

Frederick Harker

List of Publications by Year in descending order

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Version: 2024-02-01

81
papers

4,650
citations

81839

39
h-index

98753

67
g-index

81
all docs

81
docs citations

81
times ranked

3306
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Physico-chemical attributes influence consumer preferences for kiwiberries (<i>Actinidia arguta</i>) Tj ETQq1 1 0.784314 rgBT /Overl | 0.7 | 2 |
| 2 | Juice Index: an integrated Sauvignon blanc grape and wine metabolomics database shows mainly seasonal differences. <i>Metabolomics</i> , 2019, 15, 3. | 1.4 | 17 |
| 3 | Influence of postharvest water loss on apple quality: The use of a sensory panel to verify destructive and non-destructive instrumental measurements of texture. <i>Postharvest Biology and Technology</i> , 2019, 148, 32-37. | 2.9 | 20 |
| 4 | Postharvest losses of fruit and vegetables during retail and in consumers' homes: Quantifications, causes, and means of prevention. <i>Postharvest Biology and Technology</i> , 2018, 139, 135-149. | 2.9 | 234 |
| 5 | Quality perceptions regarding external appearance of apples: Insights from experts and consumers in four countries. <i>Postharvest Biology and Technology</i> , 2018, 146, 99-107. | 2.9 | 55 |
| 6 | Buy, eat or discard? A case study with apples to explore fruit quality perception and food waste. <i>Food Quality and Preference</i> , 2018, 69, 10-20. | 2.3 | 75 |
| 7 | Increasing consumer demand for fresh stone-fruit through market research in Australia. <i>Acta Horticulturae</i> , 2016, , 491-498. | 0.1 | 1 |
| 8 | Consumers' visual attention to fruit defects and disorders: A case study with apple images. <i>Postharvest Biology and Technology</i> , 2016, 116, 36-44. | 2.9 | 32 |
| 9 | The impact of cold storage and ethylene on volatile ester production and aroma perception in 'Hort16A' kiwifruit. <i>Food Chemistry</i> , 2015, 169, 5-12. | 4.2 | 67 |
| 10 | Injection of Flavor Essences into Fruit Pieces: A New Approach for Exploring Consumer Preferences for Novel Flavors of Apple Fruit. <i>Journal of Sensory Studies</i> , 2013, 28, 405-413. | 0.8 | 12 |
| 11 | Developing models systems for testing the sensory properties and consumer acceptance of new fruit cultivars: The example of kiwifruit. <i>Food Quality and Preference</i> , 2011, 22, 521-531. | 2.3 | 15 |
| 12 | MEASUREMENT OF FRUIT PEELABILITY IN THE GENUS <i>ACTINIDIA</i> . <i>Journal of Texture Studies</i> , 2011, 42, 237-246. | 1.1 | 13 |
| 13 | USE OF A PANEL KNOWLEDGEABLE IN MATERIAL SCIENCE TO STUDY SENSORY PERCEPTION OF TEXTURE. <i>Journal of Texture Studies</i> , 2011, 42, 309-318. | 1.1 | 6 |
| 14 | Determining Consumer Purchase Intentions: The Importance of Dry Matter, Size, and Price of Kiwifruit. <i>Journal of Food Science</i> , 2011, 76, S177-84. | 1.5 | 33 |
| 15 | 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 |
| 16 | Dry matter content and fruit size affect flavour and texture of novel <i>Actinidia deliciosa</i> genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 742-748. | 1.7 | 30 |
| 17 | The impact of dry matter, ripeness and internal defects on consumer perceptions of avocado quality and intentions to purchase. <i>Postharvest Biology and Technology</i> , 2010, 57, 35-43. | 2.9 | 103 |
| 18 | Fruit dry matter concentration: a new quality metric for apples. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2586-2594. | 1.7 | 101 |

