULTURAL PRODUCE. <i>Acta Horticulturae</i> , 2003, , 519-521. | 0.2 | 8 |
| 49 | Macadamia Nut Consumption Lowers Plasma Total and LDL Cholesterol Levels in Hypercholesterolemic Men. <i>Journal of Nutrition</i> , 2003, 133, 1060-1063. | 2.9 | 128 |
| 50 | In Vitro Efficacy of Plant Volatiles for Inhibiting the Growth of Fruit and Vegetable Decay Microorganisms. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6371-6377. | 5.2 | 147 |
| 51 | Use of 1-MCP to extend the time to ripen of green tomatoes and postharvest life of ripe tomatoes. <i>Postharvest Biology and Technology</i> , 2002, 26, 85-90. | 6.0 | 156 |
| 52 | Effect of drying and salting on the flavour compound of Asian white radish. <i>Food Chemistry</i> , 2002, 77, 305-307. | 8.2 | 18 |
| 53 | Pungency levels of white radish (<i>Raphanus sativus L.</i>) grown in different seasons in Australia. <i>Food Chemistry</i> , 2001, 72, 1-3. | 8.2 | 26 |
| 54 | Use of nitric oxide to reduce postharvest water loss from horticultural produce. <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 75, 268-270. | 1.9 | 29 |

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|----|---|-----|-----------|
| 55 | Effect of fruit maturity on efficiency of 1-methylcyclopropene to delay the ripening of bananas. <i>Postharvest Biology and Technology</i> , 2000, 20, 303-308. | 6.0 | 109 |
| 56 | Fumigation with nitric oxide to extend the postharvest life of strawberries. <i>Postharvest Biology and Technology</i> , 2000, 18, 75-79. | 6.0 | 122 |
| 57 | Water holding capacity of selected soluble and insoluble dietary fibre. <i>International Journal of Food Properties</i> , 2000, 3, 217-231. | 3.0 | 42 |
| 58 | EFFECT OF PLANTING TIME ON THE PUNGENCY CONCENTRATION OF WHITE RADISH (<i>RAPHANUS SATIVUS L.</i>) GROWN ON THE CENTRAL COAST OF NEW SOUTH WALES, AUSTRALIA. <i>Acta Horticulturae</i> , 1999, , 89-94. | 0.2 | 0 |
| 59 | Alkylamide and cichoric acid levels in <i>Echinacea purpurea</i> grown in Australia. <i>Food Chemistry</i> , 1999, 67, 385-388. | 8.2 | 69 |
| 60 | Effect of 1-methylcyclopropene on the storage life of broccoli. <i>Postharvest Biology and Technology</i> , 1999, 17, 127-132. | 6.0 | 146 |
| 61 | 1-Methylcyclopropene Can Differentially Affect the Postharvest Life of Strawberries Exposed to Ethylene. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 119-120. | 1.0 | 93 |
| 62 | EFFECT OF PLANTING TIME ON THE GROWTH AND QUALITY OF JAPANESE WHITE RADISH (<i>DAIKON</i> ; <i>RAPHANUS</i>) Tj ETQq0 0 0 rgBT /Ove 1999, , 83-88. | 0.2 | 1 |
| 63 | Harnessing Senescence Delaying Gases Nitric Oxide and Nitrous Oxide: A Novel Approach to Postharvest Control of Fresh Horticultural Produce. <i>Biologia Plantarum</i> , 1998, 41, 1-10. | 1.9 | 88 |
| 64 | Interaction of enhanced carbon dioxide and reduced ethylene on the storage life of strawberries. <i>Journal of Horticultural Science and Biotechnology</i> , 1998, 73, 181-184. | 1.9 | 20 |
| 65 | Determination of carotenoids in Chinese vegetables. <i>Food Chemistry</i> , 1996, 56, 451-455. | 8.2 | 42 |
| 66 | Effect of ethylene on postharvest quality of green beans. <i>Australian Journal of Experimental Agriculture</i> , 1996, 36, 335. | 1.0 | 18 |
| 67 | Chilling injury development of 'Tahitian' lime, 'Emperor' mandarin, 'Marsh' grapefruit and 'Valencia' orange. <i>Journal of the Science of Food and Agriculture</i> , 1995, 67, 335-339. | 3.5 | 29 |
| 68 | Effect of ethylene on storage life of lettuce. <i>Journal of the Science of Food and Agriculture</i> , 1995, 69, 197-201. | 3.5 | 26 |
| 69 | Effect of ethylene on postharvest life of strawberries. <i>Postharvest Biology and Technology</i> , 1995, 6, 249-255. | 6.0 | 79 |
| 70 | Pentosan levels in Australian and North American feed wheats. <i>Australian Journal of Agricultural Research</i> , 1995, 46, 389. | 1.5 | 5 |
| 71 | Changes in physiology, composition and sensory characteristics of Australian papaya during ripening. <i>Australian Journal of Experimental Agriculture</i> , 1995, 35, 1173. | 1.0 | 28 |
