

# Mohammed Wasim Siddiqui

List of Publications by Year  
in descending order

Source: <https://exaly.com/author-pdf/6647234/publications.pdf>

Version: 2024-02-01

69  
papers

1,918  
citations

430843  
18  
h-index

289230  
40  
g-index

79  
all docs

79  
docs citations

79  
times ranked

2633  
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrogen sulphide infiltration downregulates oxidative metabolism and extends postharvest life of banana. <i>Plant Biology</i> , 2022, 24, 697-703.	3.8	15
2	Vorläufige Ergebnisse: Kombination von MAP und Aloe vera-Gel bei der Lagerung von Mispelfrüchten. <i>Erwerbs-Obstbau</i> , 2022, 64, 37-45.	1.3	8
3	Recent developments for controlling microbial contamination of nuts. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, , 1-13.	10.3	1
4	Effect of postharvest hydrogen sulphide on lignification and biochemical markers of pointed gourd. <i>Plant Biology</i> , 2022, 24, 704-710.	3.8	11
5	Effect of Individual and Selected Combined Treatments With Saline Solutions and Spent Engine Oil on the Processing Attributes and Functional Quality of Tomato ( <i>Solanum lycopersicon</i> L.) Fruit: In Memory of Professor Leila Ben Jaballah Radhouane (1958â€“2021). <i>Frontiers in Nutrition</i> , 2022, 9, 844162.	3.7	4
6	Exogenous Nitric Oxide Delays Ripening and Maintains Postharvest Quality of Pointed Gourd During Storage. <i>Journal of Plant Growth Regulation</i> , 2021, 40, 2371-2378.	5.1	7
7	Incorporating essential oils or compounds derived thereof into edible coatings: Effect on quality and shelf life of fresh/fresh-cut produce. <i>Trends in Food Science and Technology</i> , 2021, 108, 245-257.	15.1	85
8	Regulation of pericarp browning in cold-stored litchi fruit using methyl jasmonate. <i>Journal of King Saud University - Science</i> , 2021, 33, 101445.	3.5	10
9	Inhibitory Effects of Hydrogen Sulfide on Oxidative Damage and Pericarp Browning in Harvested Litchi. <i>Journal of Plant Growth Regulation</i> , 2021, 40, 2560-2569.	5.1	23
10	Methyl Jasmonate and Its Application for Improving Postharvest Quality of Fruits. <i>Signaling and Communication in Plants</i> , 2021, , 239-254.	0.7	4
11	Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits. <i>Journal of Applied Microbiology</i> , 2020, 129, 474-485.	3.1	42
12	Browning metabolism and quality of fresh-cut drumstick ( <i>Moringa oleifera</i> ) as influenced by acidulant treatments. <i>Journal of Food Science and Technology</i> , 2020, 57, 2010-2016.	2.8	7
13	Pre- and Post-harvest Factors Affecting Glucosinolate Content in Broccoli. <i>Frontiers in Nutrition</i> , 2020, 7, 147.	3.7	38
14	Recent trends in extraction techniques of anthocyanins from plant materials. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3508-3519.	3.2	33
15	Mineral composition, pigments, and postharvest quality of guava cultivars commercially grown in India. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100061.	2.5	5
16	Genotypic Variation in Spatial Distribution of Fe in Rice Grains in Relation to Phytic Acid Content and Ferritin Gene Expression. <i>Rice Science</i> , 2020, 27, 227-236.	3.9	4
17	Postharvest hydrogen sulfide infiltration modulates antioxidative metabolism and increases shelf life of litchi. <i>Acta Physiologiae Plantarum</i> , 2020, 42, 1.	2.1	19
18	Fresh-cut fruits and vegetables: Quality issues and safety concerns. , 2020, , 1-15.		19

#	ARTICLE	IF	CITATIONS
19	Pumpkin. , 2020, , 105-126.		2
20	Substitution of mineral fertilizers with biofertilizer: an alternate to improve the growth, yield and functional biochemical properties of strawberry ( <i>Fragaria</i> — <i>ananas</i> Duch.) cv. Camarosa. <i>Journal of Plant Nutrition</i> , 2019, 42, 1818-1837.	1.9	6
21	Inside and Beyond Color: Comparative Overview of Functional Quality of Tomato and Watermelon Fruits. <i>Frontiers in Plant Science</i> , 2019, 10, 769.	3.6	67
22	Aromatic profiling of <i>Zanthoxylum myriacanthum</i> (makwhaen) essential oils from dried fruits using different initial drying techniques. <i>Industrial Crops and Products</i> , 2019, 133, 284-291.	5.2	34
23	Organically grown high-lycopene tomatoes: a novel adventure within functional quality. <i>Acta Horticulturae</i> , 2019, , 67-72.	0.2	5
24	Use of Household Waste Materials for Biofertilizer Development. , 2019, , 393-410.		0
25	Advances in postharvest technologies to extend the storage life of minimally processed fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2632-2649.	10.3	89
26	Effect of eco-safe compounds on postharvest quality preservation of papaya ( <i>Carica papaya</i> L.). <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	2.1	16
27	Dynamic Changes in Health-Promoting Properties and Eating Quality During Off-Vine Ripening of Tomatoes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1540-1560.	11.7	9
28	When Color Really Matters: Horticultural Performance and Functional Quality of High-Lycopene Tomatoes. <i>Critical Reviews in Plant Sciences</i> , 2018, 37, 15-53.	5.7	32
29	Training and Pruning for Improved Postharvest Fruit Quality. , 2018, , 257-276.		1
30	Postharvest Quality of Fruits and Vegetables: An Overview. , 2018, , 1-40.		33
31	Fruit Maturity, Harvesting, and Quality Standards. , 2018, , 41-69.		14
32	Biofortified Vegetables for Improved Postharvest Quality: Special Reference to High-Pigment Tomatoes. , 2018, , 435-454.		4
33	Preharvest Biofortification of Horticultural Crops. , 2018, , 381-434.		4
34	Peracetic Acid in Disinfection of Fruits and Vegetables. , 2018, , 53-66.		20
35	Ultrasound Techniques in Postharvest Disinfection of Fruits and Vegetables. , 2018, , 159-177.		4
36	Commercial Disinfectants in Skirmishing Postharvest Diseases. , 2018, , 273-292.		1