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|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 19 | Postharvest assessment of fruit quality parameters in apple using both instruments and an expert panel. <i>Postharvest Biology and Technology</i> , 2009, 52, 279-287. | 2.9 | 43 |
| 20 | Deterioration and disposal of fruit in the home: Consumer interviews and fruit quality assessments. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 24-32. | 1.7 | 15 |
| 21 | 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 |
| 22 | FLAVOR DIFFERENCES IN HETEROGENEOUS FOODS CAN BE DETECTED USING REPEATED MEASURES OF CONSUMER PREFERENCES. <i>Journal of Sensory Studies</i> , 2008, 23, 52-64. | 0.8 | 15 |
| 23 | Eating quality standards for apples based on consumer preferences. <i>Postharvest Biology and Technology</i> , 2008, 50, 70-78. | 2.9 | 209 |
| 24 | Importance of texture in fruit and its interaction with flavour. , 2008, , 132-149. | | 11 |
| 25 | CONSUMER PERCEPTIONS AND PREFERENCES FOR KIWIFRUIT: A REVIEW. <i>Acta Horticulturae</i> , 2007, , 81-88. | 0.1 | 23 |
| 26 | ASSESSMENT OF FRUIT SOFTENING ATTRIBUTES OF ACTINIDIA DELICIOSA SEEDLING VINES. <i>Acta Horticulturae</i> , 2007, , 785-792. | 0.1 | 0 |
| 27 | SENSORY PROPERTIES OF KIWIFRUIT SKINS. <i>Acta Horticulturae</i> , 2007, , 97-100. | 0.1 | 0 |
| 28 | Influence of Texture on Taste: Insights Gained During Studies of Hardness, Juiciness, and Sweetness of Apple Fruit. <i>Journal of Food Science</i> , 2006, 71, S77. | 1.5 | 49 |
| 29 | 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 |
| 30 | 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 |
| 31 | Preferences in pear appearance and response to novelty among Australian and New Zealand consumers. <i>Postharvest Biology and Technology</i> , 2006, 41, 38-47. | 2.9 | 56 |
| 32 | Tradeoffs between emotional and sensory perceptions of freshness influence the price consumers will pay for apples: Results from an experimental market. <i>Postharvest Biology and Technology</i> , 2006, 41, 172-180. | 2.9 | 32 |
| 33 | Fruit Cell Walls Texture and Convenience. <i>Microscopy and Microanalysis</i> , 2005, 11, . | 0.2 | 4 |
| 34 | Evaluation of softening characteristics of fruit from 14 species of Actinidia. <i>Postharvest Biology and Technology</i> , 2005, 35, 143-151. | 2.9 | 87 |
| 35 | 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 |
| 36 | Consumer evaluation of novel kiwifruit: willingness-to-pay. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2519-2526. | 1.7 | 73 |

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|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 37 | Identifying flavour targets for fruit breeding: A kiwifruit example. <i>Euphytica</i> , 2005, 141, 93-104. | 0.6 | 43 |
| 38 | USING CONSUMERS TO DETERMINE STANDARDS FOR RED DELICIOUS APPLE EDIBLE QUALITY. <i>Acta Horticulturae</i> , 2005, , 229-234. | 0.1 | 3 |
| 39 | Effect of storage conditions on the relationship between apple firmness and texture acceptability. <i>Postharvest Biology and Technology</i> , 2004, 32, 205-211. | 2.9 | 69 |
| 40 | Organic food claims cannot be substantiated through testing of samples intercepted in the marketplace: a horticulturalist's opinion. <i>Food Quality and Preference</i> , 2004, 15, 91-95. | 2.3 | 36 |
| 41 | DEVELOPMENT OF TEXTURE IN APPLE FRUIT - A BIOPHYSICAL PERSPECTIVE. <i>Acta Horticulturae</i> , 2004, , 473-479. | 0.1 | 15 |
| 42 | 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 |
| 43 | Juiciness of fresh fruit: a timeâ€“intensity study. <i>Postharvest Biology and Technology</i> , 2003, 29, 55-60. | 2.9 | 30 |
| 44 | SIMULTANEOUS INSTRUMENTAL MEASUREMENT OF FIRMNESS AND JUICINESS OF APPLE TISSUE DISCS. <i>Journal of Texture Studies</i> , 2003, 34, 271-285. | 1.1 | 7 |
| 45 | In Search of the "Ideal" Pear (<i>pyrus spp.</i>): Results of a Multidisciplinary Exploration. <i>Journal of Food Science</i> , 2003, 68, 1108-1117. | 1.5 | 57 |
| 46 | Consumer-driven product development in the kiwifruit industry. <i>Food Quality and Preference</i> , 2003, 14, 187-198. | 2.3 | 143 |
| 47 | Harvest date and fruit size affect postharvest softening of apple fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2002, 77, 355-360. | 0.9 | 44 |
| 48 | An apple a day: the influence of memory on consumer judgment of quality. <i>Food Quality and Preference</i> , 2002, 13, 173-179. | 2.3 | 41 |
| 49 | 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 |
| 50 | Sensory interpretation of instrumental measurements 1: texture of apple fruit. <i>Postharvest Biology and Technology</i> , 2002, 24, 225-239. | 2.9 | 240 |
| 51 | Temperature and ethylene affect induction of rapid softening in â€“Granny Smithâ€™ and â€“Pacific Roseâ„ƒâ€™ apple cultivars. <i>Postharvest Biology and Technology</i> , 2002, 25, 257-264. | 2.9 | 30 |
| 52 | PHâ€“Postharvest Technology. <i>Biosystems Engineering</i> , 2002, 81, 297-303. | 1.9 | 36 |
| 53 | TEMPERATURE PHYSICALLY AFFECTS APPLE TEXTURE. <i>Acta Horticulturae</i> , 2001, , 207-210. | 0.1 | 2 |
| 54 | Physical change in apple texture with fruit temperature: effects of cultivar and time in storage. <i>Postharvest Biology and Technology</i> , 2001, 23, 13-21. | 2.9 | 57 |