| 72 | Optimisation of storage conditions for 'UC 157' asparagus. <i>Australian Journal of Experimental Agriculture</i> , 1992, 32, 529. | 1.0 | 10 |

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|----|---|-----|-----------|
| 73 | Optimisation of storage conditions for "Shogun"™ broccoli. <i>Scientia Horticulturae</i> , 1991, 47, 201-208. | 3.6 | 6 |
| 74 | Effect of brief pre-marketing holding of bananas in nitrogen on time to ripen. <i>Australian Journal of Experimental Agriculture</i> , 1990, 30, 579. | 1.0 | 24 |
| 75 | Effect of phorone analogues on physiological disorders of apples. <i>Phytochemistry</i> , 1990, 29, 1065-1067. | 2.9 | 0 |
| 76 | Sodium and potassium contents of home-cooked and cafeteria foods. <i>Journal of Human Nutrition and Dietetics</i> , 1990, 3, 101-109. | 2.5 | 0 |
| 77 | Amine levels in some asian seafood products. <i>Journal of the Science of Food and Agriculture</i> , 1989, 49, 503-506. | 3.5 | 11 |
| 78 | Effect of postharvest application of calcium on ripening of peach. <i>Australian Journal of Experimental Agriculture</i> , 1989, 29, 751. | 1.0 | 15 |
| 79 | Evaluation of postharvest infiltration of calcium to delay the ripening of avocados. <i>Australian Journal of Experimental Agriculture</i> , 1988, 28, 801. | 1.0 | 15 |
| 80 | Prepared salads: Aspects of their lipid composition. <i>Journal of Food Composition and Analysis</i> , 1987, 1, 85-92. | 3.9 | 0 |
| 81 | Fat uptake during deep-fat frying of coated and uncoated foods. <i>Journal of Food Composition and Analysis</i> , 1987, 1, 93-101. | 3.9 | 54 |
| 82 | Changes in mimosine, phenol, protein and fibre content of <i>Leucaena leucocephala</i> leaf during growth and development. <i>Australian Journal of Experimental Agriculture</i> , 1986, 26, 315. | 1.0 | 13 |
| 83 | A small, simple sorghum decorticating device. <i>Journal of the Science of Food and Agriculture</i> , 1986, 37, 1192-1196. | 3.5 | 0 |
| 84 | Nutrient Composition Of Babaco Fruit(<i>Carica Pentagona</i>). <i>Journal of Plant Foods</i> , 1985, 6, 165-166. | 0.0 | 2 |
| 85 | Simultaneous analysis of thiamin and riboflavin in foods by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1985, 318, 412-416. | 3.7 | 46 |
| 86 | Sodium and potassium contents of salts, salt substitutes, and other seasonings. <i>Medical Journal of Australia</i> , 1984, 140, 460-462. | 1.7 | 1 |
| 87 | CHANGES IN CHEMICAL COMPOSITION OF 'CAVENDISH' BANANA (<i>MUSA ACUMINATA</i>) DURING RIPENING. <i>Journal of Food Biochemistry</i> , 1984, 8, 69-77. | 2.9 | 34 |
| 88 | Optimisation of conditions for the degradation of mimosine in <i>Leucaena leucocephala</i> leaf. <i>Journal of the Science of Food and Agriculture</i> , 1984, 35, 613-616. | 3.5 | 16 |
| 89 | Variation in nutrient composition of Australian retail potatoes over a 12-month period. <i>Journal of the Science of Food and Agriculture</i> , 1984, 35, 1012-1017. | 3.5 | 13 |
| 90 | Nutrient composition of Chinese vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1984, 32, 413-416. | 5.2 | 87 |

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|-----|---|------|-----------|
| 91 | Dehydroascorbic acid levels in fresh fruit and vegetables in relation to total vitamin C activity. <i>Journal of Agricultural and Food Chemistry</i> , 1984, 32, 836-838. | 5.2 | 71 |
| 92 | Simultaneous analysis of ascorbic acid and dehydroascorbic acid in fruit and vegetables by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1983, 256, 368-371. | 3.7 | 103 |
| 93 | Salting of food—a function of hole size and location of shakers. <i>Nature</i> , 1983, 301, 331-332. | 27.8 | 26 |
| 94 | Nutrient composition of taro (<i>Colocasia esculenta</i>) cultivars from the Papua New Guinea highlands. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 1137-1142. | 3.5 | 38 |
| 95 | Nutrient composition of stone fruit (<i>Prunus</i> spp.) cultivars: Apricot, cherry, nectarine, peach and plum. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 1383-1389. | 3.5 | 101 |
| 96 | Analysis of mimosine and 3-hydroxy-4(1H)-pyridone in plasma by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1983, 265, 143-144. | 3.7 | 8 |
