

# Randolph M Beaudry

## List of Publications by Year in descending order

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57  
papers

1,645  
citations

236925

25  
h-index

289244

40  
g-index

57  
all docs

57  
docs citations

57  
times ranked

1603  
citing authors

#	ARTICLE	IF	CITATIONS
1	Modified-atmosphere Packaging of Blueberry Fruit: Effect of Temperature on Package O <sub>2</sub> and CO <sub>2</sub> . <i>Journal of the American Society for Horticultural Science</i> , 1992, 117, 436-441.	1.0	184
2	Rapid Analysis of Volatile Flavor Compounds in Apple Fruit Using SPME and GC/Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1801-1807.	5.2	152
3	Harvest Maturity, Storage Temperature, and 1-MCP Application Frequency Alter Firmness Retention and Chlorophyll Fluorescence of 'Redchief Delicious' Apples. <i>Journal of the American Society for Horticultural Science</i> , 2001, 126, 618-624.	1.0	132
4	Application of Solid Phase Microextraction and Gas Chromatography/Time-of-Flight Mass Spectrometry for Rapid Analysis of Flavor Volatiles in Tomato and Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3721-3726.	5.2	117
5	Metal-organic frameworks have utility in adsorption and release of ethylene and 1-methylcyclopropene in fresh produce packaging. <i>Postharvest Biology and Technology</i> , 2017, 130, 48-55.	6.0	68
6	Hexanal Vapor Is a Natural, Metabolizable Fungicide: Inhibition of Fungal Activity and Enhancement of Aroma Biosynthesis in Apple Slices. <i>Journal of the American Society for Horticultural Science</i> , 1996, 121, 937-942.	1.0	68
7	A dual positional specific lipoxygenase functions in the generation of flavor compounds during climacteric ripening of apple. <i>Horticulture Research</i> , 2015, 2, 15003.	6.3	63
8	Volatile profiling reveals intracellular metabolic changes in <i>Aspergillus parasiticus</i> : veA regulates branched chain amino acid and ethanol metabolism. <i>BMC Biochemistry</i> , 2010, 11, 33.	4.4	55
9	A Volatile Relationship: Profiling an Inter-Kingdom Dialogue Between two Plant Pathogens, <i>Ralstonia Solanacearum</i> and <i>Aspergillus Flavus</i> . <i>Journal of Chemical Ecology</i> , 2014, 40, 502-513.	1.8	55
10	Relationships between free and esterified fatty acids and LOX-derived volatiles during ripening in apple. <i>Postharvest Biology and Technology</i> , 2016, 112, 105-113.	6.0	50
11	Willow volatiles influence growth, development, and secondary metabolism in <i>Aspergillus parasiticus</i> . <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 359-370.	3.6	49
12	Absorption of 1-MCP by fresh produce. <i>Postharvest Biology and Technology</i> , 2007, 43, 291-297.	6.0	45
13	Lipoxygenase-associated apple volatiles and their relationship with aroma perception during ripening. <i>Postharvest Biology and Technology</i> , 2013, 82, 28-38.	6.0	45
14	Applying Calcium Chloride Postharvest to Improve Highbush Blueberry Firmness. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1993, 28, 1033-1034.	1.0	44
15	Variation in the impact of stem scar and cuticle on water loss in highbush blueberry fruit argue for the use of water permeance as a selection criterion in breeding. <i>Postharvest Biology and Technology</i> , 2017, 132, 88-96.	6.0	43
16	Double-bottom antimicrobial packaging for apple shelf-life extension. <i>Food Chemistry</i> , 2019, 279, 379-388.	8.2	39
17	<i>Aspergillus</i> Volatiles Regulate Aflatoxin Synthesis and Asexual Sporulation in <i>Aspergillus parasiticus</i> . <i>Applied and Environmental Microbiology</i> , 2007, 73, 7268-7276.	3.1	38
18	Depletion of 1-MCP by "non-target"™ materials from fruit storage facilities. <i>Postharvest Biology and Technology</i> , 2006, 40, 177-182.	6.0	36

