

# Lien Le Phuong Nguyen

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5255911/publications.pdf>

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15  
papers

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#	ARTICLE	IF	CITATIONS
1	Application of hue spectra fingerprinting during cold storage and shelf-life of packaged sweet cherry. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2689-2702.	1.6	15
2	Color analysis of horticultural produces using hue spectra fingerprinting. <i>MethodsX</i> , 2021, 8, 101594.	0.7	6
3	Assessment of Wine Adulteration Using Near Infrared Spectroscopy and Laser Backscattering Imaging. <i>Processes</i> , 2022, 10, 95.	1.3	6
4	Effect of 1-MCP, ethylene absorber and ozone on melon quality during storage. <i>Progress in Agricultural Engineering Sciences</i> , 2018, 14, 101-110.	0.5	5
5	Nondestructive detection of low temperature induced stress on postharvest quality of kÃıpia type sweet pepper. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 16, 173-186.	0.5	4
6	Delay of 1-MCP Treatment on Post-Harvest Quality of â€ˆBosc Kobakâ€™™ Pear. <i>Horticulturae</i> , 2022, 8, 89.	1.2	4
7	Postharvest quality of hydroponic strawberry coated with chitosan-calcium gluconate. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 16, 141-151.	0.5	3
8	Ozone treatment on cucumber and tomato during simulated retail storage. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 17, 45-52.	0.5	3
9	Quality maintenance of broccoli by the use of 1-MCP treatments. <i>Progress in Agricultural Engineering Sciences</i> , 2020, 16, 95-103.	0.5	3
10	Effect of Combination of Salt and pH on Functional Properties of Frozen-Thawed Egg Yolk. <i>Agriculture (Switzerland)</i> , 2021, 11, 257.	1.4	2
11	Effect of perforation packaging on quality of fresh-cut carrot during storage. <i>Progress in Agricultural Engineering Sciences</i> , 2020, 16, 11-18.	0.5	2
12	Application of ethylene for ripening of 1-MCP treated pear after cold storage. <i>Acta Alimentaria</i> , 2022, , .	0.3	2
13	Effect of lactic acid and lysozyme on river fish fillets during cold storage. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 17, 137-143.	0.5	1
14	Development of a Novel Ultrasonic Spectroscopy Method for Estimation of Viscosity Change during Milk Clotting. <i>Molecules</i> , 2021, 26, 5906.	1.7	1
15	Effect of different salt concentration on the physical properties of frozen thawed egg yolk. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 17, 29-36.	0.5	0