M Zude

List of Publications by Year
in descending order

30 papers	1,064 citations	516710 16 h-index	477307 29 g-index
31 all docs	31 docs citations	31 times ranked	896 citing authors

#	Article	IF	Citations
1	Visible-NIR 'point' spectroscopy in postharvest fruit and vegetable assessment: The science behind three decades of commercial use. Postharvest Biology and Technology, 2020, 168, 111246.	6.0	225
2	An approach to non-destructive apple fruit chlorophyll determination. Postharvest Biology and Technology, 2002, 25, 123-133.	6.0	116
3	Outer product analysis of electronic nose and visible spectra: application to the measurement of peach fruit characteristics. Analytica Chimica Acta, 2002, 459, 107-117.	5.4	73
4	Quality assesment and postharvest technology of mango: A review of its current status and future perspectives. Scientia Horticulturae, 2019, 249, 77-85.	3.6	72
5	Laser-light backscattering imaging for early decay detection in citrus fruit using both a statistical and a physical model. Journal of Food Engineering, 2015, 154, 76-85.	5.2	60
6	Early decay detection in citrus fruit using laser-light backscattering imaging. Postharvest Biology and Technology, 2013, 86, 424-430.	6.0	54
7	Characterization of textural failure mechanics of strawberry fruit. Journal of Food Engineering, 2020, 282, 110016.	5.2	52
8	Apple Shape Detection Based on Geometric and Radiometric Features Using a LiDAR Laser Scanner. Remote Sensing, 2020, 12, 2481.	4.0	47
9	Spectral Measurements on 'Elstar' Apples during Fruit Development on the Tree. Biosystems Engineering, 2005, 91, 173-182.	4.3	40
10	WAVELENGTH SELECTION FOR PREDICTING PHYSICOCHEMICAL PROPERTIES OF APPLE FRUIT BASED ON NEAR-INFRARED SPECTROSCOPY. Journal of Food Quality, 2007, 30, 511-526.	2.6	39
11	Influence of foliage on radio path losses (PLs) for wireless sensor network (WSN) planning in orchards. Biosystems Engineering, 2013, 114, 454-465.	4.3	39
12	Using absorption and reduced scattering coefficients for non-destructive analyses of fruit flesh firmness and soluble solids content in pear (Pyrus communis 'Conference')—An update when using diffusion theory. Postharvest Biology and Technology, 2017, 130, 56-63.	6.0	38
13	Nondestructive Application of Laser-Induced Fluorescence Spectroscopy for Quantitative Analyses of Phenolic Compounds in Strawberry Fruits (<i>Fragaria x ananassa</i>). Journal of Agricultural and Food Chemistry, 2008, 56, 2875-2882.	5.2	34
14	Estimating Canopy Parameters Based on the Stem Position in Apple Trees Using a 2D LiDAR. Agronomy, 2019, 9, 740.	3.0	28
15	Validation study for measuring absorption and reduced scattering coefficients by means of laser-induced backscattering imaging. Postharvest Biology and Technology, 2019, 153, 161-168.	6.0	18
16	Carbon consumption of developing fruit and the fruit bearing capacity of individual RoHo 3615 and Pinova apple trees. International Agrophysics, 2020, 34, 407-421.	1.7	16
17	Evaluating Spatially Resolved Influence of Soil and Tree Water Status on Quality of European Plum Grown in Semi-humid Climate. Frontiers in Plant Science, 2017, 8, 1053.	3.6	15
18	Impact of low oxygen storage on quality attributes including pigments and volatile compounds in 'Shelly' mango. Scientia Horticulturae, 2019, 250, 174-183.	3.6	15

#	Article	IF	Citations
19	Using data on soil ECa, soil water properties, and response of tree root system for spatial water balancing in an apple orchard. Precision Agriculture, 2020, 21, 522-548.	6.0	13
20	Tree Water Status in Apple Orchards Measured by Means of Land Surface Temperature and Vegetation Index (LST–NDVI) Trapezoidal Space Derived from Landsat 8 Satellite Images. Sustainability, 2020, 12, 70.	3.2	13
21	High hydrostatic pressure effects on spectral-optical variables of the chlorophyll pool in climacteric fruit. LWT - Food Science and Technology, 2016, 73, 303-310.	5.2	11
22	Respiratory patterns of European pear (Pyrus communis L. â€˜Conferenceâ€™) throughout pre- and post-harvest fruit development. Heliyon, 2019, 5, e01160.	3.2	9
23	Effects of soil ECa and LiDAR-derived leaf area on yield and fruit quality in apple production. Biosystems Engineering, 2022, 223, 182-199.	4.3	9
24	Fluorescence spectroscopy for monitoring extra virgin olive oil deterioration upon heating. Czech Journal of Food Sciences, 2004, 22, S147-S150.	1.2	8
25	Fluorescence fingerprints as a rapid predictor of the nutritional quality of processed and stored foods. Czech Journal of Food Sciences, 2004, 22, S68-S71.	1.2	5
26	Hydroxymethylfurfural: an indicative parameter of heat damage in cereal products. Czech Journal of Food Sciences, 2004, 22, S99-S101.	1.2	5
27	Pyridine Nucleotide Charge Reduces Photosynthesis under Short-term Oxygen Deficiency. Journal of the American Society for Horticultural Science, 2001, 126, 703-709.	1.0	5
28	Modeling of Individual Fruit-Bearing Capacity of Trees Is Aimed at Optimizing Fruit Quality of Malus x domestica Borkh. â€˜Galaâ€™. Frontiers in Plant Science, 2021, 12, 669909.	3.6	3
29	Interaction of Maximum Daily Trunk Shrinkage and Fruit Quality in European Plum. Erwerbs-Obstbau, 2018, 60, 105-112.	1.3	2
30	Sensing and control of crop water status. Biosystems Engineering, 2018, 165, 1.	4.3	0