R R Sharma

List of Publications by Year
in descending order

28	494	687363 13	713466 21
papers	citations	h-index	g-index

28	28	28	475
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	In vitro and in vivo activity of essential oils against major postharvest pathogens of Kinnow (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.8	49
2	Pleiotropic influences of brassinosteroids on fruit crops: a review. Plant Growth Regulation, 2019, 87, 375-388.	3.4	43
3	Gibberellic acid influences the production of malformed and button berries, and fruit yield and quality in strawberry (FragariaÃ—ananassa Duch.). Scientia Horticulturae, 2009, 119, 430-433.	3.6	36
4	Melatonin: A blooming biomolecule for postharvest management of perishable fruits and vegetables. Trends in Food Science and Technology, 2021, 116, 318-328.	15.1	33
5	Effect of edible coatings on â€˜Mistyâ€™ blueberry (Vaccinium corymbosum) fruits stored at low temperature. Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	29
6	Rootstocks influence granulation in Kinnow mandarin (). Scientia Horticulturae, 2004, 101, 235-242.	3.6	26
7	Effect of Surround WPÂ®, a kaolin-based particle film on sunburn, fruit cracking and postharvest quality of â€˜Kandhariâ€™ pomegranates. Crop Protection, 2018, 114, 18-22.	2.1	26
8	Pruning intensity modifies canopy microclimate, and influences sex ratio, malformation incidence and development of fruited panicles in â€˜Amrapaliâ€™ mango (Mangifera indica L.). Scientia Horticulturae, 2006, 109, 118-122.	3.6	24
9	Fruit calcium content and lipoxygenase activity in relation to albinism disorder in strawberry. Scientia Horticulturae, 2006, 107, 150-154.	3.6	21
10	Postharvest treatment of antioxidant reduces lenticel browning and improves cosmetic appeal of mango (Mangifera indica L.) fruits without impairing quality. Journal of Food Science and Technology, 2016, 53, 2995-3001.	2.8	21
11	Nitric oxide inhibits activities of PAL and PME enzymes and reduces chilling injury in â€˜Santa Rosaâ€™ Japanese plum (Prunus salicina Lindell). Journal of Plant Biochemistry and Biotechnology, 2015, 24, 292-297.	1.7	19
12	Analysis of physiological and biochemical changes in kiwifruit (Actinidia deliciosa cv. Allison) after the postharvest treatment with 1-Methylcyclopropene. Journal of Plant Biochemistry and Biotechnology, 2011, 20, 205-210.	1.7	16
13	1-Methylcyclopropene influences biochemical attributes and fruit softening enzymes of â€˜Santa Rosaâ€™ Japanese plum (Prunus salicina Lindl.). Journal of Plant Biochemistry and Biotechnology, 2012, 21, 295-299.	1.7	13
14	Influence of 1-MCP on texture, related enzymes, quality and their relative gene expression in â€˜Amrapaliâ€™ mango (Mangifera indica L.) fruits. Journal of Food Science and Technology, 2017, 54, 4051-4059.	2.8	13
15	The fruit pitting disorderâ€”A physiological anomaly in mango (Mangifera indica L.) due to deficiency of calcium and boron. Scientia Horticulturae, 2009, 119, 388-391.	3.6	12
16	Impact of nitric oxide on shelf life and quality of nectarine (Prunus persica var. nucipersica). Acta Physiologiae Plantarum, 2018, 40, 1.	2.1	12
17	Fruit nutrient content and lipoxygenase activity in relation to the production of malformed and button berries in strawberry (FragariaÃ—ananassa Duch.). Scientia Horticulturae, 2008, 119, 28-31.	3.6	11
18	Evaluation of heat shrinkable films for shelf life, and quality of individually wrapped Royal Delicious apples under ambient conditions. Journal of Food Science and Technology, 2013, 50, 590-594.	2.8	11

#	Article	IF	Citations
19	Chemical and nutritional evaluation of major genotypes of nectarine (Prunus persica var nectarina) grown in North-Western Himalayas. Journal of Food Science and Technology, 2019, 56, 4266-4273.	2.8	11
20	Genotypic variation in total phenolics, antioxidant activity, enzymatic activity and quality attributes among kiwifruit cultivars. Journal of Plant Biochemistry and Biotechnology, 2015, 24, 114-119.	1.7	10
21	Salicylic acid influences lenticel discolouration and physiological and biochemical attributes of mango (Mangifera indica L.) fruits. Journal of Plant Biochemistry and Biotechnology, 2018, 27, 293-299.	1.7	9
22	Layer-by-layer coating of hydrocolloids and mixed plant extract reduces fruit decay and improves postharvest life of nectarine fruits during cold storage. Acta Physiologiae Plantarum, 2021, 43, 1.	2.1	9
23	Kaolin-based particle film sprays reduce the incidence of pests, diseases and storage disorders and improve postharvest quality of â€˜Deliciousâ€™ apples. Crop Protection, 2020, 127, 104950.	2.1	8
24	Postharvest life and quality of â€˜Snow Queenâ€™ nectarine (Prunus persica var. nucipersica) as influenced by edible coatings during cold storage. Acta Physiologiae Plantarum, 2020, 42, 1.	2.1	8
25	Genotypic variability in nutritional and functional attributes of blueberry varieties grown in northern-western Himalayas. Journal of Food Science and Technology, 2020, 57, 2251-2258.	2.8	8
26	Phenolic Content Pattern, Polyphenol Oxidase and Lipoxygenase Activity in Relation to Albinism, Fruit Malformation and Nubbins Production in Strawberry (Fragaria x ananassa Duch). Journal of Plant Biochemistry and Biotechnology, 2010, 19, 67-72.	1.7	7
27	Influence of bilayer coating of salicylic acid and edible wax on chilling injury and functional attributes of guava. Journal of Food Processing and Preservation, 2021, 45, e15601.	2.0	7
28	Physiological and biochemical attributes associated with jelly-seed disorder in mango (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	2