Randolph M Beaudry

List of Publications by Year
in descending order

57	1,645	236925 25	289244 40
papers	citations	h-index	g-index

57	57	57	1603
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A mathematical description of evaporative cooling potential for perishables storage in India. Postharvest Biology and Technology, 2022, 183, 111727.	6.0	5
2	Within-plant variability in blueberry (Vaccinium corymbosum 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
3	Blueberry fruit quality and control of blueberry maggot (Rhagoletis mendax Curran) larvae after fumigation with sulfur dioxide. Postharvest Biology and Technology, 2021, 179, 111568.	6.0	7
4	Citramalate synthase yields a biosynthetic pathway for isoleucine and straight- and branched-chain ester formation in ripening apple fruit. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	7.1	30
5	Structure and Chemical Analysis of Major Specialized Metabolites Produced by the Lichen Evernia prunastri. Chemistry and Biodiversity, 2020, 17, e1900465.	2.1	9
6	Ethyleneâ€removing packaging: Basis for development and latest advances. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3980-4007.	11.7	33
7	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 Hortcultural Science, 2020, 55, 1759-1765.	1.0	4
8	Double-bottom antimicrobial packaging for apple shelf-life extension. Food Chemistry, 2019, 279, 379-388.	8.2	39
9	Within-plant variability in blueberry (Vaccinium corymbosum L.): maturity at harvest and position within the canopy influence fruit firmness at harvest and postharvest. Postharvest Biology and Technology, 2018, 146, 26-35.	6.0	25
10	Metal-organic frameworks have utility in adsorption and release of ethylene and 1-methylcyclopropene in fresh produce packaging. Postharvest Biology and Technology, 2017, 130, 48-55.	6.0	68
11	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. Postharvest Biology and Technology, 2017, 132, 88-96.	6.0	43
12	Relationships between free and esterified fatty acids and LOX-derived volatiles during ripening in apple. Postharvest Biology and Technology, 2016, 112, 105-113.	6.0	50
13	A dual positional specific lipoxygenase functions in the generation of flavor compounds during climacteric ripening of apple. Horticulture Research, 2015, 2, 15003.	6.3	63
14	Volatile Profiles of Members of the USDA Geneva Malus Core Collection: Utility in Evaluation of a Hypothesized Biosynthetic Pathway for Esters Derived from 2-Methylbutanoate and 2-Methylbutan-1-ol. Journal of Agricultural and Food Chemistry, 2015, 63, 2106-2116.	5.2	14
15	Daily Light Integral Influences Steviol Glycoside Biosynthesis and Relative Abundance of Specific Glycosides in Stevia. Hortscience: A Publication of the American Society for Hortcultural Science, 2015, 50, 1479-1485.	1.0	10
16	Effect of non-conventional atmospheres and bio-based packaging on the quality and safety of Listeria monocytogenes-inoculated fresh-cut celery (Apium graveolens L.) during storage. Postharvest Biology and Technology, 2014, 93, 29-37.	6.0	29
17	A Volatile Relationship: Profiling an Inter-Kingdom Dialogue Between two Plant Pathogens, Ralstonia Solanacearum and Aspergillus Flavus. Journal of Chemical Ecology, 2014, 40, 502-513.	1.8	55
18	Lipoxygenase-associated apple volatiles and their relationship with aroma perception during ripening. Postharvest Biology and Technology, 2013, 82, 28-38.	6.0	45

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19	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
20	Analysis of Volatile Compounds Emitted by Filamentous Fungi Using Solid-Phase Microextraction-Gas Chromatography/Mass Spectrometry. , 2012, 944, 133-142.		4
21	Influence of Oxygen and Temperature on the Respiration Rate of Fresh-cut Cantaloupe and Implications for Modified Atmosphere Packaging. Hortscience: A Publication of the American Society for Hortcultural Science, 2012, 47, 1113-1116.	1.0	13
22	Willow volatiles influence growth, development, and secondary metabolism in Aspergillus parasiticus. Applied Microbiology and Biotechnology, 2011, 92, 359-370.	3.6	49
23	Modeling the diffusionâ€“adsorption kinetics of 1-methylcyclopropene (1-MCP) in apple fruit and non-target materials in storage rooms. Journal of Food Engineering, 2011, 102, 257-265.	5.2	29
24	Use of Combinations of Commercially Relevant O2 and CO2 Partial Pressures to Evaluate the Sensitivity of Nine Highbush Blueberry Fruit Cultivars to Controlled Atmospheres. Hortscience: A Publication of the American Society for Hortcultural Science, 2011, 46, 74-79.	1.0	26
25	Changes in Free Amino Acid Content in â€˜Jonagoldâ€™ Apple Fruit as Related to Branched-chain Ester Production, Ripening, and Senescence. Journal of the American Society for Horticultural Science, 2011, 136, 429-440.	1.0	36
26	Volatile profiling reveals intracellular metabolic changes in Aspergillus parasiticus: veA regulates branched chain amino acid and ethanol metabolism. BMC Biochemistry, 2010, 11, 33.	4.4	55
27	Donald Henry Dewey. Hortscience: A Publication of the American Society for Hortcultural Science, 2009, 44, 221.	1.0	0
28	Aspergillus Volatiles Regulate Aflatoxin Synthesis and Asexual Sporulation in Aspergillus parasiticus. Applied and Environmental Microbiology, 2007, 73, 7268-7276.	3.1	38
29	Absorption of 1-MCP by fresh produce. Postharvest Biology and Technology, 2007, 43, 291-297.	6.0	45
30	Depletion of 1-MCP by â€˜non-targetâ€™ materials from fruit storage facilities. Postharvest Biology and Technology, 2006, 40, 177-182.	6.0	36
31	Volatile Ester Suppression and Recovery following 1-Methylcyclopropene Application to Apple Fruit. Journal of the American Society for Horticultural Science, 2006, 131, 691-701.	1.0	28
32	A Bioyield Tester for Measuring Apple Fruit Firmness. , 2005, , .		0
33	Absorption of 1-MCP by Nontarget Materials during Storage. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 1131D-1131.	1.0	0
34	Preserving Color in `Michigan Purple' Potatoes. Hortscience: A Publication of the American Society for Hortcultural Science, 2004, 39, 879E-880.	1.0	1
35	Concentration Dependence of `Redchief Delicious' Apple Fruit Softening and Chlorophyll Fluorescence to Repeated Doses of 1-Methylcyclopropene. Journal of the American Society for Horticultural Science, 2004, 129, 760-765.	1.0	23
36	Harvest Maturity, Storage Temperature, and 1-MCP Application Frequency Alter Firmness Retention and Chlorophyll Fluorescence of `Redchief Delicious' Apples. Journal of the American Society for Horticultural Science, 2001, 126, 618-624.	1.0	132