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|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 55 | Temperature induces differential softening responses in apple cultivars. <i>Postharvest Biology and Technology</i> , 2001, 23, 185-196. | 2.9 | 81 |
| 56 | PREDICTION OF POSTHARVEST ROYAL GALA APPLE SOFTENING. <i>Acta Horticulturae</i> , 2001, , 197-200. | 0.1 | 2 |
| 57 | Physical and mechanical changes in strawberry fruit after high carbon dioxide treatments. <i>Postharvest Biology and Technology</i> , 2000, 19, 139-146. | 2.9 | 154 |
| 58 | The use of electrical impedance spectroscopy to assess the physiological condition of kiwifruit. <i>Postharvest Biology and Technology</i> , 2000, 18, 9-18. | 2.9 | 120 |
| 59 | Apple Bruise Detection by Electrical Impedance Measurement. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 104-107. | 0.5 | 54 |
| 60 | Rheological Basis of Splitting in Carrot Storage Roots. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 212-216. | 0.5 | 6 |
| 61 | FOOD-MOUTH INTERACTIONS: TOWARDS A BETTER UNDERSTANDING OF FRUIT TEXTURE. <i>Acta Horticulturae</i> , 1998, , 461-466. | 0.1 | 12 |
| 62 | MICROSCOPIC INVESTIGATIONS OF FRUIT TEXTURE. <i>Acta Horticulturae</i> , 1998, , 411-416. | 0.1 | 6 |
| 63 | Ripening and development of chilling injury in persimmon fruit: An electrical impedance study. <i>New Zealand Journal of Crop and Horticultural Science</i> , 1997, 25, 149-157. | 0.7 | 56 |
| 64 | Changes in firmness of the outer pericarp, inner pericarp, and core of <i>Actinidia</i> species during ripening. <i>New Zealand Journal of Crop and Horticultural Science</i> , 1997, 25, 185-189. | 0.7 | 40 |
| 65 | Texture of parenchymatous plant tissue: a comparison between tensile and other instrumental and sensory measurements of tissue strength and juiciness. <i>Postharvest Biology and Technology</i> , 1997, 11, 63-72. | 2.9 | 121 |
| 66 | Starch degradation and starch pattern indices; interpretation and relationship to maturity. <i>Postharvest Biology and Technology</i> , 1997, 11, 23-30. | 2.9 | 95 |
| 67 | In vivo and in vitro swelling of cell walls during fruit ripening. <i>Planta</i> , 1997, 203, 162-173. | 1.6 | 300 |
| 68 | The effect of heat treatment on apple epicuticular wax and calcium uptake. <i>Postharvest Biology and Technology</i> , 1996, 8, 271-277. | 2.9 | 68 |
| 69 | Penetrometer Measurement of Apple and Kiwifruit Firmness: Operator and Instrument Differences. <i>Journal of the American Society for Horticultural Science</i> , 1996, 121, 927-936. | 0.5 | 79 |
| 70 | REGULATION OF POSTHARVEST FRUIT PHYSIOLOGY BY CALCIUM. <i>Acta Horticulturae</i> , 1995, , 23-30. | 0.1 | 10 |
| 71 | Softening of kiwifruit discs: effect of inhibition of galactose loss from cell walls. <i>Phytochemistry</i> , 1995, 39, 1319-1323. | 1.4 | 30 |
| 72 | Biochemical and physical evaluation of textural characteristics of nectarines exhibiting woolly breakdown: NMR imaging, X-ray computed tomography and pectin composition. <i>Postharvest Biology and Technology</i> , 1995, 5, 187-198. | 2.9 | 49 |

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|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 73 | Ripening of Nectarine Fruit (Changes in the Cell Wall, Vacuole, and Membranes Detected Using) Tj ETQq1 1 0.784314 rgBT /Overlock 106 | 2.3 | 106 |
| 74 | Electrical impedance studies of nectarines during coolstorage and fruit ripening. Postharvest Biology and Technology, 1994, 4, 125-134. | 2.9 | 59 |
| 75 | Physiological changes associated with fruit ripening and the development of mealy texture during storage of nectarines. Postharvest Biology and Technology, 1993, 2, 269-277. | 2.9 | 40 |
| 76 | Effects of surfactants on calcium penetration of cuticles isolated from apple fruit. Scientia Horticulturae, 1991, 46, 225-233. | 1.7 | 18 |
| 77 | Measurement of intracellular and extracellular free calcium in apple fruit cells using calcium-selective microelectrodes. Plant, Cell and Environment, 1991, 14, 525-530. | 2.8 | 18 |
| 78 | Calcium and the firmness of kiwifruit. New Zealand Journal of Crop and Horticultural Science, 1990, 18, 215-219. | 0.7 | 32 |
| 79 | Calcium ion transport through tissue discs of the cortical flesh of apple fruit. Physiologia Plantarum, 1988, 74, 688-694. | 2.6 | 19 |
| 80 | Calcium ion transport across discs of the cortical flesh of apple fruit in relation to fruit development. Physiologia Plantarum, 1988, 74, 695-700. | 2.6 | 19 |
| 81 | Transport of calcium across cuticles isolated from apple fruit. Scientia Horticulturae, 1988, 36, 205-217. | 1.7 | 36 |