| 97 | Characterization of sunflower protein. <i>Journal of Agricultural and Food Chemistry</i> , 1983, 31, 953-956. | 5.2 | 25 |
| 98 | Post-harvest changes in guava fruit of different maturity. <i>Scientia Horticulturae</i> , 1983, 19, 237-243. | 3.6 | 48 |
| 99 | Liquid Chromatography, Microfluorometry, and Dye-Titration Determination of Vitamin C in Fresh Fruit and Vegetables. <i>Journal of the Association of Official Analytical Chemists</i> , 1983, 66, 1377-1379. | 0.2 | 3 |
| 100 | Degradation of mimosine by rumen contents: effects of feed composition and <i>Leucaena</i> substrates. <i>Australian Journal of Agricultural Research</i> , 1983, 34, 289. | 1.5 | 14 |
| 101 | Analysis of sugars in foods containing sodium chloride by high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1982, 30, 1242-1243. | 5.2 | 6 |
| 102 | Effects of pre-storage in low oxygen or high carbon dioxide concentrations on delaying the ripening of bananas. <i>Australian Journal of Agricultural Research</i> , 1982, 33, 1029. | 1.5 | 31 |
| 103 | Effect of postharvest application of calcium on ripening rates of pears and bananas. <i>The Journal of Horticultural Science</i> , 1982, 57, 431-435. | 0.3 | 18 |
| 104 | Inhibition of ripening of avocados with calcium. <i>Scientia Horticulturae</i> , 1982, 16, 323-330. | 3.6 | 34 |
| 105 | Control of ripe fruit rots of guavas by heated benomyl and guazatine dips. <i>Australian Journal of Experimental Agriculture</i> , 1982, 22, 437. | 1.0 | 8 |
| 106 | Studies on the relationship between minerals and the development of storage breakdown in apples. <i>Australian Journal of Agricultural Research</i> , 1981, 32, 331. | 1.5 | 4 |
| 107 | Effect of pH and temperature on the degradation of mimosine and 3-hydroxy-4(1 H)-pyridone. <i>Phytochemistry</i> , 1981, 20, 2017-2018. | 2.9 | 9 |
| 108 | Incorporation of [¹⁴ C]acetate into apples in relation to development of storage breakdown. <i>Phytochemistry</i> , 1981, 20, 1253-1254. | 2.9 | 1 |

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|-----|---|-----|-----------|
| 109 | Use of flesh firmness and other objective tests to determine consumer acceptability of Delicious apples. <i>Australian Journal of Experimental Agriculture</i> , 1980, 20, 252. | 1.0 | 56 |
| 110 | Use of fatty acid methyl esters and edible fats and oils to reduce soft scald of apples. <i>Journal of the Science of Food and Agriculture</i> , 1980, 31, 663-666. | 3.5 | 6 |
| 111 | Antithiamin activity of tea fractions. <i>Food Chemistry</i> , 1980, 6, 111-114. | 8.2 | 1 |
| 112 | Analysis of mimosine and 3-hydro-4(1H)-pyridone by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1980, 202, 317-318. | 3.7 | 47 |
| 113 | Effects of vacuum and pressure infiltration of calcium chloride and storage temperature on the incidence of bitter pit and low temperature breakdown of apples. <i>Australian Journal of Agricultural Research</i> , 1979, 30, 917. | 1.5 | 46 |
| 114 | Metabolism of geraniol by apples in relation to the development of storage breakdown. <i>Phytochemistry</i> , 1979, 18, 785-786. | 2.9 | 18 |
| 115 | Effect of Calcium and Other Minerals on Ripening of Tomatoes. <i>Functional Plant Biology</i> , 1979, 6, 221. | 2.1 | 39 |
| 116 | Volatile constituents of cinnamon (<i>Cinnamomum zeylanicum</i>) oils. <i>Journal of Agricultural and Food Chemistry</i> , 1978, 26, 822-824. | 5.2 | 99 |
| 117 | Reduction of superficial scald in apples with monoterpenes. <i>Australian Journal of Agricultural Research</i> , 1977, 28, 445. | 1.5 | 6 |
| 118 | Evaluation of the use of butylated hydroxytoluene to reduce superficial scald of apples. <i>Scientia Horticulturae</i> , 1977, 6, 125-127. | 3.6 | 6 |
| 119 | Biosynthesis of eugenol and cinnamic aldehyde in <i>Cinnamomum zeylanicum</i> . <i>Phytochemistry</i> , 1977, 16, 2032-2033. | 2.9 | 26 |
| 120 | Prediction of bitter pit with calcium content of apple fruit. <i>New Zealand Journal of Agricultural Research</i> , 1976, 19, 513-519. | 1.6 | 22 |