#	ARTICLE	IF	CITATIONS
37	Antioxidant Enrichment of Ice Cream Using Fruit By-Products. , 2018, , 317-326.		0
38	Effects of Harvest Time on Physicochemical Attributes of Papaya cv. Red Lady under Storage. Current Journal of Applied Science and Technology, 2018, 31, 1-5.	0.3	0
39	Effect of drying techniques and treatment with blanching on the physicochemical analysis of bitter-gourd and capsicum. LWT - Food Science and Technology, 2017, 84, 479-488.	5.2	22
40	A focus on high-lycopene tomato cultivars: horticultural performance and functional quality. Acta Horticulturae, 2017, , 57-64.	0.2	3
41	Chitosan: properties and roles in postharvest quality preservation of horticultural crops. , 2016, , 269-296.		8
42	Antimicrobial Properties of Teas and Their Extracts in vitro. Critical Reviews in Food Science and Nutrition, 2016, 56, 1428-1439.	10.3	32
43	Bioactive Compounds and Antioxidant Capacity in Dark Green, Old Gold Crimson, Ripening Inhibitor, and Normal Tomatoes. International Journal of Food Properties, 2016, 19, 688-699.	3.0	5
44	Postharvest Management Approaches for Maintaining Quality of Fresh Produce. , 2016, , .		5
45	Salicylic Acid. , 2016, , 51-68.		4
46	Oregano Essential Oil as an Antimicrobial and Antioxidant Additive in Food Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 1717-1727.	10.3	173
47	Chapter 4 Carrot: Secondary Metabolites and their Prospective Health Benefits. , 2016, , 107-194.		1
48	Chapter 5 Applications of Plant Secondary Metabolites in Food Systems. , 2016, , 195-232.		1
49	Year-to-year Variations in Antioxidant Components of High-Lycopene Tomato ( <i>Solanum lycopersicum</i> ) Tj ETQq1 1 0,784314 rgBT /Over	0.3	2
50	Polyamines. , 2016, , 69-96.		1
51	Chapter 6 Effects of Food Processing Techniques on Secondary Metabolites. , 2016, , 233-254.		0
52	Chapter 8 Diverse Utilization of Plant-Originated Secondary Metabolites. , 2016, , 215-238.		0
53	Minimally Processed Foods: Overview. Food Engineering Series, 2015, , 1-15.	0.7	20
54	Genotypic Variation in Tomatoes Affecting Processing and Antioxidant Attributes. Critical Reviews in Food Science and Nutrition, 2015, 55, 1819-1835.	10.3	43

#	ARTICLE	IF	CITATIONS
55	Technologies in Fresh-Cut Fruit and Vegetables. Food Engineering Series, 2015, , 79-103.	0.7	10
56	Washing, Peeling and Cutting of Fresh-Cut Fruits and Vegetables. Food Engineering Series, 2015, , 57-78.	0.7	16
57	6-Benzylaminopurine affects lipid peroxidation and membrane permeability and thereby preserves curd quality and antioxidants during storage of cauliflower. Acta Physiologiae Plantarum, 2015, 37, 1.	2.1	15
58	Postharvest Quality Assurance of Fruits. , 2015, , .		16
59	Reducing postharvest pericarp browning and preserving health promoting compounds of litchi fruit by combination treatment of salicylic acid and chitosan. Scientia Horticulturae, 2015, 197, 555-563.	3.6	74
60	Postharvest physicochemical changes in mutant (dg, og c , and rin) and non-mutant tomatoes. Acta Physiologiae Plantarum, 2015, 37, 1.	2.1	5
61	Preparation of Fruits for the Market. , 2015, , 115-135.		0
62	Postharvest biology and technology of sapota: a concise review. Acta Physiologiae Plantarum, 2014, 36, 3115-3122.	2.1	25
63	Potential of Medicinal Plants as Antimicrobial and Antioxidant Agents in Food Industry: A Hypothesis. Journal of Food Science, 2014, 79, R129-37.	3.1	89
64	Bioactive attributes of tomatoes possessing dg, ogc, and rin genes. Food and Function, 2014, 5, 936.	4.6	16
65	Nitric oxide reduces pericarp browning and preserves bioactive antioxidants in litchi. Scientia Horticulturae, 2014, 171, 71-77.	3.6	92
66	Characterization of quality indices on storage of puree of mutant (dgandogc) and normal tomatoes. Acta Alimentaria, 2014, 43, 426-436.	0.7	0
67	Dynamics of changes in bioactive molecules and antioxidant potential of Capsicum chinense Jacq. cv. Habanero at nine maturity stages. Acta Physiologiae Plantarum, 2013, 35, 1141-1148.	2.1	35
68	Agro-industrial potential of exotic fruit byproducts as a source of food additives. Food Research International, 2011, 44, 1866-1874.	6.2	485
69	Pre-Treatments Maintain the Quality of Banana Flakes. Current Journal of Applied Science and Technology, 0, , 1-8.	0.3	1