

# Anne Gunson

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3464598/publications.pdf>

Version: 2024-02-01

23  
papers

1,740  
citations

471371

17  
h-index

677027

22  
g-index

23  
all docs

23  
docs citations

23  
times ranked

1393  
citing authors

#	ARTICLE	IF	CITATIONS
1	The case for fruit quality: an interpretive review of consumer attitudes, and preferences for apples. <i>Postharvest Biology and Technology</i> , 2003, 28, 333-347.	2.9	282
2	Sensory interpretation of instrumental measurements 2: sweet and acid taste of apple fruit. <i>Postharvest Biology and Technology</i> , 2002, 24, 241-250.	2.9	250
3	Sensory interpretation of instrumental measurements 1: texture of apple fruit. <i>Postharvest Biology and Technology</i> , 2002, 24, 225-239.	2.9	240
4	Eating quality standards for apples based on consumer preferences. <i>Postharvest Biology and Technology</i> , 2008, 50, 70-78.	2.9	209
5	Acidity and taste in kiwifruit. <i>Postharvest Biology and Technology</i> , 2004, 32, 159-168.	2.9	93
6	Consumer liking for kiwifruit flavour: A meta-analysis of five studies on fruit quality. <i>Food Quality and Preference</i> , 2009, 20, 30-41.	2.3	85
7	Consumer evaluation of 'Hayward' kiwifruit of different at-harvest dry matter contents. <i>Postharvest Biology and Technology</i> , 2004, 34, 245-255.	2.9	81
8	1-MCP reduces physiological storage disorders of 'Hass' avocados. <i>Postharvest Biology and Technology</i> , 2005, 35, 43-60.	2.9	67
9	Reduction of chilling injury in the sweet persimmon 'Fuyu' during storage by dry air heat treatments. <i>Postharvest Biology and Technology</i> , 1997, 11, 155-164.	2.9	59
10	Perception of flavour in standardised fruit pulps with additions of acids or sugars. <i>Food Quality and Preference</i> , 2006, 17, 376-386.	2.3	57
11	Quality of 'Buerre Bosc' and 'Doyenne du Comice' pears in relation to harvest date and storage period. <i>Postharvest Biology and Technology</i> , 1997, 10, 29-37.	2.9	52
12	Sensory evaluation by small postharvest teams and the relationship with instrumental measurements of apple texture. <i>Postharvest Biology and Technology</i> , 2011, 59, 179-186.	2.9	44
13	Identifying flavour targets for fruit breeding: A kiwifruit example. <i>Euphytica</i> , 2005, 141, 93-104.	0.6	43
14	Instrumental measurement of apple texture: A comparison of the single-edge notched bend test and the penetrometer. <i>Postharvest Biology and Technology</i> , 2006, 39, 185-192.	2.9	40
15	Juiciness of fresh fruit: a time-intensity study. <i>Postharvest Biology and Technology</i> , 2003, 29, 55-60.	2.9	30
16	A new approach to elicit consumers' willingness to purchase genetically modified apples. <i>British Food Journal</i> , 2005, 107, 541-555.	1.6	21
17	Carbon dioxide scrubbing systems alter the ripe fruit volatile profiles in controlled-atmosphere stored 'Hayward' kiwifruit. <i>Postharvest Biology and Technology</i> , 2005, 35, 133-141.	2.9	19
18	The use and misuse of discrimination tests for assessing the sensory properties of fruit and vegetables. <i>Postharvest Biology and Technology</i> , 2005, 38, 195-201.	2.9	18

#	ARTICLE	IF	CITATIONS
19	USE OF TACTILE AND VISUAL CUES IN CONSUMER JUDGMENTS OF APPLE RIPENESS. <i>Journal of Sensory Studies</i> , 1998, 13, 121-132.	0.8	17
20	Apple firmness: Creating a tool for product evaluation based on a sensoryâ€“instrumental relationship. <i>Postharvest Biology and Technology</i> , 2006, 39, 327-330.	2.9	15
21	Survival of the fire blight pathogen, <i>Erwinia amylovora</i> , in calyxes of apple fruit discarded in an orchard. <i>Crop Protection</i> , 2003, 22, 603-608.	1.0	11
22	SIMULTANEOUS INSTRUMENTAL MEASUREMENT OF FIRMNESS AND JUICINESS OF APPLE TISSUE DISCS. <i>Journal of Texture Studies</i> , 2003, 34, 271-285.	1.1	7
23	Absence of farnesol in strawberry and hop foliage. <i>Journal of Chemical Ecology</i> , 1982, 8, 785-796.	0.9	0