M Zude

List of Publications by Year in descending order

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

#	Article	IF	Citations
1	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
2	Modeling of Individual Fruit-Bearing Capacity of Trees Is Aimed at Optimizing Fruit Quality of Malus x domestica Borkh. â€~Gala'. Frontiers in Plant Science, 2021, 12, 669909.	3.6	3
3	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
4	Apple Shape Detection Based on Geometric and Radiometric Features Using a LiDAR Laser Scanner. Remote Sensing, 2020, 12, 2481.	4.0	47
5	Visible-NIR â€~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
6	Characterization of textural failure mechanics of strawberry fruit. Journal of Food Engineering, 2020, 282, 110016.	5.2	52
7	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
8	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
9	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
10	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
11	Respiratory patterns of European pear (Pyrus communis L. †Conference') throughout pre- and post-harvest fruit development. Heliyon, 2019, 5, e01160.	3.2	9
12	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
13	Estimating Canopy Parameters Based on the Stem Position in Apple Trees Using a 2D LiDAR. Agronomy, 2019, 9, 740.	3.0	28
14	Interaction of Maximum Daily Trunk Shrinkage and Fruit Quality in European Plum. Erwerbs-Obstbau, 2018, 60, 105-112.	1.3	2
15	Sensing and control of crop water status. Biosystems Engineering, 2018, 165, 1.	4.3	0
16	Using absorption and reduced scattering coefficients for non-destructive analyses of fruit flesh firmness and soluble solids content in pear (Pyrus communis â€~Conference')—An update when using diffusion theory. Postharvest Biology and Technology, 2017, 130, 56-63.	6.0	38
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	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

#	Article	IF	CITATIONS
19	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
20	Early decay detection in citrus fruit using laser-light backscattering imaging. Postharvest Biology and Technology, 2013, 86, 424-430.	6.0	54
21	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
22	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
23	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
24	Spectral Measurements on â€Elstar' Apples during Fruit Development on the Tree. Biosystems Engineering, 2005, 91, 173-182.	4.3	40
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	Fluorescence spectroscopy for monitoring extra virgin olive oil deterioration upon heating. Czech Journal of Food Sciences, 2004, 22, S147-S150.	1.2	8
28	An approach to non-destructive apple fruit chlorophyll determination. Postharvest Biology and Technology, 2002, 25, 123-133.	6.0	116
29	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
30	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