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19	Changes in Free Amino Acid Content in "Jonagold"™ Apple Fruit as Related to Branched-chain Ester Production, Ripening, and Senescence. <i>Journal of the American Society for Horticultural Science</i> , 2011, 136, 429-440.	1.0	36
20	Ethylene-removing packaging: Basis for development and latest advances. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3980-4007.	11.7	33
21	Citramalate synthase yields a biosynthetic pathway for isoleucine and straight- and branched-chain ester formation in ripening apple fruit. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2021, 118, .	7.1	30
22	Modeling the diffusion-adsorption kinetics of 1-methylcyclopropene (1-MCP) in apple fruit and non-target materials in storage rooms. <i>Journal of Food Engineering</i> , 2011, 102, 257-265.	5.2	29
23	Effect of non-conventional atmospheres and bio-based packaging on the quality and safety of <i>Listeria monocytogenes</i> -inoculated fresh-cut celery ( <i>Apium graveolens</i> L.) during storage. <i>Postharvest Biology and Technology</i> , 2014, 93, 29-37.	6.0	29
24	Volatile Ester Suppression and Recovery following 1-Methylcyclopropene Application to Apple Fruit. <i>Journal of the American Society for Horticultural Science</i> , 2006, 131, 691-701.	1.0	28
25	Use of Combinations of Commercially Relevant O <sub>2</sub> and CO <sub>2</sub> Partial Pressures to Evaluate the Sensitivity of Nine Highbush Blueberry Fruit Cultivars to Controlled Atmospheres. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2011, 46, 74-79.	1.0	26
26	Within-plant variability in blueberry ( <i>Vaccinium corymbosum</i> L.): maturity at harvest and position within the canopy influence fruit firmness at harvest and postharvest. <i>Postharvest Biology and Technology</i> , 2018, 146, 26-35.	6.0	25
27	Concentration Dependence of "Redchief Delicious" Apple Fruit Softening and Chlorophyll Fluorescence to Repeated Doses of 1-Methylcyclopropene. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 760-765.	1.0	23
28	Apple Maturity Prediction: An Extension Tool to Aid Fruit Storage Decisions. <i>HortTechnology</i> , 1993, 3, 233-239.	0.9	16
29	Volatile Profiles of Members of the USDA Geneva <i>Malus</i> Core Collection: Utility in Evaluation of a Hypothesized Biosynthetic Pathway for Esters Derived from 2-Methylbutanoate and 2-Methylbutan-1-ol. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2106-2116.	5.2	14
30	Influence of Oxygen and Temperature on the Respiration Rate of Fresh-cut Cantaloupe and Implications for Modified Atmosphere Packaging. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 1113-1116.	1.0	13
31	Daily Light Integral Influences Steviol Glycoside Biosynthesis and Relative Abundance of Specific Glycosides in Stevia. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2015, 50, 1479-1485.	1.0	10
32	Structure and Chemical Analysis of Major Specialized Metabolites Produced by the Lichen <i>Evernia prunastri</i> . <i>Chemistry and Biodiversity</i> , 2020, 17, e1900465.	2.1	9
33	Chlorophyll fluorescence as affected by some superficial defects in stored apples. <i>Journal of Horticultural Science and Biotechnology</i> , 1998, 73, 846-850.	1.9	8
34	Blueberry fruit quality and control of blueberry maggot ( <i>Rhagoletis mendax</i> Curran) larvae after fumigation with sulfur dioxide. <i>Postharvest Biology and Technology</i> , 2021, 179, 111568.	6.0	7
35	A mathematical description of evaporative cooling potential for perishables storage in India. <i>Postharvest Biology and Technology</i> , 2022, 183, 111727.	6.0	5
36	Aroma Generation by Horticultural Products: What Can We Control? Introduction to the Workshop. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2000, 35, 1001-1002.	1.0	5

