Zinash A Belay

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5520769/publications.pdf

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26	407	933447 10	794594 19
papers	citations	h-index	g-index

26	26	26	382
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modelling approaches for designing and evaluating the performance of modified atmosphere packaging (MAP) systems for fresh produce: A review. Food Packaging and Shelf Life, 2016, 10, 1-15.	7.5	76
2	Impacts of low and super-atmospheric oxygen concentrations on quality attributes, phytonutrient content and volatile compounds of minimally processed pomegranate arils (cv. Wonderful). Postharvest Biology and Technology, 2017, 124, 119-127.	6.0	51
3	Influence of initial gas modification on physicochemical quality attributes and molecular changes in fresh and fresh-cut fruit during modified atmosphere packaging. Food Packaging and Shelf Life, 2019, 21, 100359.	7.5	45
4	Plant extracts and other natural compounds as alternatives for post-harvest management of fruit fungal pathogens: A review. Food Bioscience, 2021, 41, 100840.	4.4	41
5	Design of Active Modified Atmosphere and Humidity Packaging (MAHP) for â€˜Wonderfulâ€™ Pomegranate Arils. Food and Bioprocess Technology, 2018, 11, 1478-1494.	4.7	30
6	â€œAn apple a day keeps the doctor awayâ€• The potentials of apple bioactive constituents for chronic disease prevention. Journal of Food Science, 2022, 87, 2291-2309.	3.1	22
7	Progress in proteomic profiling of horticultural commodities during postharvest handling and storage: A review. Scientia Horticulturae, 2020, 261, 108996.	3.6	21
8	Modified atmosphere packaging for food preservation. , 2019, , 235-259.		15
9	Alternative postharvest pre-treatment strategies for quality and microbial safety of â€˜Granny Smithâ€™ apple. Heliyon, 2021, 7, e07104.	3.2	15
10	Transcriptomic changes associated with husk scald incidence on pomegranate fruit peel during cold storage. Food Research International, 2020, 135, 109285.	6.2	13
11	Good intentions, bad outcomes: Impact of mixed-fruit loading on banana fruit protein expression, physiological responses and quality. Food Packaging and Shelf Life, 2020, 26, 100594.	7.5	12
12	Role of integrated omics in unravelling fruit stress and defence responses during postharvest: A review. Food Chemistry Molecular Sciences, 2022, 5, 100118.	2.1	9
13	Impacts of alkalineâ€electrolyzed water treatment on physicochemical, phytochemical, antioxidant properties and natural microbial load on â€˜Granny Smithâ€™ apples during storage. International Journal of Food Science and Technology, 2022, 57, 447-456.	2.7	8
14	Application of simplex lattice mixture design for optimization of active modified atmosphere for pomegranate arils (cv. Wonderful) based on microbial criteria. Food Packaging and Shelf Life, 2017, 14, 12-17.	7.5	7
15	Enzyme kinetics modelling approach to evaluate the impact of high CO₂ and super-atmospheric O₂ concentrations on respiration rate of pomegranate arils. CYTA - Journal of Food, 2017, 15, 608-616.	1.9	7
16	Impact of spatial variation and extraction solvents on bioactive compounds, secondary metabolites and antifungal efficacy of South African Impepho [Helichrysum odoratissimum (L.) Sweet]. Food Bioscience, 2021, 42, 101139.	4.4	7
17	Response of pomegranate arils (cv. Wonderful) to low oxygen stress under active modified atmosphere condition. Journal of the Science of Food and Agriculture, 2019, 99, 1088-1097.	3.5	5
18	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.ÂWonderful) arils: Part II, determining optimum gas for maintaining quality attributes. Biosystems Engineering, 2019, 178, 322-335.	4.3	5

#	Article	IF	Citations
19	Effects of alkaline electrolyzed water pretreatment on the physicochemical quality attributes of fresh nectarine during storage. Journal of Food Processing and Preservation, 2021, 45, e15879.	2.0	4
20	Advances in Vacuum Ultraviolet Photolysis in the Postharvest Management of Fruit and Vegetables Along the Value Chains: a Review. Food and Bioprocess Technology, 2022, 15, 28-46.	4.7	4
21	Microstructural, biochemical and drying characteristics of dehydrated â€˜Sunectwentyoneâ€™ nectarines as affected by sodium metabisulphite. Food Science and Biotechnology, 2022, 31, 311-322.	2.6	4
22	Trends in ethylene management strategies: towards mitigating postharvest losses along the South African value chain of fresh produce â€“ a review. South African Journal of Plant and Soil, 2021, 38, 347-360.	1.1	3
23	A simplex lattice design to optimise active modified atmosphere for storing pomegranate (cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Engineering, 2019, 178, 309-321.	4.3	2
24	Pomegranate arils (â€˜Wonderfulâ€™) tolerance to low O₂stress during active modified atmosphere storage: based on real time respiration rate. Acta Horticulturae, 2018, , 213-220.	0.2	1
25	2 Postharvest handling of fresh produce. , 2020, , 29-80.		0
26	Effects of lemon (Citrus limon L.), lemongrass (Cymbopogon citratus) and peppermint () Tj ETQq0 0 0 rgBT /Overlock 1 expansum. JSFA Reports, 0, , .	0.8	0