| 121 | Distribution and fatty acid composition of lipids of eels (<i>Anguilla australis</i>). <i>Comparative Biochemistry and Physiology Part B: Comparative Biochemistry</i> , 1976, 53, 525-527. | 0.2 | 6 |
| 122 | Examination of linseed (<i>Linum usitatissimum</i> L.) for the presence of medium chain trienoic fatty acids. <i>Plant Science Letters</i> , 1976, 7, 195-197. | 1.8 | 3 |
| 123 | Heat-processed starch: A possible factor in the aetiology of dental caries. <i>Archives of Oral Biology</i> , 1976, 21, 779-780. | 1.8 | 6 |
| 124 | Absciscic acid and the development of storage breakdown in apples. <i>Phytochemistry</i> , 1976, 15, 1817-1818. | 2.9 | 7 |
| 125 | Mevalonic acid concentrations in fruit and vegetable tissues. <i>Phytochemistry</i> , 1975, 14, 1643. | 2.9 | 19 |
| 126 | Possible Involvement of δ^7 -Farnesene in the Development of Chilling Injury in Bananas. <i>Plant Physiology</i> , 1975, 56, 550-551. | 4.8 | 11 |

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|-----|--|-----|-----------|
| 127 | Use of alkaline earth metals to reduce the incidence of storage disorders of apples. Australian Journal of Agricultural Research, 1975, 26, 169. | 1.5 | 9 |
| 128 | Seasonal variations in lipid content of eels (<i>Anguilla australis</i>). Marine and Freshwater Research, 1975, 26, 271. | 1.3 | 7 |
| 129 | A role for minerals in the development of superficial scald of apples. Journal of the Science of Food and Agriculture, 1974, 25, 149-151. | 3.5 | 6 |
| 130 | Studies on volatile compounds produced by apples in relation to the development of bitter pit. Journal of the Science of Food and Agriculture, 1974, 25, 777-780. | 3.5 | 1 |
| 131 | Evaluation of the use of gibberellic acid in dip solutions to reduce storage breakdown in apples. New Zealand Journal of Agricultural Research, 1974, 17, 495-497. | 1.6 | 6 |
| 132 | Reduction of brown heart in pears by absorption of ethylene from the storage atmosphere. Australian Journal of Experimental Agriculture, 1974, 14, 266. | 1.0 | 19 |
| 133 | Metabolism of added gibberellic acid in <i>Malus pumilla</i> in relation to cool storage breakdown. Phytochemistry, 1973, 12, 2607-2608. | 2.9 | 1 |
| 134 | Influence of purines and related compounds on the development of low-temperature breakdown in apples. Plant Science Letters, 1973, 1, 217-219. | 1.8 | 0 |
| 135 | Effect of diphenylamine on the incidence of low temperature breakdown in apples. Australian Journal of Agricultural Research, 1973, 24, 373. | 1.5 | 2 |
| 136 | Reduction of low temperature breakdown in apples with gibberellic acid. The Journal of Horticultural Science, 1972, 47, 389-394. | 0.3 | 9 |
| 137 | Effects of Oxygen and Carbon Dioxide on Respiration, Storage Life, and Organic Acids of Green Bananas. Australian Journal of Biological Sciences, 1972, 25, 35. | 0.5 | 40 |
| 138 | Effect of hexyl compounds on soft scald of apples. Phytochemistry, 1972, 11, 1945-1946. | 2.9 | 10 |
| 139 | Effect of storage temperature on apple volatiles associated with low temperature breakdown. The Journal of Horticultural Science, 1971, 46, 115-120. | 0.3 | 18 |
| 140 | Chemical induction of low temperature breakdown in apples. Phytochemistry, 1971, 10, 1783-1785. | 2.9 | 15 |
| 141 | Low temperature breakdown in apples. Phytochemistry, 1971, 10, 2983-2986. | 2.9 | 19 |
| 142 | Carbonic anhydrase: A new method of detection on polyacrylamide gels using low-temperature fluorescence. Analytical Biochemistry, 1971, 44, 388-391. | 2.4 | 25 |
| 143 | Hexanol and hexyl acetate and soft scald of apples. Phytochemistry, 1970, 9, 1035-1036. | 2.9 | 12 |
| 144 | Low temperature injury of Starking Delicious peaches in relation to weight lost during cool storage. Australian Journal of Experimental Agriculture, 1969, 9, 364. | 1.0 | 9 |

| # | ARTICLE | IF | CITATIONS |
|-----|--|-----|-----------|
| 145 | Lemon myrtle and lemon scented tea tree essential oils as potential inhibitors of green mould on citrus fruits. <i>Journal of Horticultural Science and Biotechnology</i> , 0, , 1-10. | 1.9 | 0 |