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37	Analysis of Volatile Compounds Emitted by Filamentous Fungi Using Solid-Phase Microextraction-Gas Chromatography/Mass Spectrometry. , 2012, 944, 133-142.		4
38	Using Amaranth as a Model Plant for Evaluating Imperfect Storages: Assessment of Solar-refrigerated and Evaporatively-cooled Structures in India. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 1759-1765.	1.0	4
39	Within-plant variability in blueberry ( <i>Vaccinium corymbosum</i> L.) II: Is a shorter harvest interval always the ideal strategy to maximize fruit firmness?. Postharvest Biology and Technology, 2022, 186, 111815.	6.0	3
40	Using mixed-effects models to estimate the effect of harvest date and its interactions with post-harvest storage regime on apple fruit firmness. Journal of Horticultural Science and Biotechnology, 2013, 88, 29-36.	1.9	2
41	Rapid Detection of Senescence-related Volatiles of Fruits and Vegetables. Hortscience: A Publication of the American Society for Horticultural Science, 1997, 32, 521D-521.	1.0	1
42	Preserving Color in `Michigan Purple' Potatoes. Hortscience: A Publication of the American Society for Horticultural Science, 2004, 39, 879E-880.	1.0	1
43	ReTain Effects on Fruit Size, Maturity, and Storage Quality of 'Jonagold' Apples. Hortscience: A Publication of the American Society for Horticultural Science, 1998, 33, 208f-209.	1.0	1
44	A Bioyield Tester for Measuring Apple Fruit Firmness. , 2005, , .		0
45	Absorption of 1-MCP by Nontarget Materials during Storage. Hortscience: A Publication of the American Society for Horticultural Science, 2005, 40, 1131D-1131.	1.0	0
46	Donald Henry Dewey. Hortscience: A Publication of the American Society for Horticultural Science, 2009, 44, 221.	1.0	0
47	MODIFIED ATMOSPHERE PACKAGING: TEMPERATURE DEPENDENCE OF THE RQ "BREAkPOINT". Hortscience: A Publication of the American Society for Horticultural Science, 1990, 25, 1139c-1139.	1.0	0
48	EFFECT OF ELEVATED CARBON DIOXIDE LEVELS ON BLUEBERRY FRUIT RESPIRATION AND RESPIRATORY QUOTIENT. Hortscience: A Publication of the American Society for Horticultural Science, 1992, 27, 676f-676.	1.0	0
49	DETERMINATION OF LOW OXYGEN TOLERANCE LIMITS FOR SEVERAL APPLE CULTIVARS. Hortscience: A Publication of the American Society for Horticultural Science, 1992, 27, 592g-593.	1.0	0
50	132 A PERMEABLE MEMBRANE RESPIROMETER. Hortscience: A Publication of the American Society for Horticultural Science, 1994, 29, 447d-447.	1.0	0
51	134 A NOVEL TECHNIQUE TO MODULATE OXYGEN DIFFUSION IN BANANA FLESH. Hortscience: A Publication of the American Society for Horticultural Science, 1994, 29, 447f-447.	1.0	0
52	High-permeability Experimental Polyethylene Polymers for Modified-atmosphere Packaging. Hortscience: A Publication of the American Society for Horticultural Science, 1995, 30, 910E-910.	1.0	0
53	Modeling the Accumulation of Volatiles in the Interstices of Fruit Interiors and the Fruit Cuticle. Hortscience: A Publication of the American Society for Horticultural Science, 1995, 30, 809G-810.	1.0	0
54	Determining Fruit Maturity in Research and Industry Applications. Hortscience: A Publication of the American Society for Horticultural Science, 1996, 31, 691b-691.	1.0	0

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55	Overcoming Gas Sampling Problems: Analysis of Volatiles Using Capillary Column Needles. Hortscience: A Publication of the American Society for Horticultural Science, 1996, 31, 643f-643.	1.0	0
56	A Packaging System for Rapid Measurement and Analysis of Fruit Volatiles and Permeability. Hortscience: A Publication of the American Society for Horticultural Science, 1996, 31, 591b-591.	1.0	0
57	384 Modified-Atmosphere Packaging of Fresh Produce to Prevent Generation of Anaerobic Environments. Hortscience: A Publication of the American Society for Horticultural Science, 1999, 34, 510B-510.	1.0	0