

R R Sharma

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

494
citations

687220

13
h-index

713332

21
g-index

28
all docs

28
docs citations

28
times ranked

475
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of bilayer coating of salicylic acid and edible wax on chilling injury and functional attributes of guava. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15601.	0.9	7
2	Layer-by-layer coating of hydrocolloids and mixed plant extract reduces fruit decay and improves postharvest life of nectarine fruits during cold storage. <i>Acta Physiologiae Plantarum</i> , 2021, 43, 1.	1.0	9
3	Melatonin: A blooming biomolecule for postharvest management of perishable fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021, 116, 318-328.	7.8	33
4	Kaolin-based particle film sprays reduce the incidence of pests, diseases and storage disorders and improve postharvest quality of "Delicious" apples. <i>Crop Protection</i> , 2020, 127, 104950.	1.0	8
5	Postharvest life and quality of "Snow Queen" nectarine (<i>Prunus persica</i> var. <i>nucipersica</i>) as influenced by edible coatings during cold storage. <i>Acta Physiologiae Plantarum</i> , 2020, 42, 1.	1.0	8
6	Physiological and biochemical attributes associated with jelly-seed disorder in mango (<i>Mangifera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.0	2
7	Genotypic variability in nutritional and functional attributes of blueberry varieties grown in northern-western Himalayas. <i>Journal of Food Science and Technology</i> , 2020, 57, 2251-2258.	1.4	8
8	Chemical and nutritional evaluation of major genotypes of nectarine (<i>Prunus persica</i> var. <i>nectarina</i>) grown in North-Western Himalayas. <i>Journal of Food Science and Technology</i> , 2019, 56, 4266-4273.	1.4	11
9	Effect of edible coatings on "Misty" blueberry (<i>Vaccinium corymbosum</i>) fruits stored at low temperature. <i>Acta Physiologiae Plantarum</i> , 2019, 41, 1.	1.0	29
10	Pleiotropic influences of brassinosteroids on fruit crops: a review. <i>Plant Growth Regulation</i> , 2019, 87, 375-388.	1.8	43
11	Salicylic acid influences lenticel discolouration and physiological and biochemical attributes of mango (<i>Mangifera indica</i> L.) fruits. <i>Journal of Plant Biochemistry and Biotechnology</i> , 2018, 27, 293-299.	0.9	9
12	Impact of nitric oxide on shelf life and quality of nectarine (<i>Prunus persica</i> var. <i>nucipersica</i>). <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	1.0	12
13	Effect of Surround WP [®] , a kaolin-based particle film on sunburn, fruit cracking and postharvest quality of "Kandhari" pomegranates. <i>Crop Protection</i> , 2018, 114, 18-22.	1.0	26
14	Influence of 1-MCP on texture, related enzymes, quality and their relative gene expression in "Amrapali" mango (<i>Mangifera indica</i> L.) fruits. <i>Journal of Food Science and Technology</i> , 2017, 54, 4051-4059.	1.4	13
15	Postharvest treatment of antioxidant reduces lenticel browning and improves cosmetic appeal of mango (<i>Mangifera indica</i> L.) fruits without impairing quality. <i>Journal of Food Science and Technology</i> , 2016, 53, 2995-3001.	1.4	21
16	Nitric oxide inhibits activities of PAL and PME enzymes and reduces chilling injury in "Santa Rosa" Japanese plum (<i>Prunus salicina</i> Lindell). <i>Journal of Plant Biochemistry and Biotechnology</i> , 2015, 24, 292-297.	0.9	19
17	In vitro and in vivo activity of essential oils against major postharvest pathogens of Kinnow (<i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.4 49	1.4	49
18	Genotypic variation in total phenolics, antioxidant activity, enzymatic activity and quality attributes among kiwifruit cultivars. <i>Journal of Plant Biochemistry and Biotechnology</i> , 2015, 24, 114-119.	0.9	10

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19	Evaluation of heat shrinkable films for shelf life, and quality of individually wrapped Royal Delicious apples under ambient conditions. <i>Journal of Food Science and Technology</i> , 2013, 50, 590-594.	1.4	11
20	1-Methylcyclopropene influences biochemical attributes and fruit softening enzymes of "Santa Rosa"™ Japanese plum (<i>Prunus salicina</i> Lindl.). <i>Journal of Plant Biochemistry and Biotechnology</i> , 2012, 21, 295-299.	0.9	13
21	Analysis of physiological and biochemical changes in kiwifruit (<i>Actinidia deliciosa</i> cv. Allison) after the postharvest treatment with 1-Methylcyclopropene. <i>Journal of Plant Biochemistry and Biotechnology</i> , 2011, 20, 205-210.	0.9	16
22	Phenolic Content Pattern, Polyphenol Oxidase and Lipoxygenase Activity in Relation to Albinism, Fruit Malformation and Nubbins Production in Strawberry (<i>Fragaria x ananassa</i> Duch). <i>Journal of Plant Biochemistry and Biotechnology</i> , 2010, 19, 67-72.	0.9	7
23	The fruit pitting disorder "A physiological anomaly in mango (<i>Mangifera indica</i> L.) due to deficiency of calcium and boron. <i>Scientia Horticulturae</i> , 2009, 119, 388-391.	1.7	12
24	Gibberellic acid influences the production of malformed and button berries, and fruit yield and quality in strawberry (<i>Fragaria</i> — <i>ananassa</i> Duch.). <i>Scientia Horticulturae</i> , 2009, 119, 430-433.	1.7	36
25	Fruit nutrient content and lipoxygenase activity in relation to the production of malformed and button berries in strawberry (<i>Fragaria</i> — <i>ananassa</i> Duch.). <i>Scientia Horticulturae</i> , 2008, 119, 28-31.	1.7	11
26	Fruit calcium content and lipoxygenase activity in relation to albinism disorder in strawberry. <i>Scientia Horticulturae</i> , 2006, 107, 150-154.	1.7	21
27	Pruning intensity modifies canopy microclimate, and influences sex ratio, malformation incidence and development of fruited panicles in "Amrapali"™ mango (<i>Mangifera indica</i> L.). <i>Scientia Horticulturae</i> , 2006, 109, 118-122.	1.7	24
28	Rootstocks influence granulation in Kinnow mandarin (). <i>Scientia Horticulturae</i> , 2004, 101, 235-242.	1.7	26