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37	Aroma Generation by Horticultural Products: What Can We Control? Introduction to the Workshop. Hortscience: A Publication of the American Society for Hortcultural Science, 2000, 35, 1001-1002.	1.0	5
38	384 Modified-Atmosphere Packaging of Fresh Produce to Prevent Generation of Anaerobic Environments. Hortscience: A Publication of the American Society for Hortcultural Science, 1999, 34, 510B-510.	1.0	0
39	Application of Solid Phase Microextraction and Gas Chromatography/Time-of-Flight Mass Spectrometry for Rapid Analysis of Flavor Volatiles in Tomato and Strawberry Fruits. Journal of Agricultural and Food Chemistry, 1998, 46, 3721-3726.	5.2	117
40	Chlorophyll fluorescence as affected by some superficial defects in stored apples. Journal of Horticultural Science and Biotechnology, 1998, 73, 846-850.	1.9	8
41	ReTain Effects on Fruit Size, Maturity, and Storage Quality of' Jonagold' Apples. Hortscience: A Publication of the American Society for Hortcultural Science, 1998, 33, 208f-209.	1.0	1
42	Rapid Analysis of Volatile Flavor Compounds in Apple Fruit Using SPME and GC/Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 1997, 45, 1801-1807.	5.2	152
43	Rapid Detection of Senescence-related Volatiles of Fruits and Vegetables. Hortscience: A Publication of the American Society for Hortcultural Science, 1997, 32, 521D-521.	1.0	1
44	Hexanal Vapor Is a Natural, Metabolizable Fungicide: Inhibition of Fungal Activity and Enhancement of Aroma Biosynthesis in Apple Slices. Journal of the American Society for Horticultural Science, 1996, 121, 937-942.	1.0	68
45	Determining Fruit Maturity in Research and Industry Applications. Hortscience: A Publication of the American Society for Hortcultural Science, 1996, 31, 691b-691.	1.0	0
46	Overcoming Gas Sampling Problems: Analysis of Volatiles Using Capillary Column Needles. Hortscience: A Publication of the American Society for Hortcultural Science, 1996, 31, 643f-643.	1.0	0
47	A Packaging System for Rapid Measurement and Analysis of Fruit Volatiles and Permeability. Hortscience: A Publication of the American Society for Hortcultural Science, 1996, 31, 591b-591.	1.0	0
48	High-permeability Experimental Polyethylene Polymers for Modified-atmosphere Packaging. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 910E-910.	1.0	0
49	Modeling the Accumulation of Volatiles in the Interstices of Fruit Interiors and the Fruit Cuticle. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 809G-810.	1.0	0
50	132 A PERMEABLE MEMBRANE RESPIROMETER. Hortscience: A Publication of the American Society for Hortcultural 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 Hortcultural Science, 1994, 29, 447f-447.	1.0	0
52	Applying Calcium Chloride Postharvest to Improve Highbush Blueberry Firmness. Hortscience: A Publication of the American Society for Hortcultural Science, 1993, 28, 1033-1034.	1.0	44
53	Apple Maturity Prediction: An Extension Tool to Aid Fruit Storage Decisions. HortTechnology, 1993, 3, 233-239.	0.9	16
54	Modified-atmosphere Packaging of Blueberry Fruit: Effect of Temperature on Package O2 and CO2. Journal of the American Society for Horticultural Science, 1992, 117, 436-441.	1.0	184

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55	EFFECT OF ELEVATED CARBON DIOXIDE LEVELS ON BLUEBERRY FRUIT RESPIRATION AND RESPIRATORY QUOTIENT. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 676f-676.	1.0	0
56	DETERMINATION OF LOW OXYGEN TOLERANCE LIMITS FOR SEVERAL APPLE CULTIVARS. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 592g-593.	1.0	0
57	MODIFIED ATMOSPHERE PACKAGING: TEMPERATURE DEPENDENCE OF THE RQ â€œBREAKPOINTâ€• Hortscience: A Publication of the American Society for Hortcultural Science, 1990, 25, 1139c-1139.	1.0	0